

The Villa

Bringing Family & Friends Together

10 Highland Parkway, Toms River NJ 08753

Phone 732-349-0800

Have your next special occasion at The Villa. Two private rooms to choose from each with a full bar. Customize your package to fit your needs. We are in the heart of Toms River, just minutes off the Garden State Parkway.



www.theofficelounge.net

Package One

STARTERS (CHOOSE TWO)

CAESAR SALAD
HOUSE SALAD
SPINACH SALAD
CHEESE & FRUIT PLATTER
COLESLAW

CHICKEN OR MEAT (CHOOSE ONE)

CHICKEN PARMIGIANA
BREADED CHICKEN CUTLETS TOPPED WITH MARINARA SAUCE & MOZZARELLA CHEESE.

CHICKEN PICCATA
BONELESS BREAST WITH CAPERS & WHITE WINE IN A BUTTER LEMON SAUCE.

CHICKEN MARSALA
BONELESS BREASTS WITH SHALLOTS AND MUSHROOMS IN A BROWN MARSALA SAUCE.

SAUSAGE & PEPPERS
SWEET ITALIAN SAUSAGE, PEPPERS & ONIONS.

ITALIAN MEATBALLS
SERVED IN A MARINARA SAUCE.

SWEDISH MEATBALLS
SERVED IN A BROWN SOUR CREAM GRAVY.

FISH(CHOOSE ONE)

STUFFED FLOUNDER
FILET OF FLOUNDER WITH CRABMEAT STUFFING.

BROILED ALASKA COD OREGANATA
WILD CAUGHT, MILD FLAVORED & FLAKY WHITE TOPPED WITH TOASTED ALMONDS.

PASTA (CHOOSE ONE)

PENNE VODKA
PENCIL-POINT PASTA IN A PINK VODKA SAUCE WITH PLUM TOMATOES & FRESH BASIL.

BAKED ZITI
PASTA WITH ROMANO & RICOTTA CHEESE TOPPED WITH MOZZARELLA CHEESE & MARINARA SAUCE.

BAKED MACARONI & CHEESE
HOMEMADE BAKED MACARONI WITH CHEDDAR CHEESE.

STARCH/VEGETABLES (CHOOSE TWO)

SEASONAL MIXED VEGETABLES
ROASTED POTATOES
RICE PILAF

DESSERT

ASSORTED COOKIES

\$34 per person. Children 12 & under are half price. Buffet includes rolls, butter, soft drinks, coffee & tea.

All prices subject to New Jersey Sales Tax, 20% Service Charge & Room Fee.

Package Two

minimum 40 people

Starters (Choose Two)

Caesar Salad

House Salad

Cheese & Fruit Platter

Chicken (Choose One)

Chicken Parmigiana

Breaded Chicken Cutlets Topped with Marinara Sauce & Mozzarella Cheese.

Chicken Piccata

Boneless Breast with Capers & White Wine in a Butter Lemon Sauce.

Chicken Marsala

Boneless Breasts with Shallots and Mushrooms in a Brown Marsala Sauce.

Chicken Roberto

Sauteed with Roasted Red Peppers, Prosciutto & Mozzarella Cheese in a White Wine Garlic Butter Sauce.

Chicken Francaise

Boneless Breast Dipped in Egg Batter & Sauteed in Lemon Butter with White Wine.

Meat (Choose One)

Sausage & Peppers

Sweet Italian Sausage, Peppers & Onions.

Italian Meatballs

Served in a Marinara Sauce.

Swedish Meatballs

Served in a Brown Sour Cream Gravy.

Pepper Steak

Marinated Beef & Bell Peppers with Onions with White Rice.

Fish (Choose One)

Stuffed Flounder

Filet of Flounder with Crabmeat Stuffing.

Broiled Alaska Cod Oreganata

Wild caught, Mild Flavored & Flaky White topped with Toasted Almonds.

Mussels Marinara

Fresh Mussels served in a "Sweet" or "Hot" Sauce.

Salmon Piccata Verde

Fresh Salmon Filet Topped with Steamed Spinach in a Lemon Butter & Caper Sauce.

Shrimp Francaise

Jumbo Shrimp Dipped in Egg Batter, Sauteed in Lemon Butter with White Wine.

Pasta (Choose One)

Penne Vodka

Pencil-Point Pasta in a Pink Vodka Sauce with Plum Tomatoes & Fresh Basil.

Baked Ziti

Pasta with Romano & Ricotta Cheese topped with Mozzarella Cheese & Marinara Sauce.

Baked Macaroni & Cheese

Homemade Baked Macaroni with Cheddar Cheese.

Stuffed Shells

Shells Stuffed with Ricotta Cheese & Topped with Mozzarella Cheese & Marinara Sauce.

Penne Alfredo

Pasta with Green Peas & Prosciutto in a Creamy Alfredo Sauce.

Eggplant Parmigiana

Breaded Eggplant topped with Mozzarella Cheese & Marinara Sauce.

Starch/Vegetable (Choose Two)

Seasonal Mixed Vegetables

Roasted Potatoes

Rice Pilaf

Mashed Potatoes

Green Bean Almondine

Zucchini Marinara

Dessert

Assorted Cookies

\$40 per person. Children 12 & under are half price. Buffet includes rolls, butter, soft drinks, coffee & tea.

All prices subject to New Jersey Sales Tax, 20% Service Charge & Room Fee.

Package Three

Starters (Choose Two)

Caesar Salad
House Salad
Cheese & Fruit Platter

Meat (Choose One)

Sausage & Peppers

Sweet Italian Sausage, Peppers & Onions.

Italian Meatballs

Served in a Marinara Sauce.

Swedish Meatballs

Served in a Brown Sour Cream Gravy.

Pepper Steak

Marinated Beef & Bell Peppers with Onions with White Rice.

Roast Beef Au Jus

Sliced Beef Tenderloin

With Bearnaise Sauce.

Roast Pork Loin with Gravy

Chicken (Choose One)

Chicken Parmigiana

Breaded Chicken Cutlets Topped with Marinara Sauce & Mozzarella Cheese.

Chicken Piccata

Boneless Breast with Capers & White Wine in a Butter Lemon Sauce.

Chicken Marsala

Boneless Breasts with Shallots and Mushrooms in a Brown Marsala Sauce.

Chicken Roberto

Sauteed with Roasted Red Peppers, Prosciutto & Mozzarella Cheese in a White Wine Garlic Butter Sauce.

Chicken Francaise

Boneless Breast Dipped in Egg Batter & Sauteed in Lemon Butter with White Wine.

Fish (Choose One)

Stuffed Flounder

Filet of Flounder with Crabmeat Stuffing.

Broiled Alaska Cod Oreganata

Wild caught, Mild Flavored & Flaky White topped with Toasted Almonds.

Mussels Marinara

Fresh Mussels served in a "Sweet" or "Hot" Sauce.

Salmon Piccata Verde

Fresh Salmon Filet Topped with Steamed Spinach in a Lemon Butter & Caper Sauce.

Shrimp Francaise

Jumbo Shrimp Dipped in Egg Batter, Sauteed in Lemon Butter with White Wine. Sauteed in Lemon Butter with White Wine over Angel Hair Pasta.

Shrimp Scampi

Sauteed Jumbo Shrimp in a Garlic Butter Sauce over Angel Hair.

\$46 per person. Children 12 & under are half price. Buffet includes rolls, butter, soft drinks, coffee & tea.

All prices subject to New Jersey Sales Tax, 20% Service Charge & Room Fee.

Package Three

continued.

Pasta (Choose One).

Penne Vodka

Pencil-Point Pasta in a Pink Vodka Sauce with Plum Tomatoes & Fresh Basil.

Baked Ziti

Pasta with Romano & Ricotta Cheese topped with Mozzarella Cheese & Marinara Sauce.

Baked Macaroni & Cheese

Homemade Baked Macaroni with Cheddar Cheese.

Stuffed Shells

Shells Stuffed with Ricotta Cheese & Topped with Mozzarella Cheese & Marinara Sauce.

Penne Alfredo

Pasta with Green Peas & Prosciutto in a Creamy Alfredo Sauce.

Penne al la Casa

Pasta with Julienne Prosciutto & Green Peas in a Creamy Tomato-Basil Sauce.

Eggplant Rollettes

Eggplant Cutlets stuffed with Ricotta Cheese, Topped with Mozzarella Cheese & Marinara Sauce.

Starch/Vegetable (Choose Two).

Seasonal Mixed Vegetables

Roasted Potatoes

Rice Pilaf

Mashed Potatoes

Green Bean Almondine

Zucchini Marinara

Asparagus au Gratin

Sauteed Broccoli Rabe

Dessert

Assorted Cookies

\$46 per person. Children 12 & under are half price. Buffet includes rolls, butter, soft drinks, coffee & tea.

All prices subject to New Jersey Sales Tax, 20% Service Charge & Room Fee.

The Villa Package

Carving Station

Choice of Filet Mignon or Grass Fed Ribeye with a choice
of
Au Jus or Bearnaise Sauce.

Tails

3 Oz. Broiled Colossal Lobster Tail
Brazilian Tail served with Drawn Butter

Pasta

Penne Vodka
Pencil Point Pasta in a Pink Vodka Sauce.

Sides

Roasted Potatoes
Asparagus au Gratin

Dessert Package (Choice of Two Cakes)

Cheesecake
Chocolate Mousse
Peanut Butter Pie
Carrot Cake
Lemoncello
Coconut Cake

\$60 per person. Package includes soft drinks, coffee & tea.

All prices subject to New Jersey Sales Tax, 20% Service Charge & Room Fee.

Cocktail Party

minimum 40 people

Choose Eight

Cold Appetizers

Assorted Finger Sandwich or Wraps

Cheese & Fruit Platter

Rotini Pasta Salad

Fresh Mozzarella, Roasted Red Peppers, Grilled Marinated Eggplant & Portobello Mushrooms

(Marinated in a dijon vinaigrette)

Fresh Vegetables with Dip

Antipasto

Salami, Pepperoni, Provolone & Stuffed Cherry Peppers

Shrimp Cocktail

6 Dozen Jumbo Shrimp Cocktail

Hot Appetizers

Wing Dings

Coconut Wings

Buffalo Wings

Mini Cheeseburgers

Bacon & Cheddar Potato Skins

Chicken Tenderloins

Scallops & Bacon*

Mini Crab Cakes*

Mussels Marinara

Italian Meatballs

Swedish Meatballs

Sausage & Peppers

Franks in a Blanket

Mushroom Caps

Eggplant Rollettes

***Extra \$3 per person**

\$35 per person. Package includes soft drinks, coffee & tea.

All prices subject to New Jersey Sales Tax, 20% Service Charge & Room Fee.

Luncheon Buffet

Available Start Times Between 11 am & 2pm

Starter-House Salad

Baby Greens with House Vinaigrette Dressing on the side.
Garnished with Cucumber, Carrot, Red Onion, Tomato &
Croutons.

Pasta (Choose One)

Penne Vodka

Pencil-Point Pasta in a Pink Vodka Sauce with Plum Tomatoes &
Fresh Basil.

Baked Ziti

Pasta with Romano & Ricotta Cheese topped with Mozzarella
Cheese & Marinara Sauce.

Stuffed Shells

Shells Stuffed with Ricotta Cheese & Topped with Mozzarella
Cheese & Marinara Sauce.

Chicken or Meat (Choose Two)

Chicken Parmigiana

Breaded Chicken Cutlets Topped with Marinara Sauce &
Mozzarella Cheese.

Chicken Piccata

Boneless Breast with Capers & White Wine in a Butter Lemon
Sauce.

Sausage & Peppers

Sweet Italian Sausage, Peppers & Onions.

Italian or Swedish Meatballs

Served in a Marinara Sauce or in a Brown Sour Cream Gravy.

Starch

Roasted Potatoes
Seasonal Mixed Vegetables

Dessert

Assorted Cookies

\$29 per person. Buffet includes rolls, butter, soft drinks, coffee & tea.

All prices subject to New Jersey Sales Tax, 20% Service Charge & Room Fee.

Look Who's Turning 16!

Starter (Choose One)

House Salad

Baby Greens with House Vinaigrette Dressing on the side. Garnished with Cucumber, Carrot, Red Onion, Tomato & Croutons.

Caesar Salad

Fresh Romaine & our own Roasted Garlic Dressing.

Choose Four Hot Hors d'oeuvres

Macaroni & Cheese Wedges

Bacon & Cheddar Potato Skins

Franks in a Blanket

Coconut Chicken Wings

Cheese Quesadillas

Fried Ravioli

Mozzarella Sticks

Mini Cheese Burgers

Chicken Tenders

Choose Two

Penne a La Vodka

Pencil-Point Pasta in a Pink Vodka Sauce with Plum Tomatoes & Fresh Basil.

Baked Ziti

Pasta with Romano & Ricotta Cheese topped with Mozzarella Cheese & Marinara Sauce.

Penne Alfredo

Pasta with Green Peas & Prosciutto in a Creamy Alfredo Sauce.

Chicken Parmigiana

Breaded Chicken Cutlets Topped with Marinara Sauce & Mozzarella Cheese.

Chicken Piccata

Boneless Breast with Capers & White Wine in a Butter Lemon Sauce.

Chicken Fingers

Breaded Chicken Fingers Deep Fried until Golden Brown served with Honey Mustard & Barbeque Sauce.

Dessert

Assorted Cookies Tray

\$35 per person. Buffet includes rolls, butter, soft drinks, coffee & tea.

All prices subject to New Jersey Sales Tax, 20% Service Charge & Room Fee.

Brunch Package

Available Start Times 10:30am - Noon.

Fresh Fruit Salad

Cole Slaw

Assorted Cheeses

Omelet Station

Ham, Broccoli, Onions, Green Peppers,
Cheddar Cheese & Mushrooms

Scrambled Eggs

Sausage Links

Bacon

French Toast

Home Fries

Toast

Sliced Beef Tenderloin

With a Bearnaise Sauce

Pick a Pasta

Stuffed Shells

Baked Ziti

Penne Vodka

\$36 per person. Brunch includes soft drinks, juice, coffee & tea.

All prices subject to New Jersey Sales Tax, 20% Service Charge & Room Fee.

Sushi Platters

Package A

Big Bob Monkey
3 Bro Nick
Futomaki Rainbow
Halloween Toms River
Jerry Yankee
Joe E. Fantastic

Package B

Avocado/Cucumber Philadelphia
California Salmon
Christmas Salmon Skin
Crab/Cucumber Shrimp Tempura
Cucumber Spicy Tuna
Eel Spicy Shrimp
Sweet Potato Tuna
White Tuna

Choice of 3 Rolls from "A" Choice of 4 Rolls From "B" \$60
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Choice of 10 Rolls from "B" \$75

Choice of 6 Rolls from "A" Choice of 8 Rolls From "B" \$125

Choice of 20 Rolls from "B" \$200

Chop sticks, soy sauce & wasabi included with all platters.

All prices subject to New Jersey Sales Tax, 20% Service Charge & Room Fee.

Add ons

Dessert Package

\$8 Per Person

Choice of 2 Cakes

Cheesecake

Chocolate Mousse

Peanut Butter Pie

Carrot Cake

Limoncello

Coconut Cake

Banquet Add Ons & Enhancements

Shrimp Cocktail \$15/Dozen

Carving Station

Choice of Roast Beef, Pork or Turkey Breast \$4pp

Upgrade to Filet Mignon or Ribeye \$6pp

Chicken Tenders-\$45 Full Tray-\$30 ½ Tray

Served with Honey Mustard or BBQ Sauce

French Fries-\$10 ½ Tray

Each Package is priced for the choices given. If you would like any additional choices added on to your current package, please add an additional \$3 per person (Unless already priced out in this booklet).

Bar Options

Open Bar (Consumption)

Beer & Wine Only (Consumption)

Cash Bar (Your guest pay for themselves)

The Villa is the only licensed authority to sell & serve liquor on the premises; therefore, liquor is not permitted to be brought onto the property.

All bar options are subject to NJ Sales Tax & 20% Gratuity.