

A Villa Louisa

60 Villa Louisa Rd, Bolton CT 06043

860-646-3161

info@avillalouisa.com

Delightful Dinner Buffet or Plated

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 & Chips (add \$2.00)
- Italian Antipasto Platter with warm rolls (add \$4.00)

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 Fresh Herbs Vinaigrette (add \$1.00)
- 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-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
- Baked Stuffed Shrimp - Crab and Seafood Stuffing with Drawn Butter & Lemon (please add \$5)
- 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 Apple Cranberry Dressing, Veloute Sauce
- Chicken Breast Florentine Sautéed with Spinach & Garlic, Topped with Swiss 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

Choose One Dessert

- Strawberry, Peach & Whipped Cream Cake
- Strawberry, Raspberry, or Chocolate Mousse Cake
- Ice Cream Roll with Melba Sauce
- 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

Includes Room set up, Table Linens

\$125 bartender fee for cash or consumption bar

Optional Upgrades

- Passed Hot Hors D'oeuvres, non-alcoholic Fruit Punch or Mimosa Bowl
- Cash Bar, Bottled Wine or Wine Station Option Available
- Chocolate Dipped Strawberries, Cookies, Italian Pastries
- Ice Cream Bar and Other Desserts Available