

Villa Russo

Supreme Sit-Down (5 Hour Affair)

Cocktail Hour

Mussels	Fried Calamari	Stuffed Artichoke Oreganata	Eggplant Rollatini
<i>Cultivated mussels steamed with garlic in a marinara sauce</i>	<i>Lightly floured and deep fried served with a marinara sauce and wedges of lemon</i>	<i>Seasoned artichokes topped with bread crumbs</i>	<i>Lightly breaded and stuffed with ricotta cheese. Topped with a marinara sauce and romano cheese</i>
Chicken Scarpariello	Linguini with Garlic and Oil		Rice Delight
<i>Fresh pieces of oven roasted chicken with Italian seasonings</i>	<i>Al dente pasta topped with olives, garlic and walnuts</i>		<i>Rice pilaf with sautéed garden vegetables</i>

Carving Board

Spare Ribs

Roasted pork ribs glazed in a duck sauce

Salads

Antipasto

Italian cold delicacies featuring salamis, dried sausages, copocola, sharp provolone, olives, bread sticks and seasonal vegetables

Italian Mix Salad

Mixed greens with plum tomatoes and cucumbers seasoned with balsamic vinaigrette

Champagne March

Our Staff's Special Presentation of the toast.

Appetizer

Choice of one for your Guests

Fresh seasonal melon wrapped in prosciutto served with a mozzarella bocconcini and garnished with a strawberry

Vine ripened fresh sliced tomatoes and mozzarella bocconcini seasoned with an olive oil dressing accompanied with roasted peppers and olives

Pasta

Choice of one for your guests

Ziti Marinara

Tomato sauce seasoned with fresh Italian Spices

Rigatoni Filetto Di Pomodoro

Tomato with sautéed prosciutto and onions

Rotelle Machiate

Tomato sauce with olive oil and garlic

Penne Alla Vodka

Tomato sauce seasoned with prosciutto, heavy cream and a dash of Vodka

Entrée

Guest choice of six dinner selections taken at their table

Shell Steak

Aged cut beef charbroiled to your liking

Salmon Libernaise

A broiled thick cut of fresh salmon seasoned with Gaeta olives, garlic and fresh tomatoes

Center Cut of Pork

Pork chop charbroiled and covered in sautéed peppers, mushrooms and onions

Jumbo Shrimp Scampi

Shrimp sautéed in a garlic, butter and wine sauce served over a bed of rice

Veal Scaloppini Marsala

Slices of veal and mushrooms sautéed in a wine and butter sauce

Breast of Chicken Franchese

Boneless chicken in a lemon and butter sauce

All entrees are served with oven roasted red bliss potatoes and a mix of seasonal fresh vegetables.

Includes

- Unlimited top shelf open bar , draft beer served by our cocktail hostesses & bottles of imported red & white wine on all tables.