

Full Service Catering

Villa Macri Ristorante

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225 Toscana Blvd.
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Buffets

Customized Dinner Buffet

Buffets are served with a Villa salad and fresh Italian bread.

Prices listed below are per person*

Beef Tenderloin with one vegetable 36
Include Beef Tenderloin with any buffet for an additional
16 per person.

The Godfather

One entrée and one side 26 Two entrées and one side 29 Three entrées and one side 32 Lobster Macaroni and Cheese Chicken Marsala Soy Dill Salmon / Salmon Piccata

The Tuscan

One entrée and one side 23
Two entrées and one side 26
Three entrées and one side 29
Lasagna
Applewood Bacon Chicken
Mahi Mahi
Lobster Ravioli

The Venetian

One entrée and one side 22
Two entrées and one side 24
Three entrées and one side 27
Italian Meatballs with Marinara
Chicken Piccata
Pistachio Tilapia
Butternut Squash Ravioli
Baked Penne
Porcini Mushroom Ravioli

The Villa

One entrée and one side 20
Two entrées and one side 22
Three entrées and one side 24
Penne Marinara
Cheese Ravioli
Balsamic Chicken
Beef Ravioli
Cheese Tortellini with Vodka Sauce

Side Dishes

Each buffet will include one side. Another side can be added for an additional 2 per person.

Roasted Red Potatoes Garlic Mashed Potatoes Green Beans Rice Pilaf Broccoli

*Substitutions to the packages are subject to upcharge.

Appetizers, Desserts, Services

Appetizers

Pricing per person

Antipasto — Italian tasting of imported meats, cheeses, artichoke hearts, and olives, served with fresh Italian bread. 5

Tomato Bruschetta — Italian crostini with traditional tomato bruschetta topping. 3

Caprese Platter — Fresh mozzarella, roma tomatoes, and fresh basil drizzled with olive oil. 4.5

Meatballs with Marinara — A blend of pork and beef meatballs baked and tossed in marinara sauce. 4

Spinach and Artichoke Dip — A homemade creamy blend of cheese, spinach, and artichoke hearts served with warm pita chips. 3

Jumbo Shrimp Cocktail — Jumbo shrimp served with our homemade cocktail sauce. 6

Cold Vegetable Tray — Carrots, cucumbers, tomatoes, celery and peppers served with your choice of ranch or hummus. 3

Chicken Wings — Traditional or boneless wings served with your choice of BBQ, Buffalo, or Thai Chili sauce. 3

Fresh Fruit Tray — Seasonal fresh fruit. 4

Cheese and Crackers — Pairings of assorted cheese and crackers. **3**

Mini Crab Cakes — Lightly sautéed and served with red pepper aioli. 4

Desserts

Pricing per piece

Cannoli 4.5
Mini Cannoli 1.5
Lemon Ricotta Cookies 1.5 (Minimum order of 20)
Ghirardelli Brownies 1.5 (Minimum order of 20)
Snickerdoodle Cookies 1.5
Chocolate Chip Cookies 1.5
Peanut Butter Cookies 1.5

Full Service

Villa Macri staff will set up your buffet and cater throughout your event.

Buffet set up is \$10 per person and includes:
Appetizer plates
Dinner plates
Dessert plates
Silverware
Water goblets
Water carafes

Table Linens are available upon request for an additional \$12 per linen.

There will be a 20% service fee applied to the food for all orders.

Pick Up

Select from our wide variety of appetizers, entrees, and desserts and we'll have your order hot and ready in carryout pans at the designated time.

Delivery

Villa Macri will deliver your catering order in carry-out pans at the designated time.

Delivery and Set Up

Villa Macri staff will deliver and set up your order including carry-out serving dishes, carry-out pans and disposable serving utensils. There will be a 10% service fee applied to the food for all orders.

A 7% sales tax will be applied to the food for all orders.

The standard delivery fee is \$25 and will increase based upon the distance of the delivery.

Plates, cutlery, and napkins are available upon request for an additional fee.

Chafing dishes, serving trays, and serving utensils are available upon request for a \$50 deposit. The client is responsible for returning all catering items to Villa Macri within 24 hours. The deposit will be refunded when all items are returned. An additional fee will be applied for any lost or damaged items.

Bar Packages

Please select one of the following bar packages for your event. All bar packages include mixers, garnishes, and ice. Disposable drinkware, straws, and beverage napkins will also be provided. We can host an open bar with a single payment settlement at the close of your event, or a cash bar where your guests pay by consumption.

Soft drinks are available for \$2.50 each

Beer and Wine

15 per person

Domestic Beer Miller Lite Bud Light Coors Light Budweiser Michelob Ultra

Craft Beer Three Floyd's Seasonal Bell's Two-Hearted Ale Stella Artois Fat Tire

House Wine Moscato Chardonnay Pinot Grigio Cabernet Sauvignon Merlot

Premium Wine
Moscato d'Asti
Sauvignon Blanc
Chardonnay
Pinot Grigio
Chianti
Cabernet Sauvignon
Merlot
Pinot Noir

Call Liquors

21 per person

Absolut Vodka
Wheatley Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan Rum
Jack Daniel's Tennessee Whiskey
Wild Turkey 81 Bourbon
Jameson Whiskey
Seagram 7 Crown Whiskey
Juarez Tequila
Amaretto
Bailey's Irish Cream

Includes Beer and House Wine

Premium Liquors

25 per person

Grey Goose Vodka
Tito's Vodka
Tanqueray 10 Gin
Crown Royal Whiskey
Bulleit Rye Whiskey
Woodford Reserve Bourbon
Espolon Tequila
Captain Morgan Rum
Disaronno Amaretto
Kahlua
Bailey's Irish Cream

Includes Beer and Premium Wine

Mimosa Bar

12 per person

Build your own mimosa with Prosecco, mixers, and garnishes included. Select three of the following mixers: peach, strawberry, raspberry, mango, and orange juice.

Availability subject to change.