

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 with lemon and drawn butter

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

BOTTLES OF WINE FOR THE TABLE

bottles of Fazzolari red and/or white wine on the table
\$25ea

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



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821 Harding Hwy. | Buena, NJ 08310



Notice: A 3.5% Processing Fee is Applied to All Sales. Cash & Villa Fazzolari Gift Cards Will Not Incur This Fee



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 lemon and drawn
butter

VEAL PIZZAIOLA

veal sautéed with black olives and capers
in marinara sauce

SERVED - \$60 PER PERSON

BUFFET - \$65 PER PERSON

plus tax & 20% gratuity