Villari's Lakeside Restaurant & Bar ~ Dinner Buffet Banquet Menu ~ \$31.95 Appetizer Course / Please Select One

- · Escarole Soup
- · Minestrone Soup
- · Cream of Broccoli Soup
- Chicken Pastina Soup
- Potato Leek w/Bacon Soup
- · Traditional Bruschetta
- Tri-colored Fusilli Pasta Salad
- Medley of Seasonal Fruit & Berries
- · Penne Pasta ala Vodka Sauce
- · Spring Rolls w/Sweet 'n' Sour
- · Stuffed Ravioli with Chicken and Broccoli di Rabe

Salad Station

House Salad Station or Classic Caesar Salad Station

Dinner Entrées / Please Select Four

(All entrées are accompanied by Italian rolls and butter.)

- Baked Flounder stuffed with fresh seasoned spinach.
- Bowtie pasta in our homemade pomidori sauce.
- Penne pasta in a tomato and basil cream sauce.
- Sliced top round of beef in au jus gravy.
- Rigatoni Pasta with Sausage and Broccoli Rabe.
- · Penne Pasta in homemade Bolognese sauce.

Broiled Orange Roughy

- · Stuffed Ravioli with Chicken and Broccoli Rabe.
- · Rigatoni pasta with sun-dried tomatoes and parmesan cheese sautéed with garlic, olive oil and fresh basil.
- Chicken Villari sautéed with broccoli, cauliflower, and julienne bell peppers in white wine cream sauce.
- Pork Italiano sautéed with broccoli di rabe and roasted red peppers topped with sharp provolone cheese.
- Cheese Tortellini sautéed with asparagus, shitake mushrooms and roasted red peppers finished with a Marsala cream sauce.
- Chicken Piccante sautéed with fresh mushrooms in a traditional white wine, lemon and butter sauce.
 - Chicken Parmigiana or Veal Parmigiana topped with basil marinara sauce and mozzarella cheese.
 - Chicken Casa Mia sautéed with broccoli, plum tomatoes, and mushrooms in a white wine sauce.
 - Veal Sorrento sautéed with fresh mushrooms in our marinara sauce topped with provolone.
 - Chicken Marsala or Veal Marsala sautéed with fresh mushrooms in a Marsala wine sauce.
 - Broiled Salmon served in a fresh lemon, butter and garlic sauce.

Vegetables / Please Select One

- · Fresh Vegetable Medley
- · Fresh Green Beans Almandine
- · Fresh Green Beans w/Pimento
- · Broccoli, Cauliflower & Carrot Medley

Desserts / Please Select One

- · Light Side of Moon
- Tiramisu Cake
- · Dark Side of Moon
- Ice cream parfait
- · New York Cheesecake
- · Carrot Cake
- · Chocolate Mousse w/Whipped Cream

Starch / Please Select One

- · Potato au Gratin
- · Garlic Smashed Potatoes
- Rice Pilaf w/Wild Rice Blend
- Seasoned Oven Roasted Potatoes

N/A Beverages Included

- · Hot Brewed Tea
- · Freshly Brewed Coffee
- · Freshly Brewed Decaffeinated Coffee
- Soft Drinks and Juice* (\$3.00/person*)

Optional Carving Stations

- Boneless Roasted Turkey Breast
- \$2.95/person
- · Oven Roasted Top Round of Beef · Seasoned Prime Rib of Beef au jus
- \$3.95/person
- \$4.95/person
- Baked Virginia Honey Ham \$3.95/person
 Steamship of Pork \$3.95/person

- · Leg of Lamb
- \$4.95/person

- - Twenty-three percent (23%) service charge and 7% New Jersey state sales tax is additional.