

# ***A Villa Louisa***

*Specializing in Events Since 1890*

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## ***Lovely Lunch 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 \$1.00)

**Lobster Dip & Chips** (add \$1.00)

#### **Choose One for Plated Lunch, Two For Buffet Lunch**

**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 Limoncello Vinaigrette** (add \$1.00)

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-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

**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

#### **Optional Upgrades**

Passed Hot Hors D'oeuvres, non-alcoholic Fruit Punch or Mimosa Carafes

Cash Bar, Bottled Wine

Chocolate Dipped Strawberries, Cookies, Italian Pastries

Ice Cream Bar and Other Desserts Available