

A Villa Louisa

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

Signature Wedding Brunch

*A Villa Louisa Wedding Coordinator will help organize your wedding.
Private room included with silverware, glassware, linens and gold Chiavari chairs*

Five-Hour Premium Open Bar

Featuring premium spirits, top-shelf liquors, bottled beer, house wines, and soft beverages.

Champagne Toast

Served in elegant champagne flutes

Custom Wedding Cake

Beautifully designed by Modern Pastry

Elegant Floral Centerpieces

Fresh floral centerpieces provided for each guest table

Tablesides Wine Service

One bottle each of your selected red and white wines placed on every guest table during dinner.

Coffee and tea

Welcome Brunch Display

Artisan Cheese & Seasonal Fruit Display

Freshly Baked Breakfast Pastries & Muffins

Baked Brie with Pear Preserves in Puff Pastry

Mini Quiche Assortment

Salad Course (choose one for plated. Two for buffet)

Mixed Green, Caesar Salad, Baby Spinach Salad w. Goat Cheese, Cranberries & Candied Pecans

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

Fresh Mozzarella Caprese Salad (add \$ 2.00)

Burrata Salad (+\$3 per person)

served with warm dinner rolls

Morning Favorites (Choose One)

<i>Belgian Waffles</i>	<i>Fresh Strawberries</i>	<i>Bacon</i>	<i>Home Fries</i>
<i>French Toast</i>	<i>Blueberries</i>	<i>Sausage</i>	<i>Potatoes O'Brien</i>
<i>Buttermilk Pancakes</i>	<i>Cinnamon Apples</i>	<i>Ham</i>	<i>Lyonnais Potato</i>

Served with: Warm Maple Syrup & Whipped Butter

Lunch Entrée (Choose one)

Cheese Tortellini with Grilled Chicken and Basil Pesto Cream, Chicken & Waffles, Short Rib Hash, Chicken Piccata, Stuffed Sole, Mediterranean Salmon, Chicken Bruschetta, Shrimp and Scallop Scampi, Crab Cake Benedict (+\$5pp)

Chef-Attended Omelet Station

Made to order with: Ham, Bacon, Sausage, Spinach, Mushrooms, Tomatoes, Peppers, Onions, Cheddar, Swiss, Feta

Carving Station (Choose One)

Roasted Asian Marinated NY Sirloin - Teriyaki Glaze on the Side

Peppercorn & Garlic Roasted NY Sirloin - Wild Mushrooms Marsala Sauce on the Side

Apricot Honey Glazed Baked Ham - Horseradish Mustard on the Side
Roasted Maple Sage Turkey Breast - Cranberry Orange Chutney on the Side
Prime Rib Au Jus or Tenderloin Béarnaise (market price)

Sweet Finale

Custom Wedding Cake by Modern Pastry
Freshly Brewed Coffee
Decaffeinated Coffee
Assorted Teas

Signature Enhancements

<i>Yogurt Parfait Station</i>	<i>Mini Pastry Display</i>
<i>Mimosa Station</i>	<i>Smoked Salmon Display</i>
<i>Bloody Mary Bar</i>	<i>Mediterranean Brunch Display</i>
<i>Espresso & Cappuccino Bar</i>	<i>Seafood Brunch Display</i>