

VILLAGGIO

CATERING

Event Production | Design | Day of Coordination



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www.villaggioproductions.com

2501 S Village Drive
Cottonwood AZ, 86326

we cater to you!

YOUR VISION
OUR EXECUTION

Our Signature Package

THE DESTINATION WEDDING WEEKEND EXPERIENCE

Let's make your wedding a mini vacation for your guests!

It's our goal to provide a variety of culinary experiences, creative event designs and exciting wedding activities that create memories for a lifetime by providing these services.



VENUE SELECTION
VENDOR SELECTION
DESIGN ELEMENT
REHEARSAL DINNER
WELCOME RECEPTION
THE DAY OF
FARWELL BRUNCH
EVENT CORDINATION



Design Your Menu



EXPERIENCE OUR CUISINE

tasting

We believe your menu should feature the cuisine elements that represent happy times throughout your life.

During your tasting you will see how all the wonderful flavors come together as you design a personalized cuisine experience for your guests.

We have created a **simple per person menu price** so you can easily customize your menu with your taste and budget in mind!

Below are some menu ideas to help you get started. However, feel free to **mix and match** to design your ideal wedding menu.

If you'd like more guidance our chefs are always available for **Cuisine Design Consultation!**



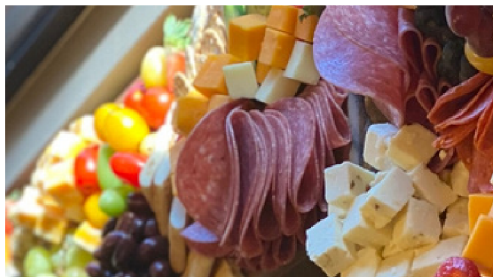
DISPLAYS

Choose one appetizer display



Fruit & Cheese Display \$12

Assortment of Cheeses, Seasonal Vegetables and Fruits, served with Crackers



Charcuterie Board \$18

Assorted Cured Meats, Cheeses, Seasonal Vegetables served with Nuts, Crackers, Spreads and Hummus



Chips & Salsa Bar \$10

A display of Tortilla Chips, Red and Green Salsas with Guacamole

STEP 2

HAND PASSED

Choose Two Hand Passed Hors d'oeuvres.



Prickly Pear Chicken Flautas \$4
Shredded Chicken, Cheddar Cheese rolled into a Tortilla Cigar and finished with a Prickly Pear Syrup

Southwest Empanadas \$4
Black Bean, Roasted Corn, Jalapeño Peppers seasoned with Cilantro and a lime Chipotle Aioli

Caprese Skewer \$3
Mini Heirloom Tomatoes, accompanied with Olives, Italian Peppers and a light Balsamic Vinaigrette

Beef Wellingtons \$5
Seared Slow Cooked Filet on a bed of Mushroom Duxelles, covered in a Brandy Cream Sauce wrapped in a house pastry and baked to perfection



Jumbo Shrimp Cocktail \$5
Jumbo Shrimp accompanied with traditional Shrimp Cocktail Sauce

Shrimp Satay \$5
Lime Cilantro Shrimp with a Roasted Chipotle Aioli

Chicken Satay \$5
Grilled Chicken and Pineapples smothered in Chef Jon Paul's Jerk Sauce.

Beef filet Satay \$5 Marinated Beef with a Blackberry Balsamic Reduction



Bruschetta \$5

Mushroom Medley

Fresh baked Bruschetta topped with a Mushroom Vegetable Medley

Artichoke

Marinated baby artichokes, lime Garlic Aioli, Sun-Dried Tomatoes, Roasted Garlic and Shallots with Pecorino, Romano and Asiago Cheeses served on a Garlic Crostini

Greek

Fresh Baked Bruschetta topped with Kalamata Olives, Feta Cheese, Tomato and Greek Dressing

Profiterole \$4

Thai Chili

Puff Pastry filled with a Thai Chili Cream Cheese and blended with Roasted Garlic and Shallots

Green Chili Cilantro

Puff Pastry filled with a Green Chile, Cilantro, Shallots, Garlic Cream Cheese

Greek

Puff Pastry filled with a Kalamata Olive, Sun-dried Tomato and Feta Cream Cheese



spinach artichoke cup \$5

A sweet Genoveses Basil Pesto Cream Sauce infused Spinach Artichoke and aged Gruyère Cheese in a fresh baked phyllo cup

Mojito Shot \$7

Shrimp Mint Cucumbers Medley with Cucumber Mint Shallots, Garlic, Jumbo Shrimp with a Lime Gastrique

Crab Bloody Mary Shot \$8

Fresh King Crab in a Bacon, Tomato, Bread and Butter Pickle, and Celery Spiced Relish

Sexy Scallops on the Beach Shooter Shot \$8

Absolutely Beautiful Scallops on a bed of Tropical Pineapple Salsa



STEP 3

SALAD



Seasonal Garden \$8
Spring Mixed Greens, Heirloom Tomatoes, mini Bell Pepper Rings, Seasonal Berries, Candied Pecans, topped with Romano, Parmesan & Asiago Cheeses, served with a Lemon Balsamic Vinaigrette

Caesar Salad \$7
Chopped Romaine lettuce tossed with Parmesan Cheese, toasted croutons in a tradition Caesar dressing.

Select your salad



Blue Cheese Wedge \$8
Iceberg lettuce topped with Chunky Blue Cheese, chopped Heirloom Tomatoes, Mini Bell Pepper Confetti and Hickory Smoked Bacon



Chopped Salad \$8
Romaine lettuce, accompanied with rows of seasoned Corn, Cucumbers, Mini Bell Peppers, Tomatoes and three cheese blend of Romano, Parmesan & Asiago



Southwest \$8
Hand Selected Baby Spring Greens and Romaine, embellished with southwest corn, Black Beans, Cucumbers, Heirloom Tomatoes, Shredded Mexican Cheese, Crispy Tortilla Strips and Finished with a Chipotle Ranch.

Fresh Bread!

HOME BAKED FOCACCIA | SWEET ITALIAN BREAD
SERVED WITH OF INFUSED SWEET AND SAVORY BUTTER



DINNER ENTREES

Select one or two entrees for your menu



Short Rib \$26 and Salmon \$24 (Market Price)
Slow roasted Short Rib in a Blueberry BBQ Sauce
Wild Salmon with a Thai Chili Orange Glaze



Chilean Sea Bass (Market Price)
Pan seared Sea Bass with a Lemon Italian Pepper Sauce



Pork Chops \$22 (Market Price)
Farm Grade Corn Finished Pork Chops.
Traditionally Seasoned and Grilled to Perfection.



Potabella Mushroom \$20 (Market Price)
Thick Sliced Portobella Mushroom seasoned and grilled to
perfection with a Blackberry Balsamic



Filet Mignon \$26 (Market Price)
Traditional Filet Mignon seasoned with Salt Pepper and
Granulated Garlic



Chicken \$22 (Market Price)
BBQ Blueberry | BBQ Peach Serrano | Chimichurri
Thai Chili | **White Wine Cream**

pastas



Pasta Aioli \$20

Grilled Chicken, tossed in penne, Olive Oil, Garlic and Italian Peppers topped with Asiago, Romano and Parmesan Cheeses



Chicken Alfredo \$20

Seasoned grilled Chicken breast on a bed of homemade Penne and topped with Alfredo sauce and Parmesan Cheese



Chicken Parmegiana \$20

Chicken Breast lightly breaded and smothered in Marinara and Three Italian Cheeses



Cavatelli \$20

Cavatelli pasta, Marinara, Italian Sausage and Mozzarella Cheese



Short Rib Bolognese \$24

Aged Short Rib, lightly seasoned, braised and submerged in fresh peeled Tomatoes, with Italian seasoning, Olive Oil, Garlic and Shallots, served on a bed of Penne



Pasta Primavera \$18

Penne pasta sautéed in fresh Heirloom Tomatoes, Yellow and Green Squash, Tricolor Bell Peppers, Olive Oil, Garlic and Shallots topped with fresh Parmesan, Romano and Asiago Cheeses.

step 5

SIDE DISHES



Select two sides to accompany your entree

Mediterranean Vegetables (Vegan) \$4

Seasonal Squash, Onions and Peppers seasoned in Olive Oil, Salt, Pepper and Garlic and roasted to perfection



Garlic Mashed Potatoes \$4

Hand peeled Idaho Mashed Potatoes infused with Garlic Butter and Fresh Herbs



Cowboy Coleslaw \$4

Purple, Green Cabbage, Shallots and Carrots infused with and Spicy Raspberry Gastrique



Asparagus (Vegan) \$4

Lightly steamed Fresh Asparagus tossed with Lemon, Garlic, Olive Oil



Cowboy Beans \$4

Three beans marinated with Onions, Garlic and Peppers with small pieces of slow cooked Carnitas



POP (Vegan) \$4

Seasoned & Roasted Peppers, Onions and Potatoes

DESSERT

step 6

sweets



Assorted Donuts (MRK) Your selections of donuts and we set up the display

Tres Leches Cake \$6

A light and fluffy Three Milk Sponge Cake

Cinnamon Churros \$6

Served warm and lightly dusted with cinnamon and sugar

Assortment of Cookies (MRK Price)

Chocolate chip, Macadamia and White Chocolate, Cannoli's, Italian Delights and Sugar Cookies



Cannoli's \$6

Vanilla almond whipped ricotta, sweet mini chocolate morsels, freshly piped into a cannoli shell, drizzled with caramel, dark chocolate and white chocolate

Lemon Bars \$6

Classic lemon bars featuring a soft butter shortbread crust and a tangy sweet lemon curd filling baked to the perfect consistency

S'more's Galore Station \$8

Marshmallows accompanied with Milk Chocolate, Dark Chocolate or White Chocolate or Salted Carmel, served on your choice of a Honey or Cinnamon Graham Cracker, Chocolate Chip Cookie or Cinnamon Ginger Snap Cookies

BRUNCH & LUNCH

choice of
BLOODY MARY BAR
MIMOSA BAR

50 guests ++
(\$37 Per person)



Bow Tie Salad



Seasonal Fruit Platter



Chocolate Croissants



Vegetable



Baked Potato Bar



Italian



Sunrise Lasagna



Ham & Swiss |



California Turkey

Choice of
TWO

Choice of
ONE Mix
& match



CHIPS & SALSA



CHICKEN FLAUTAS



EMPANADAS



SOUTHWEST SALAD



YOU BRING THE ALCHOHOL



4 HOUR LABOR

50 guests ++
(\$70 Per person)

ACTION STATIONS

Taco Station | Slider Station | Pizza Station | Baked Potato Bar

BEEF | CHICKEN | PORK | VEGETABLE

Choice of
ONE

Short Rib Slider Station \$20

Slow roasted Short Rib
Smothered
in your choice of Blueberry or
Peach Serrano BBQ Sauce.



Pizza Buffet Station \$18

Includes a variety of
Chef Jon Paul's Signature
Pizzas
Cheese | Pepperoni | Holmes
|Deluxe |Alfredo



Street Taco Station \$20

Station to include Beef,
Chicken and
Vegetarian Tacos



Potato Bar Station \$18

Baked and Sweet Potato bar
accompanied with Sour Cream,
Butter, Bacon, Cheese, Brown
Sugar
and Chives



Food \$1,600 (\$32 per person) slider station Labor \$1,480 (\$30 per person) Beverage Bar \$400 (\$8 per person)



50 guests ++
(\$80 Per person)

CHARCUTERIE BOARD



FLATAS



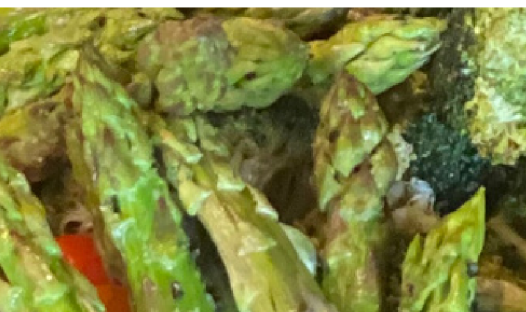
ARTICHOKE BRUSCHETTA



SEASONAL SALAD



GARLIC MASH POTATOES



ROASTED ASPARGUS

BUFFET

Mediterranean | Southwest | BBQ |

Indian | GF - Buffetts Available

Choice of
ONE

Pasta Primavera \$18

Penne pasta sautéed in fresh Heirloom Tomatoes, Yellow and Green Squash, Tricolor Bell Peppers, Olive Oil, Garlic and Shallots topped with fresh Parmesan, Romano and Asiago Cheeses.



Chicken Tikka Marsala \$20

yogurt marinated chicken, skewered and chargrilled for incredible bbq flavours



Chicken Alfredo \$20

Seasoned grilled Chicken breast on a bed of homemade Penne and topped with Alfredo sauce and Parmesan Cheese



Blueberry BBQ Chicken \$20

Seasoned grilled Chicken breast Caramelized in our homemade Blueberry BBQ



Southwest Enchiladas \$20

Vegetable enchiladas smothered in red sauce



GF, VG, DF

Food \$2,100 (\$42 per person) Labor \$1,480 (\$30 per person) 4 hours Beverage Bar \$400 (\$8 per person) Bring your own Alcohol



CHARCUTERIE BOARD



JUMBO SHRIMP COCKTAIL



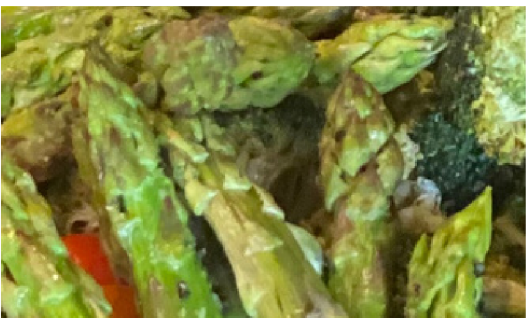
BEEF WELLINGTON



BLUE CHEESE WEDGE



GARLIC MASHED



ASPARAGUS

50 guests ++
(\$120 Per person)

PLATED

Choice of
ONE

Filet Mignon \$26
(Market Price)

Traditional Filet Mignon seasoned with
Salt Pepper and Granulated Garlic



Salmon \$24
(Market Price)

Wild Salmon with a
Thai Chili Orange Glaze



Short Rib \$26
(Market Price)

Slow roasted Short Rib in a Blueberry
BBQ Sauce



Potabella Mushroom \$20
(Market Price)

Thick Sliced Portobella Mushroom
seasoned and grilled to perfection with
a Blackberry Balsamic



Pork Chops \$22
(Market Price)

Farm Grade Corn Finished Pork Chops.
Traditionally Seasoned and Grilled to
Perfection.



Food \$3,050 (\$61 per person) **Labor \$2,520** (\$51 per person) 6 hours Staff **Beverage Bar \$400** (\$8 per person) bring your own Alcohol

BAR SERVICE



The Signature bar \$8++

Includes Certified & Insured Uniformed Bartenders, Liquor Liability Insurance, Disposable Cups, Coke, Diet Coke, Sprite, Napkins & Stirrers, Orange, Grapefruit & Cranberry Juice, Margarita Mix, Lemons & Limes, Club Soda & Tonic Water, Filtered Still Water, Ice, Coolers, basic bar supplies.

Client to provide alcohol.

NOTE: This option is only available with offsite catering & does not include bartender labor

Top \$30++ per person

3 hours of unlimited bar service.

Additional hours \$10 per hour, per person.

Includes two signature cocktails, spirits, beer, wine, soda & water and complete bar set up with mixers & garnishes.

