



Traditional Buffet (4 Hour Affair)

Champagne March

Our Staff's Special Presentation of the toast.

Salad

*Choice of **one** for your guests*

Classic Caesar Salad

Crispy romaine lettuce tossed in Villa Russo's classic Caesar dressing topped with croutons

Tricolor Salad

A mix of mesclun, arugula, and radicchio served with a balsamic vinaigrette dressing

Italian Mix

Fresh lettuce, vine ripened tomatoes, cucumber, and olives tossed in a vinegar and olive oil dressing

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

Buffet Table

Eight Items

Linguini with Garlic and Oil

Al dente pasta topped with olives, garlic and walnuts.

Mussels

Cultivated mussels steamed with garlic in a marinara sauce

Italian Mixed Salad

Mixed greens with plum tomatoes and cucumber seasoned with balsamic vinaigrette

Spare Ribs

Roasted pork ribs glazed in a duck sauce

Chicken Scarpariello

Oven roasted chicken with Italian seasonings

Roasted Center Cut Pork Loin

Served with granny smith apples served with a bed of rice

Stuffed Artichoke Oreganata

Seasoned artichokes topped with bread crumbs

Eggplant Rollatini

Eggplant lightly breaded and fried. Stuffed with ricotta cheese and topped with marinara sauce and romano cheese

Includes:

Unlimited carafes of red and white wine, draft beer and soda