

# Villari's Lakeside Restaurant

## Plated Dinner Banquet Menu

### Appetizer Course / Please Select One

- |                          |                                      |   |
|--------------------------|--------------------------------------|---|
| • Escarole Soup          | • Potato Leek w/Bacon Soup           | • Penne Pasta ala Vodka Sauce                       |
| • Minestrone Soup        | • Traditional Bruschetta             | • Spring Rolls w/Sweet 'n' Sour                     |
| • Cream of Broccoli Soup | • Tri-colored Fusilli Pasta Salad    | • Stuffed Ravioli with Chicken and Broccoli di Rabe |
| • Chicken Pastina Soup   | • Medley of Seasonal Fruit & Berries |   |

### Salad Course / Please Select One

- House Salad prepared with baby spring mix, romaine lettuce, tomato, cucumber, red onion and seasoned croutons topped with our homemade creamy balsamic vinaigrette dressing.
- Classic Caesar salad prepared with seasoned croutons and red roasted peppers added to crisp romaine lettuce tossed with our homemade Caesar dressing, topped with grated Romano cheese.

### Dinner Entrées / Please Select Three

- (All dinner entrées are accompanied by vegetable medley, chef's selection of starch, Italian rolls and butter.)  
 (Selection of children's dinner entrées: Chicken fingers, Ravioli with meatball or Chicken parmigiana \$19.95)
- Char-grilled Filet Mignon (8 oz.) draped with a delicious merlot demi-glace. 48
  - Char-grilled Filet Mignon (6 oz.) and two crabmeat imperial stuffed shrimp served with béarnaise. 51
  - Char-grilled Filet Mignon (6 oz.) and Lobster Tail (4 oz.) served with fresh lemon & drawn butter. 54
  - Cut of seasoned Prime Rib of Beef (16 oz.) slow roasted in its own scrumptious natural pan juices. 46
  - Veal Parmigiana topped with basil marinara sauce and mozzarella cheese served with linguine. 42
  - Veal Francaise lightly dipped in egg batter, sautéed in traditional white wine, lemon and butter sauce. 44
  - Veal Sinatra sautéed with shrimp, jumbo lump crabmeat, shitake mushrooms and Sicilian olives, finished with a sweetened bourbon veal demi-glace. 48
  - Veal Rollatini rolled with seasoned spinach and jumbo lump crabmeat finished in a veal demi-glace. 46
  - Veal Sfiziosa breaded and pan-fried, topped with fresh Arugula salad, radicchio and diced tomato. 43
  - Chicken Parmigiana topped with basil marinara sauce and mozzarella cheese served with linguine. 41
  - Chicken Italiano stuffed with prosciutto, smoked mozzarella cheese and spinach, served with a porcini mushroom and sage demi-glace. 43
  - Chicken Vienna sautéed with fresh spinach and tomato, topped with muenster cheese then finished in a roasted garlic sauce. 42
  - Chicken Cordon Bleu stuffed with capicola and cheese served with Madeira wine mushroom sauce. 40
  - Fresh Flounder stuffed with seasoned spinach, broiled to perfection and finished in a mornay sauce. 42
  - Fresh Salmon Filet served in a delicious lemon, butter and garlic sauce. 43
  - Broiled Jumbo Gulf Shrimp stuffed with jumbo lump crabmeat imperial. 48
  - Broiled eight ounce Jumbo Lump Crab Cake served with our old bay tartar sauce. 48

### Desserts / Please Select One

- |                                    |                     |
|------------------------------------|---------------------|
| • Light Side of Moon               | • Tiramisu Cake     |
| • Dark Side of Moon                | • Ice Cream Parfait |
| • New York Cheesecake              | • Carrot Cake       |
| • Chocolate Mousse w/Whipped Cream |                     |

### N/A Beverages

- Hot Brewed Tea
- Freshly Brewed Coffee
- Freshly Brewed Decaffeinated Coffee
- Soft Drinks and Juice\* (\$4.<sup>00</sup>/person\*)

Twenty-three percent (23%) service charge and 7% New Jersey state sales tax is additional.  
 ~ Villari's Lakeside Restaurant • 2375 Sicklerville Road • Sicklerville, NJ 08081 • (856) 228-5244 ~