

# *Farotto's*

Italian Restaurant  
& Pizzeria

## *Catering Menu*

Events Coordinators

Lisa or Caddy

[catering@villafarotto.com](mailto:catering@villafarotto.com)

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314-962-0048 [www.farottos.com](http://www.farottos.com)

636-519-0048 [www.villafarotto.com](http://www.villafarotto.com)

# Place your Order.....

Call us at..... 636-519-0048

Email us an order.....[catering@villafarotto.com](mailto:catering@villafarotto.com)

You choose which is easiest for you. Either way you are welcome to pick it up in the Café or we would be more than happy to drop it off for you starting at \$15 (depending on location). 24 Hour advance notice is requested.

**Payment** is collected upon placement of the order. We accept credit cards and cash, of course!

All of our catering comes with disposable serving utensils, black plates, silverware and napkins charged per person. An upgrade to Silver Chafing Dishes, Platters, Serving Ware and Linens with Skirting is available.

## Delivery...no problem!

Our deliveries are set up with a 15 minute time window allotment of your preferred delivery time. Delivery orders must be placed from the catering menu through the catering department.

### Home or Office Drop Off

\$15/\$25

*Our staff unpacks and sets up your order. We do not provide equipment to keep your food hot once it arrives.*

### Home or Office Set Up and Pick Up

\$125

*Our staff set up your buffet with linens and skirting. They then stage it with Silver Chafing Dishes, Platters, and Serving ware ready for meal service. Finally, delivers the food 15 minutes prior to food service "hot". When the party is over, we return to collect our items.*

### Full Service

23% Service Charge & Set Up

*This is the way to go! We do everything mentioned above plus provide staffing to tend to the food, your guests, and their environment.. Gratuity depends on the package you select. This package applies to any venues.*

## Corporate Rewards Program

You want em we got em! When you place your order ask to be enrolled in our program and start earning your rewards this month.

## Simple Pick Packages

## Simple Steps:

1. Pick your price
2. Select your items from the option menus
3. Place your order for pick up or delivery

All items served family style on disposables. Separate boxes are available for an additional \$2.00.  
All orders must be placed 24 hours in advance with a 10 person minimum. Delivery available starting at \$15.  
Disposable Plates, Utensils, Napkins & Serving Utensils are available starting at \$50 per person.

### Package One: \$6.50 per person

Choose one item from two categories below

### Package Two: \$8.50 per person

Choose one item from each category below

#### *Entrée Category*

*Additional Entrée Items Available for an Upgrade!*

##### Hot

Assorted One Ingredient Pizzas (14")  
Pesto Four Herb Cream Bowtie Pasta  
Penne Marinara Pasta & Fresh Mozzarella  
Toasted or Boiled Ravioli (6 per Person)

##### Cold

Classic Italian Combo on French Bread  
Turkey & Brie on Ciabatta  
Gorgonzola Beef on Ciabatta  
Grilled Chicken and Smoked Mozzarella on Ciabatta

#### *Salad Category*

House Italian Salad  
Caesar Salad

Add Chicken (\$2)  
Spinach Salad (\$1)

#### *Side Category*

Rotini Pasta Salad  
Seasonal Fruit Salad  
Fresh Vegetables with Dill Dip  
Classic Potato Salad or Chips

Fudge Brownie  
Chocolate Chunk Cookie  
Double Chocolate Chunk

Many other menu items available!

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## Hors D' Oeuvre Buffet Package Options

*Includes disposable plates and utensils.*

**Package One:** *Choose five hors d'oeuvres*

**\$18.50 per person**

**Package Two:** *Choose seven hors d'oeuvres.*

**\$22.50 per person**

*Upgrades are always an option! View our list of options.*

### Hot Options

Toasted Ravioli  
Petite Parmesan Risotto Cakes with Housemade Red Sauce  
Parmesan Risotto Cake with Sun Dried Tomato Tapenade  
Petite Italian Meat Balls  
Habanera Chicken Wings with Chipotle Blue Cheese  
Twice Baked Baby Red Potatoes  
Italian Breaded Stuffed Mushroom (2 Choices):  
    Crab and Pancetta (\$1) or Goat Cheese and Herb  
Spring Rolls w/Chicken & Julienne Vegetables  
Chicken Spedini with Italian Breading  
Smoked Trout over Potato Corn Cake  
Parmesan Chicken Skewers with Honey Chipotle Sauce  
Baked Brie Bites w/ Cranberry Compote in Puff Pastry  
Miniature Slider Choices:  
    Beef with Gorgonzola Spread and White Cheddar  
    BLT's with Avocado  
    Portabella with Grilled Onion & Roasted  
        Red Pepper Aioli  
    Pulled Chicken with Grilled Onion & Cheddar Cheese  
    Pork Tenderloin with Red Onion Apple Marmalade  
Bacon Wrapped Scallops with Cilantro and Maple Syrup Pesto  
    (Add \$2 per person)  
Pistachio Encrusted Scallops (Add \$2 per person)  
Crab Cakes (Add \$2 per person)  
Braised Pot Roast Martini with Garlic Mashed Potato  
    (Add \$2 per person)\*\*  
Coconut Shrimp w/ Fresh Mango Salsa (Add \$3 per person)  
Pistachio Encrusted "Lollipop" Lamb Chops (Add \$6 per person)  
Beef Tenderloin Medallions in Peppered Bacon Gorgonzola  
    Cabernet Sauce (Add \$4 per person)

*\*\*Passed item only*

### Cold Options

Italian House Salad  
Antipasto Tray or Skewers  
Breaded Tomato with Herb Goat Cheese  
Caprese Canapé  
Raw or Grilled Vegetables  
Artisan Cheese and Cracker Assortment Board  
Roasted Garlic Hummus with Parmesan Pizza Chips  
Fresh Seasonal Fruit  
Petite Panini's - Turkey & Brie, Ham & Cheddar or  
    Gorgonzola Beef  
Asian Shrimp Salad with Peanut Vinaigrette  
Smoked Mussel and Cucumber Canapé  
Tuna Carpaccio and Arugula on Wontons  
  
Pita Chip with Feta, Walnut, and a Basil Aioli  
Smoked Salmon & Goat Cheese Canapé served with  
    Arugula w/ Pesto Spread  
Smoked Sausage Link Tray with Assorted Mustards  
    (Add \$2 per person)  
Grilled Shrimp Cocktail with Mango Cocktail Sauce  
    (Add \$1)  
Shrimp or Beef Tenderloin Bruschetta  
    (Add \$2 per person)  
Grilled Balsamic Shrimp served with a  
    Corn Relish (Add \$2 per person)  
Shaved Beef Tenderloin Sandwich with Gorgonzola,  
    Arugula, and Red Onion (Add \$3 per person)  
Oysters Rockefeller (Add \$3 per person)  
Mango Shrimp Shooters (Add \$1 per person)

*There is a 23% staffing charge for buffet dinners (Minimum of \$250). China is an additional \$3.50 per person that includes plate, silver fork and knife, and linen napkin plus delivery of rentals.*

*Full Service Delivery applies to this.*

# Buffet Package Options

*Meals are served with a grilled garlic bread basket. Includes disposable plates and utensils.*

**Package One:** Choose one Salad Option, one Pasta Option, one Entree Option and two side items.

**\$19 per person**

**Package Two:** Choose one Salad Option, one Pasta Option, one Entree Option at a carving station, and four side items or two side items and two hor d'oeuvres.

**\$25 per person**

**Package Three:** Choose two Salad Options, two Pasta Options, two Entree Options at a carving station, and four side items or two side items and two hor d'oeuvres.

**\$32 per person**

## Salad Options

**Villa House Salad**...served with provol cheese and tomatoes with homemade Italian Vinaigrette

**Caesar Salad**...served with housemade Caesar dressing, crotons, and a Parmesan crisp

**Salad Caprese**...fresh tomatoes, buffalo mozzarella, basil and red onion with Balsamic Vinaigrette

*(Add \$1 per person.) Seasonal*

**Spinach Salad**... served with toasted pinenuts, julienne vegetables, Gorgonzola, strawberries and mandarin oranges in a Balsamic Strawberry Vinaigrette *(Add \$1 per person)*

## Side Item Option

Oven Roasted Seasonal Vegetables

Asparagus Tips with Prosciutto and Garlic

*(Add \$1 per person)*

Green Beans Almandine

Sweet Potato in Honey Brown Sugar Glaze

Sugar Snap Peas with Sundried Tomatoes

Yukon Gold Garlic or Gorgonzola Mashed Potatoes

Rice Pilaf

Herb Roasted Fingerling Potatoes

Four Cheese Potato AuGratin

## Pasta Options

Penne with Italian Sausage, Buffalo Mozzarella Cheese and Spinach

Bowtie Pasta in a Sherry Cream Sauce w/Sundried Tomatoes, Julienne Vegetables & Leeks

Tri-Color Cheese Tortellini in Four-Herb Pesto Cream Sauce with Sun Dried Tomatoes

Villa Ravioli stuffed with Veal and Portabella in a tomato, Spinach and Basil Garlic Butter Sauce.

Cannelloni or Manicotti

## Entrée Options

Grilled Chicken with Mushroom White Wine Garlic Butter Sauce

Chicken Parmesan

Airline Chicken in a Lemon Thyme Jus

Grilled Flank Steak with Horseradish Demi glaze

Braised Pot Roast

Lemon Pepper Cod

Peppered Pork Tenderloin in a Garlic Cream Sauce

Pork Roast with Cranberry Jalapeno Sauce or Cinnamon Glazed Apples

Petite Osso Buco *(Add \$2 per person)*

BBQ Spiced Salmon with Coleman's Mustard Sauce *(Add \$2 per person)*

Baby Back Pork Ribs *(Add \$4 per person)*

Beef Tenderloin in a Peppered Bacon Gorgonzola Cabernet Sauce *(Add \$4 per person)*

Pistachio Encrusted "Lollipop" Lamb Chops *(Add \$6 per person)*

Pistachio Encrusted Salmon in a Citrus Glaze *(Add \$4 per person)*

*Additional Carving Station Items Available!*

*There is a 23% staffing charge for buffet dinners (Minimum of \$250). Package two and three require a culinary fee of \$125 per 50 guests. China is an additional \$3.50 per person which includes plate, silver fork and knife, and linen napkin. Full Service Delivery applies to this.*

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# Luncheon Seated Pricing

*Meals are served with a gourmet bread selection presented on the salad plate. Pricing Includes disposable plates and utensils. You can select this menu for dinner; there is an additional staffing charge of 10%. Seated water service is included. Entrée selections may be substituted!*

## Salad Options

**Villa House Salad**...served with provol cheese and tomatoes with homemade Italian Vinaigrette

**Caesar Salad**...served with housemade Caesar dressing, crotons, and a Parmesan crisp

**Bib Salad**...with Gorgonzola cheese and walnuts *(Add \$1 per person)*

**Salad Caprese**...fresh tomatoes, buffalo mozzarella, basil and red onion with Balsamic Vinaigrette  
*(Add \$1 per person)*

**Spinach Salad**... served with toasted pine nuts, julienne vegetables, Gorgonzola, strawberries and mandarin oranges in a Balsamic Strawberry Vinaigrette *(Add \$1 per person)*

## Luncheon Seated Option #1      \$14 per person

1<sup>st</sup> Course      *Choose a salad option*  
2<sup>nd</sup> Course      Chicken Marsala topped with Roasted Red and Green Peppers with Exotic Mushrooms And Sweet Marsala  
                         Sun Dried Tomato Risotto Cake  
                         Fresh Roasted Vegetables

## Luncheon Seated Option #2      \$21 per person

1<sup>st</sup> Course      Caesar Salad with Fontina Cheese Crisp  
2<sup>nd</sup> Course      Grilled Atlantic Salmon Florentine  
                         Basil Garlic Potato Au Gratin  
                         Braised Carrots  
3<sup>rd</sup> Course      Lemon Tart

OR

2<sup>nd</sup> Course      Italian Herb Crusted NY Strip with Mushroom and Roasted Garlic Gravy  
                         Whipped Yukon Gold Potatoes  
                         Fresh Roasted Vegetables  
3<sup>rd</sup> Course      Chocolate Truffle Torte

*There is a 27% staffing charge for seated dinners. China is an additional \$8.75.  
There is a culinary fee of \$125 for every 50 guests for a sit down event. Full Service Delivery applies to this.*

# Dinner Seated Pricing

*Meals are served with a gourmet bread selection presented on the salad plate. Pricing includes disposable plates and utensils. Seated water service is included. Entrée selections may be substituted!*

## Salad Options

**Villa House Salad**...served with provol cheese and tomatoes with homemade Italian Vinaigrette

**Caesar Salad**...served with housemade Caesar dressing, crotons, and a Parmesan crisp

**Bib Salad**...with Gorgonzola cheese and walnuts *(Add \$1 per person)*

**Salad Caprese**...fresh tomatoes, buffalo mozzarella, basil and red onion with Balsamic Vinaigrette  
*(Add \$1 per person)*

**Spinach Salad**... served with toasted pinenuts, julienne vegetables, Gorgonzola, strawberries and mandarin oranges in a Balsamic Strawberry Vinaigrette *(Add \$1 per person)*

## Seated Option #1 \$30 per person

Our simple three course meal!

1 <sup>st</sup> Course	<i>Choose a salad option</i>
2 <sup>nd</sup> Course	Roasted Free Range Chicken Breast with Exotic Mushroom Medley Four Cheese Potato Au Gratin Fresh Grilled Vegetables
3 <sup>rd</sup> Course	Chocolate Truffle Torte

## Seated Option #2 \$38 per person

Our elegant four course meal!

1 <sup>st</sup> Course	Crab and Corn Chowder
2 <sup>nd</sup> Course	<i>Choose a salad option</i>
3 <sup>rd</sup> Course	Roasted Pork Tenderloin with Garlic Peppercorn Cream Sauce Herbed Whipped Potato Cone Brocollini
4 <sup>th</sup> Course	Chocolate Sun-dried Cranberry Bread Pudding

## Seated Option #3 \$52 per person

A bit of everything.... passed hors d'oeuvres paired with a lovely three course meal including a surf and turf entrée!

Hors D'oeuvres	Three Passed Hors D' Oeuvres
2 <sup>nd</sup> Course	<i>Choose a salad option</i>
3 <sup>rd</sup> Course	Beef Tenderloin with Peppered Bacon Gorgonzola Cabernet Demi Glaze with Almond Encrusted Chilean Sea Bass with Fresh Strawberries Sweet Pea & Sun Dried Tomato Risotto Cakes Grilled Asparagus Bundles
4 <sup>th</sup> Course	Tiramisu 'Style' Cake

*There is a 27% staffing charge for seated dinners. China is an additional \$8.75 (#1 or #3) and \$10 per person (#2). There is a culinary fee of \$125 for every 50 guests for a sit down event. Full Service Delivery applies to this.*

# Breakfast Buffet Options

*All items are priced per person. Includes disposable plates and utensils.  
Coffee and Condiments are included along with disposable cups. Hot Tea available upon request.*

Package One: *Choose three items* . \$8 per person

Package Two: *Choose five items* \$13 per person

Add Orange Juice \$ 1.50 per person

Fresh Fruit

Muffins

Bagels

Croissants

Cinnamon Rolls

Breakfast Breads

*(All Bread Selections above come assorted)*

Yogurt

Buttermilk Waffles

Breakfast Potatoes

Eggs - Scrambled

Breakfast Bacon (Add \$1)

Quiche - Ham and Bacon with Cheddar or Spinach and Mushroom with Swiss (Add \$2)

Breakfast Croissants Sandwich (Add \$1)

*There is a 23% staffing charge for buffet breakfasts (Minimum of \$250). China is an additional \$3.50 per person which includes plate, silver fork and knife, and linen napkin  
Hot buffet service with chafing dishes is available under our delivery options.*

There is a \$300 food and beverage minimum for any breakfast orders.

## Dessert Options

*Our pastry chef can make additional custom items!*

*Selections change throughout the year. You can always ask for an updated list.*

### Chocolate Truffle Torte

This rich, dense flourless torte is served with brandy cream and fresh strawberries.

### “Tiramisu” style cake

Layers of thin almond sponge soaked with espresso, filled with chocolate ganache and coffee butter cream.

### Chocolate Sun-dried Cranberry Bread Pudding

Topped with candied walnuts, and served warm with bourbon caramel sauce.

### Lemon Tart

Buttery shortbread crust filled with pure lemon curd; finished with lemon glaze and served with strawberry coulis.

### Various Cheese Cake Options

Ask for our flavor options; such as, chocolate chip cookie crust with strawberry reduction.

### House made Chocolates and Confections

Too full for dessert, yet you want a something sweet?

Ask your server for chef's current offerings of

Handmade fine chocolates and confections

### Other Dessert Options:

Assorted Cookies

Fudge Brownies

Amaretto Goopy Butter Cake

Pastries and Tarts

Assorted Petites Fours

## Themes

There are many options when it comes to giving your event a special flair. There may be something you have in mind or you may choose from some of our suggestions below:

**BBQ, Italian, 50's, 60's, 70's, and more.....Our staff will play the part!**

## Stations

Prices vary on the quantity of items you choose per station. Call for pricing.

All stations require a \$250 minimum.

*Stations that mention "Chef" require a chef at the station for food preparation. Additional charges apply.*

### **Anti Pasta Station**

Assortment of Italian meats, artichoke and olive salads, roasted garlic, breads, etc

### **Gourmet Salad Chef Station**

Many lettuce options, fruit & nuts, assorted cheeses, assorted dressings, assorted meat toppings, etc.

### **Mashed Potato Chef Station**

Two styles of potatoes, assorted cheese toppings, bacon, sour cream, chives, and more

### **Pizza Station**

Pre-selected toppings for your pizzas displayed for your guests

### **Build Your Own Pasta Chef Station**

Two pastas and assorted sauces served with a selection of meats, vegetables, and more

### **Sushi Station**

Pre-selected three types of Sushi displayed for your guests

### **Seafood Station**

Lobster, Shrimp, Tuna, and more served in many different styles

### **Bambinos Station**

Hot Dogs, French Fires, Macaroni and Cheese, Veggies and Dip, and more

### **Panini Chef Station**

Three pre-selected options displayed for your guests

### **Sliders Chef Station**

Assorted Toppings for your sliders

### **Soup & Salad**

Pre-selected Soups added to the Salad Station

### **Espresso Station**

Order your Starbucks drink while at a party! WOW!

### **Build Your Own Dessert Station**

Cakes, Cookies, Brownies, and other options served with Various Toppings

### **Crepe or Waffle Station**

Build your own dessert with wonderful fillings and toppings.

## Wine Tasting

Wine and Dine your guests with 4 wines to taste and food that is paired with it.

*Starting at \$25 per person*

## Cocktails and Hors D' Oeuvres

Invite your guests to share cocktails and hors d' oeuvres for networking or an information gathering.

*Starting at \$30 per person*

## Upgrade Options

*These options are only available as additions to packages.*

### Ice Carvings

These bring elegance to any event. There are several different selections. You may also add shrimp and lobster tails to serve from you ice carvings. Cordials to sip on are a nice additional as well!

Martini Luge is great to "WOW" the crowd!

*Starting at \$300. Call for pricing!*

### Stations

We love having our culinary trained chefs come to serve you! With our full service stations our chefs are there to hand carved meats, freshly sauté pastas, and more. Includes the food option you have selected off the menu, additional china and silverware needed and a professional chef.

*\$2.50 per person, per station*

### Passed Hors D'oeuvres

It's a very nice touch to great your guests with hors d'oeuvres. Our professional staff will pass your choice of two items on silver trays to your guests as they arrive at your event.

*\$3.50 per person*

### Dessert Service

Why not finish off the evening with a sweet item. We offer many homemade dessert selections from our in house Pastry Chef. Choose one item from our list to be served at a station on china. We can serve it to your guests at their seats for an additional dollar.

*\$ 4.00 per person*

### Coffee Service

We can set up a station for your guest that has regular coffee with cream and sugar. This also includes coffee cups and spoons. We can serve it to your guests at their seats for an additional dollar.

*\$1.75 per person*

### Seated Salad Service with your Buffet

If you choose, your guests can be seated before the buffet starts. We can serve their salad to them at the table rather than from the buffet. This includes water service at the table.

*\$2.00 per person*

### Wedding Cake Service

We can cut and serve your cake for you on china plates with a silver fork.

*\$2.00 per person*

## Additional Rental Items

We do have items available for your event that include plates, utensils, glasses, and tables. We work with a rental company to coordinate any additional rental items that are needed. Some menus require additional rentals.

## Bar Packages

Open Bar packages are based per person for a period of four hours. You can extend or decrease the bar time by an hour for a difference of \$2 per person. (Minimum Of 3 hours)

All of our off site bars require a series of off-site liquor licenses. The fee for this is \$50. The bartender fee is \$25 per hour and our staffing is one bartender to every 50 people and an additional bar back for every 150 people. Allow extra time for set up and break down.

### Open Bar Package Pricing

All open bar packages include Pepsi, Diet Pepsi, Sierra Mist, Bottle Water, Tonic, Soda Water, and Cranberry Juice. Plastic Glassware is included with any bar package.

**Well** \$18.00

*Beer* - Bud Light and Bud Select

*Wine* - Chardonnay and Cabernet

*Liquor* - Smirnoff Vodka, Seagram Gin, Cruzan Aged Rum, Giro Tequila, Beam's Eight Star Whiskey and Triple Sec

**Call** \$22.00

*Beer* - Bud Light, Bud Select, and Michelob Ultra

*Wine* - Irony Chardonnay and Irony Cabernet

*Liquor* - Absolute Vodka, Beefeaters Gin, Bacardi Rum, Jim Beam Whiskey, J&B Scotch, Jose Cuervo Tequila, Amaretto, and Triple Sec

**Super Premium** \$26.00

*Beer* - Bud Light, Bud Select, Michelob Ultra and Heineken

*Wine* - Irony Chardonnay and Irony Cabernet

*Liquor* - Grey Goose Vodka, Tanqueray Gin, Captain Morgan Rum, Jack Daniels Whiskey, Dewar's Scotch, Jose Cuervo Tequila, DiSaronno Amaretto, Crown Royal, Bailey's Irish Cream, and Triple Sec

**Premium Well Wine and Soft Drinks** \$12.00

**Premium Well Wine, Beer and Soft Drinks** \$14.00

**Soft Drinks Only - Above Soda Selection, Bottle Water and Ice Tea** \$6.00

**Wine Service Table Side (not including additional glassware)** \$1.50

**Cash Bars are also an option upon request.** A minimum tab of \$300 must be met.

We have a Wine Spectator Awarded wine list. There over 150 wines to choose from when selecting wine for your event. Please ask for a complete list if you would like to upgrade your wine from the package selection.

Consumption estimation is 2 drinks per person for the first hour, 1.5 drinks per person for the second hour and 1 drink per person for every hour after. This is based on conservative consumption.

*Donated Beverages will have a corking fee per case or bottle of \$10.*

# Basic Rental Item Pricing

## Table Tops

Round Linen Table Cloths 132 inch to go all the way to the floor (Uses for dining tables and tall cocktail tables)	\$16.40
All in One Table Cloths for 6 foot tables (Used for extra tables such as a gift table, reception table, etc)	\$18.60
8 Foot Table	\$8.50

## Tables & Chairs

Cocktail Tables 30 inch with Table Cloth and Tie	\$25
Sit Down Tables of 10 (66 inch) with Table Cloth and resin wood chairs	\$75

## Bar

6 Foot Bar with a Riser and a 6 Foot Back Bar Includes Linens and Skirting	\$100
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*All rentals have a delivery fee of \$60. Overtime deliveries start at \$100 for weekends. Some venues require this.*

# Terms and Conditions

1. Your reservation will be guaranteed only when the stated 50% deposit is received along with a signed contract. The remaining payment is due when the final guest count is given 7 days before the event.
2. The final guest count needs to be given to us 7 days before the event.
3. Any changes made after the 7-day deadline may be subject to additional fee of 10% to the contract.
4. There is a cancellation fee of 30% of the contract total for events not canceled at least 1 week in advance.
5. Should there be a charge incurred by Villa Farotto for the rental of additional equipment, the customer will be charged for the additional expense.
6. A tasting is available. The charge for a tasting is \$ 1.00 per person per item.
7. Site visits are also recommended. Once the contract is signed, a one hour site visit is included. Any additional time requested is \$50 per hour.

All prices are subject to change.

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