



BANQUET MENU

COLD HORS D'OEUVRES

(Price Per Person)

(Served as a Station: 25 People Minimum)

Imported & Domestic Cheese Display

Served with assorted Breads & Crackers

\$3.75

Fresh Fruit Display

A variety of fresh seasonal Fruits & Berries

\$3.50

Grilled Vegetable Crudités

Selection of fresh marinated Vegetables

with Garlic Tomato Dipping Sauces

\$3.50

(Served as a Station or Tray Passed)

Assorted Bruschetta

Olive Tapenade, Cecca & Goat Cheese with Herbs

\$2.75

Smoked Salmon Crostini

Homemade Crostini topped with a Mascarpone

Crème and Norwegian Smoked Salmon

\$3.00

Cold Poached Mussels

Local Mussels topped with a roasted

Tomato Concasse

\$3.00

Prosciutto and Asparagus Roulade

Prosciutto rolled with Asparagus & Goat Cheese

\$3.00

Ratatouille

Butter Lettuce Leaf cups filled with Roasted

Eggplant Ratatouille

\$2.75

Crispy Polenta

with Sun Dried Tomato Pesto

Seared Polenta Cakes with Pesto & Parmesan Cheese

\$2.75

HOT HORS D'OEUVRES

(Price Per Person)

SORRISO Crab Cakes

with fresh Mango Salsa

\$3.75

Chicken under a Brick Satay

Rosemary Citrus Marinade

\$2.75

Stuffed Wild Mushrooms

Herbed Polenta & Pecorino Cheese Stuffing

\$2.75

Stuffed Artichokes

Baby Spinach, Crab & Mozzarella Cheese

\$2.75

Grilled Beef Satay Skewers

With a Roasted Garlic Aioli

\$2.75

Shrimp Encroute

Sautéed Garlic Shrimp on Pizza Bread

with a Butter Parsley Sauce

\$3.50

Four Cheese Pizza

Mozzarella, Feta, Goat and Parmesan

\$3.25

Mini Calzones

Choice of Beef, Chicken or Vegetable

\$2.75

Ahi Tuna

Seared Rare Ahi on Crispy Pizza Crust with a

Balsamic Glaze

\$3.75

Fried Risotto Cake

Mediterranean Tapenade and White Anchovy

\$2.75

Sausage & Peppers

Mild & Spicy Grilled Italian Sausages

and Roasted Peppers

\$3.25

Villa SORRISO

Italian - Seafood - Steaks
ristorante & bar

BANQUET LUNCH SELECTIONS

All Lunch Selections Include
Choice of Mista or Caesar Salad, House
Made Breads, Coffee, Tea or Soda

THE VENETO

\$16.00 Per Person (Choice of Two)

Angel Hair Pomodoro

Fresh Roma Tomatoes, Roasted Garlic, Fresh Basil

Fettuccini al Spinachi

Spinach & Mushrooms Sautéed in Olive Oil, Garlic,
Shallots, Pepper, White Wine, Chicken Broth

Turkey Provolone Sandwich

Turkey Breast, Provolone Cheese, Romaine Lettuce,
Italian Dressing on our Fresh, House Made Foccacia

Four Cheese Pizza

Feta, Goat, Mozzarella, Parmesan Topped with
Truffle Oil

THE REGGIANO

\$17.00 Per Person (Choice of Two)

Lasagna SORRISO

Lasagna Layered with our Bolognese Sauce,
Béchamel, Ricotta and Mozzarella Cheese

Fettuccini Alfredo

Fresh Reggiano Parmigiano Cheese, Garlic
and Shallot Cream Sauce

Penne alla Vodka

A SORRISO favorite – Penne with sautéed Garlic,
Shallots, Parsley & Crushed Hot Peppers in
a Vodka Crème & Tomato Sauce

Spaghetti SORRISO

Chicken Sautéed in E.V. Olive Oil & Garlic with
Sun Dried Tomatoes, Pine Nuts & Black Olives

Pollo Sandwich

Marinated, grilled Chicken Breast with Sliced
Tomato, Onion, Spicy Tomato Sauce
on House Made Foccacia

THE TUSCANY

\$19.50 Per Person (Choice of Three)

Chicken Marsala

Chicken sautéed with Mushrooms and Marsala Wine.
Served with Garlic-Parmesan Mashed Potatoes and
Sautéed Vegetables.

Penne alla Vodka

A SORRISO Favorite – Penne with Sautéed Garlic,
Shallots, Parsley & Crushed Hot Peppers in
a Vodka Crème & Tomato Sauce

Chicken Fettuccine Alfredo

Grilled, Marinated Chicken Breast on a
Bed of our Fettuccine Alfredo

Angel Hair Pomodoro

Fresh Roma Tomatoes, Roasted Garlic, Fresh Basil

Linguini Giorgio

Shrimp Sautéed in Garlic, E.V. Olive Oil and
Shallots with Julienne Zucchini

Ravioli Del Giorno

Our homemade Ravioli and Sauces are
Prepared Fresh Daily

DESSERTS

(Price per person – Choice of Two)

Tiramisu

Delicate Mascarpone Cream Cheese Cake Layered
with Espresso, Ladyfingers & Dusted with Cocoa
Powder
\$5.25

Ghirardelli Triple Chocolate Cake

Triple Layered with Fluffy Chocolate Mousse
and Fresh Strawberries
\$5.25

Italian Bread Pudding

\$4.75

Crème Brulee

Delicate Vanilla Cream Baked to Perfection with a
Caramelized Sugar Crust
\$5.25

Granny Smith Apple Tart

A Flaky Tart Filled with sautéed Granny Smith
Apples, Cinnamon and Carmel
\$5.75

Gelato

Vanilla, Chocolate, Hazelnut or Amaretto
\$4.25

Villa SORRISO

Italian - Seafood - Steaks
ristorante & bar

BANQUET DINNER MENUS

All Selections Come with a Choice of Soup or Salad: Mista Salad, Caesar Salad or Minestrone Soup; House Made Breads; a Dessert Selection, and Decaf Coffee, Tea or Soda

THE LOMBARDY

\$27.00 Per Person (Choice of Two)

Angel Hair Pomodoro

Fresh Roma Tomatoes, Roasted Garlic, Fresh Basil

Linguini with Clams (White Sauce)

Manila Clams in our Garlic, White Wine and Butter Cream Sauce

Spaghetti SORRISO

Chicken sautéed in E.V. Olive Oil, Garlic, Sun Dried Tomatoes, Pine Nuts & Black Olives

Rigatoni alla Petronio

Our House Made Bolognese Sauce of Beef, Sausage, Veal, fresh Tomatoes & Cream

Chicken Parmesan

Breaded & Sautéed Chicken Breast, Fresh Tomato Sauce, Topped with Mozzarella Cheese

Desserts

(Choose One)

Crème Brulee

Delicate Vanilla Cream Baked to Perfection with a Caramelized Sugar Crust

Tiramisu

Our Delicate Mascarpone Cream Cheese Cake Layered with Espresso & Ladyfingers, dusted with Cocoa Powder

Chocolate or Vanilla Gelato

THE PIEDMONT

\$30.00 Per Person (Choice of Three)

Chicken Piccata

In a Lemon, Caper, Garlic, White Wine Sauce. Served with Oven-roasted Potatoes & sautéed Vegetables.

Penne alla Vodka

A SORRISO Favorite – Penne with Sautéed Garlic, Shallots, Parsley & Crushed Hot Peppers in a Vodka Crème & Tomato Sauce (with or without Grilled Chicken)

SORRISO Lasagna

Lasagna Layered with our Bolognese Sauce, Béchamel Sauce, Ricotta & Mozzarella Cheeses

Spaghetti and Meatballs

Spaghetti in a Light Marinara Sauce with House Made Meatballs

Scampi Salad

Grilled, Marinated Shrimp Scampi on a bed of Mixed Greens, Roasted Peppers, and Roma Tomatoes with our House Made Lemon Garlic Vinaigrette

Desserts

(Choose One)

Crème Brulee

Delicate Vanilla Cream Baked to Perfection with a Caramelized Sugar Crust

Tiramisu

Our Delicate Mascarpone Cream Cheese Cake Layered with Espresso & Ladyfingers, Dusted with Cocoa Powder

Chocolate or Vanilla Gelato

THE UMBRIA

\$34.00 Per Person (Choice of Three)

Pollo alla Toscana

Seared Chicken Breast with Artichokes, Asparagus & Tomatoes. Served with Garlic-Parmesan Mashed Potatoes & sautéed Vegetables.

Seafood Pasta

A Variety of fresh Seafood in a Spicy Tomato Sauce

Ravioli Del Giorno

Our House Made Ravioli & Sauces are prepared fresh daily

Osso Bucco

Braised Veal Shank in a Red Wine Tomato Sauce, served over a bed of Garlic Mashed Potatoes

Linguini Giorgio

Shrimp sautéed in Garlic, E.V.Olive Oil & Shallots with Julienne Zucchini

Chicken Fettuccine Alfredo

Grilled, marinated Chicken Breast on a bed of our Fettuccine Alfredo

SORRISO Meat Lasagna

Lasagna layered with our Bolognese Sauce, Béchamel Sauce, Ricotta & Mozzarella Cheeses

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Dessert

(Choose One)

Tiramisu

Our delicate Mascarpone Cream Cheese Cake Layered with Espresso & Ladyfingers, Dusted with Cocoa Powder

Ghirardelli Triple Chocolate Cake

Triple Layered with Fluffy Chocolate Mousse & Fresh Strawberries

Crème Brulee

Delicate Vanilla Cream Baked to Perfection with a Caramelized Sugar Crust

THE CAMPANIA

\$39.50 Per Person (Choice of Three)

Filet Mignon

Grilled & served with a Port Wine Reduction Sauce & Crumble Gorgonzola Cheese. Served with Garlic-Parmesan Mashed Potatoes & Sautéed Vegetables

Halibut

Pan-Seared, topped with Roma Tomatoes, White Wine Beurre Blanc. Served with Garlic-Parmesan Mashed Potatoes & Sautéed Vegetables.

Grilled Salmon

Grilled Filet topped with a Mango Relish & Lobster Brandy-Cream Sauce served on a Potato Pancake & Sautéed Vegetables

Shrimp Scampi Pasta

Shrimp sautéed in a Lemon, Garlic & White Wine Sauce, served on a bed of Linguini

Chicken Marsala

Chicken sautéed with Mushrooms & Marsala Wine. Served with Garlic-Parmesan Mashed Potatoes & Sautéed Vegetables.

Pasta Primavera

A medley of Vegetables in our House Made Tomato Sauce. Served over choice of Pasta.

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Dessert

(Choice of Two)

Tiramisu

Our delicate Mascarpone Cream Cheese Cake Layered with Espresso & Ladyfingers, Dusted with Cocoa Powder

Ghirardelli Triple Chocolate Cake

Triple layered with Fluffy Chocolate Mousse & Fresh Strawberries

Crème Brulee

Delicate Vanilla Cream baked to with a Caramelized Sugar Crust

Gelato

Vanilla, Chocolate, Hazelnut or Amaretto

Villa SORRISO Banquet and Catering Information

Booking Policy

A non-refundable 25% deposit of the estimated event total is required at the point of signing an Agreement in order to secure your event date. Upon signing of the Agreement we will reserve the event space and the date and immediately begin developing plans to service your event with our wonderful staff.

Cancellation Policy

After signing the Agreement, in the event of cancellation or no show on the designated date and time for said event, Villa SORRISO will charge your credit card a 25% of the total event cost cancellation fee.

Guaranteed Count

The number of guests used when generating the contract will be provided by the host; which should be a low ball number of guests in which the host believes will attend as this is a guaranteed number.

The client will notify the Banquets and Catering Department with a new guaranteed number of guests three (3) days prior to the event. At that time a new balance due will be established and that amount must be paid in full the day of the event. There will be no credit given if less than the guaranteed number of people attends. If we serve more people than the guarantee you will be presented with a revised statement at the conclusion of your event.

Services Fees

All events will be charged a 20% gratuity/service fee and 8.25% CA state sales tax.

Labor Charges

Labor Charges are determined by the size and style of service that you request. Labor Charges for on-premises events are *usually* included in your per person charges. Labor Charges will be separately calculated for **Off-Site** Catering Events only, as follows:

Event Coordinator	\$25.00 per hour
Servers	\$19.00 per hour
Bartender (1 per 100 guests)	\$20.00 per hour
Overtime Room Fee	\$250.00 May be assessed

On Premises Room Charges

Room charges vary based upon the time and length, size and nature of the event. Our Banquet and Catering Department will be able to inform you of all relevant charges to factor into your banquet and catering budget. The parties are based on the number of guests and the style of service. Parties are given the designated area for approximately three hours. Length of time may be negotiated based on availability. Room Capacity 18-400 guests

Miscellaneous Charges

Corkage: You are more than welcome to bring your own wine in for your event. Our corkage fee is \$10.00 / bottle for lunch and \$15.00 / bottle for dinner. NO Magnums allowed when providing your own wine/champagne.

Cake Cutting / Serving: \$2.00 / plate if dessert is not purchased through Villa S O R R I S O .

Special Requests: We are open to any and all requests you may have. We can provide floral arrangements, balloons, banners, decorations, and other specialty props to help you develop a theme and celebrate your special event. Charges will vary depending on the items arranged by Villa S O R R I S O and provided to you.

Parking: We have Valet Parking available to our guests entering on Pasadena Avenue. Villa pays part of the Valet Fee; the cost to the customer is \$7.00 per car

Dress Code: There is a strict dress code enforced at Villa SORRISO. We ask that our guests do not wear baggy pants (jeans are acceptable, as long as they fit correctly), no T-shirts, no logos, no baseball caps, no tennis shoes and no flip flop sandals. Please abide by this policy as it is of extreme importance to our upscale casual atmosphere.