

## 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.....

Prices Subject to Change Without Contract.  
No Credit Cards.

# La Villa Banquets

Our

## Business Meetings

Or

## Evening Function

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 or 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 <sup>S</sup>

*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)

## 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

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*) .....

### 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*) .....

### 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

## 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.....