

# ***A Villa Louisa***

60 Villa Louisa Road, Bolton, CT  
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## ***Prom Package***

### **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 & Bagel 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 Limoncello 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-glacé
- 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 Dijon Dill 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 Orange Cranberry Dressing, Veloute Sauce
- Chicken Breast Florentine** Sautéed with Spinach & Garlic, Topped with 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 Sundae
- Soda, Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Teas are Included

\$125 bartender fee

**Security Required!**