

# Wedding Menu #4

*Appetizer:*

## PIATTO RUSTICO

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

*Pasta Choice:*

**TORTELLINI ALFREDO W/ PEAS**  
cheese tortellini in an alfredo sauce with peas

## BROCCOLI RAPA & SAUSAGE ORECCHIETTE

orecchiette pasta tossed with broccoli rapa and sliced sausage in garlic and oil

## 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 with Weddings

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

We Can Custom

Make Any Menu

Ask for Gino or Giovanni

(856) 697-7107

# Wedding Menus



(856) 697-7107

821 Harding Hwy. | Buena, NJ 08310



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

## Wedding Menu #1

*Appetizer:*

**TOMATO BRUSCHETTA**

*Pasta Choice:*

**PENNE BLUSH**

penne pasta in a blush sauce

**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

**RED SNAPPER**

red snapper filet with cherry tomatoes and  
capers in a lemon 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 W/ PEAS**

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

**RED SNAPPER PUTTANESCA**

red snapper filet with capers and black  
olives in a lightly spicy marinara 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:*

**TORTELLINI ALLA VODKA**

cheese tortellini in a vodka blush sauce  
with pancetta and onions

**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