



*Your Vision Your Style Your Location*



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## ***Lunch & Dinner Menu Packages include the following Products and Services:***

- *Menu Planning Services- Choose one of the Following Menus or Ask Your Event Specialist about Customizing a Menu specific to Your Occasion*
  - *Buffet Table with White or Black Linens*
    - *Event Management*
    - *Food Service Staff*
  - *Complete Set-up and Tear-Down of Services Included*
    - *Vendor Recommendations*
    - *Plastic Plates and Flatware*
      - *Plastic Cups*
    - *Cocktail or Paper Napkins*



### ***Dining Upgrade:***

- *China Plates*
- *Non-alcoholic Beverage Glassware*
  - *Sterling Silver Flatware*
- *Linen Napkins in Black or White*

# *Catering to You Dinners*

## ***Pecan Crusted Chicken ... Our Signature Dish***

*The Villas Signature Salad ~ a Panache of Greens tossed with Candied Pecans, Red Bell Pepper,*

*Feta and Red Onions Served with Whole Grain Mustard Vinaigrette*

*Pecan Crusted Chicken with Roasted Corn Cilantro Sauce Accompanied with Cornbread Pudding and a Seasonal Vegetable Medley*

*Iced Tea and Tropical Fruit Punch or Lemonade*

***\$15 per person***

## ***Citrus Rosemary Chicken***

*Chef's Selection of Salad*

*Hickory Grilled Marinated Chicken Breast*

*Finished in a Light Lemon Beurre Blanc*

*Angel Hair Pasta Dijonnaise*

*Asparagus Provencal*

*Warm Rolls & Butter*

*Iced Tea and Tropical Punch or Lemonade*

***\$15 per person***

## ***Ginger Cilantro Crusted Salmon***

*The Villas Signature Salad ~ a Panache of Greens tossed with Candied Pecans,*

*Red Bell Pepper, Feta and Red Onions*

*served with Whole Grain Mustard Vinaigrette*

*Ginger Crusted Salmon with Coconut Lime Beurre Blanc*

*Aromatic Basmati Rice and Sesame Broccoli Stir-fry*

*Warm Dinner Rolls and Butter*

*Iced Tea and Tropical Punch or Lemonade*

***\$17 per person***

## ***Smoked Pork Monterey***

*The Villas Signature Salad ~ a Panache of Greens tossed with Candied Pecans, Red Bell Pepper,*

*Feta and Red Onions*

*served with Whole Grain Mustard Vinaigrette*

*Hickory Smoked Pork Monterey*

*Served with Cheddar Mashed Potatoes and Grilled Vegetables*

*Rolls with Butter*

*Iced Tea and Tropical Punch or Lemonade*

***\$15 per person***

## ***Tortilla Crusted Catfish***

*Chef's Selection of Salad*

*Catfish Fillets Rolled in Crusted Corn Tortillas*

*Pan Fried & Served with a Cilantro Corn Crème,*

*Aztec Rice*

*Seasonal Vegetables*

*Warm Rolls & Butter*

*Iced Tea and Tropical Punch or Lemonade*

***\$15 per person***

## ***Shrimp Poblano Enchiladas***

*Garden Medley of Greens with Spicy Ranch Dressing*

*Shrimp Poblano Enchiladas*

*Spanish Rice and Black Beans*

*Shrimp Poblano Enchiladas*

*Tomatillo~Pumpkin Seed Salsa Verde*

*Tortilla Chips and Queso*

*Iced Tea and Tropical Punch or Lemonade*

***\$17 per person***

## *Catering to You Dinners Continued*



### ***Stuffed Chicken Roulade***

*The Villas Signature Salad ~  
a Panache of Greens tossed with Candied Pecans,  
Red Bell Pepper, Feta and Red Onions served with Whole  
Grain Mustard Vinaigrette  
Chicken Roulade Stuffed with Prosciutto,  
Spinach and Caramelized Shallots  
Mediterranean Style Couscous and Asparagus Medley  
Warm Dinner Rolls and Butter  
Iced Tea and Tropical Punch or Lemonade  
**\$17 per person***

### ***Stuffed Pork Chop***

*The Villas Signature Salad ~  
a Panache of Greens tossed with Candied Pecans,  
Red Bell Pepper, Feta and Red Onions  
Served with Whole Grain Mustard Vinaigrette  
Skillet Seared Pork Chop Stuffed with Apple Sage Stuffing  
Oven Roasted Yukon Gold Potatoes  
Rapini and Sweet~n~Sour Cabbage  
Warm Dinner Rolls and Butter  
Iced Tea and Tropical Punch or Lemonade  
**\$17 per person***

### ***Beef Tenderloin Medallions***

*The Villas Signature Salad ~ a Panache of Greens tossed with  
Candied Pecans,  
Red Bell Pepper, Feta and Red Onions  
Served with Whole Grain Mustard Vinaigrette  
Beef Tenderloin Medallions topped with  
Andouille~Parsnip Ragout  
Garlic Mashed Potatoes and Bourbon Mushrooms  
Warm Dinner Rolls and Butter  
Iced Tea and Tropical Punch or Lemonade  
**\$23 per person***

### ***Surf and Turf***

*The Villas Signature Salad ~ Panache of Greens tossed with  
Candied Pecans, Red Bell Pepper, Feta and Red Onions  
served with Whole Grain Mustard Vinaigrette  
Pan Seared Salmon Fillet with Bay Shrimp & Lobster Sauce  
Filet Mignon with Shiitake Green Pepper Corn Demi  
Dauphinoise Potatoes  
Grilled Asparagus, Bourbon Mushroom, Baby Carrot Medley  
Warm Dinner Rolls with Fresh Creamery Butter  
Iced Tea and Tropical Punch or Lemonade  
**\$27 per person***

*Plated/ Seated Options available for additional*

## ***Branding Iron Barbecue***

### ***Salads***

*Array of Greens with Grated Carrots, Tomatoes, Bell Peppers and Ranch Buttermilk Dressing*

*Broccoli Crisp Salad with Water Chestnuts, Bell Peppers and Crumbled Bacon*

*Sweet~n~Sour Vinaigrette Coleslaw and potato Salad*

### ***Accompaniments***

*Cinnamon Apple Spiced Baked Beans*

*Mild Jalapeno Corn Bread and Butter*

### ***Entrées***

*Smoked Beef Brisket, Barbecue Chicken Breast and Grilled Sausage in Spicy Barbecue Sauce*

### ***Beverages***

*Iced Tea and Tropical Punch or Lemonade*

## ***South of the Border***

### ***Salad***

*Avocado Taco Salad: Variety of Greens, Diced Avocados, Tortilla Strips, Black Olives, Red Bell Peppers, Pico de Gallo, Roasted Corn, Jalapeño Jack Cheese and Chipotle Ranch Dressing*

### ***Accompaniments***

*Three Cheese Queso with Roasted Corn Pico de Gallo and Tortilla Chips  
Spanish Rice and Borracho Beans*

### ***Entrees***

*Mesquite Grilled Achiote-Lime Marinated Chicken  
Chili-Garlic Rubbed Beef Fajitas with Sautéed Bell Peppers and Onions*

*Served with Guacamole, Sour Cream, House Specialty Salsa,  
Grated Cheeses and Warm Flour Tortillas*

### ***Beverages***

*Iced Tea and Tropical Punch or Lemonade*