

# Villa Barone Hilltop Manor

## *The Hilltop Grand*

### COCKTAIL HOUR

#### Passing White Glove Butler Service of Hors d'oeuvres

Truffle & Parmigiano Croquette D' Rissotto  
Seasoned grilled shrimp  
Cocktail Franks wrapped in a Homemade Demi-Glazed Pastry Puff  
Assorted Brick Oven Pizzette  
Homemade Oriental vegetable spring rolls  
Bruschetta with Vine Ripe Tomatoes, and Fresh Basil

#### Choice of Four Chaffing Dishes

Eggplant Rollatini alla Marinara  
Chopped Baked Clams Arreganate  
Oriental Beef Stir Fry  
Beef Pizzaiola  
Chicken Rustica  
Sautéed Broccoli Di Rabe  
Fried Calamari  
Prince Edward Island Mussels alla Possilippo  
Penne alla Vodka  
Cheese Tortellini Alfredo  
Trippa alla Romana  
Spezzatini with Sautéed Hot and Sweet Cherry Peppers  
Paella with Sliced Chourico

#### Carving Station - (Choice of 1)

Vermont Oven Roasted Turkey  
Glazed Virginia Ham  
Herb Crusted Pork Loin  
Seasoned Pastrami

#### Salad Station

##### **Patate Contadina**

Boiled Idaho Potato garnished with Garden Fresh String Beans, Minced Garlic and Drizzled with Extra Virgin Olive Oil

##### **Panzarella**

Traditional Italian Bread Salad with Hearts of Romaine, Vine Ripe Tomatoes, Fresh Basil and Tossed in Extra Virgin Olive Oil

##### **Olive Salad**

Jumbo Spanish Green Olives in a Homemade Marinade of Olive Oil, Fresh Garlic and Diced Celery

##### **Three Bean Salad**

Mixture of Chick Peas, Red and White Cannelini Beans tossed with Olive Oil, Sliced Tomatoes and Sicilian Olives

##### **Pasta Tri-Colore**

Tri Color Pasta tossed with Diced Carrots, garlic roasted cauliflower and Prosciutto

##### **Insalata Del Giardino**

Garden Fresh Cucumbers diced with red Bermuda onions in Homemade raspberry vinaigrette

**Grilled Corn and Black Bean**

Seasoned with cilantro, lemon, and extra virgin olive oil

**Roasted Plum Tomato**

In a Balsamic Demi-glaze

**Tuscan Table of Antipasti**

Sliced Imported Dry Sausage (sweet & hot)  
Homemade Fire Roasted Marinated Peppers  
Homemade Marinated Italian Eggplant  
Grilled Portobello topped in a Balsamic Reduction  
Sliced Grilled Zucchini Drizzled with Extra Virgin Olive Oil  
Garlic Sautéed Baby Artichokes  
Homemade Pickled Button Mushrooms  
Fresh Boars Head Sliced Deli Meats  
Fresh Asparagus in a Vinaigrette Marinade  
Assorted Homemade Sliced Stromboli

**International Cheese Display**

A selection of Imported and Domestic Cheeses

**Crudités Display**

A Variety of Fresh Sliced Garden Vegetables served with a Homemade Dip

**Wine Station**

Dazzle Your Guests as our Hostess Pours an Array of Imported and Domestic Wines

**Fancy Bread Station**

A Display of Assorted Italian and French Breads with Homemade Focaccia

**Ice Sculpture and Unique Culinary Displays**

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**FORMAL INTRODUCTION OF WEDDING PARTY**  
*in Main Ballroom*

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**Appetizer**

Tossed Mesclum Organic salad garnished with Belgium Endive in homemade vinaigrette

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**Pasta**

(Choice of 1)

Penne alla Vodka,  
Rigatoni al Filetto,  
Farfalle in a fresh tomato and basil

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## Entrée

(Choice of 3)

Prime Rib Au Jus, Stuffed Breast of Chicken Alla Hilltop or Chicken Balsamico,  
or Filet prepared either Arreganata style or herb crusted lemon zest

4th choice: Vegetarian Entrée

*All Entree served with Potato and gourmet vegetable wraps garnished with fresh edible wild orchid*

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## CEREMONIAL WEDDING CAKE

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### **Table Service of Coffees**

Espresso (Served with Sambucca), Coffee, Cappuccino & Gourmet Teas

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**Unlimited 5 Hours Top Shelf Open Bar**

**Unlimited Wine at Tables**

*(All menus can be altered to your personal preference)*