



MAIN ENTRÉE SELECTIONS

Select a Beef, Chicken, Fish and Vegetarian Entrée

BEEF AND PORK ENTRÉES

(Select 1)

CLASSIC FILET MIGNON

Selection of Au Poivre, Béarnaise Sauce, Port Wine Demi Glaze or Wrapped in Bacon

APPLEWOOD BACON WRAPPED FILET MIGNON

Topped with Gorgonzola Cheese

PRIME RIB OF BEEF

Selection of Horseradish Cream Sauce or Au Jus

CHATEAUBRIAND

Sliced Filet Mignon Served in a Bordelaise Reduction

NEW YORK STRIP STEAK

Selection of Herb Butter or Chimichurri Sauce

NEW YORK STRIP AU POIVRE

Peppercorn Demi Glaze

CHAR GRILLED SIRLOIN

Topped with Café De Paris Butter

APRICOT GLAZED PORK LOIN

Double Cut Pork Loin Glazed with an Apricot Reduction

PORK OSSOBUCO

Pork Shank Simmered in a Rosemary and Thyme Demi Glaze

MAIN ENTRÉE ENHANCEMENTS - (+ \$ PP)

Enhance to any of the Following Main Entrée Selections

Beef & Chicken Duet Entrée

Chicken & Fish Duet Entrée

Beef & Fish Duet Entrée

Classic Filet & Lobster Tail



MAIN ENTRÉE SELECTIONS

CHICKEN ENTRÉES

(Select 1)

SANTORINI CHICKEN

Seasoned with Lemon and Herbs, Topped with Artichoke Hearts and Sundried Tomatoes

CHICKEN BENEVOLENZA

Topped with Sundried Tomatoes, Asparagus and Corn, Finished in a Champagne Cream Sauce

CHICKEN FRANCAISE

Egg Battered, Simmered in a Lemon, Butter and Chablis Wine Sauce

CHICKEN VERONIQUE

Topped With Roasted Peppers and Asparagus, Sautéed with White Wine, Lemon and Butter

ABRUZZI CHICKEN

Stuffed with Italian Sweet Sausage, Mancini Roasted Peppers and Ricotta

CHICKEN FLORENTINE

Stuffed with Spinach and Mozzarella Cheese, Topped with a Roasted Pepper Sauce

CHICKEN MASTRIANO

Stuffed with an Apple & Dried Cranberry Bread Stuffing with a Wild Bing Cherry Sauce

CHICKEN MARSALA

Simmered in Marsala Wine, Topped with Shitake Mushrooms

CHICKEN MARQUIS

Topped with Artichokes and Roasted Peppers, Finished with Chablis Wine

TUSCAN CHICKEN

Stuffed with Mozzarella, Ricotta, Prosciutto and Roasted Peppers

CHICKEN SCARPARELLO

Chicken Thighs Sautéed with Cherry Peppers and Sweet Italian Sausage, Finished with Lemon and White Wine

CHICKEN TERIYAKI

Hibachi Style, Glazed with a Soy Sauce Reduction

SPICY JERK CHICKEN

Chicken Thighs Marinated with All-Spice and Scotch Bonnet Seasoning



MAIN ENTRÉE SELECTIONS

SEAFOOD ENTRÉES

(Select 1)

ATLANTIC SALMON

Finished in a Lemon, Butter and Chablis Wine

BAKED STEEL HEAD SALMON

Topped with a Lemon, Dill Crème Fraiche

BALSAMIC GLAZED SALMON

Topped with Aged Balsamic Vinegar

6 OUNCE COLD WATER LOBSTER TAIL - (+ \$ PP)

Served with Hotel De Paris Melted Butter

RED SNAPPER BÉARNAISE - (+ \$ PP)

Topped with Béarnaise Sauce

GREAT LAKE BASS FILLET

Sautéed in White Wine and Oregano

STUFFED FILLET OF SOLE

Seafood Stuffing, Simmered in a White Wine, Lemon and Butter Sauce

SOLE FLORENTINE

Stuffed with Spinach and Asiago Cheese, Topped with a Champagne Cream Sauce

TILAPIA OREGANATA

Sautéed with White Wine and Oregano

BAKED STUFFED GULF SHRIMP

Stuffed Jumbo Gulf Shrimp Served in a Beurre Blanc Sauce

SHRIMP SCAMPI

Gulf Shrimp Sautéed in Garlic, Lemon and Wine Served over Rice



MAIN ENTRÉE SELECTIONS

(All Packages Include Chef's Selection of 1 Vegetarian Entrée)

VEGETARIAN ENTRÉE ENHANCEMENTS

GRILLED POLENTA SQUARES - (+ \$ PP)

Served with Root Vegetables, Topped with Roasted Pepper Coulis

VEGETABLE LASAGNA - (+ \$ PP)

Layers of Fresh Lasagna Sheets Stuffed with Garden Fresh Vegetables, Ricotta Cheese and with a Béchamel

EGGPLANT STACK - (+ \$ PP)

Eggplant on a Bed of Wilted Spinach Stuffed with Ricotta Cheese Topped with a San Marzano Tomato Sauce

RISOTTO STUFFED PEPPERS – (Vegan)

Jumbo Red Peppers Stuffed with Vegetable Risotto Topped with a San Marzano Tomato Sauce

CONTORNI

*All Entrées Served with
Chef's Selection of Garden Vegetables
and
Your Selection of*

GARLIC MASHED POTATOES

or

GRANA PADANO RISOTTO

Please Note That Villa Borghese Does Caterer to Special Diets and Gluten Free Guests

(Please Inform Our Event Planning Staff or Your Maitre d)