

A Villa Louisa

60 Villa Louisa Road, Bolton CT 06043
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Cocktail Reception

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

Lobster Dip & Chips

Italian Antipasto Platter with warm rolls

Choose Eight (hot & cold)

Unlimited Hot & Cold Hors D'oeuvres White Glove Service

Mac & Cheese Spoons, Seafood Bisque (served in mini cups), Baked Stuffed Mushrooms, Teriyaki Chicken or Beef Kebobs, Philly Cheese Steak Egg Rolls, Crab Cakes, Grilled Chicken Quesadillas, Scallops Wrapped in Bacon, Cajun Shrimp, Sesame Chicken, Potato Pancake with Smoked Salmon, Pork Pot Stickers, Beef Wellington, Risotto Bites
Beef or Chicken Chimichanga

Cold Canapés

Smoked Salmon on Brown Bread, Sesame Crusted Tuna w Cucumber Wasabi Sauce
Classic Tomato Basil Bruschetta, White Bean w/ Roasted Garlic Bruschetta
Mango Crab Salsa Phyllo Cups, Mojito Shrimp Salad Phyllo Cups
English Cucumber Cups Filled with Buffalo Chicken & Blue Cheese
English Cucumber Cups Filled with Smoked Ham & Cheddar Cheese

Dessert Served with Coffee Station - Choose One

Strawberry, Raspberry, or Chocolate Mousse Cake, Assorted Mini Desserts
Soda, Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Teas

(50 guest minimum)

\$30.00 per person

Plus 7.35% Sales Tax & 20% Service Charge.

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

Enhance your Cocktail Reception

\$6.00 Per Person Per Station

**Add Additional: Carving Station, Stir Fry Station, Italian Panini Station,
Mashed Potato Bar, Baked Potato Bar, Mini Slider Station,
Pasta Station, Taco Bar, Salad Station, Crepe Station
Assorted Mousse Station**

\$125 bartender fee for cash or consumption bar

(Chocolate, Raspberry & Orange mousse elegantly served in champagne flutes)