

A Villa Louisa

Specializing in Events Since 1890

60 Villa Louisa Road Bolton CT 06043

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Lovely Lunch 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 \$1.00)

Lobster Dip & Chips (add \$1.00)

Choose One for Plated Lunch, Two For Buffet Lunch

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 Limoncello Vinaigrette (add \$1.00)

Served with Warm Rolls and Butter

Choice of Two 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

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

30 minimum requirement or additional labor costs apply

Optional Upgrades

Passed Hot Hors D'oeuvres, non-alcoholic Fruit Punch or Mimosa Carafes

Cash Bar, Bottled Wine

Chocolate Dipped Strawberries, Cookies, Italian Pastries

Ice Cream Bar and Other Desserts Available