Catering

THE ABBATE FAMILY HAS BEEN SERVING THE DELAWARE VALLEY WITH CATERING EXCELLENCE FOR OVER 35 YEARS. OFF-PREMISE CATERING BY VILLARIS LAKESIDE ON LOCATION OR IN THE COMFORT OF YOUR HOME OR OFFICE.

For our off-premise catering. Please contact us:
Phone: 856-228-5244
Email: villaris@comcast.net
Web: VillarisLakeside.com
Fax: 856-228-2361

Locations:
2375 Sicklerville Rd.
Gloucester Twp., NJ 08081
Catering Services

Chaffer Set Up- $3.25 Each
Wire Rack, Water Pan, Sternos and Serving Utensils

Disposal Tableware Set Up - $1.50 Per Person
Includes Highest Quality Foam Dinner Plate, Tableware, Plastic Utensils and Dinner Napkins

Rentals Available
Tables, Chairs, Tents, Dance Floors, Linens and Kitchen Equipment, China, Glassware, and Flatware

Staff
Wait Staff (5 Hours Minimum) $25.00/hr
Bartender (5 Hour Minimum) $25.00/hr

Sous Chef - $50.00 Per Hour

Delivery Charges
DROP OFF: within 10 Miles........$20.00
DROP OFF: Over 10 Miles......Please Inquire

Any event requiring a setup will incur a 20% fee

Catering Information

Portion Size Information:

- 16” Small Tray (Feeds) 6-8 People
- 18” Large Tray (Feeds) 15-20 People

Platters/Sandwiches:

- 1/2 Pan (Feeds) 10-12 People
- Full Pan (Feeds) 15-20 People

2375 Sicklerville Rd • Gloucester Twp, NJ 08081 | Phone: 856-228-5244 | Fax: 856-228-2361 | WWW.VILLARISLAKESIDE.COM
CATERING SERVICES
We offer a variety of choices suitable for breakfast, lunch, dinner or specialty trays to fit your private, corporate or social function. We cater many events including weddings, engagement parties, birthday parties, rehearsal dinners, corporate functions, fund raisers, social parties and networking events.

Our culinary staff is more than happy to work with your party in creating a menu that will meet your guests’ expectations and liking.

We can cater any size event at private residences, public venues, business offices or unique locations. A site visit by a member of our sales team is required to ensure the coordination and success of the event.

ORDERING
The minimum size for menu items is a party of 6 people. In order for us to satisfy timely delivery and exemplarity services, we request a minimum of 24 hours’ notice for all orders.

We will make every effort to accommodate time sensitive (last minute) orders; however we cannot ensure availability of certain menu items due to time and preparation restrictions.

SERVICE STAFF
We can also provide staff for your event.
(Wait staff, Bartenders, chefs, station Services, grillers, and dish washers)

Staff pricing varies, accordingly, to service required.
Each staff person is guaranteed to a minimum of 5 hours.
Hours are based on each staff members personal travel time, set-up time, and clean up time.
Additional charges may be applied for holiday rates and seasonal demand.

PAYMENT POLICY
All private events require a deposit, with the balance paid according to contract terms.
Drop-off catering can be paid upon delivery.
We accept all major credit cards (Visa, Master card, American Express, and Discover)
Corporate checks, Cash or billed house accounts.

Prices are subject to change without notice, please check with one of our catering specialists for any price inquires.
Not responsible for typographical errors.

OFF PREMISE CATERING HOURS
Our catering office is open seven days a week from 11:00am until 7:00pm

We look forward to seeing you.
Catered Breakfast
20 People Minimum

American Continental Breakfast - $6.00 Per Person
Assorted Danish, Bagels and Cream Cheese with Preserves and Butter
Chilled Fresh Squeezed Juices, Brewed Coffee and Tea

All American Breakfast Buffet - $10.00 Per Person
Scrambled Eggs, Hickory Bacon & Breakfast Sausage, Home Fries, Biscuits, Assorted Rolls
with Preserves and Butter, Chilled Fresh Squeezed Juices, Brewed Coffee and Tea

Premium Breakfast Buffet - $14.50 Per Person
Fresh Scrambled Eggs, Hickory Bacon & Breakfast Sausage, French Toast and Maple Syrup,
Fresh Seasonal Fruit Display, Home Fries, Biscuits and Bagels with Preserves and Butter,
Chilled Fresh Squeezed Juices, Brewed Coffee and Tea
$75 Chef Required Min 25 guests
Chef preparing made to order omelets with up to 6 garnishes

We will happily accommodate children or guests with special dietary needs
Consult one of our Banquet Managers to schedule your Event 856-228-5244

Breakfast Platters

Healthy Start - $8.50 per person
- Fresh Baked Platter
- Fresh Fruit Salad
- Coffee or Tea

Conference Room Breakfast - $9.75 per person
- Fresh Baked Platter
- Fresh Fruit Salads
- Coffee or Tea
- Fresh Squeezed OJ

Notes:
- Fresh baked platter is served with mini items
- Fresh baked platter includes butter, cream cheese & jelly
- Coffee service includes milk/ sweeteners

Hot Breakfast

Egg Sandwiches - $4.50 per person
- Bacon, Sausage or Pork Roll & Cheese
- Choice of Roll, Bagel or English Muffin

Egg White Delights - $5.50 per person
- Egg White, Turkey Sausage on Choice of Roll,
  Bagel or English Muffin

Note:
- Wraps add 75 cents
- Egg whites add $1 per person (except egg white delights)
A La Carte

Gourmet Mini $4.25 per person
- Mini Muffins
- Mini Danish
- Plain Mini Croissants

Fresh Baked Platter $4.00 per person
- Fresh Bagels
- Butter, Cream Cheeses & Jelly
- Pastries & Muffins add $1

Yogurt Parfaits $4.00 per person
- Fruit, Granola & Yogurt
- “Build Your Own Parfaits”

Breakfast Boxes

Box #1 - $5.25 per person
- Fresh Fruit Salad
- Low Fat Yogurt
- Mini Muffin

Box #2 - $6.50 per person
- Fruit Salad
- Cottage Cheese
- Bagel with Cream Cheese

Box #3 - $7.75 per person
- Fresh Fruit Salad
- Low-Fat Yogurt
- Cottage Cheese
- Mini Danish or Croissant

Breakfast Beverages

Coffee Services $1.95 per person
- Regular
- Decaf

Tea Services $1.95 per person
- Herbal Teas
- Black Teas

Hot Chocolate $2 per person
- Made with Whole Milk

Fresh Squeezed Orange Juice $2 per person

Iced Coffee $3 per person

Iced Tea $3 per person

Notes: Coffee & Tea Service Packaged
- Milk (whole & skim)
  - Half & half
  - Sweeteners

Other Breakfast Items

All Prices are Per Person–Minimum 10 Guests

- Individual Yogurt - $1.25
- Bagels with Cream Cheese - $2.50
  Onion Lemon, Capers, Regular & Flavored Cream Cheese
- Smoked Salmon Display - $5.95
- Assorted Breakfast Breads - $2.75
- Fresh Fruit Salad - $3.00
- Assorted Muffins - $3.00
- Assorted 12 ounce Juices - $1.50 Per Bottle
- Bottled Water - $1.25 Per Bottle
- Assorted Canned Soda - $1.25 Per Can
- Coffee Services in Large Silver Urns Available
  $2.25 Per Person –30 Person Minimum
Cold Sandwich Packages

**Villari’s Starter Platter - $8 per person**
- Chef’s assortment of Villaris signature sandwiches

**Villari’s Favorite Package - $10 per person**
- Chef’s assortment of Villaris signature sandwiches
  - 1 side option

**Wholesome Lunch - $12 per person**
- Chef’s assortment of Villaris signature sandwiches
  - 2 side option

**Complete Lunch - $14 per person**
- Chef’s assortment of Villaris signature sandwiches
  - 3 side option

**Additional Sides**
- $2 per person

**Carving Board Platter - $13 per person**
- Fresh cut lunch meats
- Fine European, Canadian & domestic cheese
- Tomato, romaine lettuce, onion & dressings
  - Assorted breads or wraps

**Soups & Sandwich Combo - $11 per person**
- Chef’s assortment Villaris signature sandwiches
- Chef’s choice of 2 homemade seasonal soups
  - Requests of soup taken

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**Cold Sides:**
- Garden Salad
- Caesar Salad
- Chicken Salad (add $1)
- Tomato & Fresh Mozzarella
  - Pasta Salad
  - White Tuna Salad
  - Macaroni Salad
- Red Bliss Potato Salad
  - Egg Salad
  - Tuna Salad
  - Cole Slaw
  - String Beans Almandine

**Warm Sides:**
- Penne Pesto
- Cheese Tortellini
  - Rice Pilaf
  - Grilled Vegetable Potatoes

**Side Fruits & Sweets:**
- Fresh Fruit Salad
- Cookie & Brownie
- Chocolate Mousse
- Apple Bread Pudding
- Homemade Rice Pudding
**Hot Signature Sandwiches**

**The Reuben** - Hot pastrami, corned beef, Finlandia Swiss, cole slaw & Russian dressing

**Chicken Santé Fe** - Chicken cutlet, melted mozzarella, grilled onion, sweet peppers & honey mustard

**Chicken Wrangler** - Grilled roast beef, provolone, horseradish, lettuce, tomato & grilled onion

**Cornucopia** - Fresh oven roasted turkey, stuffing, cranberry sauce & gravy

**Grilled Chicken Combinations**

**Pollo Rustico** - Grilled chicken, provolone, grilled onion, romaine & roasted red pepper

**Chicken Pesto** - Grilled chicken, pesto sauce, fresh mozzarella & tomato

**Blackened Pollo Diablo** - Grilled chicken, melted mozzarella, grilled onion, lettuce, hot peppers & hot sauce

**Chicken Cutlet Combinations**

**The Cordon Bleu** - Chicken cutlet, Virginia ham, mozzarella, grilled onion, lettuce & tomato

**Parmigiana** - Chicken cutlet, mozzarella & Parmigiana

**Pollo BLT** - Chicken cutlet, cheddar, bacon, lettuce & tomato

**Pollo Buffalo** - Chicken cutlet, crumbled bleu cheese, buffalo sauce & romaine

**Grilled Combinations**

**Wrangler** - Grilled roast beef, bacon, American, grilled onion, lettuce, tomato, pickles & A1 steak sauce

**Americana** - Grilled smoked ham, smoked turkey, Finlandia Swiss, romaine, cole slaw & Russian dressing

**Cold Signature Sandwiches**

**Italian** - Genoa salami, Cappicola, provolone cheese, lettuce, tomato, onion, hot peppers, oil & vinegar

**American** - Virginia ham, black forest ham, American, lettuce, tomato & mayo

**The Swiss** - Turkey, roast beef, Finlandia Swiss, lettuce, tomato, onion & horseradish

**Russian** - Turkey, corned beef, coleslaw & Russian dressing

**Cold Cut Combinations**

**The Monterey** - Cracked pepper turkey, turkey pastrami, Monterey jack, lettuce, tomato & onion

**The Sopressata** - Sopressata, fresh mozzarella, basil leaf, Cappicola, roasted red peppers, lettuce, tomato, onion, balsamic glaze & oil

**The Di Parma** - Prosciutto, black forest ham, fresh mozzarella, roasted peppers, lettuce, tomato, onion, balsamic glaze & oil

**Homemade Salad Sandwiches**

**Egg Salad Sandwich** - Egg salad, cucumber, red cabbage, romaine & tomato

**Chicken Salad Sandwich** - Chicken salad, crispy bacon, romaine & tomato

**Tuna Salad Sandwich** - Tuna salad, crispy bacon, romaine & tomato

**Giardiniera** - with romaine & tomato

**Vegetarian**

**Mozzarella Delight** - Fresh mozzarella, roasted red peppers, tomato, basil, balsamic glaze

**Veggie Delight** - Fresh mozzarella, grilled vegetables & pesto

**Cheesy Delight** - Monterey jack, Alpine Swiss, cheddar, tomato, onion, carrots, cucumbers & spring mix
Catered Lunch

Gourmet Wraps and Sandwich Trays

**Cubanitos** - Small $40.00 & Large $80.00
Cuban bread layered with ham, roasted pork, Swiss cheese and sliced pickles

**Variety Sub Platter** - Small $45.00 & Large $90.00
A combination of turkey, ham, cheese and Italian meats served with a light mayo dressing

**The Italian** - Small $50.00 & Large $100.00
Genoa salami, Cappicola, provolone cheese, lettuce, onion and hot pepper served with an Extra Virgin Oil and vinegar dressing

**The American** - Small $40.00 & Large $80.00
Virginia ham, black forest ham, American cheese, lettuce and tomato served with mustard and mayo

**Chicken Salad** - Small $50.00 & Large $100.00
Chunks of white roasted chicken tossed with celery, carrots, and onions served with crispy bacon on leaves of romaine lettuce

**Tuna Salad** - Small $55.00 & Large $110.00
White albacore tuna tossed with sweet onions with fresh tomatoes

**Philly Cheese Steak** - Small $50.00 & Large $100.00
Strips of oven roasted Flank Steak sautéed with caramelized onions and melted provolone cheese

**Mozzarella Delight** - Small $50.00 & Large $100.00
Fresh mozzarella, roasted peppers, and tomatoes served with a balsamic glaze

All Sandwich Selections can be served in a Wrap or French bread.

**Lunch Boxes**

<table>
<thead>
<tr>
<th>Box #1</th>
<th>Box #2</th>
<th>Box #3</th>
</tr>
</thead>
<tbody>
<tr>
<td>$8.25 per person</td>
<td>$10.75 per person</td>
<td>$12.50 per person</td>
</tr>
<tr>
<td>- Sandwich</td>
<td>- Sandwich</td>
<td>- Sandwich</td>
</tr>
<tr>
<td>- Chips</td>
<td>- Chips</td>
<td>- Chips</td>
</tr>
<tr>
<td>- Cookie or Brownie</td>
<td>- Fruit Salad or Garden Salad</td>
<td>- Fruit Salad or Garden Salad</td>
</tr>
</tbody>
</table>

Notes: Boxes include: napkin, mayo & mustard, utensils

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**Platters**

**Fresh Fruit Platter** - Small $40.00 & Large $75.00  
Seasonal fruit assortment

**International Cheese Platter** - Small $65.00 & Large $120.00  
Assorted imported and domestic cheese served with black olives and crackers and red grapes

**Spinach and Artichoke** - Small $25.00 & Large $40.00  
Prepared fresh and served with our warm Italian bread crustini

**Vegetable Crudité and Dip Platter** - Small $30.00 & Large $40.00  
Prepared fresh and served with our warm Italian bread crustini

**Grilled Vegetable Platter** - Small $35.00 & Large $50.00  
Hickory grilled assorted vegetables with drizzled extra virgin olive oil

**Hummus & Pita Platter** - Small $30.00 & Large $50.00  
Chick pea puree with fresh garlic, lemon juice & virgin olive oil

**Salads**

**Caprese Salad** - Small $40.00 & Large $70.00  
Fresh homemade mozzarella with vine ripe tomatoes

**Antipasto Platter** - Small $60.00 & Large $90.00  
Assortment of Italian meats (Prosciutto, Capicola, Salami, and Soppressata) served with grilled farm vegetables

**Caesar Salad** - Small $35.00 & Large $75.00  
Crisp romaine and aged parmesan cheese, herbed croutons and classic Caesar dressing  
(add chicken or grilled shrimp extra charge)

**Villaris Lakeside House Salad** - Small $20.00 & Large $40.00  
Mixed field greens with choice of dressing

**Tuscan Cobb Salad** - Small $30.00 & Large $60.00  
Crisp romaine, avocado, bacon, feta cheese, black olives with hardboiled egg

**Tortellini Salad** - Small $40.00 & Large $80.00  
Cheese tortellini tossed in a homemade pesto and sundried tomato paste

**Red Bliss Potato Salad** - Small $40.00 & Large $80.00  
Red bliss tossed with celery, carrots, and caramelized onions in a rosemary mayo paste

**Spinach Salad** - Small $35.00 & Large $70.00  
Baby spinach, gorgonzola, candied walnuts, and bacon tossed in our house vinaigrette

**Bistecca Salad** - Small $100.00 & Large $140.00  
Char-grilled steak over bed of fresh baby spinach, cherry tomatoes, red gorgonzola cheese, bacon and creamy parmesan dressing

**Mediterranean Salad** - Small $120.00 & Large $160.00  
Mixed baby greens and fresh garden vegetables topped with lobster, shrimp and jumbo lump crabmeat

**Arugula Salad** - Small $40.00 & Large $80.00  
Arugula topped with blackened shrimp, mangoes, red roasted peppers and pine nuts in citrus vinaigrette
**Appetizers**

- **Bruschetta** - Small $40.00 & Large $70.00
- **Chicken Wing Platter or Sampler** - Choice of buffalo, BBQ or garlic parmesan with blue cheese and celery
  - Small $25.00 & Large $55.00
- **Stuffed Mushrooms** - Small $30.00 & Large $60.00
  - Stuffed with bread & sausage
- **Long Hot Peppers** - Small $40.00 & Large $75.00
  - Stuffed with sharp provolone cheese and freshley sliced prosciutto, roasted with garlic & olive oil
- **Chicken Fingers** - Small $40.00 & Large $75.00
- **Fried Calamari**
  - Small $40.00 & Large $80.00
  - Fried squid served with zesty tomato sauce
- **Chicken Quesadilla** - Small $30.00 & Large $60.00
  - Grilled chicken wrapped with peppers, bacon, Monterey jack, in a pressed tortilla
- **Eggplant Rollatini** - Small $35.00 & Large $75.00
  - Fried eggplant stuffed with sauce and mozzarella cheese served with a side of our homemade tomato sauce
- **Shrimp Cocktail Ring** - Small $60.00 & Large $120.00
  - Jumbo shrimp served with cocktail sauce and lemon wedges

**Hot & Cold Hors d’Oeuvres**

- **Lobster cobbler** - 95¢ each
  - Lobster Newburg served in pastry cup
- **Peppercorn Encrusted Tuna** - $2.50
  - Seared Ahi tuna served on a wonton skin with wasabi
- **Sesame Chicken with Asian Sauce** - 95¢ each
  - Tender chicken marinated with Asian sauces
- **Scallops Wrapped in Bacon** - $2.00 each
  - Tender sea scallop wrap with bacon & skewered
- **Maryland Crab Cakes** - $2.00 each
  - Maryland lump crabmeat & spices
- **Chicken Kabobs** - $1.25 each
  - Medallions of chicken, peppers and onions skewered
- **Mini Quiche** - 75¢ each
  - To include spinach, bacon & seafood
- **Pizza Bites** - 75¢ each
  - Crostoni topped with tomato & mozzarella
- **Franks Wrapped in a Blanket** - 75¢ each
  - Mini beef franks wrapped in puff pastries
- **Vegetable Spring Rolls** - 95¢ each
  - Chinese vegetables with sweet & sour sauce
- **Clams Casino** - Whole little neck clams - 95¢ each
  - topped with peppers, onions and bacon
- **Stuffed Mushrooms** - Fresh mushroom caps - $1.25 each
  - Bountifully stuffed with jumbo lump crabmeat
- **Rack of Lamb** - $23.95 per rack
  - Roasted New Zealand rack of lamb with fresh rosemary
- **Prosciutto & Melon** - $1.25 each

**Feeds**

- 16” Small Tray (Feeds) 6-8 People
- 18” Large Tray (Feeds) 6-8 People
- 16” Small Tray (Feeds) 15-20 People
- 18” Large Tray

2375 Sicklerville Rd • Gloucester Twp, NJ 08081 | Phone: 856-228-5244 | Fax: 856-228-2361 | WWW.VILLARISLAKESIDE.COM
## Pre-Set Feasts

<table>
<thead>
<tr>
<th>Package 1</th>
<th>Package 2</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Tray of Villaris Lakeside House Salad,</strong></td>
<td><strong>Seafood feast</strong></td>
</tr>
<tr>
<td><strong>Tray of Your Choice of Pasta</strong></td>
<td><strong>Baked Stuffed Clams</strong></td>
</tr>
<tr>
<td>*(Please Select 1: Penne vodka, penne filetto,</td>
<td><strong>Petite Stuffed Filet of Sole</strong> *(Lemon and</td>
</tr>
<tr>
<td>rigatoni bolognese, or pasta primavera),*</td>
<td>butter sauce)*</td>
</tr>
<tr>
<td><strong>Tray of a Chicken Dish</strong></td>
<td><strong>Zuppa Di Pesce on a Bed of Pasta</strong> *(Calamari,</td>
</tr>
<tr>
<td><em>(Please Select 1: Marsala, cacciatore, or francese)</em></td>
<td>shrimp, mussels, scallops and clams)*</td>
</tr>
<tr>
<td><strong>Tray of Sausage and Peppers,</strong></td>
<td><strong>Villa Borghese House Salad</strong> <em>(with Our choice of dressing)</em></td>
</tr>
<tr>
<td><strong>Loaves of Italian bread</strong></td>
<td></td>
</tr>
</tbody>
</table>

**Small:** (Feeds 10) $150.00  **Large:** (Feeds 25) $250.00

## Meat, Poultry & Fish Entrees

**$13.50 per person** • *(Select 3 Choices min 20 guests)*

**Includes:** Garden salad, dinner rolls and grated cheese

**Fresh Over Roasted Turkey**
Fresh oven roasted turkey, gravy, and cranberry sauce

**Home-style Meatloaf** — Homemade all beef meatloaf & gravy

**Grilled Chicken Breast** — Lightly seasoned breast of chicken

**Classic Chicken Parmesan** — Baked chicken cutlet, fresh tomato sauce, and fresh mozzarella

**Chicken Piccata** — Oven roasted chicken breast with a lemon herb dressing, basil, lemon and Caprese

**Broiled Salmon** — Pan seared salmon

**Cajun London Broil** — Marinated beef frank, dry rubbed with Cajun & creole seasonings

**Boneless Pork Lion** — Stuffed with spinach, roasted peppers & smoked gouda wrapped with bacon

**Southern Fried Chicken** — Buttermilk battered

**BBQ Chicken** — Barbecue chicken on the bone

**Stuffed Baked Flounder** — With seasoned spinach

**Crabmeat Vienna** — Sautéed with plum tomatoes, shiitake mushrooms, Sicilian olives and topped with jumbo lump crabmeat, finished with a white wine pesto

**Chicken Vienna**
Sautéed with fresh spinach and tomato, topped with Muenster cheese then finished in roasted garlic

**Chicken Cordon Bleu** — Stuffed with Cappicola and cheese served with a Madeira wine mushroom sauce

**Veal Parmigiana** — Topped with basil marinara sauce and mozzarella cheese served with linguine

**Chicken Breast** — Sautéed in virgin oil topped with a delicious tarragon Dijon sauce

**Prime Rib** — Beef cooked to perfection

## Pasta Entrees

**$8 per person** *(Select 2 Choices)*

**Includes:** Garden salad, dinner rolls and grated cheese

**Lasagna**

**Baked Ziti with 3 Cheeses**

**Cheese Tortellini from Menu**

**Eggplant Parmigiana**

**Penne with Fresh Basil/ Rigatoni Pasta**

**Pasta Primavera**

**Ravioli Al Forno**

## Side Dishes

**Select 2 Sides**

**Homemade Mashed Potatoes**

**Macaroni & Cheese**

**Turkey Stuffing**

**Rice Pilaf**

**Roasted Red Bliss Potatoes**

**Almandine String Beans**

**Sautéed Spinach**

**Garden Salad**

**Scalloped Potatoes**

**Vegetable Medley**

**Baked Beans**

**Fresh Green Beans with Pimento**

**Broccoli, Cauliflower & Carrots**
Buffet Pasta Selection

All Half Pan & Full Pan Selections Include Classic Italian Dinner Rolls

Lobster Ravioli - Half Pan $70.00 & Full Pan $120.00
In lobster brandy crème sauce

Wild Mushroom Ravioli - In truffle crème sauce Half Pan $55.00 & Full Pan $95.00

Butter Nut Squash Ravioli - In pecan sauce Half Pan $55.00 & Full Pan $95.00

(W) (GF) Penne with Vodka Sauce - Half Pan $45.00 & Full Pan $75.00
Italian plum tomato sauce and vodka with peas, prosciutto and a touch of cream

Rigatoni with Fresh Tomatoes - Half Pan $45.00 & Full Pan $75.00
Shiitake mushrooms, fresh basil, extra virgin olive oil and garlic

Farfalle Carbonara Pancetta - Half Pan $45.00 & Full Pan $75.00
Served with cream sauce, fresh peas, pancetta and Romano cheese

Tri-Colored Tortellini Alfredo - Half Pan $45.00 & Full Pan $75.00
Served with cream sauce and Romano cheese

Homemade Potato Gnocchi - Half Pan $45.00 & Full Pan $75.00
Potato dumpling with Bolognese sauce

(W) (GF) Penne with Broccoli & Chicken - Olive oil, garlic and basil Half Pan $45.00 & Full Pan $75.00

Macaroni & Cheese - Half Pan $40.00 & Full Pan $75

Lobster Mac & Cheese - Half Pan $40.00 & Full Pan $80.00
Elbow pasta in a rich creamy gruyere cheese with chunks of Maine lobster

Rigatoni ala Romana - Half Pan $30.00 & Full Pan $60.00
Penne pasta tossed in a pink sauce with fennel sausage bits and peas

Rigatoni Bolognese - Half Pan $30.00 & Full Pan $60.00
Zesty meat sauce with carrots, celery and sweet onions

(W) (GF) Al Filetto - Penne pasta in light plum tomato sauce Half Pan $20.00 & Full Pan $40.00

Pasta Abruzzi - Half Pan $35.00 & Full Pan $70.00
Pin wheel pasta tossed with roasted sweet peppers and sausage in a tangy tomato sauce

(W) (GF) Pasta Al Forno - Half Pan $35.00 & Full Pan $70.00
Baked ziti with seasoned ricotta and mozzarella cheese

Rigatoni Sausage and Broccoli Rabe - Half Pan $35.00 & Full Pan $70.00
Rigatoni pasta with fennel sausage, broccoli rabe in roasted garlic with extra virgin olive oil

Pasta Primavera - Half Pan $35.00 & Full Pan $70.00
Penne pasta sautéed with garden vegetables in garlic with extra virgin olive oil

(GF) Gluten Free Option Available Upon Request • (W) Wheat Option Available Upon Request

Sauces

(Available by the quart)

<table>
<thead>
<tr>
<th>Sauce</th>
<th>Half Pan</th>
<th>Full Pan</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Plum Tomato Basil</td>
<td>$6.50</td>
<td>$8.00</td>
</tr>
<tr>
<td>Vodka Sauce</td>
<td>$6.50</td>
<td>$8.50</td>
</tr>
<tr>
<td>Pesto Sauce</td>
<td>$7.00</td>
<td>$8.00</td>
</tr>
<tr>
<td>Filetto di Pomodoro</td>
<td>$6.50</td>
<td>$7.00</td>
</tr>
<tr>
<td>Carbonara Sauce</td>
<td>$8.00</td>
<td></td>
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</tbody>
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### Buffet Poultry Selection

**Chicken Parmigianino** - Half Tray $45.00 & Full Tray $85.00  
Breaded chicken cutlets topped off with homemade tomato sauce and mozzarella cheese

**Chicken Cacciatore** - Half Tray $50.00 & Full Tray $95.00  
Chunks of white chicken breast sautéed with peppers, mushrooms and onions in a zesty marinara sauce

**Chicken Francese** - Half Tray $65.00 & Full Tray $120.00  
Lightly egg battered chicken breast served in a lemon white wine sauce

**Chicken Marsala** - Half Tray $50.00 & Full Tray $95.00  
Chicken breast sautéed with shitake mushrooms, simmered in a marsala wine sauce

**Chicken Portobello** - Half Pan $50.00 & Full Pan $95.00  
With Portobello mushrooms and a rich brown sauce

**Chicken Rollatini** - Half Pan $55.00 & Full Pan $100.00  
Stuffed with prosciutto, fresh mozzarella topped with a wild mushroom sauce

**BBQ Chicken on the Bone** - Half Pan $40.00 & Full Pan $75.00

**Chicken Piccata** - Half Pan $45.00 & Full Pan $85.00  
Lemon chicken on bone with garlic, lemon, olive oil and white wine

**Oriental Sesame Chicken** - Half Pan $50.00 & Full Pan $90.00  
Tender chicken over white rice marinated with Asian sauces

**Roast Chicken Country Style** - Potatoes, rosemary & Fresh Herbs  
Half Tray $40.00 & Full Tray $75.00

### Buffet Beef, Veal & Pork Selection

**Oriental Beef and Broccoli** - Served with white rice  
Half Pan $45.00 & Full Pan $85.00

**Beef Tips Pizzaiola** - Half Pan $45.00 & Full Pan $85.00

**Grilled Beef Tips** - Served with artichokes and potatoes  
Half Pan $50.00 & Full Pan $90.00

**Veal Marsala** - Half Pan $60.00 & Full Pan $100.00

**Veal Rollatini** - Stuffed with prosciutto & fresh mozzarella  
Half Pan $65.00 & Full Pan $110.00

**Veal and Peppers** - Served with onions  
Half Pan $40.00 & Full Pan $75.00

**BBQ Spare Ribs** - St. Louis ribs with homemade BBQ sauce  
Half Pan $45.00 & Full Pan $80.00

**Sausage & Broccoli Rabe** - Half Pan $50 & Full Pan $90

**Sausage & Peppers** - Half Pan $45 & Full Pan $85

**Italian Meatballs** - Half Pan $40.00 & Full Pan $70.00

**Sausage Meatballs** - Half Pan $50.00 & Full Pan $80.00

**Veal Portobello** - Half Pan $65.00 & Full Pan $110.00

**Veal Francaise** - Half Pan $75.00 & Full Pan $110.00

**Stuffed Boneless Pork Loin** - Half Pan $55.00 & Full Pan $95.00  
Stuffed with sun dried tomatoes fresh basil and eggplant
Buffet Seafood Selection

Macadamia Crusted Salmon (3-3.5 oz. pieces)
Half Pan $65.00 & Full Pan $110.00
With a beurre blanc sauce

Pistachio Crusted Salmon (3-3.5 oz. pieces)
Half Pan $65.00 & Full Pan $110.00
Red & yellow grape tomatoes and asparagus tips

Shrimp Francaise - Half Pan $75.00 & Full Pan $135.00
Dipped in egg batter, lemon butter and white wine

Shrimp Scampi - Half Pan $75.00 & Full Pan $135.00
Served over sautéed escarole

Risotto Pescatorc - Half Pan $90.00 & Full Pan $145.00
Shrimp, scallops and jumbo lump crabmeat prepared with fresh plum tomato marinara or sautéed garlic and olive oil simmered in risotto

Prince Edward Island Mussels - Half Pan $50.00 & Full Pan $85.00
Marinara, fra diavolo or white sauce

Stuffed Flounder - With crabmeat Half Pan $75.00 & Full Pan $125.00

Florida Red Snapper - Mkt. Price
Pan seared with white wine garlic sauce

Grilled Swordfish Steak - Mkt. Price

Chilean Sea Bass - Lemon thyme encrusted Mkt. Price

Sole Piccata - Half Pan $60.00 & Full Pan $120.00
Flaky sole fillets, cooked golden brown with capers, lemon, white wine, chopped Italian parsley and butter

Seafood Fra Diavolo - Half Pan $85.00 & Full Pan $140.00
Shrimp, scallops, calamari, clams and mussels simmered in a spicy plum tomato sauce

Stuffed Petite Filet of Flounder - Half Pan $70.00 & Full Pan $130.00
Petite fillets of flounder stuffed with a crab imperial stuffing simmered in a lemon, wine and butter sauce

Buffet Potato & Vegetable Selection

Potato Croquettes - Half Pan $25.00 & Full Pan $45.00
Garlic Mashed Potatoes - Half Pan $25.00 & Full Pan $45.00
Red Roasted Potatoes - Half Pan $25.00 & Full Pan $45.00

Sautéed Garden Vegetables - Half Pan $25.00 & Full Pan $45.00
Broccoli, Cauliflower and Carrots - Half Pan $30.00 & Full Pan $55.00
Haricot Verts (French Green Beans) - Half Pan $40.00 & Full Pan $75.00

Hand Peel Potato Croquettes - Half Pan $25.00 & Full Pan $45.00
Grilled Portobello Mushrooms - $7.95/lb.
Fresh Baked Semolina Rolls - $5.50 per Dozen
Desserts
Inquire for Pricing

Cakes & Tortes
10” Diameter (14 to 16 Servings)
- Black Forest Cherry Torte
- Cappuccino Torte
- Chocolate Reese’s Torte
- White Chocolate Decadence
- Chocolate Ecstasy
- Chocolate Zanzibar Torte
- Dark Side of the Moon
- Jim Beam Banana Supreme
- Italian Rum Torte
- Jamaican Strawberry Torte
- Carrot Cake
- Cannoli Cake
- Light Side of the Moon

Tortes
10” Diameter (14 to 16 Servings)
- Blackout
- Tiramisu
- Triple Chocolate Mousse
- Bailey’s Irish Cream Mousse
- Chocolate Mousse
- Lemon Mousse

Pies
10” Deep Dish Pan (12 to 14 Servings)
- Apple Crisp Cobbler
- Bing Cherry Cognac Pie
- Pan Tiramisu
- Apple Pie
- Blueberry Pie
- French Apple Tart
- Key Lime Pie
- Peanut Butter Blitz

Cheesecake
10” Diameter (14 Servings)
- Apple Streusel Cheesecake
- Raspberry Marble Cheesecake
- Brownie Delight Cheesecake
- New York Cheesecake
- Oreo Cookie Cheesecake
- Kahlua Chocolate Chip Cheesecake
- French Cheesecake
- Chocolate Velvet Cheesecake
- Black Bottom Cheesecake
- Ricotta Cheesecake

Wedding Cakes
We Offer a Wide Variety of Options
A Consultation is Required in Order to
Provide a Price Quote

Pricing Based Per Pound

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