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A Villa Louisa

60 Villa Louisa Road, Bolton, CT 06043
(860) 646-3161
www.avillalouisa.com

Anniversary 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)

Champagne or Spumante Toast

Two Bottles Wine During Dinner per Table

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-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 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
\$42 per Person, with 5 Hours Premium Open Bar \$66 per Person
For Cash Bar or Consumption Bar Please Add \$125 Bartender Fee
Please add 20% Service Charge and 7.35% Sales Tax to All Prices
Includes Room set up, Seating Cards, Gold Chivari Chairs
Color Coordinated Linens of Your Choice, Lantern Centerpieces

Optional Upgrades

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