

A Villa Louisa

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Sweet 16 & Quinceañera Package

Welcome Set Upon Arrival - Choose Two

Garden Fresh Vegetable Crudités with House Ranch Dip

Imported Cheese, Fresh Fruit & Artisan Crackers Display

Mediterranean Hummus Display with Pita Chips & Fresh Vegetables

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)

Puerto Rican Charcuterie Display (*Add \$6.00 per person*)

A beautifully arranged display featuring artisan meats, imported and local cheeses, guava paste, tropical fruits, plantain and yuca chips, warm pan sobao, stuffed olives, and an assortment of traditional Puerto Rican appetizers including mini pastelillos, sorullitos, and alcapurrias with signature dipping sauces.

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)**

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
Stuffed Eggplant with Quinoa, Spinach & Tomato Basil Sauce **(Vegan)**
Mediterranean Stuffed Bell Pepper with Quinoa, & Fresh Herbs **(Vegan)**

Latin Favorite Entrees

Pernil al Horno w. Garlic Mojo, Pollo al Horno con Adobo, Carne Guisada, Ropa Vieja, Pollo Guisado,
Roasted Pork w. Sweet Plantain Glaze, Baked Chicken w. Sofrito Cream Sauce

Choose One Starch

Arroz con Gandules, Spanish Yellow Rice, Sweet Fried Plantains, Roasted Herb Red Potatoes, Garlic Mashed Potatoes, Yukon Gold Potatoes

Choose One Vegetable

Seasonal Vegetable Medley, Honey-Glazed Green Beans, Steamed Broccoli, Glazed Baby Carrots
Roasted Brussels Sprouts with Bacon (Seasonal | Add \$2.00)

Choose One Dessert

Fancy Tiered Cake from Modern Pastry Bakery
Soda, Juice, Freshly Brewed Coffee, Decaffeinated Coffee, and Teas are

Included

25 person minimum
If less than 50 people, a minimum of \$150 labor costs apply
Includes Room Set Up, Up lights, Table Linens

