

A Villa Louisa

60 Villa Louisa Road, Bolton CT 06043

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Wedding Cocktail Reception with Stations

Stationary Displays Set Upon Arrival - Choose Two

Fresh Vegetable Crudités w/ Wasabi Ranch Dip, Cheese Board
Warm Spinach Artichoke Dip, Lobster Dip & Bagel Chips, Italian Antipasto Platter with Warm Rolls
Smoked Salmon on Brown Bread, Sesame Crusted Tuna w Cucumber Wasabi Sauce
Classic Tomato Basil Bruschetta, White Bean w Roasted Garlic Bruschetta, Assorted Sushi Rolls
English Cucumber Cups Filled with Buffalo Chicken & Blue Cheese, Tilapia Cilantro Ceviche
Mango Crab Salsa Phyllo Cups, Mojito Shrimp Salad Phyllo Cups, Deviled Eggs, Salami & Herb Cream Cheese Cornucopia
Toasted Pita Topped with Feta Cheese, Tomatoes, Oregon & Olive Oil, Shrimp Cocktail

Unlimited Hot Hors D'oeuvres White Glove Service For the First Hour - Choose Six

Mac & Cheese Spoons, Seafood Bisque (served in mini cups), Baked Stuffed Mushrooms, Sesame Chicken
Teriyaki Chicken or Beef Kebobs, Philly Cheese Steak Egg Rolls, Crab Cakes, Cajun Shrimp, Scallops Wrapped in Bacon
Too Many to List, Please Ask to See More Hors D'oeuvres Menu

Pasta Station Served with Garlic Bread - Choose One

Pasta Primavera Sautéed with Garlic in a Light Cream Sauce
Fettuccine Alfredo, Tortellini Carbonara, Penne with Marinara or A La Vodka Sauce
Linguine with Bianco Clam Sauce, Bowties with Basil Pesto Sauce
Pumpkin Ravioli with Sage Cream Sauce
Shells with Portabella Mushrooms, Spinach & Tomato Basil Cream Sauce

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 Turkey Breast – Cranberry Orange Chutney on the Side
Prime Rib Au Jus or Tenderloin Béarnaise

Crepes Station – Choose One

SAVORY: Pulled Pork w Cilantro & Roasted Garlic Chipotle Aioli
Wild Mushrooms with Goat Cheese & Parsley, Seafood Medley (Shrimp, Scallop & Crab)
Spinach Caramelized Onions Feta & Ricotta Cheese, Chicken with Mushrooms Peppers & Fresh Dill
SWEET: Rum-Soaked Cherries with Mascarpone Cheese,
Chocolate Crepes with Peanut Butter Mousse Jelly & Chocolate Sauce,
Berry-Berry Cheese Cake, Caramelized Ripe Bananas with Nutella & Chocolate Sauce,
Cinnamon Apples with Caramel & Vanilla Ice Cream

Salad Station with Focaccia Bread - Choose Two

Mixed Green, Caesar, Tomato Cucumber Dill, Fresh Fruit, Sesame Noodle, Green Beans Salad, Potato Salad,
Fresh Mozzarella Tomato Basil Salad
Mediterranean Chopped Salad with Limoncello Vinaigrette

Professional Wedding Cake & Champagne Toast, Wine on the Tables During Dinner
Five Hours of Premium Open Bar with Top Shelf Liquor and Bottled Beer
A Villa Louisa Wedding Planner Will Help Organize and Coordinate Your Wedding
Private Room Included with Silverware, Glassware, Linens, & Gold Chiavari Chairs
\$85 Price per Person, \$79 per Person for Young Adults under 21
\$43 per person for Children under 10 & Entertainment,

Plus 7.35% Sales Tax & 20% Service Charge.
25 person minimum
If less than 50 people, a minimum of \$150 labor costs apply