



*Villa*  
CESARE  
SCHERERVILLE, IN

900 EAGLE RIDGE DR, SCHERERVILLE, IN  
219-322-3011 | [EVENTS@VILLACESARE.COM](mailto:EVENTS@VILLACESARE.COM)  
[WWW.VILLACESARE.COM](http://WWW.VILLACESARE.COM)

**TAX & SERVICE CHARGE** • Menu pricing does not include a 7% Indiana state tax and 20% service charge.

**DEPOSIT** • \$1,000 deposit is required for the Venezia or Roma rooms, and a \$500 deposit for the Palermo room.

**FINAL PAYMENTS & ARRANGEMENTS** • Food and beverage selection must be made 30 days prior to event. Final payment, guest count and floor plan information must be finalized 14 days prior to event, with the exception of funeral events. Any changes within 14 days of standard events will not be guaranteed. There will be a 3% surcharge on all credit card payments.

**CANCELLATION** • Deposits in connection with bookings are 100% non-refundable and non-transferable. If an event is canceled between ninety (90) days prior and ten (10) days prior to the event date, the Client shall be liable for paying the guest minimum as stated in the contract. If an event is canceled less than ten (10) days prior to the event, the Client shall be liable for ALL payments associated with the final guest count as stated in the contract.

# PACKAGES

family-style

bread & butter + coffee & tea + linens

*Emerald*

46

house salad + two sides + pasta + two entrées

*Diamond*

55

house salad + two sides + pasta + two entrées

4.5-hour standard bar + champagne toast

*Platinum*

64

house salad + two sides + pasta + two entrées

4.5-hour standard bar + champagne toast +

choice of four hors d'oeuvres + chair covers

## *Entrées*

**chicken** – vesuvio • parmigiana • epicurean  
romano • piccata • oven roasted herb • fried

**beef** – braised • kentucky bourbon brisket

**pork** – oven roasted tenderloin • italian sausage +  
peppers • polish sausage + sauerkraut

**fish** – baked white • fried white

**vegetarian** – eggplant parmigiana • lasagna

**pasta** – alfredo • marinara • diablo

**additional entrée 5**

## *Sides*

garlic smashed potatoes • mashed potatoes  
• roasted red potatoes • green beans + bacon +  
onions • broccoli + carrots + cauliflower • zucchini  
+ squash + red peppers + olive oil + garlic + basil

## *Hors D'oeuvres*

28

choice of 5

**hot** – stuffed mushrooms • meatballs • fried ravioli  
• potato kegs • boneless wings • cheese curds •  
chicken pot stickers • spinach artichoke dip +  
toasted bread

**cold** – domestic cheese platter • vegetable platter  
• fruit platter • bruschetta • peppadew

**add up to 4 to a package 6.50**

# BAR PACKAGES

*Beer, Wine & Pop*

15

miller lite + yuengling draft + red & white wine

*Standard*

18

spirits + miller lite + yuengling draft + wine

*Call*

23

spirits + miller lite + yuengling draft + wine

*Top Shelf*

27

spirits + draft + wine + two bottled beers

**add two bottled beers to a package 2 • craft 3**

**add outdoor bar for cocktail hr (beer + wine) 200**

## MORE OPTIONS

punch bowl (serves 35) 60 • pop bar 5 • bottle of  
house wine 15 • carafe of pop 6 • of coffee 12

**bartender fee (cash bar only) 100**

## *Luncheon*

28

*Brunch Buffet*

28

*Plated Dinners*

bread + house salad + two sides + top shelf bar

**roasted pork tenderloin 59**

**chicken piccata 59**

**chicken romano 59**

**chicken epicurean 59**

**red wine-braised short ribs 62**

**beef tenderloin + chicken 76**

# MISCELLANEOUS

security fee 225

chair covers + sash 5

chiavari chairs 8

ceremony gazebo rental + chairs 1,200

patio heater 100

**BRIDAL SUITE 750**

## KIDS

ages 6-11 half price

ages 5 & under free

***we can also prepare personalized and custom  
menus that fit you and your guests' desires***

# MENU OPTIONS

## *Chicken*

**Vesuvio** – roasted chicken in a lemon, garlic & white wine sauce

**Parmigiana** – italian breaded chicken topped with marinara & mozzarella cheese

**Epicurean** – egg battered chicken breast sautéed & glazed with white wine, finished with a cream sauce

**Romano** – parmesan & romano breaded chicken breast served on a bed of marinara & drizzled with alfredo sauce

**Piccata** – seared chicken breast with white wine, lemon & capers

**Oven Roasted Herb** – bone-in chicken tossed in olive oil & italian seasoning

**Fried** – battered & deep fried

## *Beef*

**Braised** – slow roasted shoulder cut

**Kentucky Bourbon Brisket** – slow braised brisket in a bourbon barbeque sauce

## *Pork*

**Oven Roasted Tenderloin** – whole pork loin thinly sliced, roasted with fresh herbs & topped with a demi-glaze

**Italian Sausage + Peppers** – mildly seasoned sausage with bell peppers

**Polish Sausage + Sauerkraut** – seared kielbasa sausage and tangy sauerkraut

## *Fish*

**Baked White** – served with lemon dill butter or tartar sauce

**Fried White** – served with lemon dill butter or tartar sauce

## *Vegetarian*

**Eggplant Parmigiana** – italian breaded eggplant steak topped with marinara & mozzarella cheese

**Lasagna** – baked pasta layered with marinara & mozzarella cheese

## *Pasta*

**Diablo** – cajun seasoning, mushrooms, bowtie pasta in a cheesy cream sauce



# LUNCHEON OPTIONS

## Brunch Buffet

Ham Sandwiches on Pretzel Rolls, Chicken Salad on Mini Croissants, Fresh Fruit Display, Garden Salad with Choice of Dressing, Breakfast Sausage, Bacon, Scrambled Eggs, Western Omelet, Choice of Chicken (Fried or Baked) or Pasta Dish

## Plated

*Includes plated salad, sliced Italian bread, and coffee/hot tea*

**Entrees (Choose One) | Potato (Choose One) | Vegetable (Choose One)**

## Family-Style or Buffet

*Includes plated salad, sliced Italian bread, and coffee/hot tea*

**Entrees (Choose Two) | Potato (Choose One) | Vegetable (Choose One)**

**Entrees:** Roast Beef with Gravy, Braised Beef, Chicken (Baked or Fried), Baked or Fried White Fish, Roasted Pork Tenderloin, Polish Sausage with Sauerkraut, Italian Sausage with Peppers & Mostaccioli, Chicken Bowtie Diablo Pasta

**Potatoes:** Mashed, Garlic Mashed, Italian Style, Roasted Baby Reds, Risotto

**Vegetables:** Green Beans with Bacon & Onions, Glazed Carrots, California Blend, Broccoli