

Villa Sorrento

Bronze Package

*Saturday and Sunday Day
40 person minimum • 3 ½ Hours Affair*

Gourmet Salad

Baby greens, roasted peppers, artichoke hearts, black olives, champagne vinaigrette

Entrees (Choice of Three)

Chicken Breast Sorrentino

Eggplant, prosciutto, mozzarella cheese, Madeira wine sauce, touch of tomato

Chicken Francese

Egg batter, sautéed, lemon, butter, white wine sauce

Penne alla Vodka

Quill shaped pasta sautéed, creamy vodka sauce

Cavatelli with Sausage and Chicken

Sautéed, spinach, spicy plum tomato sauce, touch of basil oil

Eggplant Rollatini

Stuffed with three cheeses, baked, marinara sauce, mozzarella cheese

Tilapia Oreganata

Oven roasted, oreganata bread crumbs, lemon, white wine

Macadamia Encrusted Salmon

Pineapple chutney, drizzled, mango glaze, vegetable cous cous

Grilled Pork Chop

Wild mushroom, cipolini onions demi-glace

Unlimited Soda, Coffee and Tea

Includes Occasion Cake or Chocolate Strawberries and Mini Cannoli

\$26.00 pp. Plus Tax and 20% Gratuity

Villa Sorrento

Menu Upgrades

Appetizer

Hot Antipasto \$8.

Baked clams, fried calamari, fried zucchini, stuffed mushrooms and eggplant rollatini

Cold Antipasto \$6.

Italian Meats & Imported Cheeses

Combination \$10.

Hot & Cold Antipasti

Pasta Appetizer Course \$4.

Fresh Mozzarella \$5.

Vine Ripe Tomato & Basil

*** Butler Style Hors d'oeuvre* \$12 pp**

A fine selection of assorted Hot and Cold Mini canapés to choose from

Desserts

Seasonal Fruit Platter \$3.50.

Mini Cannoli Platter \$3.

Assorted Cookie Tray \$2.

Chocolate Dipped Strawberries \$4.

Miniature Pastries \$3.

Beverage Packages

Unlimited Beer and Wine \$10.

Unlimited Full Open Bar \$25.

Espresso and Cappuccino \$3.50.