

# Villa Barone Hilltop Manor

## *Platinum Gala*

### COCKTAIL HOUR

Passing White Glove Butler Service of \*Deluxe\* Hors d'oeuvres

Truffle & Parmigiano Croquette D' Rissotto  
Seasoned grilled shrimp  
Cocktail Franks wrapped in a Demi-Glazed Pastry Puff  
Brick Oven Pizzette alla Margherita  
Homemade Oriental vegetable spring rolls  
Bruschetta with Vine Ripe Tomatoes, and Fresh Basil  
Raspberry and brie tartlet  
French onion bouquet  
Homemade Miniature Maryland Crab Cakes Dijon  
Sea Scallops wrapped in Hickory Smoked Bacon  
Herb Roasted Baby Lamb Chops with Mint Jelly  
Tuna tartar with avocado wasabi mayo

### Choice of Eight 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  
Roasted Quail over Grilled Polenta  
Baccalla al Forno con Patate

### Carving Station - (Choice of 2)

Vermont Oven Roasted Turkey  
Glazed Virginia Ham  
Herb Crusted Pork Loin  
Seasoned Pastrami  
Roasted Leg of Lamb  
Oven Roasted Suckling Pig  
Beef Wellington  
Herb Crusted Chateaubriand

### Pasta Station

Chef's Presentation of sautéed pasta of choice

### 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  
Parmigiano Reggiano Wheel

## **Panini Station**

A chef's presentation of fresh homemade Italian paninis pressed and grilled in front of your guests.

## **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 Foccacia

## **Ice Sculpture and Unique Culinary Displays**

---

## **FORMAL INTRODUCTION OF WEDDING PARTY**

*in Main Ballroom*

---

## **Champagne March & Toast**

---

## Appetizer

Gourmet Salad Wraps garnished with Fresh Mozzarella, Vine Ripe Tomatoes & Prosciutto Di Parma

---

## Pasta

(Choice of 1)

Penne alla Vodka,  
Mezze Rigatoni Al Filetto,  
Farfalle in a Fresh Tomato & Basil

---

## International Intermezzo A' limone

---

## Entrée

(Choice of 3)

18 oz. Grilled Rib Steak topped with sautéed mushrooms  
Filet Mignon Al Barolo  
Stuffed Breast of Chicken alla Hilltop  
Shrimp & Scallop Combination  
Filet of Snapper Arreganate, or  
Potato Crusted Salmon

4<sup>th</sup> Choice: Vegetarian Entrée

*All Entrees served with Potato of Choice and Gourmet Vegetables Wraps  
All Entrées Garnished with Fresh Edible Wild Orchid*

---

## TRADITIONAL CEREMONIAL WEDDING CAKE

---

**Table Service of Espresso (Served with Sambucca), Cappuccino, Coffees & Teas**

**International Coffee Table with Espresso Bar**

**After Dinner Cordial Station, Novelty Ice Cream Cart**

**Chef's presentation of Banana Foster & Crème Brule` Station**

---

**Unlimited 5 Hours Top Shelf Open Bar**

**Unlimited Wine Service at Tables**

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