

La Villa Banquets

Our

Shower Package

Or

Luncheon Events

Includes

Menu

We can accommodate your special request menus. All selections are due no later than one week before your event. All menu selections are then final.

Bar Package

First hour \$ per person, every hour thereafter is \$ per person. Premium liquor \$ per person extra. For cash bar: Bartender fee is \$.

Cake

Any style \$ per person. If you bring your own cake: \$ per person, charge for service.

Guarantee Count

Minimum guarantee counts are due at time of booking. This count cannot be reduced and is the minimal amount to be paid for. Final count is due the Monday prior to event.

Decorations

Displays and decorations are permitted on tables, taped to mirrors or skirting with masking tape only. Absolutely no items are to be pinned or taped to the walls or hanging from ceiling. Please ask Chris or the manager if you have any questions.

Band or D.J.

Tables and appropriate outlets will be supplied; special request and early setup should be arranged in advance.

Liquor Policy

No minors under 21 years-of-age will be served alcoholic beverages. LaVilla reserves the right to end bar service in the event of any minor consuming alcohol. A valid ID is required.

Saturday Function \$ Extra per entrée.

Current sales tax and 20% Gratuity are included in the price quoted. Prices subject to change without contract. No Credit Cards.

3638 N. Pulaski Road, Chicago, Illinois 60641 773-283-7980

Appetizers

Hot Hors d' Oeuvres

Meatballs, Pizza Bread, Chicken Wings,
Meatballs & Focascia Bread,
Assorted Fried Vegetables.....
other special Hors d'oeuvres available upon request

Pyramid of Ice Shrimp [§]

Extra

Bocconcini.....
Fresh Quartered Pineapple Ship (*garnished with fruit*)
Seasonal Fresh Fruit served in 1/2 Melon.....
Prosciutto *with* Melon
Prosciutto *with* Melon and Bocconcini
Fresh Shrimp Cocktail.....
Baked Clams.....
Antipasto *with* Fish Salad.....
Fish Salad "Insalata Di Mare"
Misto Di Pesce: Calamari, Shrimps, Clams
Antipasto Tray
(Mortadella, Genoa Salami, Capicola, Provolone Cheese).....
Cappresso (Sliced Tomatoes with a dressing of Fresh Basil &
Virgin Olive Oil)
Bocconcini Cappresso
(Over Plum Tomatoes with a dressing of Fresh Basil, Virgin Olive Oil)

Hot & Cold Hors d' Oeuvres

Antipasto & Vegetable Tray
Sausage, Chicken Wings.....
As a Meal
(includes pizza & coffee; no focascia bread)

Included

Seasonal Fresh Fruit Cup
or
Pineapple Boat
or

Soups

Minestrone
(*Choice of any Cream Soups*)
Escarole and Bean
Chicken Noodle
Tortellini

Salads

Chef's Tossed Salad

(with choice of 3 Dressings)

House Italian, Thousand Island,
French, Ranch, Cream Garlic

Antipasto Salad

Villa Salad

(Bib and Romaine Lettuce)

Olive, Artichoke Hearts, Tomatoes)

Pasta

Served Family Style

Mostaccioli,
Rotini (*Spiral Type Noodle*)
Orrechietti (*Shell Type Noodle*)
Bow Ties

(Served with choice of)

Meat Sauce, Marinara Sauce, Fresh Tomato
and Basil or Aglio Ed Olio or Broccoli

Extra

Served Individually

Jumbo Stuffed Shells
(*Meat Sauce, Melted Mozzarella*)
Rotolo di Pasta
(*Pasta Roll, Marinara Sauce and Bechemel Sauce*)
Ravioli ...(*Meat or Cheese*)
Lasagna...(Meat or Spinach)
Tortellini Con Carne
(*Cream Sauce or Meat Sauce*)

Entrees

Family Style

(choice of two)

New York of Beef
Chicken Vesuvio
Chicken Siciliana
Baked Chicken
Chicken Kiev
Roast Loin of Pork
Italian Sausage *with Peppers & Onions*
Polish Sausage *with Sauerkraut*

Extra

(Substitution)

Red Snapper Francese.....
Provini Veal *(any style)*.....
Boneless Breast of Chicken *(any style)*
(additional charge)

Semi - Family Style

Individual Served

Boneless Breast of Chicken *(any style)*
Chicken La Villa *(Wine, Mozzarella, Mushroom)*
Parmigiana *(Meat Sauce, Mozzarella)*
Francese *(Light Batter with Lemon and Wine)*
Marsala *(Marsala Wine and Mushrooms)*

With Items Family

New York of Beef

Roast Loin of Pork

Provini Veal

Additional Entrees - Extra

Chicken, New York of Beef, Polish Sausage or Italian Sausage.....
Veal Dishes.

Combination Plates

Individually Served

Prime Filet Mignon (8 oz.) *served with choice of*
Boneless Breast of Chicken *(any style)*.....
Shrimp Scampi.....

2 Stuffed Broiled Shrimps.....
Lobster 6/8 oz.....Market Price
Veal *(any style)*

Individual Items

Baked Chicken

Vesuvio Chicken

Boneless Breast of Chicken *(any style)*

Provini Veal *(any style)*

Broiled Orange Roughy

Swordfish Vesuvio

Prime Rib of Beef, Au Jus 14 oz

New York Strip Steak 12 oz

Prime Filet Mignon 12/14 oz.....

Lobster Tail 12 oz..... Market Price

Broiled Red Snapper.....

Vegetables

Included

Fresh Green Beans Almondine
Broccoli

Peas *with Mushrooms and Onions*

Baby Glazed Carrots & Peas

A Mixed Medley of Vegetables

(Zucchini, Broccoli, Cauliflower, Flat Beans, Carrots)

Extras

Asparagus Spears.....

Broiled Stuffed Tomato Dejoghne.....

Potatoes

Included

Roasted Potato *w/Italian Herbs & Spices*

Idaho Baked Potato *w/Sour Cream*

Vesuvio Style Potatoes

Butter Whipped

Oven Baked

Extras

Twice Baked Potatoes.....

Desserts

Included

French Vanilla

Lemon Ice

Italian Spumoni

Strawberry Sundae

Chocolate Sundae

Cake Roll

Extras

Tiramisu.....

Cantaloupe *w/Fruit or Ice Cream (seasonal)*...

Beverages

Coffee, Decaf, Tea, Milk, Soft Drinks

Sweet Table

Watermelon Basket

Tray of Assorted Fresh Fruit

Assorted Cookies, Pastries, Candy & Nuts

Per Person.....

Assorted Sweet Plate

Per Person.....

Fresh Fruit Plate

Per Person.....

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