

A Villa Louisa

60 Villa Louisa Road Bolton CT 06043

(860) 646-3161 info@avillalouisa.com www.avillalouisa.com

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

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

Baby Spinach Salad w. Goat Cheese, Cranberries & Candied Walnuts (add \$2.00)

Fresh Mozzarella Caprese Salad (add \$ 2.00)

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

Served with Warm Rolls and Butter

Choice of Two 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

Penne Primavera Sautéed with Garlic and Oil or a Light Cream Sauce (Vegan/Vegetarian)

Penne Ala Vodka (Vegetarian)

Eggplant Rollatini stuffed w. Ricotta Cheese and Spinach (Vegetarian)

Mediterranean Stuffed Bell Pepper with Quinoa, & Fresh Herbs (Vegan)

Choose One Starch & One Vegetable

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

Roasted Garlic Parmesan Fingerling Potatoes, Parmesan Risotto (+\$2 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 or Ice Cream Sundae served with Melba Sauce

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

25 person minimum