

Villa Lucia Supper Club

Full Service Special Occasion Dinner Packages

All dinners are served with our homemade soup selection or a Caesar salad, rolls with butter dessert and coffee or tea

Please choose one of the following dinners

If you are ordering more than 1 choice of dinners,
please add \$3.00 per person per meal

- #1 *Pollo alla Marsala* boneless breast of chicken sautéed in a delightful marsala wine sauce with mushrooms, served with potatoes and fresh vegetables.....\$34
- #2 *Pollo alla Parmigiana* a lightly breaded chicken breast topped with our own Bolognese sauce and oven baked with cheese, served potatoes and fresh vegetables...\$34
- #3 *Petto di Pollo alla Sophia* a chicken breast stuffed with parma ham, tender artichoke hearts, mozzarella cheese, herbs and spices sautéed in a light white wine and mushroom sauce, served with seasoned potatoes and garden fresh vegetables.....\$35
- #4 *Pollo Fiorentino* a boneless chicken breast roulade stuffed with fresh spinach and cheese, sautéed in a pinot grigio sauce, served with potatoes and vegetables.....\$35
- #5 *Pollo al Limone* chicken breast sautéed in a sweet lemon butter, parsley and cream sauce served with seasoned potatoes and garden fresh vegetables.....\$34
- #6 *Stella di Pollo al Medeteranio* boneless breast of chicken stuffed with shrimp, fresh asparagus and cheese, topped with a delicate mushroom sauce splashed with white wine, served with seasoned potatoes and garden fresh vegetables.....\$35
- #7 *Veal Milanese al Cognac* a lightly breaded veal cutlet sauteed in a tasty sauce of mushrooms and cognac, served with seasoned potatoes and fresh vegetables..\$34
- #8 *Scaloppini di Vitello alla Marsala* tender milk fed veal sautéed in a delicious marsala wine sauce with mushrooms, served with potatoes and vegetable....\$34
- #9 *Vitello alla Parmigiana* a lightly breaded veal cutlet topped with our Bolognese sauce oven baked with cheese, served with potatoes and vegetables.....\$34





#10 Arrostato di Vitello tender slices of roasted veal topped with a flavourful white reduction served with seasoned potatoes and garden fresh vegetables.....\$34

*#11 Roast Prime Rib of Beef perfectly roasted AAA prime rib of beef au jus served with seasoned potatoes and garden fresh vegetables with horseradish.....\$35
(must be ordered in advance, minimum 20 guests)*

#12 New York Sirloin Steak the most tender cut of New York sirloin steak charcoal broiled, served with seasoned potatoes and garden fresh vegetables.....\$35

#13 Delmonico Rib Steak Madeira charcoal broiled AAA rib steak topped with a deliciously unique Madeira wine sauce with caramelized pearl onions, served with seasoned potatoes and garden fresh vegetables.....\$35

#14 Medallions of Spring Lamb Beaujolais tender medallions of spring lamb sautéed in a light Beaujolais reduction served with potatoes and vegetables....\$34

#15 Fresh Atlantic Salmon a fresh salmon fillet sautéed in a light lemon butter sauce splashed with white wine, served with seasoned rice and vegetables....\$34

#16 Fillet of Red Snapper a boneless red snapper fillet sautéed in a light lemon butter sauce, served with seasoned potatoes and fresh vegetables.....\$34

Additions to a fine meal.....

Homemade soup selection...add \$4 per person

Garden Salad.....add \$4 per person

Caesar Salad.....add \$5 per person

Smoked Salmon.....add \$8

Shrimp Cocktail.....add \$8

Italian Antipasto.....\$6 per person

Prosciutto and Melone.....add \$6 per person

Pasta Course.....add \$6 per person

*pasta bolognese, penne with a tomato basil sauce, homemade cannelloni,
fettuccine alfredo, homemade gnocchi, ravioli, linguini*

Villa Lucia Supper Club

Special Occasion Buffet Dinner Package

\$29.95 Per Person

Salads

(Select 2)

*Caesar Salad
Mixed Garden Salad
Greek Salad
New Potato Salad
Summer Salad
Green Bean Salad Vinaigrette
Macaroni Salad
Assorted Crudités
Macaroni Salad*

Hot Vegetables

(Select 2)

*Braised Baby Carrots
Fresh Green Beans Almondine
Parisien Potatoes
Mixed Vegetables Medley
Brussel Sprouts
Baked Potato*

Desserts

(Select 1)

*Fresh Fruit
Strawberry Short Cake
Chocolate Cake
Black Forest Cake
Chocolate Mousse*

Main Course

(Select 2)

*Roast Beef English Cut
Chicken Cacciatore
Roast Pork Loin Dijon
Chicken Stir Fry
Roast Veal
Beef Spezzatino
Seafood Newburg
Roast Spring Lamb
Italian Meat Balls*

Pastas

(Select 2)

*Pasta Primavera
Penne Bolognese
Ravioli Ponderosa
Rigatoni Napoletana
Spaghetti Bolognese
Tortellini alla Panna*

All Dinners Include

*Homemade Rolls with Butter
Coffee
Decaffeinated Coffee
Tea*

Additional Information

- *All prices are subject to PST, GST and gratuities*
- *A non-refundable deposit is required to reserve private room*
- *Confirmation of number of guests and dinner choices must be submitted 48 hours prior to the event date, all dinners ordered at confirmation time will be charged to your account*
- *Payment must be made in full on the date of the event*
- *You are welcome to bring decorations but no confetti please*
- *Please designate a representative of your party to collect items such as equipment, gifts, etc. as we are not responsible for lost or damaged items*
- *Live entertainment available in main room at no additional charge Wednesday thru Saturday evenings*
- *You are welcome to hire bands or DJ for private room*
- *Plenty of free parking*
- *Smoke free environment*
- *Full bar service available*
- *Punch and canapés available*
- *Alcoholic Punch \$2.50 per person, without alcohol, \$2.00 per person*
- *Prices as of October 2005 and are confirmed at time of booking*