

VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

CATERING MENU

FROM SMALL INTIMATE PARTIES TO LARGE GALA AFFAIRS

We make your special event memorable
with our outstanding food and dedicated customer service

PACKAGE SELECTION

BARBECUE BUFFET

TEXAS BARBECUE

SUPREME BARBECUE

NEW ENGLAND CLAM
& LOBSTER BAKE

APPETIZER PLATTERS

HOT APPETIZERS

HOT BUFFET

VEGETABLE TRAYS

POTATO & RICE TRAYS

CARVING STATIONS

DELUXE HOT BUFFET

GOURMET SALADS

COLD PASTA SALADS

SANDWICH BASKETS

GOURMET PARTY HEROES

BEVERAGES

INDIVIDUAL TRAYS
PASTA + MEAT + SEAFOOD

COFFEE & DESSERTS

RENTALS

We specialize in Corporate and Social Events

TENT WEDDINGS + BACKYARD BARBECUES + GRADUATION CELEBRATIONS

FAMILY GATHERINGS + COCKTAIL PARTIES

VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

BARBECUE BUFFET PACKAGE

30 PERSON MINIMUM + \$31.95 PER PERSON

ENTREES

ST. LOUIS BBQ RIBS
 SLOW ROASTED PULLED PORK
 BRAISED BONELESS BEEF SHORT RIB
 BOURBON ORANGE BBQ CHICKEN
 GRILLED ITALIAN SAUSAGE

SIDE DISHES

TRI-COLOR GORGONZOLA SALAD
 RED BLISS POTATO SALAD
 GEMELLI PASTA SALAD
 HOMEMADE COLE SLAW
 PEPPERS & ONIONS
 SWEET CORN ON THE COB

TEXAS BARBECUE PACKAGE

50 PERSON MINIMUM + \$38.95 PER PERSON

ENTREES

ALL-BEEF HOT DOGS
 BACON CHEESE BEEF SLIDERS
 SLOW ROASTED PULLED PORK
 CHOICE OF 3 ITEMS BELOW
 BOURBON ORANGE BBQ BABY BACK RIBS
 HONEY GLAZED FRIED CHICKEN
 CHILE LIME CHICKEN BREAST
 SCREAMING SHRIMP
 CHIPOTLE BBQ BEEF SHORT RIB
 DRY RUBBED BBQ BEEF BRISKET

SIDE DISHES

RED BLISS BACON POTATO SALAD
 GEMELLI PASTA SALAD
 TEXAS RANCH HEARTLAND SALAD
 CHOICE OF 3 ITEMS BELOW
 FRESH BAKED CORN BREAD
 FIRE CRACKER SRIRACHA COLE SLAW
 ROASTED CORN ON THE COB
 BAKED BEANS, ONIONS & PORK
 TEXAS BEEF CHILI

ALL BARBECUE PACKAGES INCLUDE

ASSORTED CONDIMENTS, CLUB ROLLS, MINI ROLLS, DINNER PLATES, SALAD PLATES, FORKS, KNIVES, NAPKINS,
 CHAFING TRAYS, STERNOS & SERVING EQUIPMENT

VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

SUPREME BARBECUE PACKAGE

50 PERSON MINIMUM + \$38.95 PER PERSON

ENTREES

ALL-BEEF HOT DOGS

BACON CHEESE BEEF SLIDERS

SLOW ROASTED PULLED PORK

GRILLED ITALIAN SAUSAGE

CHOICE OF 3 ITEMS BELOW

MARINATED STEAK

ST. LOUIS BBQ RIBS

BOURBON ORANGE BBQ CHICKEN

MOLASSES & MEYER RUM SALMON

SCREAMING SHRIMP

SIDE DISHES

TRI-COLOR GORGONZOLA SALAD

GEMELLI PASTA SALAD

HOMEMADE COLE SLAW

PEPPERS & ONIONS

CHOICE OF 3 ITEMS BELOW

FRESH MOZZARELLA & VINE RIPE TOMATO, R.P.

TOMATO, CHICKPEA, FETA, CUCUMBER

BLISS POTATO RED SALAD

SUMMER ROASTED VEGETABLE & ORZO

SWEET CORN ON THE COB

ALL BARBECUE PACKAGES INCLUDE

ASSORTED CONDIMENTS, CLUB ROLLS, MINI ROLLS, DINNER PLATES, SALAD PLATES, FORKS, KNIVES, NAPKINS, CHAFING TRAYS, STERNOS & SERVING EQUIPMENT

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NEW ENGLAND CLAM & LOBSTER BAKE

50 PERSON MINIMUM + \$75.95 PER PERSON

ENTREES

GRILLED LOBSTER TAILS
OR WHOLE MAINE LOBSTER

MARINATED PRIME SLICED STEAK

BOURBON ORANGE BBQ CHICKEN

CHOICE OF 3 ITEMS BELOW

LITTLE NECK CLAMS, BEER BROTH

PRINCE EDWARD ISLAND MUSSELS,
GARLIC WINE SAUCE

HERB SWORDFISH FILLET,
LEMON & BASIL VINAIGRETTE

CAJUN MAHI MAHI,
MANGO COULIS, PINEAPPLE SALSA

SEARED ATLANTIC SALMON FILLET

SCREAMING JUMBO SHRIMP

SIDE DISHES

TRI-COLOR GORGONZOLA SALAD

GEMELLI PASTA SALAD

ROASTED CORN ON THE COB

FRESH BAKED CORN BREAD

CHOICE OF 3 ITEMS BELOW

NEW ENGLAND CLAM CHOWDER

FRESH MOZZARELLA & VINE RIPE TOMATO, R.P.

RED BLISS POTATO SALAD

HOMEMADE COLE SLAW

SUMMER ROASTED VEGETABLE & ORZO PASTA

NEW ENGLAND CLAM & LOBSTER BAKE PACKAGE INCLUDES

ASSORTED CONDIMENTS, ARTISAN BREAD, DINNER PLATES, SALAD PLATES, FORKS, KNIVES, NAPKINS,
BARBECUE GRILL, CHAFING TRAYS & SERVING EQUIPMENT

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APPETIZER PLATTERS

GOURMET PLATTERS + 12" OR 16" OR 18"

JUMBO SHRIMP COCKTAIL

jumbo shrimp, spicy cocktail sauce & lemon wedges

\$36 PER DOZEN

COLD SEAFOOD SALAD

jumbo shrimp, calamari & scungilli, garlic, celery, lemon & E.V.O.O.

MARKET PRICE

HARBOR LOBSTER ROLLS

fresh lobster meat, celery, tarragon, mayo, lemon, mini roll

MARKET PRICE

CLAM & OYSTER RAW BAR

little neck clams & oysters on the 1/2 shell, spicy cocktail sauce, lemon

MARKET PRICE

SESAME ENCRUSTED SEARED TUNA

sesame seared, sweet soy, wasabi drizzle & pickled ginger

\$28 PER POUND

PECAN ENCRUSTED SALMON

vegetable cous cous, pineapple chutney, meyer's rum & molasses

12" FOR \$95 + 16" FOR \$145 + 18" FOR \$195

MARINATED FILET MIGNON*

gourmet cheese & red onions, capers, garlic croissant, horseradish

MARKET PRICE

SESAME CHICKEN BREAST TERIYAKI

wild rice, sweet peas, red peppers & roasted corn, sesame seeds

12" FOR \$75 + 16" FOR \$110 + 18" FOR \$150

IMPORTED ANTIPASTO PLATTER

aged italian meats & imported cheeses, R.P., olives, tuscan bread basket

12" FOR \$65 + 16" FOR \$95 + 18" FOR \$135

FRESH MOZZARELLA & VINE RIPE TOMATO

roasted red peppers, fresh basil, balsamic & E.V.O.O.

12" FOR \$50 + 16" FOR \$75 + 18" FOR \$95

TUSCAN GRILLED VEGETABLE PLATTER

grilled & roasted, fresh herbs, sea salt, balsamic & E.V.O.O.

12" FOR \$60 + 16" FOR \$85 + 18" FOR \$110

TOMATO BRUSCHETTA & FRESH MOZZARELLA

garlic toast, fresh basil, balsamic & E.V.O.O.

12" FOR \$50 + 16" FOR \$75 + 18" FOR \$95

ASPARAGUS & PROSCIUTTO BUNDLES

roasted, wrapped imported prosciutto, lemon vinaigrette

12" FOR \$50 + 16" FOR \$95 + 18" FOR \$135

VEGETABLE CRUDITÉ BASKET

garden fresh cut vegetables, creamy ranch dip

12" FOR \$50 + 16" FOR \$75 + 18" FOR \$85

INTERNATIONAL CHEESE PLATTER

imported & domestic cheeses, cluster of grapes, english crackers

12" FOR \$65 + 16" FOR \$95 + 18" FOR \$125

FRESH FRUIT DISPLAY

colorful assortment of ripe melons, seasonal fruits & wild berries

12" FOR \$60 + 16" FOR \$85 + 18" FOR \$95

*THIS MENU ITEM CAN BE COOKED TO YOUR LIKING BY ORDERS OF THE SUFFOLK COUNTY BOARD OF HEALTH

*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

HOT APPETIZERS

MARYLAND CRAB CAKES
lump crabmeat, meyer lemon aioli

\$40 PER DOZEN

SEA SCALLOPS & BACON
wrapped, sweet honey glaze

\$45 PER DOZEN

COCONUT SHRIMP
pineapple chutney, mango coulis

\$36 PER DOZEN

CAJUN SHRIMP
homemade guacamole

\$30 PER DOZEN

SHRIMP KABOBS
tequila lime coulis

\$36 PER DOZEN

SHRIMP OR PORK DUMPLINGS
spicy asian dipping sauce

\$24 PER DOZEN

BAKED CLAMS
little neck clams, oreganata crumbs

\$24 PER DOZEN

PIGS IN A BLANKET
spicy mustard

\$24 PER DOZEN

RISOTTO BALLS
peas, mozzarella, pomodoro sauce

\$24 PER DOZEN

STUFFED MUSHROOM
garlic, parsley, oreganata crumbs

\$24 PER DOZEN

FILET MIGNON WELLINGTON
horseradish dipping sauce

\$30 PER DOZEN

STEAK ON A STICK*
sesame seared, teriyaki sauce

\$30 PER DOZEN

BEEF KABOBS*
marinated, summer vegetables

\$30 PER DOZEN

BABY LAMB CHOP*
cucumber dill yogurt sauce (8 pieces per rack)

\$48 PER RACK

CHICKEN TERIYAKI KABOB
sesame seared, teriyaki glaze

\$24 PER DOZEN

CHICKEN QUESADILLAS
lime cilantro aioli

\$24 PER DOZEN

BUFFALO CHICKEN TENDERS
creamy bleu cheese

\$24 PER DOZEN

BUFFALO CHICKEN MEATBALLS
ranch dressing

\$24 PER DOZEN

ASIAN MEATBALLS
sweet & spicy

\$24 PER DOZEN

ARTICHOKE HEARTS
oreganata bread crumbs, lemon & garlic

\$24 PER DOZEN

ARTICHOKE HEARTS
goat cheese, roasted pepper, balsamic

\$24 PER DOZEN

BEEF SLIDERS
bacon, american cheese, ketchup

\$48 PER DOZEN

PULLED PORK SLIDERS
bbq sauce, cole slaw

\$42 PER DOZEN

PORTOBELLO MUSHROOM SLIDERS
prosciutto, R.P., mozzarella

\$36 PER DOZEN

BRIE CHEESE & ALMONDS
phyllo, raspberry drizzle

\$24 PER DOZEN

MINI REUBEN SANDWICH
pastrami, sauerkraut, swiss cheese

\$14 PER 4 PIECES

STROMBOLI BREAD
sausage, peppers, onions & mozzarella

\$45 EACH

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HOT BUFFET

30 PERSON MINIMUM + MUST SELECT ONE PASTA + \$21.95 PER PERSON

PENNE ALLA VODKA WITH PANCETTA	CHICKEN PARMIGIANA
RIGATONI BOLOGNESE	CHICKEN FRANCESE
CAVATAPPI MACARONI & CHEESE	CHICKEN SCARPARELLO
ORECHIETTE WITH BROCCOLI RABE, SAUSAGE & SUN DRIED TOMATOES	BREAD CHICKEN WITH TOMATO BRUSCHETTA
CAVATELLI WITH CHICKEN, SAUSAGE, SPINACH & PLUM TOMATO SAUCE	CHICKEN MARSALA
FUSILLI WITH CHICKEN, MUSHROOM, ASPARAGUS, PROSCIUTTO & SHERRY CREAM SAUCE	CHICKEN WITH SUN DRIED TOMATOES & ARTICHOKE
PENNE WITH ROASTED EGGPLANT, ONIONS, MOZZARELLA CHEESE, FILLETTO DI POMODORO	STIR FRY CHICKEN TERIYAKI
MEAT LASAGNA	CHICKEN PICATTA
BAKED ZITI	CHICKEN SORRENTINO
STUFFED SHELLS	HAWAIIAN CHICKEN
EGGPLANT ROLLATINI	SLOW ROASTED BBQ PULLED PORK
PORK CHOPS WITH CHEERY PEPPERS & ONIONS	ST. LOUIS BBQ RIBS
LOIN OF PORK WITH ROASTED POTATO & ONIONS	BRAISED BONELESS SHORT RIBS T.S.
LOIN OF PORK WITH APPLES & RAISINS	ITALIAN MEATBALLS
SAUSAGE & PEPPERS	ASIAN MEATBALLS
SAUSAGE & PEPPERS WITH POTATOES	BUFFALO CHICKEN MEATBALLS
SAUSAGE & BROCCOLI RABE WITH SUN DRIED TOMATOES	BUFFALO CHICKEN TENDERS
STIR FRY BEEF TERIYAKI	BUFFALO CHICKEN WINGS
FILET MIGNON TIPS WITH PEPPERS, MUSHROOMS & ONIONS	LITTLE NECK CLAMS MARINARA
	PRINCE EDWARD ISLAND MUSSELS
	SEAFOOD PAELLA

HOT BUFFET INCLUDES

BREAD BASKET, SERVING UTENSILS, CHAFING RACKS, STERNOS, DELUXE PLASTIC PLATES,
FORKS, KNIVES, DINNER NAPKINS, BUTTER, GRATED CHEESE

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DELUXE HOT BUFFET

30 PERSON MINIMUM + MUST SELECT ONE PASTA + \$26.95+ PER PERSON & UP

**\$2.00 PER PERSON ADDITIONAL CHARGE

THE AMOUNT OF SELECTIONS YOU CHOOSE IS DETERMINED BY THE SIZE OF YOUR PARTY.
SELECTIONS CAN BE COMBINED WITH ANY SELECTIONS FROM THE HOT BUFFET LIST.

RIGATONI WITH FILET MIGNON, SPINACH, PORTOBELLO MUSHROOMS, SHERRY CREAM SAUCE

RIGATONI WITH SHRIMP, SCALLOPS, PEAS, PORTOBELLO MUSHROOMS, CHARDONNAY CREAM SAUCE

TORTELLINI CARBONARA WITH PROSCIUTTO, PEAS, MUSHROOMS, ONIONS, CREAM SAUCE

LOBSTER RAVIOLI WITH SUNDRIED TOMATOES & ASPARAGUS, LOBSTER CREAM SAUCE

CHICKEN WITH PROSCIUTTO & PORTOBELLO MUSHROOM

CHICKEN WITH SUN DRIED TOMATOES & ARTICHOKES

CHICKEN WITH ARTICHOKES & MUSHROOM

STUFFED CHICKEN, PROSCIUTTO, PORTOBELLO & MOZZARELLA

STUFFED CHICKEN, PROSCIUTTO, R.P.,

SPINACH & MOZZARELLA

VEAL SCALOPPINI PARMIGIANA

VEAL SCALOPPINI MARSALA

VEAL SCALOPPINI WITH ARTICHOKE & SUN DRIED TOMATO

VEAL SCALOPPINI WITH PROSCIUTTO & MUSHROOMS

DRY RUBBED PORK TENDERLOIN

STUFFED PORK LOIN WITH PROSCIUTTO, ROASTED PEPPERS, SPINACH & MOZZARELLA

MARINATED SKIRT STEAK WITH CARAMELIZED ONIONS

N.Y. SHELL STEAK WITH PEPPERCORN SAUCE

N.Y. SHELL STEAK WITH PORTOBELLO MUSHROOM

FILET MIGNON WITH PORT WINE & DEAMI GLAZE**

FILET MIGNON WITH PEPPERCORN SAUCE**

FILET MIGNON TIPS WITH PEPPERS, MUSHROOMS, ONION

BRAISED BONELESS SHORT RIBS WITH PORT WINE SAUCE

SHRIMP OREGANATA

SHRIMP SCAMPI

SHRIMP FRA DIAVOLO

STUFFED SHRIMP, MARYLAND CRAB MEAT

FRIED CALAMARI WITH MARINARA SAUCE

ZUPPA DI PESCE SHRIMP, CALAMARI, CLAMS, MUSSELS FRA DIAVOLO WITH LINGUINE*

ATLANTIC SALMON FILLET:
PECAN ENCRUSTED OR DILL CREAM SAUCE

MACADAMIA ENCRUSTED CHILEAN SEA BASS**

HAILBUT, ARTICHOKE, LEMON BEURRE BLANC**

HAILBUT, PISTACHIO ENCRUSTED, DILL CREAM**

SWORDFISH, ROASTED TOMATOES, BASIL, ARTICHOKE HEARTS

DELUXE HOT BUFFET INCLUDES

BREAD BASKET, SERVING UTENSILS, CHAFING RACKS, STERNOS, DELUXE PLASTIC PLATES,
FORKS, KNIVES, DINNER NAPKINS, BUTTER, GRATED CHEESE

*THIS MENU ITEM CAN BE COOKED TO YOUR LIKING BY ORDERS OF THE SUFFOLK COUNTY BOARD OF HEALTH

*CONSUMING RAW OR UNDERCOOKED MEATS, SHELLFISH, OR FRESH SHELL EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS

VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

VEGETABLE TRAYS

STRING BEANS OREGANATA
\$45 HALF-TRAY + \$85 FULL-TRAY

GRILLED FRESH ASPARAGUS
\$70 HALF-TRAY + \$140 FULL-TRAY

ESCAROLE & CANNELLONI BEANS
\$65 HALF-TRAY + \$110 FULL-TRAY

BROCCOLI RABE, GARLIC, E.V.O.O
\$70 HALF-TRAY + \$120 FULL-TRAY

CAULIFLOWER OREGANATA
\$45 HALF-TRAY + \$85 FULL-TRAY

TUSCAN GRILLED VEGETABLES
\$60 HALF-TRAY + \$95 FULL-TRAY

BRUSSEL SPROUTS & PANCETTA
\$45 HALF-TRAY + \$85 FULL-TRAY

BURNT BROCCOLI
\$45 HALF-TRAY + \$85 FULL-TRAY

POTATO & RICE TRAYS

\$50 FOR HALF-TRAY + \$85 FOR FULL-TRAY

HERB ROASTED RED POTATO

FINGERLING POTATOES & BACON

POTATO AU GRATIN

WHIPPED MASHED POTATO

VEGETABLE RICE PILAF

GRILLED VEGETABLE QUINOA

ORZO PRIMAVERA

VEGETABLE COUS COUS

CARVING STATIONS

MARINATED NEW YORK SHELL STEAK*

PRIME ROASTED FILET MIGNON*

OVEN ROASTED PRIME RIB*

BONELESS PORK TENDERLOIN

ROASTED TURKEY BREAST

HONEY BAKED VIRGINIA HAM

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ITALIAN KITCHEN & CATERERS

GOURMET SALADS

12" FOR \$55 + 16" FOR \$75 + 18" FOR \$85

GARDEN SALAD

baby green, red onions, cherry tomatoes, cucumber, carrots, red wine vinaigrette

GREEK SALAD

romaine lettuce & baby greens, tomatoes, carrots, cucumber, olives, red onions, feta cheese, vinaigrette

CAESAR SALAD

romaine lettuce, garlic croutons, shaved manchego cheese, creamy caesar dressing

TRI-COLOR GORGONZOLA

baby greens, dried cranberries, mandarin oranges, gorgonzola cheese, yellow raisins, raspberry vinaigrette

SPINACH & GOAT CHEESE

baby spinach, red beets, yellow raisins, dried cranberries, goat cheese, champagne vinaigrette

SPINACH SALAD

baby spinach, crispy bacon, mushrooms, hard boiled eggs, red onions, balsamic vinaigrette

ARUGULA & FENNEL

baby arugula, fresh fennel & navel oranges, shaved manchego cheese, citrus orange vinaigrette

ARUGULA & WATERMELON

baby arugula, feta cheese, watermelon, peaches, citrus vinaigrette

COLD PASTA SALAD

\$55 FOR 5 POUND TRAY + \$75 FOR 10 POUND TRAY

GEMILLI

sweet peas, corn, red peppers, broccoli florets, green onion, black & white sesame seeds, sweet sesame ginger dressing

MEDITERRANEAN ORZO

feta cheese, red peppers, olives, chickpeas, red onion, yellow & green zucchini, balsamic vinaigrette

ORECCHIETTE

fresh mozzarella, chickpeas, tomatoes, basil, red onion, balsamic vinaigrette

FUSILLI

baby spinach, feta cheese, sun-dried tomatoes, basil, kalamata olives, parmesan cheese & E.V.O.O.

GOURMET WRAPS & PANINI SANDWICHES

\$12.99 PER SANDWICH

ASSORTMENT OF OUR GOURMET SANDWICHES ON A FLAVORFUL VARIETY OF WRAPS & SPECIALTY BREADS

FOCACCIA, CIABATTA, CRUSTED BAGUETTES, SEVEN GRAIN
BABY GREENS & VINE RIPE TOMATO, BRUSHED WITH VARIOUS DRESSINGS

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ITALIAN KITCHEN & CATERERS

GOURMET PARTY HEROES

3 OR 4 OR 5 OR 6 FOOT

ITALIAN STALLION

*ham, soppressata, capicola, mortadella, salami, fresh mozzarella,
R.P. tomato, baby greens, balsamic*

\$22.00 PER FOOT

TURKEY CLUB

*over roasted turkey breast, hickory bacon, swiss cheese,
baby greens, tomato, sriracha mayo*

\$22.00 PER FOOT

GRILLED CHICKEN

*grilled chicken breast, roasted peppers, fresh mozzarella,
tomatoes, baby spinach, balsamic*

\$23.95 PER FOOT

CHICKEN BACON

*breaded chicken, crispy bacon, mozzarella cheese,
cole slaw, russian dressing*

\$23.95 PER FOOT

CHICKEN BROCCOLI RABE

*breaded chicken, broccoli rabe, fresh mozzarella,
roasted peppers, balsamic*

\$23.95 PER FOOT

PARMIGIANA DELIGHT

*breaded chicken or eggplant, mozzarella cheese,
roasted tomato sauce*

\$23.95 PER FOOT

GRILLED VEGETABLE

*marinated eggplant, green zucchini, portobello mushroom,
roasted peppers, fresh mozzarella, balsamic*

\$23.95 PER FOOT

MARINATED STEAK*

*grilled sliced marinated steak, caramelized onions,
mushrooms, mozzarella, crispy baked onion bread*

\$29.95 PER FOOT

BEVERAGE PACKAGE

\$5.95 PER PERSON + 30 PERSON MINIMUM

ASSORTED SODA: DIET, REGULAR, SPRITE.

CITRUS WATER, LEMONADE, ICED TEA, COOLERS, ICE & CUPS

BAR BEVERAGE PACKAGE

\$7.95 PER PERSON + 30 PERSON MINIMUM

ASSORTED SODA: DIET, REGULAR, SPRITE, TONIC, SELTZER, GINGER ALE.

CRANBERRY, ORANGE, PINEAPPLE, GRAPEFRUIT JUICE,

CITRUS WATER, LEMONS, LIMES, OLIVES, CHERRIES, COOLERS, ICE & CUPS

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VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

INDIVIDUAL TRAYS

HALF-TRAYS SERVES 6-8 PEOPLE + FULL-TRAYS SERVES 12-14 PEOPLE

PASTA TRAYS

PENNE ALLA VODKA WITH PANCETTA

\$70 FOR HALF-TRAY + \$110 FOR FULL-TRAY

PENNE ALLA VODKA WITH PANCETTA
& GRILLED CHICKEN

\$95 FOR HALF-TRAY + \$145 FOR FULL-TRAY

PENNE ALLA VODKA WITH PANCETTA
& GRILLED SHRIMP

\$110 FOR HALF-TRAY + \$160 FOR FULL-TRAY

BAKED ZITI

\$70 FOR HALF-TRAY + \$110 FOR FULL-TRAY

STUFFED SHELLS

\$70 FOR HALF-TRAY + \$110 FOR FULL-TRAY

MEAT LASAGNA

\$80 FOR HALF-TRAY + \$140 FOR FULL-TRAY

RIGATONI BOLOGNESE

\$70 FOR HALF-TRAY + \$110 FOR FULL-TRAY

CAVATAPPI MACARONI & CHEESE

\$70 FOR HALF-TRAY + \$110 FOR FULL-TRAY

LINGUINE WITH WHITE CLAM SAUCE

\$80 FOR HALF-TRAY + \$140 FOR FULL-TRAY

FUSILLI WITH SHRIMP, BROCCOLI,
SUN DRIED TOMATO, GARLIC, E.V.O.O.

\$80 FOR HALF-TRAY + \$150 FOR FULL-TRAY

ORECCHIETTE WITH BROCCOLI RABE,
SAUSAGE, SUN DRIED TOMATOES

\$80 FOR HALF-TRAY + \$140 FOR FULL-TRAY

CAVATELLI WITH CHICKEN, SAUSAGE,
SPINACH & PLUM TOMATO SAUCE

\$80 FOR HALF-TRAY + \$145 FOR FULL-TRAY

PENNE WITH ROASTED EGGPLANT, ONIONS,
MOZZARELLA & POMODORO SAUCE

\$70 FOR HALF-TRAY + \$120 FOR FULL-TRAY

RIGATONI WITH FILET MIGNON, SPINACH,
PORTOBELLO MUSHROOMS, SHERRY CREAM SAUCE

\$95 FOR HALF-TRAY + \$185 FOR FULL-TRAY

RIGATONI WITH SHRIMP, SCALLOPS, PEAS,
PORTOBELLO MUSHROOMS,
CHARDONNAY CREAM SAUCE

\$85 FOR HALF-TRAY + \$170 FOR FULL-TRAY

PENNE WITH SHRIMP, CANNELLINI BEANS,
BABY SPINACH, GARLIC, BASIL,
PLUM TOMATO SAUCE

\$85 FOR HALF-TRAY + \$160 FOR FULL-TRAY

PENNE WITH CAJUN CHICKEN, CORN,
BACON, TOMATOES, R.P., CARMELIZED ONIONS
CAJUN CREAM SAUCE

\$85 FOR HALF-TRAY + \$145 FOR FULL-TRAY

LOBSTER RAVIOLI, SUN DRIED TOMATOES
& ASPARAGUS, LOBSTER CREAM SAUCE

\$95 FOR HALF-TRAY + \$170 FOR FULL-TRAY

FUSILLI WITH SHRIMP, CHICKEN, MUSHROOMS,
PEAS, PROSCIUTTO, SHERRY CREAM SAUCE

\$75 FOR HALF-TRAY + \$135 FOR FULL-TRAY

TORTELLINI CARBONARA WITH PROSCIUTTO,
PEAS, MUSHROOM, ONIONS, CREAM SAUCE

\$85 FOR HALF-TRAY + \$145 FOR FULL-TRAY

VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

INDIVIDUAL TRAYS

HALF-TRAYS SERVES 6-8 PEOPLE + FULL-TRAYS SERVES 12-14 PEOPLE

MEAT TRAYS

EGGPLANT ROLLATINI

\$65 FOR HALF-TRAY + \$110 FOR FULL-TRAY

ITALIAN MEATBALLS

\$65 FOR HALF-TRAY + \$110 FOR FULL-TRAY

ASIAN MEATBALLS

\$65 FOR HALF-TRAY + \$110 FOR FULL-TRAY

BUFFALO CHICKEN MEATBALLS

\$65 FOR HALF-TRAY + \$110 FOR FULL-TRAY

BUFFALO CHICKEN TENDERS

\$65 FOR HALF-TRAY + \$120 FOR FULL-TRAY

ST. LOUIS BBQ RIBS

\$80 FOR HALF-TRAY + \$150 FOR FULL-TRAY

SLOW ROASTED BBQ PULLED PORK

\$80 FOR HALF-TRAY + \$140 FOR FULL-TRAY

SAUSAGE & PEPPERS

\$70 FOR HALF-TRAY + \$120 FOR FULL-TRAY

SAUSAGE, POTATOES & PEPPERS

\$70 FOR HALF-TRAY + \$120 FOR FULL-TRAY

SAUSAGE & BROCCOLI RABE WITH SUN DRIED TOMATOES

\$80 FOR HALF-TRAY + \$140 FOR FULL-TRAY

CHICKEN PARMIGIANA

\$75 FOR HALF-TRAY + \$130 FOR FULL-TRAY

CHICKEN FRANCHISE

\$75 FOR HALF-TRAY + \$130 FOR FULL-TRAY

CHICKEN MARSALA

\$75 FOR HALF-TRAY + \$130 FOR FULL-TRAY

CHICKEN PICCATA

\$75 FOR HALF-TRAY + \$130 FOR FULL-TRAY

CHICKEN SCARPARELLO

\$75 FOR HALF-TRAY + \$130 FOR FULL-TRAY

BREAD CHICKEN WITH TOMATO BRUSCHETTA

\$75 FOR HALF-TRAY + \$130 FOR FULL-TRAY

CHICKEN SORRENTINO

\$75 FOR HALF-TRAY + \$130 FOR FULL-TRAY

HAWAIIAN CHICKEN

\$75 FOR HALF-TRAY + \$130 FOR FULL-TRAY

STIR FRY SESAME CHICKEN TERIYAKI

\$75 FOR HALF-TRAY + \$130 FOR FULL-TRAY

BUFFALO CHICKEN TENDERS

\$75 FOR HALF-TRAY + \$120 FOR FULL-TRAY

BUFFALO CHICKEN WINGS

\$75 FOR HALF-TRAY + \$120 FOR FULL-TRAY

CHICKEN WITH SUN DRIED TOMATOES & ARTICHOKES

\$75 FOR HALF-TRAY + \$140 FOR FULL-TRAY

CHICKEN WITH ARTICHOKES & PORTOBELLO MUSHROOMS

\$80 FOR HALF-TRAY + \$140 FOR FULL-TRAY

CHICKEN WITH PROSCIUTTO & PORTOBELLO MUSHROOMS

\$80 FOR HALF-TRAY + \$140 FOR FULL-TRAY

STUFFED CHICKEN WITH PROSCIUTTO, R.P., SPINACH, MOZZARELLA

\$85 FOR HALF-TRAY + \$160 FOR FULL-TRAY

STUFFED CHICKEN WITH PORTOBELLO, PROSCIUTTO, CARMELIZED ONIONS

\$85 FOR HALF-TRAY + \$160 FOR FULL-TRAY

VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

INDIVIDUAL TRAYS

HALF-TRAYS SERVES 6-8 PEOPLE + FULL-TRAYS SERVES 12-14 PEOPLE

MEAT TRAYS

VEAL SCALOPPINI PARMIGIANA
\$100 FOR HALF-TRAY + \$190 FOR FULL-TRAY

VEAL SCALOPPINI MARSALA
\$100 FOR HALF-TRAY + \$190 FOR FULL-TRAY

VEAL SCALOPPINI PICCATA
\$100 FOR HALF-TRAY + \$190 FOR FULL-TRAY

VEAL SCALOPPINI WITH ARTICHOKE
& SUNDRIED TOMATOES
\$100 FOR HALF-TRAY + \$190 FOR FULL-TRAY

VEAL SCALOPPINI WITH PROSCIUTTO
& MUSHROOMS
\$100 FOR HALF-TRAY + \$190 FOR FULL-TRAY

BRAISED BONELESS SHORT RIBS,
PORT WINE SAUCE
\$90 FOR HALF-TRAY + \$180 FOR FULL-TRAY

BRAISED BONELESS SHORT RIBS,
TOMATO SAUCE
\$90 FOR HALF-TRAY + \$180 FOR FULL-TRAY

FILET MIGNON TIPS WITH PEPPERS,
MUSHROOMS, ONIONS
\$90 FOR HALF-TRAY + \$170 FOR FULL-TRAY

STIR FRY BEEF TERIYAKI
\$90 FOR HALF-TRAY + \$170 FOR FULL-TRAY

MARINATED SKIRT STEAK, CARMELIZED ONIONS
\$160 FOR HALF-TRAY + \$295 FOR FULL-TRAY

N.Y. SHELL STEAK WITH PORTOBELLO MUSHROOMS
\$150 FOR HALF-TRAY + \$295 FOR FULL-TRAY

N.Y. SHELL STEAK, PEPPERCORN SAUCE
\$150 FOR HALF-TRAY + \$295 FOR FULL-TRAY

PHILADELPHIA DRY RUBBED N.Y. SHELL STEAK
\$150 FOR HALF-TRAY + \$295 FOR FULL-TRAY

FILET MIGNON, PORT WINE DEMI GLAZE
\$160 FOR HALF-TRAY + \$295 FOR FULL-TRAY

FILET MIGNON, PEPPERCORN SAUCE
\$160 FOR HALF-TRAY + \$295 FOR FULL-TRAY

FILET MIGNON, SUNDRIED TOMATOES
& WILD MUSHROOM
\$160 FOR HALF-TRAY + \$295 FOR FULL-TRAY

DRY RUBBED PORK TENDERLOIN
WITH SMOKEY SPICE & BROWN SUGAR
\$90 FOR HALF-TRAY + \$170 FOR FULL-TRAY

FLAME ROASTED PORK CHOPS,
CHERRY PEPPERS, CARMAELIZED ONIONS
\$90 FOR HALF-TRAY + \$170 FOR FULL-TRAY

LOIN OF PORK WITH ROASTED POTATOES & ONIONS
\$85 FOR HALF-TRAY + \$160 FOR FULL-TRAY

LOIN OF PORK WITH APPLES & RAISINS
\$90 FOR HALF-TRAY + \$160 FOR FULL-TRAY

STUFFED PORK LOIN, BROCCOLI RABE,
PROSCIUTTO, MOZZARELLA
\$90 FOR HALF-TRAY + \$180 FOR FULL-TRAY

STUFFED PORK LOIN, PROSCIUTTO,
ROASTED PEPPERS, SPINACH & MOZZARELLA
\$90 FOR HALF-TRAY + \$180 FOR FULL-TRAY

VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

INDIVIDUAL TRAYS

HALF-TRAYS SERVES 6-8 PEOPLE + FULL-TRAYS SERVES 12-14 PEOPLE

SEAFOOD TRAYS

SHRIMP SCAMPI

\$95 FOR HALF-TRAY + \$190 FOR FULL-TRAY

SHRIMP FRANCHISE

\$95 FOR HALF-TRAY + \$190 FOR FULL-TRAY

SHRIMP FRA DIAVOLO

\$95 FOR HALF-TRAY + \$190 FOR FULL-TRAY

SHRIMP OREGANATA

\$95 FOR HALF-TRAY + \$190 FOR FULL-TRAY

SHRIMP WITH CANNELLINI BEANS, BABY SPINACH, PLUM TOMATO

\$95 FOR HALF-TRAY + \$190 FOR FULL-TRAY

SHRIMP WITH ARTICHOKES, SUN DRIED TOMATOES, GARLIC LEMON

\$95 FOR HALF-TRAY + \$190 FOR FULL-TRAY

STUFFED SHRIMP, MARYLAND LUMP CRAB MEAT

\$140 FOR HALF-TRAY + \$225 FOR FULL-TRAY

LITTLE NECK CLAMS MARINARA

\$85 FOR HALF-TRAY + \$145 FOR FULL-TRAY

PRINCE EDWARD ISLAND MUSSELS

\$75 FOR HALF-TRAY + \$140 FOR FULL-TRAY

SEAFOOD PAELLA

\$85 FOR HALF-TRAY + \$145 FOR FULL-TRAY

FRIED CALAMARI WITH MARINARA SAUCE

\$90 FOR HALF-TRAY + \$160 FOR FULL-TRAY

CALAMARI & SCUNGILLI FRA DIAVOLO WITH LINGUINI

\$90 FOR HALF-TRAY + \$160 FOR FULL-TRAY

ZUPPA DI PESCE FRA DIAVOLO WITH TRAY OF LINGUINI PASTA*

\$125 FOR HALF-TRAY + \$235 FOR FULL-TRAY

ALL FRESH FISH DISHES
SERVED OVER VEGETABLE COUS COUS

SEARED ATLANTIC SALMON FILLET: PECAN ENCRUSTED, MYERS RUM

\$120 FOR HALF-TRAY + \$195 FOR FULL-TRAY

SEARED ATLANTIC SALMON FILLET WITH DILL CREAM SAUCE

\$120 FOR HALF-TRAY + \$195 FOR FULL-TRAY

SWORDFISH, ROASTED TOMATOES, BASIL, ARTICHOKE HEARTS

\$140 FOR HALF-TRAY + \$210 FOR FULL-TRAY

PACIFIC HALIBUT FILLET, PISTACHIO ENCRUSTED, DILL CREAM SAUCE

P/A FOR HALF-TRAY + P/A FOR FULL-TRAY

PACIFIC HALIBUT FILLET, ARTICHOKES, CAPERS, LEMON BEURRE BLANC

P/A FOR HALF-TRAY + P/A FOR FULL-TRAY

MACADAMIA ENCRUSTED CHILEAN SEA BASS

P/A FOR HALF-TRAY + P/A FOR FULL-TRAY

VILLA SORRENTO

ITALIAN KITCHEN & CATERERS

COFFEE PACKAGE

\$2.75 PER PERSON

COFFEE URNS, REGULAR & DECAF COFFEE, MILK, SUGAR, EQUAL, SPLENDA, CUPS & STIRRERS

DESSERTS

CHOCOLATE DIPPED STRAWBERRIES

\$2.50 EACH

HOT APPLE CRISP

\$75 FOR HALF-TRAY + \$130 FOR FULL-TRAY

BABY CANNOLI TRAY

\$3.00 EACH

MINIATURE PASTRIES

\$48 PER DOZEN

ASSORTED COOKIE TRAYS

\$35 PER POUND

OLD FASHIONED SUNDAE BAR

\$4.95 PER PERSON

HOMEMADE TIRAMISU

\$75 FOR HALF-TRAY + \$120 FOR FULL-TRAY

NEW YORK CHEESE CAKE

\$79 FOR 14 SLICES

CHOCOLATE MOUSSE CAKE

\$79 FOR 14 SLICES

SHEET CAKE

P/A FOR 1/2 CAKE + P/A FOR FULL CAKE

RENTAL ITEMS AVAILABLE

CHINA, GLASSWARE & FLATWARE

TENTS, TABLES & CHAIRS

STAINLESS STEEL CHAFING DISHES

LINEN TABLECLOTHS & NAPKINS

PORTABLE BARS & COCKTAIL TABLES

FIND US ON

FACEBOOK: VILLA SORRENTO + INSTAGRAM: @VILLASORRENTO_STJAMES