HOT SIGNATURE SANDWICHES

Hot pastrami, corned beef, finlandia swiss, cole slaw & Russian dressing 11.95

CHICKEN WRANGLER

Grilled roast beef, provolone, horseradish, lettuce, tomato & grilled onion 11.95

CHICKEN SANTA FE

Chicken cutlet, melted mozzarella, grilled onion, sweet peppers & honey mustard 11.95

CORNUCOPIA

Fresh oven roasted turkey, stuffing, cranberry sauce & gravy. 11.95

COLD SIGNATURE SANDWICHES

ITALIAN

Genoa salami, Cappicola, provolone cheese, Turkey, roast beef, finlandia swiss, lettuce, lettuce, tomato, onion, hot peppers, oil & vinegar 11.95

Virginia ham, black forest ham, American,

lettuce, tomato & mayo 11.95

tomato, onion & horseradish. 11.95

Turkey, corned beef, coleslaw & Russian dressing. 11.95

GRILLED CHICKEN COMBINATIONS

POLLO RUSTICO

Grilled chicken, provolone, grilled onion, romaine & roasted red pepper 12.95

CHICKEN PESTO

Grilled chicken, pesto sauce, fresh mozzarella

BLACKENED POLLO DIABLO

Grilled chicken, melted mozzarella, grilled onion, lettuce, hot peppers & hot sauce 12.95

CHICKEN CUTLET COMBINATIONS

THE CORDON BLEU

Chicken cutlet, Virginia ham, mozzarella, grilled onion, lettuce & tomáto 12.95

POLLO BLT

Chicken cutlet, cheddar, bacon, lettuce & tomato 12.95

Chicken cutlet, mozzarella & Parmigiana 12.95

POLLO BUFFALO

Chicken cutlet, crumbled bleu cheese, buffalo sauce & romaine 12.95

HOMEMADE SALAD SANDWICHES

EGG SALAD SANDWICH

Egg salad, cucumber, red cabbage, romaine & tomato 11.95 TUNA SALAD SANDWICH

Tuna salad, crispy bacon, romaine & tomato 11.95

CHICKEN SALAD SANDWICH

Chicken salad, crispy bacon, romaine & tomato 11.95

GIARDINIERA

With romaine & tomato 11.95

GRILLED COMBINATIONS

WRANGLER

Grilled roast beef, bacon, American, grilled onion, lettuce, tomato, pickles & A1 steak sauce 11.95

AMERICANA

VEGETARIAN

MOZZARELLA DELIGHT Fresh mozzarella, grilled vegetables & pesto 10.95

VEGGIE DELIGHT

Fresh mozzarella, roasted red peppers, tomato, basil, balsamic glaze 10.95

Grilled smoked ham, smoked turkey, finlandia swiss, romaine, cole slaw & Russian dressing 11.95

CHEESY DELIGHT Monterey jack, alpine swiss, cheddar, tomato,

onion, carrots, cucumbers & spring mix 10.95

RENTALS AVAILABLE

Tables, Chairs, Tents, Dance Floors, Linens and Kitchen Equipment, China, Glassware and Flatware

Any event requiring a setup will incur a 20% fee



Let Villari's Make Your Next Event Unforgettable

For over 40 years, the Abbate family has been delivering catering excellence to the Delaware Valley. Whether you're planning a celebration at your chosen venue, hosting an event in the comfort of your home, or organizing a gathering at the office, Villari's Lakeside brings the perfect combination of flavor, quality, and impeccable service to your table. Let us take care of every detail, so you can relax and enjoy your special occasion.

CATERING INFORMATION

PORTION SIZE INFORMATION

16" Small Tray Feeds 8-10 People 18" Small Tray Feeds 16-20 People

PLATTERS/SANDWICHES

1/2 Pan Feeds 10-12 People Full Pan Feeds 16-20 People

CATERING SERVICES

CHAFFER SET UP (EACH) \$5 Each Wire Rack, Water Pan and Sternos

Wait Staff (5 Hours Minimum) \$150 Bartender (5 Hours Minimum) \$150

DISPOSAL TABLEWARE SET UP

Includes Highest Quality Foam Dinner Plate, Tableware, Plastic **Utensils and Dinner Napkins**

(PER PERSON) \$2 Each

SOUS CHEF

(5 Hours Minimum) \$150

DELIVERY CHARGES

Drop Off: Within 10 Miles \$20 Drop Off: Over 10 Miles (Please Inquire)





2375 Sicklerville Road Sicklerville, NJ 08081 (856)-228-5244 villarislakeside.com

APPETIZERS

SMALL TRAY FEEDS 10-12 PEOPLE | LARGE TRAY FEEDS 16-20 PEOPLE

BRUSCHETTA

Sm. 50 • Lg. 80

CHICKEN FINGERS

Sm. 50 • Lg. 85

EGGPLANT ROLLATINI

Fried eggplant stuffed with sauce and mozzarella cheese served with a side of our homemade tomato sauce Sm. 45 • Lg. 90

CHICKEN WING PLATTER

Choice of buffalo, BBQ or garlic parmesan with blue cheese and celerv

LONG HOT PEPPERS

Stuffed with sharp provolone cheese and freshley sliced prosciutto, roasted with garlic & olive oil

1/2 pan 50 • Full Pan 90

FRIED CALAMARI

Fried squid served with zesty tomato sauce Sm. 50 • Lg. 90

SHRIMP COCKTAIL RING

Jumbo shrimp served with cocktail sauce and lemon wedges 50ct. 50 • 100ct. 95

STUFFED MUSHROOMS

Stuffed with bread & sausage Sm. 40 • Lg. 70

PLATTERS

16" SMALL TRAY FEEDS 8-10 PEOPLE | 18" LARGE TRAY FEEDS 16-20 PEOPLE

FRESH FRUIT PLATTER

50ct. 80 • 100ct. 120

Seasonal fruit assortment Sm. 40 • Lg. 75

SPINACH AND ARTICHOKE DIP

Prepared fresh and served with our warm Italian bread crustini Sm. 25 • Lg. 40

GRILLED VEGETABLE PLATTER

Hickory grilled assorted vegetables with drizzled extra virgin olive oil Sm. 40 • Lg. 50

INTERNATIONAL CHEESE PLATTER

Assorted imported and domestic cheese served with black olives and crackers and reg grapes Sm. 65 • Lg. 120

VEGETABLE CRUDITE AND DIP PLATTER

Prepared fresh and served with our warm Italian bread crustini Sm. 35 • Lg. 50

HUMMUS & PITA PLATTER

Chick pea puree with fresh garlic, lemon iuice & virgin oil Sm. 40 • Lg. 50

SALADS

16" SMALL TRAY FEEDS 8-10 PEOPLE | 18" LARGE TRAY FEEDS 16-20 PEOPLE

CAPRESE SALAD

Fresh homemade mozzarella with vine ripe tomatoes Sm. 40 • Lg. 70

CAESAR SALAD

Crisp romaine and aged parmesan cheese herbed croutons and classic Caesar dressing (add chicken or grilled shrimp extra charge) Sm. 45 • Lg. 80

TUSCAN COBB SALAD

Crisp romaine, avocado, bacon, feta cheese, black olives with hardboiled eggs Sm. 40 • Lg. 70

RED BLISS POTATO SALAD

Red bliss tossed with celery, carrots, and caramelized onions in a rosemary mayo paste

Sm. 40 • Lg. 80

BISTECCA SALAD

Char-grilled steak over bed of fresh baby spinach, cherry tomatoes, red gorgonzola cheese, bacon and creamy parmesan Sm. 100 • Lg. 140

ANTIPASTO PLATTER

Assortment of Italian meats (Prosciutto, Capicola, Salami, and Soppressata) served with grilled farm vegetables Sm. 60 • Lg. 100

VILLARIS LAKESIDE HOUSE SALAD Mixed field greens with choice of dressing

Sm. 30 • Lg. 50

TORTELLINI SALAD

Cheese tortellini tossed in a homemade pesto and sundried tomato paste Sm. 45 • Lg. 80

SPINACH SALAD

Baby spinach, gorgonzola, candied walnuts and bacon tossed in our house vinaigrette Sm. 45 • Lg. 80

MEDITERRANEAN SALAD

Mixed baby greens and fresh garden vegetables topped with lobster, shrimp, and jumbo lump crabmeat Sm. 110 • Lg. 160

ARUGULA SALAD

Arugula topped with blackened shrimp, mangos, red roasted peppers and pine nuts in citrus vinaigrette Sm. 50 • Lg. 75

PRE-SET FEASTS

PACKAGE 1

TRAY OF VILARRIS LAKESIDE HOUSE SALAD. TRAY OF YOUR CHOICE OF PASTA

(Please select 1: Penne vodka, penne filetto, rigatoni bolognese, or pasta primavera)

TRAY OF A CHICKEN DISH

(Please select 1: Marsala, cacciatore, parmesan or francese)

TRAY OF SAUSAGE AND PEPPERS, **DINNER ROLLS**

Sm. (Feeds 10) 210 • Lg. (Feeds 25) 395

PACKAGE 2

SEAFOOD FEAST **BAKED CLAMS CASINO** PETITE FILET OF SALMON

(Lemon and butter sauce)

ZUPPA DI PESCE ON A BED OF PASTA

(Calamari, shrimp, mussels, scallops and clams) VILLARIS HOUSE SALAD

With our choice of dressing Sm. (Feeds 10) 250 • Lg. (Feeds 25) 495

PASTA SELECTIONS

1/2 PAN FEEDS 10-12 PEOPLE | FULL PAN FEEDS 16-20 PEOPLE ALL HALF PAN & FULL PAN SELECTIONS INCLUDE CLASSIC ITALIAN DINNER ROLLS

LOBSTER RAVIOLI

In lobster brandy cream sauce Half Pan 85 • Full Pan 140

BUTTER NUT SQUASH RAVIOLI

In sage brown butter sauce sauce Half Pan 55 • Full Pan 95

RIGATONI WITH FRESH TOMATOES

Fresh basil, extra virgin olive oil and garlic Half Pan 45 • Full Pan 75

TRI-COLORED TORTELLINI ALFREDO

Served with cream sauce and Romano cheese Half Pan 45 • Full Pan 75

(W)(GF) PENNE WITH **BROCCOLI & CHICKEN**

Olive oil, garlic and basil Half Pan 45 • Full Pan 75

RIGATONI ALA ROMANA

Penne pasta tossed in a pink sauce Half Pan 30 • Full Pan 60

(W)(GF) AL FILETTO

Penne pasta in light marinara sauce Half Pan 20 • Full Pan 40

(W)(GF) BAKED ZITI

Baked ziti with mozzarella cheese and seasoned ricotta Half Pan 35 • Full Pan 70

PASTA PRIMAVERA

Penne pasta sauteed with garden vegetables in garlic cream sauce with extra virgin olive oil Half Pan 35 • Full Pan 70

WILD MUSHROOM RAVIOLI

In truffle creme sauce Half Pan 55 • Full Pan 95

(W)(GF) PENNE ALA VODKA

Italian plum tomato sauce and vodka with a touch of cream Half Pan 45 • Full Pan 75

FARFALLE CARBONARA

Served with cream sauce, fresh peas, pancetta and Romano cheese Half Pan 45 • Full Pan 75

HOMEMADE POTATO GNOCCHI

Potato dumpling with Bolognese sauce Half Pan 45 • Full Pan 75

MACARONI & CHEESE

Half Pan 40 • Full Pan 75

RIGATONI BOLOGNESE

Zesty meat sauce with carrots, celery and sweet onions Half Pan 30 • Full Pan 60

PASTA ABRUZZI

Choice of pasta tossed with roasted sweet peppers and sausage in a tangy tomato sauce Half Pan 35 • Full Pan 70

RIGATONI SAUSAGE AND BROCCOLI RABE

Rigatoni pasta with fennel sausage, broccoli rabe in roasted garlic with extra virgin olive oil Half Pan 35 • Full Pan 70

(Gf) Gluten Free Option Available Upon Request • (W) Wheat Option Available Upon Request

BUFFET POTATO & VEGETABLE SELECTION

1/2 PAN FEEDS 10-12 PEOPLE | FULL PAN FEEDS 16-20 PEOPLE

POTATO CROQUETTES Half Pan 30 • Full Pan 55 **SAUTEED GARDEN VEGETABLES**

Half Pan 30 • Full Pan 55

FRESHLY BAKED DINNER ROLLS Per dozen 7

GARLIC MASHED POTATOES RED ROASTED POTAOTES Half Pan 30 • Full Pan 55 Half Pan 30 • Full Pan 55

GREEN BEANS ALMONDINE Half Pan 40 • Full Pan 60

VEGETABLE MEDLEY BLEND

Broccoli, Cauliflower and Carrots Half Pan 30 • Full Pan 55

POULTRY SELECTION

1/2 PAN FEEDS 10-12 PEOPLE | FULL PAN FEEDS 16-20 PEOPLE

CHICKEN CACCIATORE

Sauteed with peppers, mushrooms and onions in a zesty marinara sauce Half Tray 60 • Full Tray 115

CHICKÉN MARSALÁ

Chicken breast sauteed with shiitake mushrooms, simmered in a marsala wine sauce Half Tray 60 • Full Tray 115

CHICKÉN PICCATA

Lemon Chicken Breast Sautéed in white wine lemon sauce with capers

Half Pan 60 • Full Pan 115 **COUNTRY ROASTED CHICKEN**

Potatoes, rosemary & fresh herbs Half Tray 65 • Full Tray 120

CHICKEN SALTIMBOCCA
Sauteed chicken breast with prociutto mushrooms, sage in a demi glace and provolone cheese Half Tray 70 • Full Tray 130

BEEF, VEAL & PORK SELECTIONS

1/2 PAN FEEDS 10-12 PEOPLE | FULL PAN FEEDS 16-20 PEOPLE

ORIENTAL BEEF AND BROCCOLI Served with white rice

Half Pan 75 • Full Pan 140

CHICKEN PARMIGIANA

CHICKEN FRANCHAISE

Half Tray 80 • Full Tray 130

CHICKEN ROLLATINI

Half Pan 70 • Full Pan 130

Half Tray 70 • Full Tray 130

CHICKEN ABRUZZI

Breaded chicken cutlets topped off with

cheese Half Tray 60 • Full Tray 115

Lightly egg battered chicken breast

served in a lemon white wine sauce

topped with a wild mushroom sauce

homemade tomato sauce and mozzarella

Stuffed with prosciutto, fresh mozzarella

Chicken sauteed in a shallot brandy cream

sauce with fresh tomato, touch of marinara.

mushrooms & sundried tomato topped with

asparagus & mozzarella cheese over linguine

GRILLED BEEF TIPS Served with artichokes and potatoes Half Pan 75 • Full Pan 140

VEAL CACCIATORE

Sauteed with peppers, mushrooms and onions in a zesty marinara sauce Half Pan 70 • Full Pan 130 **SAUSAGE & BROCCOLI RABE**

Half Pan 60 • Full Pan 110

ITALIAN MEATBALLS Half Pan 55 • Full Pan 100 **SAUSAGE MEATBALLS** Half Pan 55 • Full Pan 100

BEEF TIPS PIZZAIOLASauteed with peppers, mushrooms and onions

in a zesty marinara sauce Half Pan 75 • Full Pan 140

VEAL MARSALAVeal sauteed with shiitake mushrooms,

simmered in a marsala wine sauce Half Pan 60 • Full Pan 115

BBQ SPARE RIBS
St. Louis ribs with homemade BBQ sauce

Half Pan 65 • Full Pan 120 **SAUSAGE & PEPPERS**

(Red or white) Half Pan 60 • Full Pan 110

VEAL FRANCAISE

Dipped in egg batter, lemon butter and white wine

SEAFOOD SELECTIONS

1/2 PAN FEEDS 10-12 PEOPLE | FULL PAN FEEDS 16-20 PEOPLE

MACADAMIA CRUSTED SALMON

With a beurre blanc sauce Half Pan 90 • Full Pan 160

SHRIMP FRANCAISE Dipped in egg batter, lemon butter and white wine

Half Pan 85 • Full Pan 140 **RISOTTO PESCATORE**

Shrimp, scallops and jumbo lump crabmeat prepared with fresh plum tomato marinara or sauteed garlic and olive oil simmered in risotto

Half Pan 90 • Full Pan 160 **SEAFOOD FRA DIAVOLO**

MARINARA 10

LOBSTER CREAM SAUCE 12

Shrimp, scallops, calamari, clams and mussels simmered in a spicy plum tomato sauce Half Pan 85 • Full Pan 150

PISTACHIO CRUSTED SALMON

Red & yellow grape tomatoes and asparagus tips Half Pan 90 • Full Pan 160

SHRIMP SCAMPI

Half Pan 80 • Full Pan 130

PRINCE EDWARD ISLAND MUSSELS

Marinara, fra diavlo or white sauce Half Pan 50 • Full Pan 90

SALMON PICCATA

Flaky salmon, sauteed with capers, lemon and white wine butter sauce Half Pan 60 • Full Pan 120

STUFFED FLOUNDER

With crabmeat Half Pan 75 • Full Pan 130

SAUCES

AVAILABLE BY THE QUART

FRESH PLUM TOMATO BASIL 9.50 BOLOGNESE 12

VODKA SAUCE 12

PESTO SAUCE 12 ALFREDO SAUCE 12

CARBONARA SAUCE 12 SCAMPI 12