

The Villa Restaurant

CATERING & EVENTS



124 E Plain St
Wayland, MA
(508) 653-8570

ENTREES

Pricing based off trays sized for 6-9ppl / 12-18ppl

Lasagna

Cheese, Angus Beef or Spinach **65/110**

Chicken Parmigiana

Fried chicken breast smothered in marinara and mozzarella **80/150**

Veal Parmigiana

Veal cutlets smothered with house marinara and mozzarella **100/190**

Eggplant Parmigiana

Fresh cut eggplant, sliced and fried. Smothered with marinara and cheese **60/110**

Chicken & Broccoli

Alfredo or Scampi over Penne pasta **105/185**

Chicken Marsala

chicken cutlets tossed in a sweet marsala wine with mushrooms **90/170**

Sausage Cacciatore

sausage tossed in marinara with onions, peppers and mushrooms **60/120**

Steak Tips

Bourbon marinated and grilled **70/150**

Sausage, Onions & Peppers

Sweet Italian sausage, sauteed with onions, peppers and marinara **80/150**

Meatballs

Beef & pork meatballs baked in our house marinara sauce **50/85**

Stuffed Shells

North End stuffed shells filled with seasoned ricotta in marinara sauce **75/110**

Shrimp & Broccoli

Alfredo or Scampi over Penne pasta **115/195**

North End Ravioli's

Jumbo three cheese raviolis tossed in marinara **70/120**

Chicken Cacciatore

chicken tossed in marinara with onions, peppers and mushrooms **65/130**

Bread

30" French Loaf

7



SALADS

Pricing based per person

Garden

lettuce, tomato, cucumber, red onion, carrots **4.50**

Caesar

Romaine, shaved parmigiana, croutons, Caesar dressing **4.75**

Antipasto

lettuce, tomato, olives, roasted red peppers, red onion, Genoa salami, provolone, sea legs, shrimp, House Italian **15**

Super

lettuce, tomato, olives, roasted red peppers, red onion, Genoa salami, provolone House Italian **10**

16oz bottle of dressing 10



SIDES

Vegetables

Broccoli, Green Beans or Carrots **32/55**

Potatoes

Baked, Mashed or Roasted **45/80**

Risotto

Parmesan or Mushroom **50/85**

PASTA

Pasta

Spaghetti, Penne, Fettucine **45/80**

Sauces

marinara, meat sauce, alfredo, butter, oil, aglio olio, garlic butter, pesto, pesto-alfredo, tomfredo, vesuvio, mushsauce, cacciatore **MKT**



Meats & Cheeses

APPETIZERS

Chicken Fingers

served with choice of BBQ, Buffalo or Teriyaki **70/110**

Toasted Ravioli's

fried North End raviolis served with a side of marinara **75/120**

Garlic Bread

2 peices per person **5**
Add cheese +\$1

Onion Rings

Spanish onions, cut and fried golden **40/60**

Fried Mozzarella

Fresh mozzarella served with marinara **50/90**

Stuffed Mushrooms

Seafood stuffing **55/90**

PLATTERS

Crudite

fresh vegetables served with Creamy Italian

55

Fruit Platter

Fresh seasonal fruit

65

Cold Cut Platter

Genoa salami, ham, prosciutto, provolone, cheddar, mozzarella. Served with crackers

75



Fruit Platter

DESSERTS



Cannolis

Cannolis

Hand filled cannoli's

3pp

Tiramisu

layers of a velvet cream and espresso-soaked lady fingers

4pp

Grapenut Pudding

Small 6-9ppl / Large 12-18ppl

75/140

Coconut Cream Pie

Whole 12" coconut cream pie topped with whipped cream and shaved coconut

20

French Silk Pie

Whole 12" pie layered with silky chocolate and whipped cream, topped with chocolate shavings

20

Coffee & Tea Station

Cream & sugar

3.50



Tiramisu