



# New Year's Eve

## 2026

Thursday, December 31, 2026 • 7:30 pm-12:30 am  
\$139.00 per person (Cash) or \$145.00 per person (Credit)  
+ 20% Administrative Fee + NY State Sales Tax  
5 Hour Top Shelf Open Bar • Fantasy DJ's  
Early Arrival Bubbly Bar • Party Favors

### Cocktail Hour

7:30 pm-8:30 pm

### Dinner Reception

8:30 pm-12:30 am

#### Passed Hors d' Oeuvres

- Lump Crab Cakes
- Bacon Wrapped Shrimp
- Mini Chicken Cordon Blue
- Italian Stuffed Mushrooms
- Cheese Ravioli Frites
- Pigs in a Blanket
- Chicken Francaise Meatballs
- Pulled Pork Sliders

#### Chilled Shrimp Cocktail Station

- With Cocktail Sauce and Lemon Crescents
- Bloody Mary Shooters

#### Villa Tuscan Table

- Italian Salumeria
- Fresh Buffalo Mozzarella Cheese, Tossed with Roasted Peppers, Garlic, Extra Virgin Olive Oil & Balsamic Glaze
- House-Made Focaccia Bread with Tuscan Eggplant Caponata & Tomato Bruschetta
- Cheddar Cheese, Grana Padano, Mozzarella, Asiago & Assorted Cracker Display
- Fresh Carved Watermelon, Cantaloupe, Honey Dew Melon & Golden Pineapple
- Hand Cut Yellow & Green Zucchini, Green Peppers, Celery & Carrots with house-made Ranch Dressing
- Marinated Mushrooms
- Fried Artichokes
- Italian Style Pasta Salad
- Marinated Italian Olives
- Grilled Vegetable Antipasti Board

#### Villa Viennese Table

- Italian Pastries & Cookies
- Specialty Cakes & Cheesecake
- Fudge Brownies
- Classic Tiramisu
- Ice Cream Sundae Bar

#### Midnight Champagne Toast

#### Dunkin Send-Off

- Glazed Donuts & Munchkins
- Box o' Joe Coffee, Regular & Decaf

#### Salad Station

- Sliced Italian Bread
- Mixed Greens, Carrots, Red Onions, Croutons, Hard Boiled Eggs, Bacon
- Balsamic Vinaigrette, Italian Vinaigrette, Ranch Dressing

#### Villa Italian Station

- Garlic Toast Points
- Fried Calamari, Spicy Marinara
- Clams Oreganata, Breadcrumbs, Garlic Butter
- Eggplant Rollatini, Ricotta Cheese, Marinara Sauce

#### Classic Pasta Station

- Focaccia Bread and Garlic Knots
- Cheese Tortellini Alfredo, Parmesan Cream Sauce
- Gemelli Angelica, Sun Dried Tomatoes, Garlic Pesto
- Rigatoni Bolognese, Beef Ragù

#### Beast Station

- Garlic Mashed Potatoes, Sauteed Green Beans, Roasted Carrots
- Prime Aged, Herb Crusted, Rib-Eye of Beef, Red Wine Demi-Glace
- Organic, Oven Roasted, Turkey Breast, Cranberry Chutney

#### New England Fish Pot

- Garlic Toast Points
- Drunken Mussels, White Wine, Garlic, Herb Broth
- Steamed Clams, White Wine, Lemon, Butter
- Petite Sole, Sourdough Seafood Stuffing

#### Shanghai Station

- White Rice
- Crispy General Tao's Chicken, Sweet & Spicy Chili Sauce, Sesame, Scallions
- Vegetable Lo Mein Noodles, Asian Vegetables, Teriyaki Sauce
- Marinated Beef & Broccoli Stir-Fry, Garlic, Soy Sauce

All tickets are non-refundable. • Payment in full is required when making a reservation.  
Guests must be 21 years of age or older to attend.