

THE VILLA ROMA



Pure Bliss & Comfort

Banquet Menus

Spring
2025

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ALL PRICING IS SUBJECT TO 8% NYS SALES TAX AND 18% GRATUITIES

Morning Refreshment Break

Coffee Break

Freshly Brewed Coffee, Tea, Decaffeinated Coffee
\$5.00 per person

Starters

Freshly Brewed Coffee, Tea, and Decaffeinated Coffee
Chilled Fruit Juices
\$10.00 per person

Continental Breakfast

Chilled Assorted Fruit Juices
Assorted Muffins, Mini Bagels, Cream Cheese
Butter, Jams & Jellies
Freshly Brewed Coffee, Tea & Decaffeinated Coffee
\$15.00 per person

Healthy Start

Chilled Fruit Juices
Sliced Fresh Seasonal Fruit
Assorted Healthy Cereals
Home-Style Oatmeal, Low Fat Milk,
Cinnamon, Brown Sugar, & Raisins
Assorted Muffins
Low-Fat Assorted Yogurts & Granola
Freshly Brewed Coffee, Tea & Decaffeinated Coffee
\$17.00 per person

Breakfast Breaks

Assorted Low-Fat Yogurts & Granola

\$7.00 per person

Nutri-Grain Bars

Granola Bars

\$7.00 per person

Sliced Fresh Seasonal Fruits or Whole Fresh Fruit

\$8.00 per person

Wrapped Breakfast Sandwiches

Egg & Cheese, Bacon Egg & Cheese, Sausage Egg &
Cheese

\$10.00 per person

Sliced Scottish Smoked Salmon with Fresh Bagels, Capers,
Tomatoes, Chopped Eggs, Red Onion, and Cream Cheese

\$26.00 per person

Afternoon Refreshment Break

Afternoon Fiesta

Fresh Tri Color Tortilla Chips with Pico de Gallo and Nacho Cheese
Whole Fresh Fruit
Churros

Assorted Regular & Diet Sodas
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

\$14.50 per person

Afternoon Recess

Fresh Baked Cookies
Nutri-Grain Bars
Rice Krispie Treats
Individual Bags of Potato Chips & Pretzels
Assorted Regular & Diet Sodas
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

\$14.50 per person

At The Ball Park

Giant Soft Hot Pretzel with Deli Mustard
Individual Bags of Cheddar Popcorn & Peanuts
Franks with Condiments
Assorted Regular & Diet Sodas
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

\$14.75 per person

Afternoon Delight

Fresh Baked Cookies
Double Chocolate Fudge Brownies
Assorted Regular & Diet Soda
Freshly Brewed Coffee, Tea & Decaffeinated Coffee

\$10.00 per person

Breakfast Buffet

(Minimum of 50 People)

Chilled Assorted Fruit Juices
Sliced Fresh Seasonal Fruits
Cold Cereals, Oatmeal
Assorted Light Yogurts & Granola

Country Fresh Scrambled Eggs

Select One

French Toast or Pancakes
with Warm Maple Syrup and Powdered Sugar

Crisp Bacon Strips, Grilled Sausage Links, and Breakfast
Potatoes

Assorted Danishes and Mini Muffins

Selection of Freshly Baked Breakfast Pastries & Bagels

Whipped Cream, Cheese, Butter, Jams & Jellies

Milk, Skim Milk

Freshly Brewed Coffee, Tea, & Freshly Brewed
Decaffeinated Coffee

\$25.00 per person

Buffet Brunch Menu

(Minimum of 50 People)

Chilled Assorted Fruit Juices

Sliced Fresh Seasonal Fruits

Assorted Freshly Baked Pastries, Bagels, Whipped Cream

Cheese, Butter, Jams & Jellies

Scrambled Eggs and Assorted Mini Quiches

Crisp Bacon Strips or Grilled Sausage Links

Fresh Garden Salad with Orange Champagne Vinaigrette

Chef's Selection of Starch & Vegetables

Carving Station: Choose two (2):

Turkey

Roast Beef

Corned Beef

Fresh Ham

Dessert

Assorted Cakes, Cookies, & Brownies

Assorted Regular & Diet Sodas

Freshly Brewed Coffee, Tea, & Decaffeinated Coffee

\$35.00 per person

Buffet Brunch or Buffet Breakfast

Omelet Station

Chef Preparing Omelets with a Selection of:
American & Cheddar Cheese

\$12.00 per person additional

Ham, Bacon, Onion, Mushrooms, Spinach, Tomato &
Bell Pepper

(Egg Beaters & Egg Whites Available)

\$14.00 per person additional

Carving Station – Additional Choice
Corned Beef with Spicy Brown Mustards

Vernon Baked Ham, Oven Roasted Turkey,, Cranberry Relish,
Natural Gravy

\$22.00 per person additional

Smoked Salmon or Smoked Whitefish

With Capers and Onion

\$18.00 per person additional

Cheese Blintzes

Served with Strawberry Sauce & Sour Cream

\$7.00 per person additional

Luncheon Buffet Menus

(Minimum of 50 People)

All Luncheon Buffets include Beverage Service of
Assorted Regular & Diet Sodas, Iced Tea, Lemonade, Freshly
Brewed Coffee,
Teas, & Decaffeinated Coffee

Southern Hospitality

Seasonal Mixed Greens with Fresh Garden Vegetables,

Homemade Coleslaw, Country Potato Salad

Southern Fried Chicken

Smoked Pulled Pork with South Carolina BBQ Sauce

Homemade Macaroni & Cheese

Classic Collard Greens

Cornbread & Butter

Sliced Fresh Seasonal Fruit

Apple Pie or Pecan Pie with Whipped Cream

\$32.00 per person

Luncheon Buffet Menus

(Minimum of 75 People)

Little Taste of Italy

Pasta Fagioli or Italian Wedding Soup

Make Your Own Caesar Salad

Anti-Pasta Salad

Select One

Chicken Parmigiana or Chicken Francese or Chicken
Marsala

Penne Pasta with Alfredo Sauce or Penne a la Vodka
Italian Sausage with Onions & Peppers

Eggplant Rollatini
Stuffed Shells

Mini Italian Pastries & Cookies
Sliced Fresh Seasonal Fruit

\$34.00 per person

Luncheon Buffet Menus

Deli Express

Chef's Soup of the Day

Select Two - Country Potato Salad, Cole Slaw, Garden Salad
and Macaroni Salad

Select One - Chicken Salad, Egg Salad, Tuna Salad

Platters of Roast Beef, Turkey Breast, Baked Ham
Assorted Sliced Cheeses

Fresh Kaiser Rolls & Assorted Sliced Breads
Lettuce, Sliced Tomato, Sliced Onion, Pickles
All Served with Appropriate Condiments

Bowl of Fresh Whole Fruit
Freshly Baked Cookies

\$30.00 per person

Luncheon Buffet Menu

(Minimum of 50 People)

Executive Sandwich Buffet

Soups (Select One)

Minestrone

New England Clam Chowder

Tomato Soup Basil Bisque

Served with Saltine & Oyster Crackers

Salad

Fresh Green Salad with Garden Vegetables
& Orange Champagne Vinaigrette

Assorted Gourmet Sandwiches to Include: (Select Three)

Sliced Roast Beef, Arugula, Horseradish Cream Sauce on
Ciabatta Bread

Oven Roasted Turkey Breast with Bacon, Lettuce,
Tomato & Mayonnaise on Ciabatta Bread

Grilled Chicken Caesar on a Wrap

Black Forest Ham with Smoked Provolone Cheese,
Honey Mustard on Ciabatta Bread

Roasted Peppers, Eggplant & Pesto
Mayonnaise in a Wrap

All served with:

Pickles, Individual Bags of Potato Chips & Pretzels,
Chocolate Chip Cookies, Fruit Salad

\$42.00 per person

Boxed Lunch “To Go”

Sandwich Selection

Sliced Roast Beef, Arugula, Horseradish Cream Sauce on Kaiser Roll

Oven Roasted Turkey Breast with Bacon, Lettuce, Tomato & Mayonnaise on Kaiser Roll

Roasted Peppers, Eggplant & Pesto Mayonnaise in a Wrap

Black Forest Ham & Swiss Cheese with Spicy Mustard on a Kaiser Roll

Dessert Selection (Select One Item)

Triple Fudge Chocolate Brownie
Chocolate Chip Cookies

Also Included:

Whole Fruit
Macaroni Salad
Individual Bag of Potato Chips
Appropriate Condiments, Utensils & Napkins
Bottled Water

\$25.00 per person

Executive Luncheon Plated

Appetizer (Select One)

Tomato Mozzarella Caprese
Fresh Garden Salad with Orange Champagne Vinaigrette
Butternut Squash Ravioli with Bourbon Cream
Penne a la Vodka

Entrée (Select Two)

Chicken Parmigiana
Chicken Francese
Chicken Marsala

Grilled Salmon Florentine, Scallion, Vin Blanc - Served
Over Sautéed Spinach

Sliced London Broil with a Bordelaise Sauce

Penne Pasta with Grilled Chicken, Spinach, Sun-Dried
Tomato Pesto Aioli

Eggplant Rollatini
Grilled Chicken & Caesar Salad

*All Served with Fresh Rolls & Butter, Fresh
Garden Vegetables, and Chef's Choice Starch*

**Dessert
(Select One)**

Strawberry Shortcake

Chocolate LavaCake with White Chocolate Sauce

NY StyleCheesecake with Fresh Berries

Warmed Apple Strudel with Caramel Sauce

Fresh Baked Cookies on Each Table

Assorted Regular & Diet Sodas, Iced Tea, Lemonade,
Freshly Brewed Coffee,

Tea, & Decaffeinated Coffee

\$38.00 per person

Vegetarian Buffet

Soup (Select One)

Cream of Broccoli
Butternut Squash
Potato Leek

Salad (Select One)

Cranberry Walnut Salad
with Shaved Pear and Goat Cheese with Raspberry Vinaigrette
or Champagne Dressing
Tomato & Mozzarella Caprese Salad

Entree (Select Three)

Eggplant Rollatini

Rigatoni Primavera

Grilled Tofu and Veggies
with Brown Rice

Vegetable Lo Mein
with Hoisin, Teriyaki, and Ginger Sauce

Pizza
with Spinach, Mushrooms, Sun Friend Tomatoes, and Red
Peppers

Vegetable Lasagna

Cold Sesame Noodles

Dessert

Seasonal Fresh Fruit
Assorted Cakes

Assorted Regular & Diet Sodas, Iced Tea, Lemonade, Freshly
Brewed Coffee,

Tea, and Decaffeinated Coffee

\$42.00 per person

Traditional DinnerPlated

Appetizers (Choose One)

Fruit Cup
Melon & Strawberry
Mozzarella & Roasted Red Peppers
topped with a Balsamic Glaze
Hot Bruschetta with Mozzarella

Shrimp Cocktail
Fried Calamari
Deviled Eggs
Stuffed Baked Clams

Soup or Pasta (Choose One)

Sherried Lobster Bisque
New England Clam Chowder
Butternut Squash
Potato Leek
Minestrone
Italian Wedding

Pasta with Carbonara
Penne ala Vodka
Fettuccine Alfredo
Linguini with White Clam Sauce
Linguini with Marinara
Gnocchi with Garlic Cream Sauce ↑

Plated Salads (Choose One)

Traditional Caesar Salad
With Croutons & Shredded Parmesan Cheese

Tomato Mozzarella Caprese
with Fresh Basil

Tomato Mozzarella Caprese
with Fresh Basil

Plated Salads (Choose One)

Traditional Caesar Salad
With Croutons & Shredded Parmesan Cheese

Tomato Mozzarella Caprese
with Fresh Basil

Mesclun Mixed Greens
with Grape Tomatoes, Kalamata Olives, Mandarin Oranges &
Cucumbers with Orange
Champagne

Villa's House Garden Salad
with Fresh Garden Vegetables Served with Balsamic
Vinaigrette

Entrees (Please Select One from each category)

Dinner Rolls, Seasonal Fresh Vegetables, and Starch will
Accompany Your Entrée

Beef/Lamb

Roast Prime Rib of Beef
with Natural Jus & English Pub Style Horseradish

Sliced Sirloin
With Pan Gravy

Veal Chop ↑
With Demi glaze Sauce

Filet Mignon ↑
with Frizzled Onions & Sauce Bordelaise

Chuck Steak
with Whole Roasted Garlic & Sauce Bordelaise

Rack of Lamb ↑
With Demi glaze Sauce

Chicken

Chicken Francese
with White Wine, Lemon & Butter Sauce

Chicken Alfredo
with a Garlic Alfredo Sauce

Chicken Parmigiana
With Mariana Sauce & Mozzarella Cheese

Chicken Marsala
With a Mushroom & Marsala Wine Sauce

Seafood/Vegetarian

Pan Seared Salmon
with Natural Jus & Roasted Pepper Vin Blanc

Rigatoni Primavera
with Asparagus, Portobello, Roasted Red Peppers, Fire Roasted
Tomatoes & Garlic Sauce

Shrimp Scampi
with White Wine, Lemon and Garlic Sauce

Stuffed Shrimp ↑
with Crabmeat Stuffing

Herbed Roasted Fillet of Cod
with Orange Zinfandel Sauce

Eggplant Rollatini
Layered with Ricotta, Fresh Basil, Marinara Sauce & Mozzarella

Desserts

Chocolate Layer Cake

Tuxedo Bomba

Lemon Berry Mascarpone Cake

Chocolate Lava Cake

with White Chocolate Sauce

New York Style Cheesecake

Tiramisu

with Sauce Anglaise & Cinnamon

**Italian Mini Pastries & Cookies on Each Table (Upcharge
+\$2.75)**

Assorted Regular & Diet Sodas, Iced Tea, Lemonade, Freshly
Brewed Coffee,
Tea, & Decaffeinated Coffee

\$64.00 Per Person

Group Reception Options

Butler Passed

Cold Hors D'oeuvres (Priced per 100)

- Finger Sandwiches **\$350**
- Seafood Salad in Phyllo Shell **\$400**
- Assorted Cold Canapes **\$300**
- Stuffed Deviled Eggs **\$300**

Hot Hors D'oeuvres (Priced per 100)

- | | |
|---|---|
| Chicken Coconut
\$300 | Fried Ravioli
\$300 |
| Mini-Quiche Lorraine
\$300 | Grilled Baby Lamb Chops
\$700 |
| Stuffed Mushroom Caps
\$300 | Duck Spring Roll
\$400 |
| Vegetable Egg Rolls with Duck Sauce
\$250 | Mini Beef Wellington
\$400 |
| Swedish Meatballs
\$300 | Coconut Shrimp with Spiced
Marmalade Dipping Sauce
\$400 |
| Franks Wrapped in Pastry
\$300 | Mozzarella Cheese Sticks
\$300 |
| Buffalo Style Wings
\$350 | Mini Tacos
\$300 |
| Bacon Wrapped Scallops
\$500 | Beef or Chicken Sliders
\$450 |
| Smoked Salmon Pinwheels
\$450 | Jalapeno Poppers
\$300 |
| Pork Potstickers
\$300 | Chicken Cordon Bleu Bites
\$300 |

Group Reception Options

Sides

Green Beans	\$35.00 / \$70.00
Broccoli	\$40.00 / \$80.00
Mixed Vegetables	\$40.00 / \$80.00
Mashed Potatoes	\$45.00 / \$90.00
Roasted Potatoes	\$45.00 / \$90.00

Desserts

Mini Cannoli's	\$45.00 / \$ 90.00
Cookies	\$30.00 / \$ 60.00
Brownies	\$40.00 / \$ 80.00
Cheesecake	\$65.00 / \$130.00
Tiramisu	\$95.00 / \$190.00

Displayed Presentations

Cheese & Fruit Mirror

(serves 25) \$200

(serves 60) \$400

Fresh Vegetable Crudites & Dip Mirror

(serves 60) \$150

Fresh Fruit Display

(serves 60) \$280

Baked Cabernet Brie Wheel Served with

French Bread (Serves 25) \$250

Raw Bar Station (per 100 pieces)

Oysters

Peeled Shrimp with Cocktail Sauce

Lump Crab Meat

Clams and Mussels

Seafood Salad

All Accompanied by Spicy Cocktail, Horseradish
and Crackers with Lemon Wedges

Market Price

Beverage Services

We Offer a Complete Selection of Beverages to Compliment
Your Functions.

Open Bar Per Person Based on 50 People or More

Beer & Wine

First Hour	\$21.00
2 Hours	\$25.00
3 Hours	\$29.00
4 Hours	\$32.00

Well & Call

First Hour	\$27.00
2 Hours	\$32.00
3 Hours	\$36.00
4 Hours	\$39.00

Premium Brands

First Hour	\$30.00
2 Hours	\$39.00
3 Hours	\$44.00
4 Hours	\$47.00

Super Premium Brands

First Hour	\$35.00
2 Hours	\$44.00
3 Hours	\$49.00
4 Hours	\$54.00

Cordial Party \$15.00 per person

Choice of 3 Liquors with International Coffee:
Disaronno, Anisette, Baileys, Chambord,
Kahlua, Black Sambuca

Well Liquors \$10.50

Premium \$12.50

Absolut Vodka	Bulleit Bourbon
White Sambuca	Chambord
Black Sambuca	Baileys
Kahlua	J.W. Red Label Scotch W
Ketel One Vodka	Jameson Whiskey
Beefeater Gin	Dewers Whisky
Tanqueray Gin	Rum Chata
Limoncello	Absolut Citron Vodka
Captain Morgan Rum	Bootlegger Vodka
Bacardi Rum	Stolio Orange Vodka
Drambuie	Smirnoff Vanilla Vodka
Campari	Malibu Rum
Jose Cuervo Tequila	Smirnoff Raspberry Vodka
Jack Daniels Whiskey	Bombay Sapphire Gin

Super Premium \$15.00

Grey Goose Vodka
Tito's Vodka
Glenlivet
Jameson
Patron Café
Disaronno
Southern Comfort
J.W. Black Label
Chivas Regal
Patrón Tequila
Hennessey
Hennessey Black
Crown Royal
Cointreau
Jägermeister
Courvoisier

Domestic \$6.00

Budweiser
Michelob Ultra
Bud Light
Coors Light
Miller Lite

Import \$8.00

Heineken
Corona
Dogfish
Labatt's

Soda & Juice \$6.00

Mudslide \$15.00

Frozen Drink \$15.00

Martini \$18.00

Draft Beer \$8.50