

A Villa Louisa

Specializing in Events Since 1890

60 Villa Louisa Road Bolton CT 06043
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Sweet 16 & Quinceanera Package (5-hour package)

Choose Two Stationary Displays, Set Upon Arrival

Fresh Vegetable Crudités w/ Wasabi Ranch Dip
Cheese Fruit, Pepperoni & Crackers Display
Nachos w/ Cheese Sauce & Salsa
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

Pernil al Horno Pork Shoulder Well Seasoned & Slow Roasted Until Fork Tender
Chicken w/ Adobo Garlic, Oregano, Cilantro & Vinegar Bone Inn Chicken Roasted Golden Brown
Asopao de Pollo Chicken Thighs Stewed w/ Green Olives, Cilantro, Adobo, Garlic
Carne Guisada Beef & Potato Stewed in Sofrito, Oregano & Garlic Adobo Sauce
Roasted Asian Marinated NY Sirloin Sliced & Served with Teriyaki Glaze (**Gluten Free**)
Peppercorn & Garlic Roasted NY Sirloin Sliced & Served with Marsala Mushrooms Demi-glaze
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
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**)
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

Arroz con Gandules, Roasted Herb Red Potatoes, Classic or Garlic Mashed Potatoes, Rice Pilaf
Fried Plantains, Steamed Vegetable Medley, Honey Glazed Green Beans, Steamed Broccoli

Choose One Dessert

Fancy Tiered Cake from Modern Pastry Bakery
Soda, Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Teas are Included

Optional Upgrades

Passed Hot Hors D'oeuvres, Nonalcoholic 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