

Off-Site Catering

INFORMATION AND PRICING

Set-Up and Drop Off

We can provide buffet supplies:

Wire chafing Rack \$6 each / Sternos \$2 each

****Order \$100 worth of catering trays and we will deliver and setup your buffet for you.**

****Advance notice needed. Call (609) 477-2958**

FOOD COST

Dependent upon catering trays selected

SERVING STAFF

10-20 people 1 server

20-40 people 2 servers

40-50 people 4 servers

60-80 people 6 servers

\$100 per server for Event of 5 hour or less

***\$20 for every additional hour after**

ON SITE COOKING

Covers cost of a two man kitchen staff \$300

Number of kitchen staff is dependent upon menu & guest size. Not applicable for buffet set-up.

***\$150 for every additional kitchen staff member.**

SERVING STAFF

The price per server covers the cost of servers for the expedition of your food to the table and clearing of plates. This type of service is usually required when cooking is on site for a more formal setting. The amount of servers per event are recommendations and it is not mandatory to have the amount specified above. However, we recommend the amount of servers listed to ensure excellent service. For buffet service the servers are positioned behind the buffet table and do not expedite food to the table. In this case fewer servers would be required for the guest/server ratio listed above.

ON SITE COOKING

Our on site-cooking prices cover the cost for our staff to and cook your meal at an off-site location. It also covers the cost of one kitchen assistant. The number of kitchen staff is dependent upon the menu and number of guests.

Private Party Packages

Prices include: Bread, fountain soda w/free refills & American brewed coffee.

All prices do not include tax & 20% server gratuity.

PACKAGE I

\$15 per person

First Course - Served Family Style:

Pizza Bites

Second Course - Served Family Style:

Penne Tomato Sauce

Third Course - Served Family Style:

Chicken Basil & Pomodoro - Chicken chunks braised in our homemade plum tomato sauce with basil & garlic.

Dessert

Ice Cream

PACKAGE II

\$20 per person

First Course - Served Family Style:

Bruschetta

Second Course - Served Family Style:

House Salad Balsamic

Third Course- Individual Entrée Choices:

Chicken Parmigiana • Penne Vodka

Dessert

Tiramisu

PACKAGE III - BUFFET STYLE

\$25 per person

All the following served buffet style:

Penne Vodka • Chicken Francese

Sausage and Peppers • House Salad • Ice Cream

PACKAGE IV

\$30 per person

First Course - Served Family Style:

House Salad Balsamic

Second Course - Served Family Style:

Penne Ala Vodka

Third Course - Individual Entrée Choices:

Veal Marsala • Chicken Piccata

Broiled Flounder in a lemon caper sauce

Dessert

Tiramisu

PACKAGE V - FAMILY STYLE

\$35 per person

All Courses will be served family style except for dessert

First Course- Appetizer

Fried Calamari • Bruschetta

Second Course- Pasta

Penne Vodka • Penne Tomato Sauce

Third Course - Salad

House Salad with Balsamic Vinaigrette

Fourth Course - Entree

Chicken Parmigiana • Pork Cutlet with Marsala

Vegetable- Spinach Sauté

Fifth Course - Dessert

Tiramisu

CUSTOMIZED PACKAGES AVAILABLE TO FIT ANY BUDGET

Meet with Villa Rosa Staff For Details

*** 2 PRIVATE PARTY ROOMS AVAILABLE ***

PRSR STD
ECRWSS
U.S.POSTAGE
PAID
EDDM Retail
*****ECRWSS****
Local Postal Customer

PRIVATE PARTY PACKAGES
OFF SITE CATERING • PARTY TRAYS

Villa
Est
1984
Rosa

RISTORANTE & PIZZERIA

**From Pizza Parties to Weddings
We Cater it All**

OFF SITE CATERING & PRIVATE PARTIES

**41 Scotch Road Ewing, NJ 08628
Suburban Square Center**

OFF-SITE CATERING & PRIVATE PARTIES TEL:

609.477.2958

www.villarosanjan.com

RESTAURANT TEL:

609.882.6841

Custom menus & services available Call 609-477-2958

Take out trays available

We will do our best to accommodate any requests.

All of our catering trays are available
in half tray & full tray sizes.
Half trays feed approximately 10 people.
Full trays feed approximately 20 people.
All prices listed are for half tray sizes.
Full tray prices are twice the cost.

**Off-Site and Take-Out Catering Trays
are only available for Off-Premise Parties**

Salads & Appetizers

Antipasto Salad	35.00
<i>Iceberg lettuce, salami, tomato, olives, ham, provolone and hard boiled egg.</i>	
Caesar Salad	35.00
<i>Fresh romaine lettuce, croutons and grated cheese.</i>	
With Chicken	40.00
Insalata di Gamberi	45.00
<i>Fresh spring mix, roasted peppers and grilled shrimp topped with olive oil and fresh lemons</i>	
Garden Salad	25.00
<i>Iceberg lettuce, carrots, tomato, radish, cucumber and black olives.</i>	
With Tuna or Turkey	30.00
Caprese Salad	40.00
<i>With sliced fresh mozzarella, sliced tomato, basil and extra virgin olive oil</i>	
Fantasia	40.00
<i>Mixed greens, almonds, grape tomatoes, shredded mozzarella and dried cranberries prepared with a red raspberry vinaigrette dressing</i>	
Bruschetta	30.00
<i>Toasted bread topped with diced roasted pepper, tomato, olive oil, garlic and basil</i>	
Fried Calamari	40.00
<i>Served with a side of marinara sauce</i>	
Chicken Wings	35.00
<i>Served with blue cheese dressing and celery. Choose buffalo sauce, barbecue, teriyaki or plain. 50 wings</i>	
Arancini	(30 pcs) 40.00
<i>Rice balls stuffed with prosciutto and mozzarella</i>	
Meatballs	30.00
Mussels - Red or White	45.00
Broccoli Rabe	40.00
<i>Sautéed with garlic and oil</i>	
With Sausage	45.00
Garlic Bread Rustica	35.00

Entrees

Stuffed Flounder	(12 pcs) 55.00
<i>Stuffed with crab meat and sautéed with white wine and lemon</i>	
Calamari	35.00
<i>Sautéed in marinara sauce, served over linguine</i>	
Shrimp Francese	50.00
<i>Egg battered shrimp in a white wine lemon butter sauce, served over linguine</i>	
Seafood Pescatore	60.00
<i>Shrimp, calamari, mussels, clams and crabmeat sautéed in marinara sauce</i>	
Flounder Francese	80.00
<i>Cooked with a white wine lemon sauce with diced tomato and shrimp</i>	
Salmon	85.00
<i>Pan seared and topped with a crabmeat crust, served in a white wine reduction sauce with sun-dried tomatoes</i>	
Eggplant Parmigiana	40.00
<i>Topped with melted cheese and tomato sauce.</i>	
Eggplant Rollatini	45.00
<i>Rolled with ricotta and topped with melted mozzarella and tomato sauce</i>	

*The following are available with either Chicken or Veal
CHICKEN TRAY \$45 (10 PCS) VEAL TRAY \$55 (10 PCS)*

Parmigiana	<i>Topped with melted cheese and tomato sauce</i>
Marsala	<i>Sautéed with mushrooms and Marsala wine.</i>
Rollatini	<i>Rolled with bacon, mozzarella, parsley and Romano cheese, in a red wine sauce.</i>
Francese	<i>Egg battered and sautéed with white and lemon.</i>
Toscana	<i>Prepared in a Gorgonzola cream sauce with sundried tomatoes and spinach.</i>

*If you do not see what you are looking for,
please call and ask.*

**CUSTOM CATERING TRAYS
CAN BE MADE WITH ADVANCED NOTICE.**

*Meet with our staff to discuss our
limitless options.*

We aim to please!

Pasta and Risotto Trays

Penne Tomato Sauce	25.00
Fettuccine Alfredo	30.00
Alla Vodka	35.00
<i>Ham & vodka in a light pink cream sauce</i>	
Baked Ziti	40.00
Primavera	40.00
<i>Broccoli, mushrooms and carrots in a pink cream sauce</i>	
Penne Chicken Diavlo	40.00
<i>Diced chicken breast in a spicy marinara sauce served over penne pasta</i>	
Scarpello	40.00
<i>Diced chicken breast, sliced sausage and lemon white wine sauce over linguine pasta</i>	
Ravioli	40.00
<i>Stuffed with ricotta cheese, served with tomato sauce</i>	
Gnocchi	40.00
<i>Served with tomato sauce</i>	
Broccoli Garlic & Oil	40.00
<i>Spaghetti garlic and oil with broccoli</i>	
Bolognese Risotto	40.00
<i>Arborio risotto prepared with Bolognese sauce & pecorino Romano cheese</i>	
Meat Lasagna	45.00
Rigatoni Al Nonno	45.00
<i>Diced chicken breast, olives, sundried tomatoes and spinach in a pink cream sauce</i>	
Linguine di Mare	45.00
<i>Shrimps and clams in a spicy marinara sauce served over linguine pasta</i>	
Tortellini Como	45.00
<i>Cheese tortellini in a gorgonzola cream sauce with sundried tomatoes and spinach</i>	
Lobster Ravioli	45.00
<i>Ravioli stuffed with lobster meat, served with diced Shrimp in a pink cream sauce</i>	
Napolitana	50.00
<i>Sautéed grape tomatoes, fresh mozzarella and loose sausage with a hint of sambuca on your choice of pasta</i>	
Mac and Cheese with Truffle Oil	55.00
<i>Penne pasta with American, mozzarella cheese, topped with a baked breadcrumb crust, drizzled with truffle oil</i>	