

# A Villa Louisa

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

## Wedding Cocktail Reception with Stations

### Stationary Displays Set Upon Arrival - Choose Six

- Fresh Vegetable Crudités w/ Wasabi Ranch Dip, Cheese Fruit, Pepperoni & Crackers Display
- Warm Spinach Artichoke Dip, Lobster Dip & Bagel Chips, Italian Antipasto Platter with Warm Rolls
- Smoked Salmon on Brown Bread, Sesame Seared Tuna w Cucumber Wasabi Sauce
- Classic Tomato Basil Bruschetta, White Bean w Roasted Garlic Bruschetta, Assorted Sushi Rolls (add \$3.00)
- English Cucumber Cups Filled with Buffalo Chicken & Blue Cheese, Tilapia Cilantro Ceviche
- Mango Crab Salsa Phyllo Cups, Mojito Shrimp Salad Phyllo Cups, Deviled Eggs, Salami & Herb Cream Cheese Cornucopia
- Toasted Pita Topped with Feta Cheese, Tomatoes, Oregon & Olive Oil, Shrimp Cocktail

### Unlimited Hot Hors D'oeuvres White Glove Service For the First Hour - Choose Six

- House Favorites, for More Options Ask to See Hors D'oeuvres Menu
- Mac & Cheese Spoons, Seafood Bisque (served in mini cups), Baked Stuffed Mushrooms, Sesame Chicken
- Teriyaki Chicken or Beef Kebobs, Philly Cheese Steak Egg Rolls, Beef or Chicken Chimichanga
- Crab Cakes, Cajun Shrimp, Scallops Wrapped in Bacon

### Pasta Station Served with Garlic Bread - Choose One

- Pasta Primavera Sautéed with Garlic in a Light Cream Sauce
- Fettuccine Alfredo, Tortellini Carbonara, Penne with Marinara, A La Vodka Sauce or Puttanesca Sauce
- Linguine with Bianco Clam Sauce, Bowties with Basil Pesto Sauce
- Pumpkin Ravioli with Sage Cream Sauce
- Shells with Portabella Mushrooms, Spinach & Tomato Basil Cream Sauce

### Carving Station - Choose One

- Roasted Asian Marinated NY Sirloin – Teriyaki Glaze on the Side
- Peppercorn & Garlic Roasted NY Sirloin – Wild Mushrooms Marsala Sauce on the Side
- Apricot Honey Glazed Baked Ham – Horseradish Mustard on the Side
- Roasted Turkey Breast – Cranberry Orange Chutney on the Side
- Prime Rib Au Jus or Tenderloin Béarnaise (please add \$5.00)

### Crepes Station – Choose One

- **SAVORY:** Pulled Pork w Cilantro & Roasted Garlic Chipotle Aioli, Wild Mushrooms with Goat Cheese & Parsley, Seafood Medley (Shrimp, Scallop & Crab), Spinach Caramelized Onions Feta & Ricotta Cheese, Chicken with Mushrooms Peppers & Fresh Dill
- **SWEET:** Rum Soaked Cherries with Mascarpone Cheese, Chocolate Crepes with Peanut Butter Mousse, Jelly & Chocolate Sauce, Berry Berry Cheese Cake, Caramelized Ripe Bananas with Nutella & Chocolate Sauce, Cinnamon Apples with Caramel & Vanilla Ice Cream

### Salad Station with Focaccia Bread - Choose Two

Mixed Green, Caesar, Tomato Cucumber Dill, Fresh Fruit, Sesame Noodle, Green Beans & Potato Salad, Fresh Mozzarella Tomato Basil Salad, Mediterranean Chopped Salad with Limoncello Vinaigrette

- Professional Wedding Cake & Champagne Toast, Wine on the Tables During Dinner
- Complementary Mirrored Vases with Fresh Flowers Included on All Guest Tables
- Five Hours of Premium Open Bar with Top Shelf Liquor and Bottled Beer
- A Villa Louisa Wedding Coordinator Will Help Organize and Coordinate Your Wedding
- Private Room Included with Silverware, Glassware, Linens, & Gold Chiavari Chairs

\$90 Price per Person, \$81 per Person for Young Adults under 21  
\$45 per person for Children under 10 & Entertainment,  
Please add 20% Service Charge and 7.35% CT sales tax to all Prices