



*Longview Farm House  
Catering Menu*

Events Coordinator  
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## Box Lunches

<i>Basic Box</i>	<i>Includes one entrée choice and one side item.</i>	<i>\$ 8.50</i>
<i>Gourmet Box</i>	<i>Includes one entrée choice and two side items.</i>	<i>\$ 10.50</i>

*All packaging is in black boxes with a clear lid for visibility of items. Each includes napkin and silverware and is wrapped with wrapahia.*

### *Sandwich Options*

*All Sandwiches are served on Ciabatta!*

Chicken Caprese  
 Smoked Turkey and Brie  
 B.L.T.  
 Four Herb Pesto Chicken Salad  
 Gorgonzola Roast Beef  
 Ham and Cheddar  
 Chicken Caesar Wrap  
 Grilled Vegetable Panini  
 Beef Tenderloin (\$2 upgrade)  
 Italian Combo  
 Chicken and Smoked Mozzarella

### *Salad Entrée Options*

Caesar Salad  
 L&G Salad  
 Villa House Salad  
 Caprese Salad  
 Spinach Salad  
 Greek Salad

*Add Grilled Chicken to any Salad for an additional \$2.50*

### *Side Dish Options*

Potato Salad  
 Italian House Salad  
 Fruit Salad  
 Pasta Salad  
 Potato Chips

### *Sweet Side Options*

Fudge Brownie  
 Chocolate Chip Cookie  
 Oatmeal Raisin Cookie

*Our Famous St. Louis Style Pizza is Always Available!*

*Beverages available for all Box Lunches (\$1.50 each)*

*There is a drop off fee for box lunches!*

# Breakfast Buffet Options

*All items are priced per person. Includes disposable plates and utensils.*

Eggs – Scrambled  
Breakfast Potatoes  
Croissants or Bagels Assortment  
Breakfast Breads (such as Banana, Cinnamon, or Poppy Seed)  
Scones (such as Cinnamon or Blueberry)  
Muffins (such as Blueberry or Cranberry)  
Yogurt (Assorted)

*All above items are \$2.50 per person.*

Fresh Fruit  
Breakfast Meats      *Sausage – Two Patties or Bacon – Three Slices*

*All above items are \$3.50 per person.*

Frittatas (*Italian Omelet with spinach, Fontina Cheese, Onion, and Mushroom*)  
Breakfast Sandwich (*English muffin, Egg, Cheddar Cheese and Sausage or Bacon*)  
Yogurt Fruit Parfait

*All above items are \$4.50 per person.*

## Buffet Suggestion

Fresh Fruit Selection  
Muffins and Scones  
Egg Sandwiches  
Breakfast Potatoes

**\$15 per person**

*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. Possible upgrades are Stations such as Coffee. All events require a \$200 delivery, set up, & breakdown fee that includes all linens and chafing dishes needed for a buffet*

There is a \$200 food and beverage minimum for any breakfast orders.

# Luncheon Seated Pricing

*Meals are served with a gourmet bread selection and butter. Includes disposable plates and utensils.*

*If this menu is selected for dinner, there is an additional staffing charge of 10%.*

***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 Baby 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

Vanilla-Mascarpone Cheesecake with Strawberry-Balsamic Reduction

OR

2<sup>nd</sup> Course

Italian Herb Crusted NY Strip with Mushroom and Roasted Garlic Gravy  
Whipped Yukon Gold Potatoes  
Fresh Roasted Baby Vegetables

3<sup>rd</sup> Course

Vanilla-Mascarpone Cheesecake with Strawberry-Balsamic Reduction

*There is a 25% staffing charge for seated dinners. China is an additional \$8.75.*

*All events require a \$200 delivery, set up, & breakdown fee.*

# Dinner Seated Pricing

*Meals are served with a gourmet bread selection and butter. . Includes disposable plates and utensils.*

*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 Sauté of Grilled Vegetables
3 <sup>rd</sup> Course	Chocolate Brandy Cake with Bing Cherry Sauce

## 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	Vanilla-Mascarpone Cheesecake with Strawberry-Balsamic Reduction

## 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

*There is a 25% staffing charge for seated dinners. China is an additional \$8.75 (#1 or #3) and \$10 per person (#2). All events require a \$200 delivery, set up, & breakdown fee.*

# 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

**Villa L&G**... served with gorgonzola, Volpi salami, pepperoncini, and mixed olives *(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)*

## Side Item Option

Grilled Seasonal Vegetables *(hot or cold)*  
Fresh Sautéed Julienne Vegetables  
Asparagus Tips with Prosciutto and Garlic  
Marsala Mushroom Medley  
Green Beans Almandine  
Marsala Glazed Carrots  
Sugar Snap Peas with Sundried Tomatoes  
Risotto Cakes stuffed with Italian Sausage  
Yukon Gold Garlic Mashed Potatoes  
Yukon Gold Gorgonzola Mashed Potatoes  
Rice Pilaf  
Herb Roasted Fingerling Potatoes  
Four Cheese Potato AuGratin

## Pasta Options

Mostaccioli with Italian Sausage, Buffalo Mozzarella  
Cheese and Spinach  
Pasta Con Broccoli  
Cheese Tortellini with Spinach, Shrimp, and Sun  
Dried Tomatoes in a Sherry Cream Sauce  
Bowtie Pasta in a Sherry Cream Sauce w/Sundried  
Tomatoes, Julienne Vegetables & Leeks  
Tri-color Rotini Pasta in a Red Sauce w/ Tomatoes,  
Spinach and Buffalo Mozzarella  
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.

## Entrée Options

Grilled Chicken with Mushroom White Wine Garlic Butter Sauce  
Chicken Parmesan  
Half Roasted Free Range Chicken in a Lemon Thyme Jus  
Veal Marsala  
Peppered Pork Tenderloin in a Garlic Cream Sauce  
Petite Osso Buco *(Add \$2 per person)*  
Grilled Salmon w/ Artichoke, Tomato & Caper Sauce *(Add \$2 per person)*  
Half Roasted Free Range Chicken Cacciatore Style *(Add \$2 per person)*  
Pan Seared Spicy Tuna *(Add \$2 per person)*  
Beef Tenderloin in a Peppered Bacon Gorgonzola Cabernet Sauce *(Add \$4 per person)*  
Pistachio Encrusted "Lollipop" Lamb Chops *(Add \$4 per person)*  
Pistachio Encrusted Salmon in a Citrus Glaze *(Add \$4 per person)*

*There is a 23% staffing charge for buffet dinners (Minimum of \$250). China is an additional \$3.50 per person which includes plate, silver fork and knife, and linen napkin. Possible upgrades are Stations such as Sauttee, Coffee and Dessert. All events require a \$200 delivery, set up, & breakdown fee that includes all linens and chafing dishes needed for a buffet.*

# Hors D' Oeuvre Buffet Package Options

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

**Package One:** *Choose four hors d'oeuvres and one salad option.*

**\$18.50 per person**

**Package Two:** *Choose six hors d'oeuvres and one salad option.*

**\$23.00 per person**

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

## Hot Options

Toasted Ravioli  
Stuffed Risotto Cakes  
Italian Meat Balls  
Grilled Vegetable  
Three Cheese and Italian Breaded Stuffed Mushroom  
Spring Rolls w/Chicken & Julienne Vegetables  
Smoked Salmon Empanada w/ Cream Cheese & Wilted Spinach  
Italian Sausage Empanada w/ Kalamata Olive & Mozzarella  
Chicken Spedini with Italian Breading  
Mushroom & Three Cheese Empanada or Canapé  
Fresh Chevre and Pancetta Balls  
Beef Spedini with Italian Breading  
Baked Brie Wheel w/ Cranberry Compote  
Miniature Sliders with Gorgonzola Cheese  
Chicken Wellington *(Add \$2 per person)*  
Bacon Wrapped Scallops *(Add \$2 per person)*  
Pistachio Encrusted Scallops *(Add \$2 per person)*  
Crab Cakes *(Add \$2 per person)*  
Beef Wellington *(Add \$3 per person)*  
Coconut Shrimp w/ Fresh Mango Salsa *(Add \$3 per person)*  
Pistachio Encrusted "Lollipop" Lamb Chops *(Add \$4 per person)*  
Beef Tenderloin Medallions in Peppered Bacon Gorgonzola  
Cabernet Sauce *(Add \$4 per person)*

## Cold Options

Antipasto Tray  
Breaded Tomato with herb Goat Cheese  
Caprese Canapé  
Raw or Grilled Vegetables  
Artisan Cheese and Cracker Assortment Board  
Roasted Garlic Hummus with Grilled Crustinis  
Fresh Seasonal Fruit  
Mini Sandwiches - Turkey, Salami, Ham or Italian Roast  
Beef on Assorted Rolls  
Smoked Mussel and Cucumber Canapé  
Sesame Seared Yellow fin Tuna Canapé with Wasabi  
Spread or Fresh Mango Salsa  
Tuna Carpaccio on Wontons  
Pita Chip with Feta, Walnut, and a Basil Aioli  
Smoked Salmon & Goat Cheese Crustini served on  
Arugula w/ Pesto Spread  
Breaded Tomato with Herb Goat Cheese  
Pita Chip with Feta, Walnut, with a Basil Aioli  
Smoked Sausage Link Tray with Assorted Mustards  
*(Add \$2 per person)*  
Smoked Salmon Bruschetta *(Add \$2 per person)*  
Shrimp Bruschetta *(Add \$2 per person)*  
Citrus and Basil Shrimp Cocktail *(Add \$2 per person)*  
Grilled Balsamic Shrimp served with a  
Corn Relish *(Add \$2 per person)*  
Beef Tenderloin Sandwich with Gorgonzola, Arugula,  
and Red Onion *(Add \$3 per person)*  
Oyster Rockefeller *(Add \$3 per person)*

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

*Possible upgrades are Stations such as Sautee, Coffee and Dessert.*

*All events require a \$200 delivery, set up, & breakdown fee that includes all linens and chafing dishes needed for a buffet.*

# Basic Package Options

*Includes disposable plates and utensils.*

## Breakfast Meeting

Bagel, Croissant and Muffin Assortment with Spreads (2 Choices)

Yogurt Assortment

Fresh Seasonal Fruit

**\$8 per person**

## Afternoon Meeting Break

Fresh Vegetable Crudités

Artisan Cheese and Assorted Cracker Board

Assorted Cookie and Cream Cheese Brownie Tray

Mini Sandwiches – Choice of Roasted Turkey, Volpi Salami, or Italian Roast Beef on Breads

**\$ 11 per person**

## Light Lunch

Villa House Salad

Assorted Panini Sandwich Tray (1.5) or Pasta

Italian Herb Tri Color Pasta Salad or Housemade Parmesan Chips

**\$9 per person**

## Pizza Party

Toasted Ravioli

Assorted Gourmet Pizzas

**\$6 per person**

# Desserts Options

*Additional Custom items can be made by our pastry chef!*

## *Milk Chocolate Mousse Dome*

*Light milk chocolate mousse with a dark chocolate cream center, served on a fudge brownie base with hazelnut croquet, caramel and chocolate sauce*

## **Chocolate Brandy Cake**

*A very moist dark chocolate cake flavored with Brandy; served with a scoop of Tahitian Vanilla Bean Ice Cream, Bing cherry sauce and white chocolate-cocoa nib bark*

## **Tiramisu**

*Rich Mascarpone based sweet cream on a layer of espresso and sweet Marsala soaked lady finger, served with chocolate sauce*

## *Vanilla Mascarpone Cheesecake*

*Creamy and delicate in flavor, served over a thin layer of chocolate cake with a sweet strawberry-balsamic reduction*

***\*\*Handcrafted by Pastry Chef Rick Jordan\*\****

***\$3.50 per person***

*Includes disposable service ware.*

## **Other Dessert Options:**

Assorted Cookies

Fudge Brownies

Amaretto Gooey Butter Cake

Pastries and Tarts

Assorted Petites fours – Hazelnut and Milk Chocolate Cake, Vanilla Mascarpone Cheesecake, Milk Chocolate Mousse Cake, Chocolate Brandy Cake

# 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.....

# 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.*

## 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 Dessert Station

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

## 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 your at a party! WOW!

And more.....

# Upgrade Options

*These are add on 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!

*Starting at \$200. 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 greet 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.

*\$ 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.

*\$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 bread and butter and water at the table.

*\$3.75 per person*

## Wedding Cake

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.

# 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.

### **Premium Well** \$18.00

*Beer* - Bud Light and Bud Select

*Wine* - Lost Angels Chardonnay and Lost Angels Cabernet

*Liquor* - Sobieski Vodka, New Amsterdam Gin, Admiral Nelson Rum, Barr Whiskey, Juarez Tequila, and Triple Sec

### **Call** \$22.00

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

*Wine* - EOS Chardonnay and EOS 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* - EOS Chardonnay and EOS Cabernet

*Liquor* - Gray 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** \$8.00

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.

Plastic Glassware is included with any bar package. Bar Glassware is an additional \$ 1.50 per person.

## 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)	\$15.00

### Tables & Chairs

Cocktail Tables 30 inch	\$8.80
Chairs (Black or White Wood) (Used to fit 10 people around the 72 inch tables on site)	\$3.15

### Bar

6 Foot Bar with a Riser and a 6 Foot Back Bar Includes Linens and Skirting	\$100.00
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## Miscellaneous Pricing

Cleaning Fee (per each rented area of the Farm House)	\$50.00
Weekend Management on Site for non full-serviced events	\$25/Hour

## 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 72 hours before the event.
2. The final guest count needs to be given to us 72 hours before the event.
3. No changes can be made within the 48 hour period prior to the event without an additional fee of 10% of the total 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.

All prices are subject to change.

10/09