

La Villa

CONFERENCE AND BANQUET CENTER

Menus

Hors D' Oeuvres Display

Domestic Cheese & Cracker Display

Elegant Display of Assorted Domestic Cheeses Accented with Fruit Garnish
Accompanied by an Assortment of Fancy Crackers and Sliced Baguettes

Gourmet Cheese & Vegetable Crudités

Elegant Display of Assorted International and Domestic Cheeses Accented with Fruit Garnish
Array of Vegetable Crudités, Hummus, and Spinach Dips
Accompanied by Pita Chips, Fancy Crackers, and Sliced Baguettes

Mediterranean Appetizer Display

Roasted Red Pepper Hummus, Baba Ganoush Served with Fresh Pita Bread and Baked Pita chips
Array of Vegetable Crudités
Vegetarian Stuffed Grape Leaves
Tabouleh Salad
Marinated Artichoke Salad
Olives, Pickled Turnips, and Cucumbers

Antipasto Table

Elegant Display of Imported and Domestic Cheeses Accented with Fruit Garnish
Bountiful Mediterranean Display of Italian Meats
Assorted Fancy Crackers and Breads
Carrots and Celery Sticks with Hummus dip
Assorted Olives, Marinated Chickpeas, Artichoke Hearts and Roasted Red Peppers

Seasonal Fresh Fruit Display

A Selection of the Season's Finest Sliced and Whole Fruit with Berries

Chilled Shrimp Display

Lightly Seasoned, Boiled White Shrimp
Served with Fresh Lemon, Traditional Cocktail Sauce, and Spicy Cajun Remoulade Sauce

Hors D' Oeuvres

*Crostini topped with Seared Beef Tenderloin
and Horseradish Sauce or Bleu Cheese*

Miniature Brie en Croute with Berries

Coconut Shrimp

Mushroom Duxelle in Phyllo

Chicken or Beef Satay with Spicy Thai Peanut Sauce

Lamb Lollipops with a Mint Infused Demi-Glace Drizzle

Tomato, Basil, and Mozzarella Caprese

Chicken or Pork Pot Stickers with a Sesame Sauce

Bacon Wrapped Water Chestnuts Topped with Brown Sugar

Swedish, Barbeque or Italian Meatballs

Wings

Hot, Buffalo, BBQ, Garlic, and Teriyaki

Served with Crisp Celery Sticks and Ranch or Bleu Cheese Dressing

Action Stations

Pasta Action Station

Chef Prepared Pasta to Order

Choice of Three Sauces:

Marinara Sauce, Alfredo, and Basil Pesto Sauce

Additional Options:

Italian Sausage, Chicken Breast, Shrimp, and Fresh Vegetables

Asian Stir Fry Action Station

Choice of White or Brown Rice and Lo Mein

Chicken, Shrimp, and Beef

Soy and Teriyaki Sauce

Assorted Fresh Vegetables

Chef's Carving Station

Whole Roasted Meats Carved to Order

Served with a Selection of Gourmet Rolls, Sauces and Condiments

Standard Options

Roasted Tenderloin of Beef

Slow Roasted Prime Rib

Herb and Garlic Studded Steamship Round

Slow Roasted Strip Round

Beef Roulade

Corned Round of Beef

Additional Options

Herb Encrusted Center Cut Pork Loin

Slow Roasted Pork Roast

Pork Roulade

Maple Glazed Bone-in Ham

Sage Rubbed Whole Roasted Turkey

Slow Roasted Turkey Breast

Turkey Roulade

Plated Meals

All Plated Meals Come with Side Salad, Fresh Baked Rolls, and Whipped Butter

Spring Mix Salad

Greens with Sliced English Cucumbers, Wedged, Roma Tomatoes,
and Julienne Carrots served with Buttermilk Ranch or Classic Italian Dressing

Entrees

Stuffed Breast of Chicken topped with a Lemon Thyme Cream Sauce

Chicken Madeira

Pretzel Crusted Chicken with a Whole Grain Mustard Cream Sauce

Maple Glazed Pork Chop

Pork Tenderloin with Caramelized Onions and Golden Raisin Chutney

Dijon Encrusted Pork Loin

Marinated Sirloin Strip Steak with a Rosemary Demi-Glace

Baked Boston Strip Roast with Au Jus

Grilled Salmon with a Lemon Caper Buerre Blanc

Mahi Mahi with a Red Pepper Coulis

Cheese and Herb Filled Pasta Purses Tossed with Fresh Seasonal Vegetables and an Alfredo Sauce

Eggplant Roulade

Vegetable Risotto

Side Dishes

Choice of one from each column

Herbed Couscous

Mushroom Risotto

Rice Pilaf

Garlic Mashed Potatoes

Smashed Sweet Potatoes

Rosemary and Sea Salt Roasted Red Skins

Seasonal Medley

Green Beans Almandine

Steamed Broccoli

Glazed Baby Carrots

Fresh Steamed Asparagus (seasonal)

Hot Buffets

Served with House Salad, Baked Rolls and Whipped Butter, Coffee and Tea Service

Fanfare Buffet

Includes one entrée and two side dishes

La Villa Grande Buffet

Includes two entrées and three side dishes

Entrées

Classic Chicken Parmesan

Chicken Marsala

Chicken Picatta

Herb Roasted Bone-in Chicken

Grilled Atlantic Salmon

Mahi Mahi

Lemon Pepper Tilapia

Maple Glazed Pork Chop

Garlic Marinated Pork

Roast Beef

Herb and Garlic Studded Roast

Sides

Seasoned Green Beans

Seasonal Vegetable Medley

Chive Mashed Potatoes

Steamed Broccoli

Penne Pasta Marinara

Angel Hair with Alfredo

Herbed Rice Pilaf

Baby Glazed Carrots

Risotto

Smashed Sweet Potatoes

Rosemary Roasted Red Skins

Sweet Corn Casserole

Additional Add-Ons

Pasta or Potato Salad

Broccoli Salad

Cole Slaw

Cucumber Salad

Tomato and Basil Caprese

Antipasto

Just Dessert

Priced by the dozen

Assorted House-made Cookies

Chocolate Chip, White Chocolate, Macadamia Nut, Oatmeal Raisin or Sugar

Gourmet Cookies

House-made M & M, Butter Pecan or Macaroon

Assorted Brownies and Bar Cookies

Chocolate, Nut, Blondie's, Chocolate Raspberry Swirl, Turtle or Lemon

Assorted Minis

Cheesecake

Cupcakes

Apple Dumplings

Tarts (chocolate, pecan, almond and crème brulee)

Lemon Bars

Iced Brownies

Blondies

Spiced Carrot Cake

Chocolate Covered Strawberries

Available Seasonally

Assorted Mini Pastry Buffet

An Elaborate Display of Mini Pastries including Lemon Bars, Iced Brownies, Blondies, Festive Cupcakes, Truffles, Cheesecake, and Spiced Carrot Cake

Chocolate Fountain

Served with an Elaborate Display of Strawberries, Pineapple, Pound Cake, Graham Crackers, and Sugar Cookies