

Information • Policies • Services

Menu

*All menus are due within one month of first deposit received.
All menu changes must be made no later than one month prior to function.*

Deposits, Payments & Cancellations

*An initial deposit of 20% is due upon contract. Two additional deposits of 20% each is due prior to event as scheduled by coordinator. Final payment is required 5 days prior to event in a cashier's check.
Credit card payment allowed for first deposit only (max \$1000).
Under no circumstances are deposits transferable or refunded.*

Guarantee Count

*Minimum guarantee counts are due at time of booking. This count cannot be reduced.
Final Count is due 5 days prior to event and cannot be lowered. The final count is the amount that determines final payment for event. A "Guarantee Policy" is attached to contract.*

Floor Plans

Approximately two weeks before your event, we request that you come in to draw up a floor plan for seating arrangements. At this point, we would like you to provide us with a preliminary final count figure.

Decorations

*Displays and decorations are permitted on tables only, excluding confetti. Absolutely no items are to be pinned or taped to walls, hanging from ceiling or on mirrors. Any outside vendors need to be pre-approved before admittance.
No bubble or smoke machine allowed.*

Band or DJ

*Tables and appropriate outlets will be supplied. Special requests or early setups should be arranged in advance. Set up and break down requirements need to be met and implemented by signer of contract. *See band contract.*

Bridal Suites

Bridal suites are available. Personal safes are provided for your security.

It is agreed the customer shall be personally liable for any damage to facility or breakage caused by customer or guests.

Liquor List

Liquor Policy:

No minor under 21 years of age will be served alcoholic beverages

Beefeater, Smirnoff, Skyy, Absolut, Absolut Citron, V.O., Canadian Club, Seagram's 7, Jack Daniels, Southern Comfort, White Label, E&J Brandy, Jose Cuervo, Bacardi Rum, Malibu, Captain Morgan Spiced Rum, Campari, Kablua, Bailey's Irish Crème, Amaretto DiSaronno, Sambuca, Limoncello, Grapa, Grand Marnier, Apple & Pomegranate Martinis, Amaro, Cognac, Peach & Peppermint Schnapps, Apricot & Amaretto Liquor, Sweet & Dry Vermouth

Mixes:

Orange, Cranberry, Grapefruit, Pineapple & Tomato Juice, Soda Water, Tonic Water, Sweet & Sour, Bloody Mary Mix & Soft Drinks

Wines:

Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Riesling, & White Zinfandel

Beer:

Miller Lite, Miller Genuine Draft, Budweiser, Bud-Lite, Corona, Coors Lite, Peroni, Modelo & O'Doul's (Non Alcoholic)

Please ask a sales coordinator for special requests.

Prime Bar Package

Vodka

Grey Goose, Kettle One

Gin

Tanqueray, Bombay Sapphire

Bourbon

Knob Creek, Makers Mark

Whiskey

Crown Royal, Jameson

Tequila

Patron, Don Julio

Scotch

Johnny Walker Black

Beer

Various Microbrews

\$12.00 Per Person

The Villa Brunetti Package

5 Course Dinner Includes:

5½ Hour Room Rental

Soup, Salad, Entrée, Vegetable, Potato & Dessert

Four Hours of Open Bar with Premium Liquor

Champagne Toast for Honor Table

Unlimited Bottled Wine with the Dinner

Custom Wedding/Celebration Cake (cutting & wrapping included)

Villa Brunetti Centerpiece

White or Champagne Linen Tablecloths & Linen Napkins

Bridal Suite with Personalized Safe

A Personal Host throughout the Evening

Professional White Glove Service

Columbian Coffee, Decaf, Hot Tea & Soft Drinks

Complimentary Valet Parking for 150 guests or more

Special Pricing Available for Fridays & Sundays

**Prime Bar Package Available at an Additional Cost*

The Elite Package

6 Course Dinner Includes:

5½ Hour Room Rental

Soup, Salad, Entrée, Vegetable, Potato & Dessert

◆ *Butler Service Hor d'oeuvres during Cocktail Hour* ◆

Four Hours of Open Bar with Premium Liquor

Champagne Toast for Honor Table

Unlimited Bottled Wine with the Dinner

Custom Wedding/Celebration Cake (cutting & wrapping included)

Villa Brunetti Centerpiece

◆ *White or Champagne Floor Length Linen Tablecloths & Linen Napkins* ◆

◆ *Choice of Chair Covers and Colored Sashes* ◆

Bridal Suite with Personalized Safe

A Personal Host throughout the Evening

Professional White Glove Service

Columbian Coffee, Decaf, Hot Tea & Soft Drinks

Complimentary Valet Parking for 150 guests or more

Special Pricing Available for Fridays & Sundays

**Prime Bar Package Available at an Additional Cost*

Additional \$5.00 per person

The Platinum Package

7 Course Dinner Includes:

5½ Hour Room Rental

Soup, Salad, Entrée, Vegetable, Potato & Dessert

◆ *Butler Service Hor d'oeuvres during Cocktail Hour* ◆

Four Hours of Open Bar with Premium Liquor

◆ *Champagne Toast for Each Guest* ◆

Unlimited Bottled Wine with the Dinner

Custom Wedding/Celebration Cake (cutting & wrapping included)

◆ *European Miniature Pastry & Fresh Fruit Table* ◆

Villa Brunetti Centerpiece

◆ *White or Champagne Floor Length Linen Tablecloths & Linen Napkins* ◆

◆ *Chiavari Chairs with choice of chair & cushion colors* ◆

Bridal Suite with Personalized Safe

A Personal Host throughout the Evening

Professional White Glove Service

Columbian Coffee, Decaf, Hot Tea & Soft Drinks

Complimentary Valet Parking for 150 guests or more

Special Pricing Available for Fridays & Sundays

**Prime Bar Package Available at an Additional Cost*

Additional \$12.00 per person

Sensuous Samples

Hor d'oeuvres

Butler Service.....Choose 5 for 4.00

(can be purchased for less than the guarantee count of guests)

Buffet Service.... Pick 10 for 13.00 per person

Golden Fried Mushrooms, Golden Fried Zucchini Sticks, Spring Rolls served with a sweet & sour sauce, Miniature Italian Meatballs in a Homemade Tomato Sauce, Rumaki (chicken liver and water chestnut wrapped in bacon, drizzled with honey), Crispy Wing Bites in a Buffalo or BBQ Sauce, Homemade Miniature Panzarotti, Cheese filled Quesadillas, Asian Chicken Brochette, Cheese & Spinach filled Spanikopita, Mushroom Cap Florentine, Mushroom Cap stuffed with our homemade Blend, Chicken Tenderloin Bites wrapped in Bacon, Petite Quiche

Deluxe Hor d'oeuvres

(increments of 25 pieces)

Mini Burgers.....47.75

Mini Beef Brochette with Teriyaki Sauce.....43.75

Caprese Skewer with Pesto.....43.75

Grilled Vegetable Bruschetta topped with Goat Cheese.....43.75

Traditional Bruschetta topped with Seasoned

Sliced Roma Tomato, Bocconcini and Basil Leaf.....43.75

Bruschetta topped with Marinated Chopped Tomato,

Onions, Calamita Olives, Basil & Roasted Red Pepper.....43.75

Assorted Cheese Array.....81.25

Mini Arancini Baby Peas & seasoned Ground Meat surrounded by Aborto Rice.....33.75

Rusticci Phillo Dough stuffed with Baby Peas and seasoned Ground Meat.....31.25

Seafood Fiesta Buffet..... 18.00

Pick 10 from the Hor d'oeuvres List above PLUS

Fried Calamari, Oyster Rockefeller with Hollandaise sauce, Baked Clams, Scallops wrapped with Bacon, French Fried Shrimp (2 per person) or Coconut Crusted Fried Shrimp (2 per person) and Shrimp Cocktail (2 per person)

Fried or Coconut Shrimp (increments of 75)..... 125.00

Pyramid iced Fresh Shrimp Cocktail (increments of 75).....110.00

Culinary Creations

Appetizers

Grilled Vegetable Bruschetta topped with Goat Cheese.....1.75

*Traditional Bruschetta topped with
Seasoned Sliced Roma Tomato, Bocconcini and Basil Leaf.....1.75*

*Bruschetta topped with Marinated Chopped Tomato,
Onions, Calamita Olives, Basil & Roasted Red Pepper.....1.75*

*Individually Served Thinly Sliced Prosciutto di Parma
garnished with Melon.....3.00*

*Family Style Antipasto Platter Imported Mortadella, Capocollo,
Salami, Sopressata, Giardiniera, Peperoncini, Olives and Provolone Cheese...4.00
Add Prosciutto.....2.00 additional*

*Villa Brunetti Special Antipasto Individual plated Prosciutto, bruschetta of your choice,
artichoke heart, roasted red peppers and olives...5.75*

French Fried Shrimp served with lemon and cocktail sauce 2 per person...3.50

Shrimp Cocktail served with lemon and cocktail sauce 3 per person...4.00

*Fried Calamari fried crisp and golden brown with cocktail sauce and lemons...4.00
Add French Fried Shrimp (2pp).....7.50*

Raw Clams 2 per person...2.50

Baked Clams 2 per person...2.75

*Grilled Fish Platter Marinated Grilled Calamari, Grilled Shrimp and
Baked Clams on a bed of spring mix lettuce...8.50*

Ask how we can custom make an appetizer to fit your needs

Accompaniments

Soup

Roasted Tomato Basil Bisque, Chicken Brodo with Farfallini, Homemade Minestrone, Escarole & Meat Tortellini in Brodo, Stracciatella Romana (Chopped Spinach & Egg Drop in Brodo), Cream of Chicken Rice, Cream of Mushroom with Wild Rice, Cream of Potato & Leek, Cream of Spinach

Pasta

Served Family Style 2.50 per person

Choice of: Penne, Orecchiette, Farfalle, Rigatoni, or Ravioli (Cheese or Meat Filled)

Choice of: Meat Sauce, Plain Sauce, Marinara Sauce or Aglio Olio

Additional Charge: Vodka Sauce, Alfredo Sauce or Monte Carlo 3.50

Salad

Caesars Salad

Crisp Hearts of Romaine, Homemade Croutons, Shredded Parmigiana & drizzled with our own Caesars dressing

Villa Tossed

Salad Fresh Mix of Greens topped with Cucumber, Tomato and Red Onions served with your choice of dressings

Spring Mix

Seasonal greens served with your choice of dressings

Caprese Salad

Seasoned Sliced Tomato & Fresh Mozzarella Cheese, garnished with Basil leaf and drizzled with extra Virgin Olive Oil, on bed of romaine...3.75

Fresh Field Greens Bouquet

An array of Mixed Greens garnished with Cucumber,

Dried Cranberries, Candied Walnuts and drizzled with Raspberry Vinaigrette...1.50

Strawberry Spinach Salad

Baby Spinach, Seasonal Strawberries and Slivers of Almonds tossed in a Poppy Seed Dressing...2.50

Vegetables

French Cut String Beans Almandine, Garden Bouquet,

Broccoli Crowns (Garnished with Shredded Carrots), Sweet Peas with Baby Carrots,

Autumn Harvest Fresh Sautéed Spinach with Garlic...2.00

Fresh Asparagus Spears...2.50

Potato

Parisienne Potato, Red Skin Parsley Potato, Vesuvio Potato, Butter Whipped Potato,

Roasted Garlic Whipped Potato, Candied Sweet Potato

Herbed Polenta, Long Grain Rice Pilaf (with Fresh Mushrooms)

Double Baked Potato (individual service only)...1.50

Intermezzo

Lemon or Lime Sorbet served in a Champagne glass....1.50

Entree

Family Style Roast Sirloin of Beef & Chicken Breast...49.50
Marsala, Vesuvio or Limone

Family Style Chicken Breast & Italian Sausage & Peppers...47.00
Marsala, Vesuvio or Limone

Family Style Chicken Breast & Roast Loin of Pork and our Homemade Stuffing...47.00
Marsala, Vesuvio or Limone
(no potato choice)

Breast of Chicken Vesuvio Sautéed in white wine with fresh garlic & herbs...46.00

Breast of Chicken Limone lightly battered with lemon and Sherry wine sauce...46.00

Breast of Chicken Marsala sautéed in Marsala wine & fresh mushrooms...46.00

*Breast of Chicken Alla Brunetti lightly battered and layered with prosciutto,
mozzarella cheese, garnished with asparagus & roasted red pepper with a light tomato Rose sauce...47.00*

*Chicken Bracioli di Napoli rolled with seasoned spinach,
mozzarella cheese and roasted red peppers with a light tomato Rose sauce...48.00*

*Breast of Chicken Florentine panko crusted, topped with
red pepper, artichoke heart, with a lemon, caper and Chardonnay wine sauce...48.00*

Petite Prime Cut Filet Mignon & Breast of Chicken Marsala, Limone, Vesuvio...51.00

Petite Prime Cut Filet Mignon & 2 Jumbo Gulf Shrimp delicately seasoned with our bread crumb blend...56.00

Petite Prime Filet Mignon & Lake Superior White Fish lemon and Chardonnay wine sauce...52.00

Petite Prime Filet Mignon & Salmon Filet topped with herbed butter...53.00

Petite Prime Filet Mignon & Broiled Tilapia lemon, caper and white wine sauce...52.00

Prime Rib of Beef crusted with sea salt, cracked pepper, slow roasted to perfection with Natural Au Jus...55.00

Ribeye Steak...55.00

New York Strip Steak charbroiled with Natural Au Jus...53.00

Prime Cut Filet Mignon charbroiled with a fresh mushroom demi glaze sauce...58.00

Chateaubriand Medallions of Beef with bouquet of vegetables...57.00

Pork Chop Vesuvio in our homemade sauce of Garlic, Herbs and White Wine...51.00

Lake Superior White Fish lemon and Chardonnay wine sauce...49.00

Salmon Filet topped with herbed butter...50.00

Broiled Tilapia lemon, caper and white wine sauce...49.00

After Thoughts

Desserts

Vanilla Ice Cream topped with chocolate and strawberry sauce

Spumoni, Lemon or Mango Sorbet

Hazelnut, Baci or Frutta di Bosco Gelato

Hot Fudge Brownie served with a scoop of Vanilla...2.75

Profiteroles...2.25

Platter of Miniature Pastries...3.50

*Fresh Sliced Fruit Array combination of cantaloupe,
honeydew, watermelon, pineapple, grapes and strawberries....2.50*

Sweet & Fruit Table...8.50

*Our elegant Sweet Table features...Miniature Cannolis, Napoleons, Cheese Cake, Tarts,
Baba, German Chocolate Cake, Brownies, Éclairs, assortment of decorated Crème Puffs, Key Lime,
Watermelon Cakes, Tiramisu, Chocolate covered Strawberries and Bananas, Butter Cookie and Biscotti
and our Brilliantly display of Seasonal Fresh Fruits*

Candy Table....6.50

A variety of eight beautifully displayed candies with to-go-bags included

*Add a special touch to your Table
(increments of 25)*

Assorted Decorated Cupcakes...87.50

Cake Pops...49.95

Taffy Apples...62.50

Assorted Decorated Torte...17.50 per torte

Coffee & Herbed Tea Service...2.00