



CATERING & EVENTS



124 E Plain St
Wayland, MA
(508) 653-8570

CONTACT US

The Villa has been hosting events for friends and family for the past 70 years. Whether you are looking for catering or hosting an event in one of our rooms, we promise to make your event special and memorable

Contact our **Event Coordinator, Kellie Lander**, directly at (781) 433-9001 or klander@goodnuhospitality.com



Dining Room

DINING ROOM

Semi-Private Back Dining Room

Up to 40 guests

Full Dining Room Buy Out

Up to 60 guests



Lounge

LOUNGE

Semi-Private Bar Room

Up to 40 guests

Full Bar Buy Out

Up to 60 guests

Ask us about a full venue buy out!

SALADS

Pricing based per person

Garden

lettuce, tomato, green pepper, red onion, carrots **4.50**

Caesar

Romaine, shaved parmigiana, croutons, Caesar dressing **4.75**

Antipasto

lettuce, tomato, olives, roasted red peppers, red onion, Genoa salami, provolone, shrimp, House Italian **15**

Super

lettuce, tomato, olives, roasted red peppers, red onion, Genoa salami, provolone House Italian **10**

bottle of dressing 9



GARLIC BREAD

Garlic Bread

2 pieces per person **5pp**

Cheesy Garlic Bread

2 pieces per person **6pp**

PLATTERS

Pricing based per person

Veggie Platter

fresh vegetables served with Creamy Italian **3pp**

Fruit Platter

Fresh seasonal fruit **4pp**

Cheese & Crackers

Assortment of cheese and crackers **4pp**



APPETIZERS

Chicken Fingers

served with choice of BBQ, Buffalo or Teriyaki **70/110**

Toasted Ravioli's

fried North End raviolis served with a side of marinara **75/120**

Arancini

fontina and pancetta **55/90**

Onion Rings

Spanish onions, cut and fried golden **40/60**

Mozzarella Sticks

served with house marinara **50/90**

Stuffed Mushrooms

Seafood stuffing **55/90**

ENTREES

Pricing based off trays sized for 6-9ppl / 12-18ppl

Lasagna

Cheese, Angus Beef or Spinach 65/110

Chicken Parmigiana

Fried chicken breast smothered in marinara and mozzarella 80/150

Veal Parmigiana

Veal cutlets smothered with house marinara and mozzarella 100/190

Eggplant Parmigiana

Fresh cut eggplant, sliced and fried. Smothered with marinara and cheese 60/110

Chicken Marsala

chicken cutlets tossed in a sweet marsala wine with mushrooms 90/170

Chicken Cacciatore

chicken tossed in marinara with onions, peppers and mushrooms 65/130

Sausage, Onions & Peppers

Sweet Italian sausage, sauteed with onions, peppers and marinara 80/150

Meatballs

Beef & pork meatballs baked in our house marinara sauce 50/85

Bread

30" French Loaf

7

PASTA

Pasta

Spaghetti, Penne, Fettucine 45/80

Sauces

marinara, meat sauce, alfredo, butter, oil, aglio olio, garlic butter, pesto, pesto-alfredo, tomatillo, vesuvio, mushroom, cacciatore MKT

Don't see what you are looking for on the menu, just ask!

Buffet



PASTA ENTREES

Pricing based off trays sized for 6-9ppl / 12-18ppl

Shrimp Scampi

Alfredo or Scampi
over Penne pasta 115/195

Chicken & Broccoli

Alfredo or Scampi
over Penne pasta 105/185

Spinach Florentine Agnolotti

With cherry tomatoes
tossed in a creamy pesto
sauce 75/130

Lobster Ravioli

North End lobster filled
ravioli, house vodka sauce 80/150

Primavera

seasonal vegetables in a
creamy garlic sauce over
penne 65/130

Cheese Ravioli

Jumbo three cheese raviolis
tossed in marinara 70/120

Manicotti

North End stuffed shells
filled with seasoned ricotta
in marinara sauce 75/110



Parmigiana

A LA CARTE

Pricing based per person

Steak Tips

Bourbon marinated and
grilled 14pp

Salmon

fresh Atlantic salmon from
Captain Marden's 12pp

Marinated Chicken Breast

marinated in house
dressing and grilled 8pp

SIDES

Vegetables

Green beans, glazed carrots,
corn or broccoli 32/55

Potatoes

Baked, mashed or roasted
fingerling 45/80

Risotto

Parmesan or Mushroom 50/85

Mediterranean Cous Cous

chilled cous cous salad with
olives, parsley, onion,
tomato and feta 50/85



Pizza



Cannolis

CANNOLI BAR

Golden cannoli shells filled with creamy ricotta filling and sprinkled with powdered sugar \$3 each

chocolate chips | pistachio | crushed Oreos |
Reese's pieces
+\$1pp

DESSERTS

Tiramisu

layers of a velvet cream and espresso-soaked lady fingers

Chocolate Mousse Cake

layers of dark and white chocolate mousse with moist chocolate cake. 3" individual cakes

Lemoncello Cake

whole \$80 / Slice \$7

4pp

Grapenut Pudding

Small 6-9ppl / Large 12-18ppl

75/140

9 ea.

Ricotta Cheesecake Square

topped with fresh fruit

6 ea.

Coffee & Tea Station

Cream & sugar

3.50



Tiramisu

Delivery available for orders over \$750.

A 7% tax, 20% gratuity and 6% admin fee are added to the final bill. Minimums are based on net sales. Taxes, gratuity and administration fees are not included in the minimum.

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GOOD NU HOSPITALITY

The communities surrounding our restaurants are our lifeblood. Our neighbors are our guests, our friends, and our extended families. Over the years, we have developed lasting relationships with great organizations that support our neighbors and the interests of our communities. We believe that being a good neighbor means being involved and setting an example for our employees, friends, and families.

We are thankful for the support of our neighbors. We are thankful for the opportunity to be part of great neighborhoods and the positive impact that the neighborhoods have had on us. Our guests and neighbors have allowed us to be a small part in so many great moments in their lives, and we feel it is our responsibility to make sure we give back to them.

We are proud to pay it forward and ecstatic to be associated with so many great charities!

