



Luncheon Menu

Plated Entrées

Served with soup du jour or salad and your choice of vegetable, starch and dessert

Baked Virginia Ham	\$21
<i>Hawaiian Sauce</i>	
Roasted Turkey	\$24
<i>Served with cranberry sauce, homemade stuffing and gravy</i>	
Chicken Marsala	\$24
<i>Marsala wine sauce with mushrooms</i>	
Chicken Roselo	\$24
<i>Artichokes, mushrooms and herbs in a white wine sauce</i>	
Chicken Piccata	\$24
<i>Lemon and caper sauce</i>	
Chicken Vesuvio	\$24
<i>Garlic white wine sauce</i>	
Chicken Parmesan	\$25
<i>Breaded, topped with provolone cheese and Pomodoro sauce</i>	
Chicken Cordon Bleu	\$26
<i>Stuffed with ham and Swiss cheese, lightly breaded, topped with supreme sauce</i>	
Chicken Florentine	\$26
<i>Stuffed with spinach, sun dried tomatoes and wild rice, lightly breaded with a white wine and herb sauce</i>	
Chicken Brochette Bernadette Skewers	\$26
<i>Grilled, served with vegetables and a teriyaki glaze; combination chicken and beef \$2</i>	
Roast Sirloin of Beef	\$28
<i>Served with bordelaise sauce</i>	
Filet Mignon	\$34
<i>Char broiled, topped with au jus and a mushroom cap</i>	
Carnitas	\$25
<i>Traditional Mexican braised pork served with tortillas</i>	
Roasted Pork Loin	\$26
<i>Slow roasted pork medallions served with your choice of sauce; Sherry plum sauce, apricot brandy sauce or sweet chipotle</i>	
Tortilla Crusted Tilapia	\$25
<i>Served with pineapple salsa</i>	
Grilled Salmon	\$28
<i>Served with a dill sauce</i>	
Fettuccini	\$22
<i>Served with marinara or garlic cream sauce; add Chicken \$2 or Shrimp \$3</i>	
Pasta Primavera	\$22
<i>Penne pasta tossed with fresh vegetables and a white wine sauce add Chicken \$2 or Shrimp \$3</i>	
Pasta Rotolo	\$24
<i>Spiral rolled pasta filled with spinach, ricotta and Italian cheeses served with your choice of 2 sauces; Marinara, béchamel or pesto</i>	
Eggplant Parmesan	\$24
<i>Breaded eggplant, topped with provolone and Pomodoro sauce, traditionally served over fettuccini</i>	

Sandwiches

Served with soup du jour or salad, your choice of vegetable, starch or fresh fruit cup and dessert

Grilled Reuben	\$18
<i>Corned beef, Swiss cheese, sauerkraut and Thousand Island dressing grilled on marble rye</i>	
Turkey Cranberry Brie	\$19
<i>Oven roasted turkey, cranberry chutney, brie, arugula on a ciabatta roll</i>	
Ham Gruyere & Apple	\$19
<i>Grilled with dijon mustard served on sourdough bread</i>	
Asian Chicken Wrap	\$19
<i>Grilled chicken, cabbage & carrot slaw, scallions and almonds served with a sesame vinaigrette</i>	
Grilled Chicken with Pesto	\$19
<i>Pesto aoli, tomato and arugula served on a ciabatta roll</i>	
Chicken Salad Croissant	\$19
<i>Prepared with almonds and grapes served on a buttery croissant</i>	
Dill Tuna Salad with Avocado	\$18
<i>Avocado and tomato served on a buttery croissant</i>	
Barbeque Grilled Shrimp Wrap	\$22
<i>Shredded cabbage & carrot slaw, scallions, cheddar cheese in a flour tortilla</i>	
Gouda Grilled Cheese	\$18
<i>Gouda, sauteed mushroom and onion with a balsamic glaze on sourdough bread</i>	
Roasted Fennel & Artichoke Wrap	\$18
<i>Roasted fennel, artichoke, red onion, feta with olive oil, lemon juice and oregano in a spinach tortilla</i>	

Salads

Served with soup du jour or fresh fruit cup and dessert

Julienne Salad	\$18
<i>Ham, turkey, hard-boiled egg, tomato, Swiss and American cheese</i>	
Asian Grilled Chicken Salad	\$19
<i>Romaine, cabbage, carrots and scallions topped with wontons and almonds served with sesame vinaigrette</i>	
Chicken Salad	\$19
<i>Prepared with almonds and grapes served on a bed of spring mix</i>	
Grilled Chicken Caesar Salad	\$19
<i>Romaine lettuce topped with Caesar dressing, garlic croutons, parmesan cheese and tomato</i>	

Children's Menu

Served with soup du jour or salad and dessert

Chicken Fingers	\$15
<i>Served with French fries and vegetable</i>	
Hamburger/Cheeseburger	\$15
<i>Served with French fries and vegetable</i>	
Macaroni & Cheese	\$13
<i>Served with vegetable</i>	
Grilled Cheese	\$13
<i>Served with French fries and vegetable</i>	
Cheese Quesadilla	\$13
<i>Served with French fries and vegetable</i>	
Hot Dog	\$14
<i>Served with French fries and vegetable</i>	
Spaghetti with Meatballs	\$15
<i>Served with vegetable</i>	

Vegetable

Bermuda Blend ♦ Glazed Baby Carrots ♦ Broccoli Spears ♦ Green Beans Almandine
Julienne Medley ♦ Mexican Zucchini ♦ Elote Style Corn
Roasted Brussels Sprouts
(additional \$1.50 per person)
Grilled Asparagus
(additional \$1.75 per person)

Starch

Twice Baked Potato ♦ Vesuvio Potatoes ♦ Oven Roasted Potatoes ♦ Rosette Mashed Potatoes
Rosette Mashed Sweet Potatoes ♦ Chipotle Sweet Potatoes ♦ French Fries ♦ Sweet Potato Tots
Wild Rice ♦ Rice Pilaf ♦ Cilantro Lime Rice ♦ Rice with Beans ♦ Couscous ♦ Fettuccini
Pasta Salad ♦ Potato Salad

Dessert

Vanilla Ice Cream ♦ Chocolate Ice Cream ♦ Sherbet

We will gladly cut your special occasion cake and serve with any of the above

Chocolate Mousse

(additional \$1.25 per person)

Ice Cream Sundae

Chocolate or Strawberry Sauce topped with whipped cream and a cherry

(additional \$1.75 per person)

Brownie Sundae

Topped with vanilla or chocolate ice cream, chocolate sauce, whipped cream and a cherry

(additional \$3.00 per person)

Includes freshly brewed coffee, tea and iced tea.

*Applicable sales tax, service charge and room rental fee will be added to current prices.
Prices and menu items subject to change without notice.*

1401 W. Lake Street Bartlett, Illinois 60103

630-289-1000

www.villaolivia.com

