

The Villa Restaurant

PRIVATE EVENTS & CATERING



Kellie Lander
Event Coordinator
781-433-9001
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The Villa Restaurant has been and continues to be the most popular family Italian American restaurant in the Boston Metro West area. The Villa's fame comes from over fifty years of consistent quality food and generous portions at a great price along with friendly, efficient service. Great specialty items like Chicken Parmagiana to Veal Marsala has made The Villa the place to go for Italian specialties, steaks and ocean fresh seafood. Unlike many restaurants in today's marketplace, The Villa prepares most of its entrees from scratch. We stay away from processed foods, and we use only oils that are trans fat free.

History

Established in 1950, The Villa's history is long and steeped in tradition. For many years it was the favorite restaurant of Johnny Most, the famous "Voice of the Celtics". Today it would not be surprising to see Dennis Eckersley of the Boston Red Sox or football legend Doug Flutie dining here. The Villa actually started in the 1920's as The Studio. For many years it was a popular stop for folks going to "the country" for the day. It is legend to have had its day as a speakeasy during prohibition. It first became The Villa Restaurant in the 50's.

Easy, Affordable, Enjoyable.
We look forward to being part of your special time!

Off-Site Catering also Available!

The Villa Restaurant
124 East Plain St Wayland,
MA 01778
villarestaurantwayland.com



Pricing, Fees & Additional Information

At The Villa we do not have rental charges in order to reserve any of our space's. Pricing is based on a food & beverage minimum which is determined by a multitude of factors. Please inquire with our Event Coordinator regarding what the minimum would be for your event.

A 7% tax, 20% gratuity and 5% admin fee is added to the final bill.

The Villa does not require a deposit and we typically do not pre-charge anything. A final bill will be presented at the end of your event (this is subject to change based on your specific event). We do require a contract in order to confirm your hold.

A final head count and finalized menu is required two weeks prior to your event.

Contact Information

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Menus

HOUSE FAVORITES

Lasagnas (6-9ppl \$65 or 12-18ppl \$110)

Cheese

Ricotta, mozzarella and cheddar

Angus Beef

Cheese lasagna with added layers of ground angus

Spinach

Cheese lasagna with a healthy layer of baby spinach

Parmagiana's (6-9ppl or 12-18ppl)

Chicken \$80/\$150

Fried chicken breasts smothered with our house marinara and melted cheese

Veal \$100/\$190

Veal cutlets smothered with our house marinara and melted cheese

Eggplant \$60/\$110

Fresh eggplant sliced and fried with house marinara and melted cheese

Marsala (6-9ppl or 12-18ppl)

Chicken or veal tossed in a house marsala sauce with mushrooms. Add cheese \$15/\$30

Chicken \$90/\$170

Veal \$100/\$190

Scampi & Alfredo (6-9ppl or 12-18ppl)

House white wine/ garlic sauce or our house creamy alfredo served with Rigatoni. Add Broccoli \$15/\$30

Chicken \$90/\$170

Shrimp \$100/\$190

Salads (priced per person)

Garden Salad \$4.50pp

Iceberg lettuce, cucumber, red onion, carrots, tomato, house Italian

Caesar Salad \$4.75pp

Romaine lettuce, black olives, croutons, shaved parmesan, creamy Caesar

Super Salad \$9.99pp

Iceberg lettuce, cucumber, red onion, carrots, tomato, salami, provolone, roasted red peppers, house Italian

Antipasto Salad \$12pp

Fresh greens, tomatoes, black olives, roasted red peppers, red onion, Genoa salami, provolone, sea legs and shrimp, house Italian

Pasta w/ Marinara (6-9ppl or 12-18ppl)

Rigatoni, Spaghetti or Fettucine \$45/80

Manicotti \$75/\$110

Ravioli \$70/\$120

Add Ons (6-9ppl or 12-18ppl)

Meatballs 1oz \$50/\$85

Sweet Italian Sausage \$90/\$145

Steak Tips \$100/\$195

Shrimp \$65/\$125

Appetizers (6-9ppl or 12-18ppl)

Chicken Fingers \$70/ \$110

Choice of dipping sauce

Toasted Ravioli \$75/\$120

Served with house marinara

Stuffed Mushrooms \$55/\$90

Garlic Bread \$4.99pp

Add cheese \$1

Onion Rings \$40/\$60

Fried Mozzarella \$50/\$90

Cold Platters (one platter per 25 people)

Crudit  \$50

raw vegetables served with your choice of hummus or house Creamy Italian

Fruit Platter \$55

chefs' selection of seasonal fruit

Cold Cut Platter \$75

Genoa salami, ham, prosciutto, provolone, cheddar, mozzarella

Grilled Vegetable Platter \$50

grilled vegetables with balsamic glaze

Sides (6-9ppl or 12-18ppl)

Potatoes \$45/\$80

Mashed, baked or roasted Italian

Rice Pilaf \$30/\$50

Vegetables \$35/60

Baby carrots, corn, green beans or broccoli

Loaf of French Bread \$7

Serves 10

Desserts (6-9ppl or 12-18ppl)

Grapenut Pudding \$75/\$140

Bread Pudding \$75/\$140

Apple Crisp \$85/\$175

***Special requests welcomed!**

****Most orders can be accommodated day of**

*****Delivery upon request for orders of \$500 or more.**

Delivery charge may be added.

GOOD NU SAFE SANITATION

Please know that we take our responsibilities to keep safe very seriously. Be assured we have taken the steps to comply with state mandatory safety standards for workplaces.

We provide hand washing capabilities and we are regularly sanitizing high-touch areas.



Our staff has received training regarding social distancing and hygiene protocols.



We have established thorough cleaning and disinfecting protocols.



Our GOOD NU management team and staff are closely monitoring developments with the #COVID19 and are taking extra precautions to keep our guests safe. We have recently installed sanitation stations throughout the restaurant, as well as disposable disinfecting wipes in the bathroom. Our kitchen staff has been retrained in all things hand washing and glove usage and are taking extra precautions with all food handling. Our team is washing our hands consistently and more so than usual and disinfecting of tables and chairs has also been increased for your safety. To reinstate extra confidence, we ensure that our sickleave policies are flexible and consistent with public health guidance and our employees are aware of these policies.