

A Villa Louisa

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Delightful Dinner Buffet or Plated

Welcome Set Upon Arrival - Choose Two

Fresh Vegetable Crudités w/Ranch Dip, Cheese Fruit, Pepperoni & Crackers Display

Warm Spinach Artichoke Dip with Bagel Slices (add \$2.00)

Lobster Dip & Chips (add \$2.00)

Italian Antipasto Platter with warm rolls (add \$4.00)

Salad Station with Rolls & Butter – Choose one for plated. Choose two for Buffet

Mixed Green, Caesar, Baby Spinach Salad w. Goat Cheese, Cranberries & Candied Pecans

Herb Red Potato Salad, Heirloom Tomato & Cucumber w. Fresh Dill

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

Fresh Mozzarella Caprese Salad (add \$ 2.00)

Pear & Gorgonzola Salad with Candied Walnuts (add \$2.00)

Served with Warm Rolls and Butter

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 **(Gluten Free)**

Beef Bourguignon Tender braised beef slowly simmered w red wine, mushrooms, pearl onions

Prime Rib Au Jus or Tenderloin Béarnaise (market price) **(Gluten Free)**

New England Stuffed Sole with Cracker & Crab Filling, Topped with Sherry Cream Lobster Sauce

Grilled Atlantic Salmon with Dill or Dijon Cream Sauce **(Gluten Free)**

Parmesan Herb-Crusted Cod with Lemon Butter Sauce

Mediterranean Salmon with Tomatoes, Feta & Spinach **(Gluten Free)**

Shrimp Mussels & Scallop Scampi in a Garlic Butter Sauce

Chicken Marsala Sautéed with Wild Mushrooms & Marsala Wine Sauce **(Gluten Free)**

Chicken Francaise with Classic Lemon Butter Wine Sauce **(Gluten Free)**

Chicken Piccata Egg Battered Sautéed in Butter Lemon Wine Onion Garlic & Capers **(Gluten Free)**

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

Bourbon Brown Sugar Pork Loin Roasted pork loin glazed with a bourbon brown sugar reduction.

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

Wild Mushroom Pasta with Truffle Parmesan Cream **(Vegetarian)**

Penne Primavera Sautéed with Garlic and Oil in a Light Cream Sauce **(Vegetarian)**

Stuffed Eggplant with Quinoa, Spinach & Tomato Basil Sauce **(Vegan)**

Stuffed Bell Pepper with Quinoa, Mexican Spices & Fresh Herbs **(Vegan), Gluten Free**

Choose One Starch & One Vegetable

Roasted Herb Red Potatoes, Classic or Garlic Mashed Potatoes, Rice Pilaf, Roasted Garlic Parmesan Fingerling Potatoes

Parmesan Risotto (+\$3 per person)

Steamed Vegetable Medley, Honey Glazed Green Beans, Steamed Broccoli in Garlic Oil, Veggie Stir Fry

Choose One Signature Dessert

Strawberry Peaches & Whipped Cream Cake

Strawberry, Chocolate, Raspberry, Lemon Mousse Cake

Vanilla Ice Cream Roll served with Melba Sauce

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

