

# Wedding Menu #4

## Appetizer:

### ANTIPASTO CAPRESE

sliced fresh tomato, fresh mozzarella, roasted red peppers, green olives, and a drizzle of homemade basil pesto

## Pasta Choice:

### CHEESE TORTELLINI ALFREDO

cheese tortellini in a creamy alfredo sauce with peas

### CAVATELLI AMATRICIANA

cavatelli in a red wine tomato sauce with bacon, onions, and basil

### CAESAR SALAD

## Entrée Choice:

Entrees come served with potato & vegetable

### CRAB CAKES

broiled crab cakes

### VEAL SALTIMBOCCA

veal sautéed in a sage and white white sauce, topped with prosciutto and mozzarella

### NEW YORK STRIP

grilled angus NY strip (all come medium temperature)

**SERVED - \$65 PER PERSON**

plus tax & 20% gratuity

# Bar Options

## RUN A TAB

all guests alcoholic beverages will be added to a running tab

## CASH BAR

guests pay their own alcoholic beverages

## WELL OPEN BAR -3 HOURS-

House Wine by the Glass, Beers, and Bar's Well Liquors

\$25/Person

## FULL OPEN BAR -3 HOURS-

\$40/Person

Exclusions: JW Blue, Blanton's, Clase Azul

# Included

CHAMPAGNE TOAST, FOUNTAIN SODAS & ICED TEAS, AMERICAN COFFEE, HOT TEA, AND CAKE!

## HOURS

Sun - Thurs: 11am - 10pm

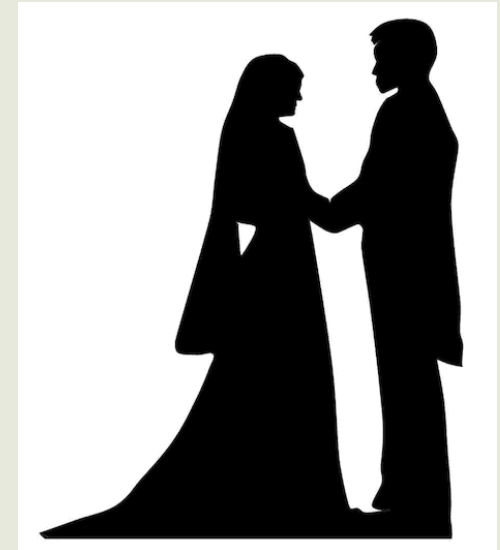
Fri & Sat: 11am - 11pm

# Wedding Menus



(856) 697-7107

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[www.VillaFazzolari.com](http://www.VillaFazzolari.com)

## Wedding Menu #1

*Appetizer:*

### TOMATO BRUSCHETTA

*Pasta Choice:*

#### PENNE VODKA

penne pasta in a vodka blush sauce with pancetta and onions

#### RIGATONI AMATRICIANA

rigatoni in a red wine tomato sauce with bacon, onions, and basil

### GARDEN SALAD

*Entrée Choice:*

Entrees come served with potato & vegetable

#### CHICKEN ROMANO

chicken breast topped with ham, mozzarella, and mushrooms in a blush sauce

#### TILAPIA FAZZOLARI

tilapia filet sautéed with asparagus, artichokes, and sun-dried tomatoes in a lemon and white wine sauce

#### EGGPLANT ROLLATINE

eggplant rolled with ricotta cheese filling, baked in tomato sauce with mozzarella  
*(eggplant is not breaded)*

SERVED - \$45 PER PERSON

BUFFET - \$50 PER PERSON

plus tax & 20% gratuity

## Wedding Menu #2

*Appetizer:*

### PIATTO RUSTICO

tomato bruschetta, roasted red peppers, provolone cheese, olives, sliced tomato, & fresh mozzarella

*Pasta Choice:*

#### RIGATONI ALFREDO

rigatoni in a creamy alfredo sauce with peas

#### PENNE BOLOGNESE

penne in a bolognese meat sauce

### GARDEN SALAD

*Entrée Choice:*

Entrees come served with potato & vegetable

#### TILAPIA PICCATA

tilapia filet with capers in a lemon and white wine sauce

#### CHICKEN MARSALA

chicken breast sautéed with mushrooms in a marsala wine sauce

#### VEAL FRANCESE

egg-battered veal sautéed with lemon in a white wine-butter sauce

SERVED - \$50 PER PERSON

BUFFET - \$55 PER PERSON

plus tax & 20% gratuity

## Wedding Menu #3

*Appetizer:*

### FRIED CALAMARI

*Pasta Choice:*

#### STUFFED RIGATONI BLUSH

cheese stuffed rigatoni in blush sauce

#### GNOCCHI QUATTRO FORMAGGI

gnocchi in a gorgonzola, mozzarella, provolone, and parmigiano cheese cream sauce

### CAESAR SALAD

*Entrée Choice:*

Entrees come served with potato & vegetable

#### CHICKEN SALTIMBOCCA

chicken breast sautéed in a sage and white white sauce, topped with prosciutto and mozzarella

#### GRILLED SALMON

grilled salmon filet with drawn butter and lemon wedge

#### VEAL PIZZAIOLA

veal sautéed with black olives and capers in marinara sauce

SERVED - \$60 PER PERSON

BUFFET - \$65 PER PERSON

plus tax & 20% gratuity