

# Villa Antonio Ballantyne

## Catering Menu

\*Each Platter Serves 15 People\*

### **Appetizers:**

Fried Calamari-Flash fried calamari served with marinara and a citrus aioli-\$55

Meatballs-Homemade meatballs with ricotta cheese and fresh herbs simmered in a marinara sauce, topped with parmesan cheese-\$60  
(4 Dozen Meatballs)

Calamari fra Diablo-Tender calamari sautéed with fresh garlic, white wine, marinara, and chili flake-\$55

Crab Cakes-Lump crabmeat scented with Dijon mustard, seared with panko bread crumbs and topped with a citrus aioli-\$80

Saliccia-Italian sausage with peppers and onions topped with fresh mozzarella cheese and finished with marinara sauce-\$65

### **Salads:**

Caprese Salad-Vine ripe tomatoes with fresh mozzarella and basil, finished with olive oil and a balsamic reduction-\$55

House Salad-Organic heirloom spring mix with red onion, tomato, goat cheese, cranberry, and toasted almonds in balsamic vinaigrette-\$42

Caesar Salad-Classic Caesar salad with in house made Caesar dressing, croutons, and Parmesan cheese-\$46

### **Pasta:**

\*All Pastas come with your choice of Penne, Linguini, Farfalle, or Angel Hair\*

Bolognese-Homemade meat sauce with pasta and Parmesan cheese-\$75

Mista-Pasta tossed with mushrooms, roasted garlic, roasted red peppers, peas, and asparagus in a sun dried tomato goat cheese white wine sauce-\$75

Chicken Alfredo-Grilled chicken tossed in a creamy Alfredo-\$75

Sorrento-Fresh tomato, black olives, basil, garlic, olive oil, and diced fresh mozzarella cheese-\$75

Puttanesca-Capers, anchovies, fresh tomatoes, red onion, garlic, black olives and marinara-\$75

Tortellini ala Vodka-Tri colored cheese tortellini in a fresh garlic, vodka, tomato, cream sauce-\$65

Sachettini-Pasta purses stuffed with prosciutto di parma and fontina cheese and tossed with grilled chicken in a sundried tomato cream sauce-\$85

Lasagna-Layered pasta sheets with tomato stewed beef and herbed ricotta and topped with melted mozzarella cheese-\$134

### **Chicken:**

Chicken Parmesan-Tender flash fried chicken breast smothered in homemade pomodoro-\$90

Chicken Florentine-Pan seared chicken breast with mushrooms, spinach, and mozzarella cheese in a white wine sauce-\$95

Chicken Gogonzola-Grilled chicken tossed in a gorgonzola cream sauce with roasted red peppers and red onions-\$90

Chicken Limone-Seared chicken breast with lemon, capers, mushrooms, and a white wine butter sauce-\$90

Chicken Melanzana-Seared chicken topped with eggplant, tomato and basil in a marsala pan sauce-\$95

### **Fish:**

Shrimp Scampi-Pan seared shrimp with capers, fresh tomato, and basil in a lemon white wine sauce-\$110

Salmon Limone-Chunk salmon with mushrooms, roasted red peppers, and asparagus in a white wine lemon, cream sauce-\$100

Del Mar-Shrimp, mussels, and scallops in a vodka tomato cream sauce-\$120

Parmesan Grouper-Parmesan encrusted grouper with a lemon brown butter sauce-\$120

Mussels fra Diablo-Prince Edward Island mussels with fresh garlic in a spicy pomodoro sauce-\$100

### **Veal:**

Veal Parmigiana-Veal parmesan fried golden brown topped with mozzarella cheese and pomodoro sauce-\$95

Veal Marsala-Tender veal cutlets sautéed with mushrooms in a marsala butter sauce-\$95

Veal Saltimboca-Veal sautéed and topped with prosciutto, spinach, and mozzarella in a marsala pan sauce-\$110

Veal Tuscany-Fried veal cutlets smothered in a goat cheese tomato cream sauce with spinach and mozzarella-\$95