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A Villa Louisa

60 Villa Louisa Road, Bolton, CT 06043
(860) 646-3161
www.avillalouisa.com

Sweet Sixteen / Quinceanera

Villa Louisa

Specializing in Events Since 1890

60 Villa Louisa Road Bolton CT 06043
646-3161 www.avillalouisa.com info@avillalouisa.com

Sweet 16 & Quinceanera Package (5 hours package)

Stationary Displays Set Upon Arrival

Choose Two

- Fresh Vegetable Crudités w/ Wasabi Ranch Dip; Cheese Fruit, Pepperoni & Crackers Display
- Nachos w/ Cheese Sauce & Salsa
- 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

- Pernil al Horno Pork Shoulder Well Seasoned & Slow Roasted Until Fork Tender
- Chicken w/ Adobo Garlic, Oregano, Cilantro & Vinegar Bone In Chicken Roasted Golden Brown
- Asopao de Pollo Chicken Thighs Stewed w/ Green Olives, Cilantro, Adobo, Garlic
- Carne Guisada Beef & Potato Stewed in Sofrito, Oregano & Garlic Adobo Sauce
- 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
- 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**)
- 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

- Arroz con Gandules, Roasted Herb Red Potatoes, Classic or Garlic Mashed Potatoes, Rice Pilaf
- Fried Plantains, Steamed Vegetable Medley, Honey Glazed Green Beans, Steamed Broccoli

Choose One Dessert

Fancy Tiered Cake From Modern Pastry Bakery

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

Price per Person \$42.00

Price Per Person w/ 5 Hours Open Bar \$65.00

(add \$4.00 for family style dinner) (add \$2.00 for appetizer course)

For Cash Bar or Consumption Bar Please Add \$125.00 Bartender Fee

Please add 20% service charge and 7.35% sales tax to all prices
Includes Room Set Up, Uplights, Table Linens & Lantern Centerpieces

Optional Upgrades

Passed Hot Hors D'oeuvres, Non alcoholic Fruit Punch or Mimosa Carafes
Cash Bar, Bottled Wine or Wine Station Option Available
Chocolate Dipped Strawberries, Cookies, Italian Pastries

Ice Cream Bar and Other Desserts Available

- Delightful Dinner
- Cocktail Reception
- Cocktail Reception with Stations
- Barbecue Menu
- Lovely Lunch
- Bountiful Brunch
- Bar & Bat Mitzvas
- Sweet Sixteen & Quinceanera
- Prom
- Anniversary
- Caribbean Buffet

Reservation Policy