

A Villa Louisa

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Anniversary Package

Cocktail Hour Displays Set Upon Arrival

Seasonal Crudit  Display with Fresh Garden Vegetables & Herb Ranch Dip

Imported Cheeses, Cured Meats, Seasonal Fruit, & Crackers

Warm Spinach & Artichoke Dip with Toasted Crostini (+\$2 per person)

Creamy Lobster Dip with Crostini & Assorted Crackers (+\$3 per person)

Italian Antipasto Display with Imported Meats, Cheeses, Marinated Vegetables, Olives & Artisan Bread (+\$4 per person)

Mediterranean Mezze Display with Hummus, Tzatziki, Roasted Red Pepper Dip, Pita & Fresh Vegetables (+\$3 per person)

Champagne or Spumante Toast

Salad Option: Choose One for Plated, Two for Buffet

Mixed Green, Caesar, Baby Spinach Salad with Goat Cheese, Cranberries & Candied Pecans,
Pear & Gorgonzola Salad with Candied Walnuts(+\$2), Herb Red Potato Salad, Heirloom Tomato &
Cucumber Salad with Fresh Dill

Mediterranean Chopped Salad with Limoncello Vinaigrette (add \$1.00)

Fresh Mozzarella Caprese Salad (add \$ 2.00)

Burrata Salad (+\$5 per person)

Served with Warm Rolls and Butter

Appetizer Course-Choose One

Soup

New England Clam Chowder

Butternut Squash Bisque

Roasted Tomato Basil Bisque

Lobster Bisque (Market Price Upgrade)

Pasta

Penne with Tomato Basil Cream Sauce

Cavatappi alla Vodka

Mushroom Ravioli with Truffle Cream Sauce

Pappardelle with Braised Short Rib Rag 

(Market Price Upgrade)

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-glaze

Prime Rib Au Jus or Tenderloin B arnaise (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

Parmesan Herb-Crusted Cod with Lemon Butter Sauce

Mediterranean Salmon with Tomatoes, Feta & Spinach

Shrimp & Scallop Scampi over Angel Hair Pasta

Chicken Marsala Saut ed with Wild Mushrooms & Marsala Wine Sauce

Francaise Chicken Breast with Classic Lemon Butter Wine Sauce

Chicken Piccata Egg Battered Saut ed in Butter Lemon Wine Onion Garlic & Capers

Baked Stuffed Chicken Traditional or Orange Cranberry Dressing, Veloute Sauce

Lemon Herb Grilled Chicken with Roasted Garlic Butter (Gluten-Free)

Marry Me Tuscany Chicken w. sun-dried tomatoes in a cream sauce

Chicken Bruschetta - Grilled Chicken Breast Topped with Fresh Tomatoes, Basil, Mozzarella & Balsamic Glaze

Wild Mushroom Ravioli with Truffle Parmesan Cream **(Vegetarian)**
Spinach & Ricotta Tortellini with Vodka Cream Sauce **(Vegetarian)**
Stuffed Eggplant with Quinoa, Spinach & Tomato Basil Sauce **(Vegan)**
Mediterranean Stuffed Bell Pepper with Quinoa, Lentils & Fresh Herbs **(Vegan)**

Choose One Starch & One Vegetable

Roasted Herb Red Potatoes, Classic or Garlic Mashed Potatoes, Rice Pilaf, Parmesan Risotto *(+\$3 per person)*
Steamed Vegetable Medley, Honey Glazed Green Beans, Steamed Broccoli in Garlic Oil, Veggie Stir Fry

Anniversary Cake

Soda, Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Teas are Included

25 persons minimum

If less than 50 people, a minimum of \$150 labor costs apply

Color Coordinated Linens of Your Choice, Lantern Centerpieces (in house only)