

# *A Villa Louisa*

*60 Villa Louisa Rd, Bolton CT 06043*

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## *Delightful Dinner Buffet or Plated*

### Stationary Displays Set Upon Arrival

#### Choose Two

- Fresh Vegetable Crudités w/ Wasabi Ranch Dip**
- Cheese Fruit, Pepperoni & Crackers Display**
- Warm Spinach Artichoke Dip** with Bagel Slices (add \$2.00)
- Lobster Dip & Chips** (add \$2.00)
- Italian Antipasto Platter** with warm rolls (add \$4.00)

#### Choose One for Plated, Two for Buffet

- Mixed Green, Caesar, Tomato Cucumber Dill, Fresh Fruit, Sesame Noodle, Fancy Potato Salad**
- Fresh Mozzarella Tomato Basil Salad** (add \$ 1.00)
- Mediterranean Chopped Salad with Fresh Herbs Vinaigrette** (add \$1.00)
- Served with Warm Rolls and Butter

### Choice of Three Main Entrees

- Roasted Asian Marinated NY Sirloin** Sliced & Served with Teriyaki Glaze (**Gluten Free**)
- Peppercorn & Garlic Roasted NY Sirloin** Sliced & Served with Marsala Mushrooms Demi-glace
- Prime Rib Au Jus or Tenderloin Béarnaise** (market price)
- New England Stuffed Sole** with Cracker & Crab Filling, Topped with Sherry Cream Lobster Sauce
- Grilled Atlantic Salmon** with Dill or Dijon Cream Sauce
- Baked Scrod Casino**, Garlic Butter with Bacon, Red & Green Peppers
- Cajun Tilapia** Sautéed with Onions & Roasted Red Peppers Topped with Butter Wine Sauce
- Crepes au Sherry with Seafood** - Shrimp, Scallops and Crab Filling in Newburg Sauce with Mushrooms & Peppers
- Baked Stuffed Shrimp** - Crab and Seafood Stuffing with Drawn Butter & Lemon (please add \$5)
- Chicken Marsala** Sautéed with Wild Mushrooms & Marsala Wine Sauce
- Francaise Chicken Breast** with Classic Lemon Butter Wine Sauce
- Chicken Piccata** Egg Battered Sautéed in Butter Lemon Wine Onion Garlic & Capers
- Baked Stuffed Chicken** Traditional or Apple Cranberry Dressing, Veloute Sauce
- Chicken Breast Florentine** Sautéed with Spinach & Garlic, Topped with Swiss Cheese & Lemon Mornay Sauce
- Teriyaki Marinated Chicken Breast** with Mango-Pineapple Cilantro Salsa (**Gluten Free**)
- Chicken Italiano** Sautéed Breast Smothered in a Rich Vegetables & Fresh Herbs Sauce
- Penne Primavera** Sautéed with Garlic and Oil in a Light Cream Sauce (**Vegetarian**)
- Portabella Mushroom** Filled with Curried Vegetables, Chick Peas & Baked in a Marinara Sauce (**Vegan**)

### Choose One Starch & One Vegetable

- Roasted Herb Red Potatoes, Classic or Garlic Mashed Potatoes, Rice Pilaf**
- Steamed Vegetable Medley, Honey Glazed Green Beans, Steamed Broccoli**

### Choose One Dessert

- Strawberry, Peach & Whipped Cream Cake
- Strawberry, Raspberry, or Chocolate Mousse Cake
- Ice Cream Roll with Melba Sauce
- Soda, Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Teas are Included**

**Minimum requirement 30 guests or additional labor costs apply**

**Includes Room set up, Table Linens**

**\$125 bartender fee for cash or consumption bar**

#### Optional Upgrades

- Passed Hot Hors D'oeuvres, non-alcoholic Fruit Punch or Mimosa Bowl
- Cash Bar, Bottled Wine or Wine Station Option Available
- Chocolate Dipped Strawberries, Cookies, Italian Pastries
- Ice Cream Bar and Other Desserts Available