

Villa Bella

BANQUETS

GRAND OPENING Special

Package Includes:

Six Hour Room Rental
Four Hours of Open House Bar (Modelo OR Corona Included)
Centerpiece for Guest Tables | Colored Napkins | Chiavari Chairs

*Option to Substitute Bar with:
Three Hors d'Oeuvres Served Butler Style OR Late Night Station
-Ask your Event Coordinator for menu options-

Sopa ~ Soup

Cream of Chicken
(créma de pollo)
Cream of Broccoli
(créma de brocoli)
Chicken Broth with Noodles
(consomé de pollo con fideos)

Ensalada ~ Salad

Chef's Salad
(ensalada de chef)
*Served in platters with FS Dinner
Choice of 2 Dressings (dos aderezos)
Italian - Ranch - French - Creamy Garlic
(italiano- ranch-francés-ajo cremoso)

Plato Principal ~ Main Entree

(Menu Options Below)
(opciones de menu abajo)

Postre ~ Dessert

Vanilla Ice Cream with Chocolate or Strawberry Sauce
(nieve de vainilla con chocolate o fresas)

Fridays- \$50.00 | Saturdays- \$55.00 | Sundays- \$45.00

Tax & Gratuity Included

Kids (3-11)- \$35

Combination Plate Optional

Family Style +\$5/Person with Choice of Second Meat

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Platos Principales ~ Entrees served Family Style

Choice of Two (2) Meats ~ eleccion de 2 carnes

Chicken Fajitas, Beef Fajitas, Carnitas, Al Pastor
(fajitas de pollo, fajitas de res, carnitas, al pastor)

Served with ~ acompañado con:

Refried Beans, Spanish Rice, and Sweet Corn
Tortillas, Chips, Salsa, Cilantro and Onions
(frijoles fritos, arroz mexicano, elote, tortillas, chips de tortilla, salsa, cilantro y cebolla)

OR

Platos Principales ~ Entrees Individually Plated

Roast Pork Loin with a Natural Pork Gravy

Roast Sirloin of Beef with Natural Au Jus

Bone-in Half Roast Chicken with Herbs

Boneless Breast of Chicken:

Chihuahua Onions, Red and Green Peppers, Melted Chihuahua Cheese on a Bed of Mild Sauce
(pechuga de pollo con queso derretido, cebolla, morrones rojos y verdes, y salsa de tomate)

Marsala Marsala Wine and Mushrooms

(pechuga de pollo cocinado con/en vino y hongos)

Vesuvio Garlic, Herbs, and Wine

(pechuga de pollo cosinados con/en vino, ajo y hierbas italianas)

Francaise Light Batter, Sauteed in Lemon and White Wine

(rebozado ligero, salteado en limon y vino blanco)

Parmigiana Breaded with marinara sauce and mozzarella

(empanisada con salsa marinara y mozzarella)

Cilantro Lime Sauteed, served with a creamy cilantro lime sauce

(salteado y servido con una cremosa salsa de cilantro y limón)

Papas ~ Potatoes

Garlic Whipped (pure de papas con ajo)

Rosemary Roasted (papas rostizadas)

Spanish Rice (arroz mexicano)

Verduras ~ Vegetables

Mixed Medley (verduras mixtas)

Green Beans (ejotes)

Broccoli & Baby Carrots (broccoli y zanahorias)

Zucchini & Carrots (calabacin y zanahorias)

Late Night Stations

<i>American Station</i>	350
Hamburgers, Cheeseburgers, Hot Dogs	75-125 People
French Fries and Onion Rings	
<i>Pizza Station</i>	250
Cheese, Sausage, Pepperoni, and Veggie Pizza	75-125 People
<i>Pasta Bar</i>	350
Penne, Bow Tie, and Tortellini Pasta	75-125 People
Zucchini, Tomatoes, Mushrooms, and Peppers	
Mini Meatballs, Italian Sausage, and Grilled Chicken	
Alfredo, Garlic and Oil, Marinara, and Vodka Sauce	
<i>South of the Border</i>	350
Chicken and Steak Fajitas, Quesadillas	75-125 People
Flour and Corn Tortillas,	
Peppers, Onions, Lettuce, Cheese, Tomatoes	
Refried Beans, Sour Cream	
Chips and Salsa	

Client's LNS Setup – \$100 Setup Fee

We offer setup services for client-provided Late Night Snack stations. The flat \$100 setup fee includes basic setup and coordination.

To ensure everything runs smoothly, we require the **time** and **exact location** for placement at least 10 days prior.

Example:

A client may provide a Maruchan Ramen Station, supplying the noodles, cups, and toppings. We will set up the station and provide hot water for guests to prepare their noodles.

Hors d'Oeuvres

(Choice of Three - \$4.50/person)

Pizza Bread (Cheese or Sausage) • Miniature Meatballs
Fried Zucchini • Cheese Quesadillas • Cheese Puffs

Villa Bella

BANQUETS

House ~ Premium ~ Top Shelf Beverages

House Liquors

Smirnoff Vodka
Beefeater Gin
Tanqueray Gin
Bacardi Rum
Myer's Dark Rum
Seagram's 7 Whiskey
Canadian Club Whiskey
Southern Comfort Whiskey
Jim Beam Bourbon
J&B Scotch
Dewar's White Label
Jose Cuervo Gold Tequila
Jose Cuervo Silver Tequila
Brandy

Premium Liquors

Flavored Vodkas
Tito's Handmade Vodka
Malibu Rum
Captain Morgan Spiced Rum
Crown Royal Whiskey
Jameson Whiskey
Jack Daniel's
1800 Tequila Blanco
Johnnie Walker Red Label
Martell Cognac VS
Courvoisier VS

Top Shelf Liquors

Grey Goose Vodka
Kettle One Vodka
Patron
Hennessy
Johnnie Walker Black Label

*Stella Artois Beer Included
in Top Shelf Package

*Top Shelf package includes
All selections

House Liqueurs

Amaretto Liqueur
Kahlua Liqueur
Strawberry Liqueur
Peach Schnapps
Crème de Menthe
Crème de Cacao

Premium Liqueurs

Amaretto Di Saronno
Campari Liqueur
Grand Marnier
Baily's Irish Cream

Premium Beers (Imported)

Corona
Modelo
Heineken

*Premium Package includes
House selections

House Beers (Domestic)

Miller Genuine Draft
Miller Lite
Budweiser
Bud Light
Coors Light
Non-Alcoholic

Wine Selection

Pinot Grigio
Chardonnay
Cabernet Sauvignon
White Zinfandel
Merlot