



## Deluxe Package

### Cocktail hour

1 Bartender for up to six hours

Access to Ice & Water

Customers are allowed to bring their own alcohol, mixes, bar supplies & appetizers

### Reception

Exclusive use of Banquet Room for up to seven hours.

Hall fully decorated with 60" round tables and gold Chiavari chairs

Choice of in-house linens, overlays and sashes

Choice of in-house centerpieces

**Cake up to 4 tiers** (Cake cutting service included)

**DJ/MC Services** for up to seven hours.

**Photography** coverage on event day for up to seven hours, including:

Credit for prints & Digital access to all edited images

Bride Suite available after 1:00 pm

Groom Suite available after 1:00 pm (available in Florence Hall)

Planning/layout meeting 30 days prior to event

Personalized event consultant available till after dinner

### Dinner

Catering from various menus served Buffet Style

1 Head waiter & serving staffs

Eight piece plate settings

(charger plate, dinner plate, cake plate, fork, knife, champagne flute, water glass and cloth napkins)

Salt & pepper on tables

Unlimited lemonade, ice and water

Security guards

Set up & clean up

### Prices

	2022	2023
<b>Saturdays</b>	\$12,000	\$12,500
<b>Fridays</b>	\$10,500	\$11,000
<b>Sun-Thu</b>	\$10,000	\$10,500

**Prices are for up to 100 guests. Each additional guest is \$30.00. Max capacity 300 guests.**

## Optional Services

**Outdoor/Courtyard Ceremony** ..... \$850.00 to \$1,200.00  
(Up to 100 guests: \$850.00. Up to 150 guests: \$1,000.00. Up to 200 guests: \$1,200.00).  
(cherry wood folding chairs, aisle décor, unity candle table, rehearsal & coordinator. Bring your own minister)

**Indoor Wedding Ceremony** (Up to 150 guests) ..... \$650.00  
(chairs, aisle décor, unity candle table, rehearsal & coordinator. Bring your own minister)

### **Appetizers Tables:**

Salsas, guacamole & chips Bar ..... \$400.00  
3 salsas types, guacamole and chips. (100 guests. \$2.00 additional guests)

Fruits & Veggies Station ..... \$450.00  
Variety of fruits & veggies in season, including dips and dressing. (100 guests \$2.00 additional guests)

Cheese boards/charcuterie boards ..... \$550.00  
Cheese, crackers, deli, berries, nuts and toppings. (100 guests. \$2.50 additional guests)

### **Desserts Tables:**

Donut bar & Donut Wall ..... \$400.00  
Assortments donuts (100 guests \$1.50 additional guests)

Chocolate fountain ..... \$450.00  
Milk chocolate, strawberries, crème puffs, pretzels stick and marshmallows. (100 guests. \$2.00 additional guests)

Mini pastry/cups desserts assortment ..... \$550.00  
Gourmet mini pastry desserts assortments (100 guests. \$2.00 additional guests)

### **Other Services**

Upgrade to Plated Dinner ..... \$500.00

Additional Bartender (6 hours).....\$200.00  
(Recommended for any event with 150+ guests)

Coffee Station ..... \$200.00  
Regular & Decaf coffee, vanilla & regular creamer & sugar. (100 guests. \$2.00 additional guests)

First Dance Package ..... \$650.00  
(Includes two sparkler machines, two fog machines and LOVE letters)

Additional Venue Hour ..... \$500.00  
(Includes waiters, bartender and securities. No vendors)

**babb**  
italian eatery  
Wedding & Event Catering with  
Villa Toscana

**Please choose one from each of the following buffet options:**

**Choice of One Salad:**

**Mista:** mixed greens, tomatoes, mushrooms, black olives, pepperoncini, mozzarella, parmesan, handmade croutons & italian vinaigrette.

**Caesar Classica:** romaine lettuce, handmade croutons, romano cheese, & Caesar dressing.

**Spring Mix:** spring mix lettuce, red onion, feta cheese, golden raisins, pine nuts and sweet vinaigrette.

**Choice of One Entrée:**

**Chicken Marsala:** oven roasted chicken seasoned with salt, pepper and rosemary sautéed in a marsala wine sauce with fresh mushrooms.

**Chicken Parmesan:** oven roasted chicken baked in homemade marinara topped with melted mozzarella. (Not breaded)

**Chicken Limone':** oven roasted chicken seasoned with salt, pepper and rosemary sautéed in fresh lemon butter sauce, garlic, quartered artichokes, capers and sundried tomatoes.

**Creamy spinach Gorgonzola:** oven roasted chicken seasoned with salt, pepper and rosemary sautéed with spinach, garlic, fresh tomatoes and topped with gorgonzola cheese.

**Flat Iron Steak Options (upgrade \$6)**

Wild Mushroom, Pesto Crusted & Simple

**Choice of One Base Pasta:**

**Penne Marinara:** Marinara, garlic, penne pasta & parmesan cheese.

**Alfredo Supremo:** white wine, garlic, cream & parmesan cheese.

**\*\*A mixed vegetable option is available upon request\*\***

**Choice of One Premium Pasta:**

**Pasta Rustico:** fresh marinara, baby spinach, ricotta, fresh garlic, topped with mozzarella.

**Pasta Primavera:** mixed peppers, broccoli, zucchini, mushrooms, fresh tomatoes in a white wine garlic sauce.

**Creamy Pesto:** creamy pesto sauce, mushrooms, sundried tomatoes & fresh garlic.

**Creamy Mushroom Asparagus:** Creamy Garlic Sauce, mushrooms, roasted asparagus, roasted tomato & Parmesan cheese.

**All selections include our hand-made oven fresh focaccia which is seasoned with salt, pepper, rosemary, red onion and extra virgin olive oil.**

**\*\*Babbo has many other options that may suit your needs. If you don't see what you want listed please ask for a complimentary private consultation and we will provide you with upgrade options.**

# ~ American Tradition ~

## Choice of One Entrée

### **Chicken Cordon Bleu**

Chicken breast stuffed with ham and mozzarella cheese and topped with chipotle creamy sauce

### **Chicken Philadelphia**

Grilled chicken breast with spicy Philadelphia cheese sauce

### **Chicken California**

Chicken breast stuffed with sautéed mushrooms and spinach, bacon, mozzarella cheese and topped with creamy mushroom sauce

### **BBQ Pulled Pork**

Roasted pork butt with barbecue rub

### **Brisket**

Roasted beef brisket

### **Herb Crusted Roast Beef**

Seasoned roast beef

## Choice of Two Sides

Creamy Mashed Potatoes

Caramel Cinnamon Carrots

Steamed Mix Vegetables

Rice Pilaf

Roasted Seasoned Red Potatoes

Green Beans

Fettuccine Alfredo

Three Cheese Tortellini

## Choice of One Salad

### **Garden Salad**

Mixed greens, carrots, red cabbage and tomatoes

### **Lemon Garlic Caesar Salad**

Fresh romaine Lettuce, fresh garlic, lemon, parsley, seasoned croutons with Caesar dressing

### **Spinach Salad**

Fresh spinach, mushrooms, red onions, tomatoes and bacon red wine

### **Lemon Citrus Salad**

Spinach, red onion, dried cranberries with lemon citrus vinaigrette



# Southwest Mexican Catering

## **Taco Bar**

### **Choice of three Entree**

Carne Asada

Chicken Tinga

Carnitas

Carne al pastor

Birria

### **All Toppings**

Guacamole

Red Salsa

Green Salsa

Shredded Lettuce

Onions & Cilantro mix

Lemons

Shredded cheese & Sour cream

Corn chips

**All plates are served with corn tortillas, refried beans and Spanish Rice**

or

## **Traditional Mexican Plate**

Steam Shredded Beef (barbacoa)

Green Chile Pork

Spanish Rice

Refried beans

Pasta salad

Salsa & Chips