

A Villa Louisa

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Prom Package

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
Fresh Mozzarella Caprese Salad (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-glace **(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)**
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)**
Lemon Herb Grilled Chicken with Roasted Garlic Butter *(Gluten-Free)*
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 Ravioli with Truffle Parmesan Cream **(Vegetarian)**
Stuffed Eggplant with Quinoa, Spinach & Tomato Basil Sauce **(Vegan)**
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 *(+\$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

25 person minimum

Includes Up-Lights, Room set up, Table Linens

\$125 bartender fee

Security Required!