



Dinner Party Banquet Menu

CORPORATE MEETINGS • SEMINARS • RETIREMENT PARTIES • ANNIVERSARIES • BIRTHDAYS • SHOWERS • BANQUETS • SPECIAL EVENTS • SEMI-FORMALS • JACK & JILLS • BAR & BAT MITZVAHS • MID-DAY EVENTS

SEVERAL NICELY DECORATED ROOMS TO CHOOSE FROM

Dinner Party Menu *(Minimum of 50 people)*

(Four Course Meal)

Appetizers *(Choice of One)*

Chef's Soup of the Day • Fresh Fruit Cup Medley, Melon and Prosciutto, Penne Pasta with Tomato Basil Sauce, Manicotti Marinara • Chefs Selection on Appetizer

Salads *(Choice of One)*

Villa Capri Garden Salad • Caesar Salad • Antipasto

Entrees *(Choice of Three)*

Chicken Breast Alla Capri -stuffed with 5 grains & vegetables, topped with cranberry orange glaze	\$26.95
Chicken Breast Scalopini - fresh basil, cream and wild portabella mushrooms & romano cheese	\$26.95
Chicken Cordon Bleu - stuffed with ham and swiss cheese	\$26.95
Tender Breast of Chicken Parmesan - topped with marinara and mozzarella	\$26.95
Fresh Roasted Turkey - with sage dressing, pan gravy and cranberry sauce	\$26.95
Chicken Breast Piccata - sautéed with lemon, butter and capers	\$26.95
Chicken Breast Marsala - sauteed with marsala wine & mushrooms	\$26.96
Baked Stuffed Filet of Sole - seafood stuffing and topped with newburg sauce	\$26.95
Baked Atlantic Salmon Filet - with light natural lemon dill sauce	\$26.95
Roasted Sliced Sirloin of Beef - with natural housemade gravy	\$26.95
Yankee Pot Roast - with natural pan gravy	\$26.95
Herb Crusted Stuffed Pork Loin - stuffed with sweet sausage and cornbread stuffing, topped with an apple glaze	\$26.95
Broiled N.Y. Sirloin - thick cut	\$27.95
Vegetarian Entrees Available - ask for details	\$27.95
Roast Prime Rib of Beef - Heavy Cut	\$31.95
Baked Stuffed Jumbo Shrimp (4) - with seafood stuffing	\$31.95
Tender Filet Mignon - with port wine, bordelaise	MP
Surf and Turf - Heavy Cut Prime Rib and Seafood Stuffed Shrimp	MP
Chicken Fingers and French Fries or Children's Cheeseburger and French Fries	\$19.95

Villa CAPRI

All Dinners Include Appetizer, Salad, Entree, Chef's Choice of Vegetable and Potato or Rice Pilaf, Bread Basket, Iced Water Pitchers, Coffee, Tea & Decaffeinated Coffee, and Dessert.

Desserts *(Choice of One)*

Platter of Pastries including Eclairs, Cream puffs and other assorted (one per table)
Peach Melba Ice Cream • Warm Apple Sundae • Chef's Choice

Sundae Bar with ice cream and assorted toppings - served unlimited buffet style - \$1.50 pp extra

Unlimited Soda available for \$3.95 per person

Please add CT Sales Tax and 18% Service Charge - Children under 10 are 25% less for that entree

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Dinner Buffet Package *(Minimum 50 People)*

Social Hour

Assortment of Imported and Domestic Cheese, and Crackers.

Cold Items *(Choice of Three)*

Fresh Fruit Cut Medley , Antipasto Assortment, Potato Salad, Villa Capri Garden Salad, Caesar Salad
Pasta Salad, Melon w/ Prosciutto, Cole Slaw

Pasta *(Choice of One)*

Penne or Manicotti: Sauce Choice - Fresh Tomato Basil, Matriciana or Ala Vodka

Entrees *(Choice of Four)*

Fresh Roasted Turkey - with sage dressing, pan gravy and cranberry sauce
Herb Crusted Stuffed Pork Loin - stuffed with sweet sausage and corn bread, and topped with an apple glaze
Baked Stuffed Filet of Sole - seafood stuffing and topped with newburg sauce
Tenderloin Beef Tips - with wild mushrooms, onions and light gravy
New England Baked Ham - with pineapple glaze
Chicken Breast Piccata - sautéed with lemon, butter and capers
Chicken Breast Marsala - sauteed with marsala wine & mushrooms
Stuffed Chicken Breast Alla Capri - stuffed with 5 grains and vegetables, topped with cranberry orange glaze
Chicken Breast Scallopini - fresh basil, cream and wild portabella
Sausage & Peppers & Onions Marinara
Chicken Parmesan - topped with basil marinara sauce and mozzarella cheese then oven baked
Roasted Sliced Top Sirloin of Beef - with natural house made gravy
Baked Atlantic Salmon – with light natural lemon dill sauce
Yankee Pot Roast - with natural pan gravy
Vegetarian Entrees Available - ask for details
Other Entrees Available

— PACKAGE ALSO INCLUDES —

Unlimited Soda on Tables	Bakery Basket, Butter, Condiments,
Linen Coordination - Many colors to choose from	Iced Water Pitchers on each Table
Choice of Dessert - Peach Melba, Warm Apple Sundae, Chefs Choice or	Use of Room for up to 5½ Hours
Platter of Pastries (one per table)	Lanterns on all Tables
	Coffee, Decaf, Tea

Villa CAPRI

Additional Items - Extra Charge Per Person

• Carving Station (Roasted Top Sirloin, Roasted Turkey, Baked Ham, or Roast Pork. Appropriate condiments and sauces included)	\$3.95	Extra Hot Entrée	\$2.00
Sundae Bar	add 1.50	“Original” Yankee Silversmith Inn Popovers with Honey Butter	\$0.95
		Hot & Cold Hors D’Oeuvres (up to 6)	\$6.95

\$29.95 per person

Prices and menu subject to change

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Other Packages

Station Reception

(Room charge may apply.) **Minimum 75 people.**

Carving Station - One Item \$8.95 pp, Two Items \$11.95 pp
Steamship Round • Roasted Pork • Roasted Turkey • Baked Ham

Pasta Station - Choice of pasta, two sauces \$6.95 pp

Salad Station - Garden & Caesar \$6.95 pp

Hors d'oeuvres Station - See choices below (six items) \$8.95 pp (buffet style)
Above is based on 1-1/2 hours Station time. Restrictions may apply.

Hors d'oeuvres and Canapes Reception *(price per 100 pieces)*

Unlimited Imported and Domestic Cheese	\$1.95pp	with Veg/Dip \$2.95 with Fresh Fruit \$3.95pp	
Beer Battered Shrimp	\$89.00	Stuffed Mushrooms Caps	\$89.00
Boneless Buffalo Wings	\$89.00	Fried Calamari	\$89.00
Swedish Meatballs	\$79.00	Scallops wrapped in Bacon	\$89.00
Miniature Hot Dogs in a Blanket	\$79.00	Chicken Piccata	\$89.00
Fried Mozzarella Calabraise	\$95.00	Chef's Choice	\$79.00

You may purchase a mixture of the above hors d'oeuvres (all you can eat) in a selection of even amounts for one hour before dinner. Choose 6 for only \$6.95 per person served Butler Style (Silver Tray) or \$8.95 per person Buffet Style (available only with full-course dinner)

Other Hors D'oeuvres available, please inquire

Additional Items Available for Purchase

Mini Sweet Table (\$6.95 per person)

*A bountiful assortment of miniature pastries and miniature cakes.
Special coffee table with espresso, decaffeinated coffee and teas.*

Decadent Chocolate Fountain and Fruit Bar (\$3.95 per person.)

Arrangement of Fresh Fruit, Marshmallows, Pretzels & Biscotti Beautifully Displayed

Open Bar *(Includes premium liquors)*

1 Hour - \$8.95 • 2 Hours - \$10.95 • 3 Hours - \$12.95 • 4 Hours - \$14.95 • 5 Hours - \$16.95
Cash Bar or Tab Bar Available (Bartender fee may apply)



Other Beverages

Wine, Beer & Soda, <i>(up to five hours during dinner)</i>	\$7.95	Unlimited Soda (Up to 5 Hours)	\$3.95
Champagne Toast,(Domestic or Spumanti)	\$1.95	Unlimited Soda & Juice (Up to 5 Hours)	\$4.95
Non-Alcoholic Toast	\$1.95	Bottled Wine, (House Selection, per bottle)	\$10.95
*Additional 1 Hour Reception Time	\$2.95pp	*Additional Hour Bar	\$2.95pp

***IF AVAILABLE**

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