

A Villa Louisa

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Anniversary Package

Choose Two Stationary Displays Set Upon Arrival

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)

Champagne or Spumante Toast

Salad Option: 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 Appetizer Course

Seafood Newburg in Puff Pastry Cup, Clam Chowder, Butter Nut Squash Bisque
Penne with Tomato Basil Cream Sauce, Pumpkin Ravioli with Sage Cream Sauce

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 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 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

Anniversary Cake

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

25 people minimum if less than 50 people a labor fee will be added

Please add 20% Service Charge and 7.35% Sales Tax to All Prices
Includes Room set up & Gold Chivari Chairs

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

Optional Upgrades

Passed Hot Hors D'oeuvres, Chocolate Dipped Strawberries, Cookies, Italian Pastries

