



Corporate Menu

www.casalinga.ca

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Buffet-Style Breakfast

Continental \$10.50

Min 10 ppl

Assorted pastries, scones, muffins, coffee cake, croissants, Danishes, & a fruit platter. Served with homemade preserves & whipped butter

Bagel Bar \$7.50

Min 10 ppl

Assorted bagels, whipped butter, 2 flavors whipped cream cheese & homemade preserves.

Add smoked salmon with dill, capers & red onion \$4

Classic Breakfast \$17

Min 10 ppl

Scrambled eggs, hash browns, bacon, & sausage. Served with ketchup.

Belgium Waffles \$5.50

Min 10 ppl

Served with syrup, berry compote, whipped butter, & whipped cream


Deluxe Breakfast \$24

Min 15 ppl

Scrambled eggs, hash browns, pancakes OR French toast, bacon, sausage, fruit platter. Served with ketchup, whipped butter, syrup, berry compote, & whipped cream. **Sub waffles \$2.50**

Assorted Pastry Platter \$53 (16 pieces)

Served with homemade preserves & whipped butter.

Gluten-Free 

Vegetarian

Vegan 

Individual & Handheld

Cups & Bowls

Min 10 ppl ea

Fruit & Yogurt Parfaits \$6.50

Vanilla yogurt, berry compote, fresh berries & house-made granola

Blueberry-Ricotta Chia Seed

Puddings \$6.50

Chia seeds, blueberries, ricotta, yogurt, agave. Can be made vegan

Fruit Cups \$5.50

Fresh cut melons, pineapple, and seasonal berries

Breakfast Bowl \$17

Hashbrowns, scrambled eggs, Italian sausage, crispy prosciutto, sautéed peppers & onions, casa's sauce, burrata cheese, & parsley.

Sandwiches & Wraps

Make it a combo add \$4 (juice & hashbrown)

Min 10 ppl (5 ea min)

Spicy Italian Breakfast Sandwich

\$8.50

Fried egg, capicola, calabrese, provolone, mozzarella, roasted pepper jam, & arugula on English muffin.

Breakfast English muffin \$7.50

Fried egg, cheddar cheese, English muffin choice of: bacon, ham, OR avocado (Sub sausage +\$1)

Grilled Breakfast Wrap \$8.50

Fried egg, hashbrown patty, house cheese mix, bacon, chipotle aioli

Breakfast Bagel \$9

Parmesan crusted Fried egg, fior di late mozzarella, crispy prosciutto, casa sauce, grilled buttered bagel, arugula

Breakfast Burritos \$13.50

Min 10 ppl

Scrambled egg, hash browns, roasted onions & peppers, house cheese mix, casa's sauce. Choice of: Italian sausage, spicy Italian duo, or spinach & avocado (vegan available)

Beverages

Hot Beverages

Price per carafe

Coffee \$36

Brewed coffee in air pot, with cream, sugar, & Splenda – decaf available – please notify

Add disposable cups (cups/lids/stir sticks/napkins) \$0.60 per person

Tea \$36

Hot water in air pot, with assorted tea bags, milk, sugar, & Splenda

Hot Chocolate \$36

Cold Beverages

Bottled Juices \$3

Orange, Apple, & Cranberry

San Pellegrino \$3

Lemon, Blood orange

Water or Bubly \$2

Infused Water \$40

Arrives in 7L beverage dispenser (serves 20 – 30)

Choose from: strawberry-lemon, cucumber-mint, melon with basil

Add disposable cups \$0.50 per person.



Bakery Menu

Min 10 ppl

Muffins \$3.50

Min 6 of each type

Assortment of house-made muffins baked fresh.

(May include: Bran with apple and almond-oat crumble, Lemon Poppyseed with glaze, Blueberry & ricotta, Double Chocolate espresso, Cinnamon swirl coffee cake)

Vegan Peanut butter-banana

Scones \$3.50

Min 6 of each type

Assortment of house-made scones baked fresh.

(May include: Lemon-blueberry with lavender glaze, Apple with a vanilla-thyme glaze, Brown sugar, date & cinnamon, Earl grey with cranberry glaze)

Loaf Slices \$3.50

Min 6 of each type

Assortment of house-made loaves baked fresh.

(May include: Banana chocolate chunk, Caramel olive oil cake with brown butter toffee glaze, Zucchini, orange, and pumpkin seed with rosemary)

Savory Biscuits

Min 6 of each type


Ham & asiago with rosemary \$3.50

Cheddar & chive with garlic butter \$3.25 

Spinach, sundried tomato, & feta \$3.75 

Turnovers & Strudels

Min 6 of each type

Apple \$3.50 

Cherry, amaretto & cream cheese \$4 

Vegan apricot & Peach \$3.50 

Spinach, cream cheese, & artichoke \$5 

Italian meat & cheese \$5.50

Potato, parmesan & chive strudel \$5 

Cookies \$2.50

Min 6 of each type

Chocolate Chunk

Double Chocolate Chunk

Monster

White Chocolate Macadamia

Oatmeal Raisin

Large GF/VN Cookie Sandwiches \$5  

3" Tarts \$3.25

Min 6 of each type

Maple Walnut

Chocolate-Hazelnut

Apple Crumble

Buffet-Style Lunch

Deli Sandwich, Plus Soup OR Salad

\$18

Min 10 ppl per type of soup/salad

Assorted deli sandwiches on a platter, with choice of soup or side salad

Deluxe Lunch Buffet \$26

Min 15 ppl per selection

Comes with buns & butter, 1 salad, 1 protein, 1 starch, 1 Vegetable

Choose from:

Salads: Casa's Salad, Caprese Spinach Salad, Caesar, Deluxe Mixed Greens

Protein: herb roasted chicken, pork Milanese, baked ham with apricot glaze, potato crusted cod, or +\$4 salmon with Tuscan cream sauce or roast beef in rosemary jus

Starches: roasted garlic & parmesan mashed potatoes, lemon & herb rice pilaf, Tuscan orzo, roasted nugget potatoes with rosemary

Vegetables: Steamed vegetable medley, lemon-roasted carrots, roasted root vegetables with garlic confit

Hot Lunch Options \$21

+ \$3 for individual packaging

Mini 10 ppl per selection

Includes fresh baked buns or garlic bread and choice of side salad

Choose from:

Chicken Fettuccine alfredo

Lasagna (choose from meat, Italian sausage, chicken Florentine, vegetarian)

Spinach & cheese cannelloni

Creamy Tuscan orzo with sausage

Baked rotini Bolognese

Chicken pot pie (5")

Beef pot pie (5")

Italian style Shepherds pie (🌿)

Butter chicken with basmati rice (🌿) & naan

Perogies with cheddar sausage & sour cream

Red Thai curry chicken with rice (🌿)

Specialty Bars

Min 20 ppl (+\$3pp for groups under 20)

***Please specify if you need vegetarian/vegan or GF options**

****add \$4pp for dinner sized portions**

Pasta Bar \$22.50

Comes with parmesan cheese, chili flakes, deluxe mixed greens, & garlic bread

Choice of 3 pastas, 3 sauces, & 2 proteins:

- Penne, spaghetti, rotini, macaroni, fettucine, tortellini, OR gluten-free pasta (extra charge)
- Bolognese (beef), alfredo, marinara, rose pesto cream, OR Thai coconut
- Chicken breast, meatballs, shrimp, vegan meatballs, Italian sausage, OR primavera vegetables

Taco OR Fajita Bar \$22- (2 per person)

Choose: Taco (beef), OR Fajita (chicken)

Both come with salsa, sour cream, cheddar, guacamole, jalapenos, soft flour tortillas, & deluxe mixed greens.

Hard taco shells & lettuce for taco bar only




Greek Bar \$25

Chicken souvlaki, lemon potatoes, Greek rice, Greek salad, pita bread, Tzatziki

Soups & Salads

Min 10 of ea


Soups Bowl-\$8 Cup-\$6


- Moroccan Roasted Carrot  
Italian Wedding with Sausage
Homestyle lemon chicken & rice 

- Creamy Roasted Red Pepper Pomodoro 
Sicilian Braised Beef with vegetables 

Side Salads \$5.50

Min 10 of ea

Caprese   – buffalo mozzarella, tomato, red onion, fresh basil, spinach, & balsamic vinaigrette

Caesar  – romaine, roasted garlic & caper dressing, croutons, & parmesan cheese

Deluxe Mixed Greens   – spring mix, assorted veggies & choice of dressing



Italian Garden   – mixed greens, cucumber, tomato, red onion, black olives, pepperoncini, Italian vinaigrette



Premium Side Salads \$6

Min 10 of ea

Casa's Salad   – Mixed greens, roasted beets, dates, candied nuts, goat cheese, red onion, carrot, house-berry vinaigrette

Lemon Orzo   – orzo, tomato, capers, parsley, lemon vinaigrette

Greek   – cucumber, tomato, red onion, peppers, feta, kalamata olives

Thai Quinoa Crunch   – mixed greens, cabbage, onion, carrot, peppers, peanuts, & Thai peanut dressing

Handhelds

make it a combo add \$3 (soft drink & bag of chips) or \$5 (soft drink, chips, cookie)

Hot Sandwiches \$14 (Sub GF Bun + \$2)

Pizza Panini

Grilled focaccia bread, loaded with pepperoni, onions, marinara, & mozzarella

Italian Panini \$15

Grilled steak bun, mortadella, capicola, calabrese, casa sauce, roasted pepper jam, provolone, & banana peppers

Spicy Turkey & Pear Panini

Brie, sous-vide turkey breast, pears, apricot red pepper jelly, arugula, garlic aioli, focaccia bread

Italian Braised Beef Dip \$16

Tender pulled braised beef, grilled garlic buttered French bread, horseradish aioli, sauteed peppers & onions, provolone, & rosemary jus

Casa's Cubano

ciabatta bun with smoked Italian-style pulled pork, prosciutto, provolone, pickles, Dijon, roasted garlic aioli

Vegan Pulled BBQ Jackfruit

Kaiser bun with pulled jackfruit, Balsamic BBQ sauce, & vegan coleslaw

Fried Chicken Parmesan

Breaded chicken thigh, marinara sauce, mozzarella, fried basil, toasted seame kaiser

Grilled Margarita \$13

Beefsteak tomatoes, pesto, spinach, buffalo mozzarella, red onion, & balsamic glaze, on a toasted hoagie bun

Burritos

Min 10 of ea

Casa Italian Style Burritos \$15

Garlic rice, arugula, casa sauce, mozzarella, parmesan, caramelized onions.

Choose: Italian-Style pulled braised beef with red pepper jelly; pulled Italian chicken with marinara, basil; smoked pulled pork with Italian style slaw; Vegan smoked tofu

Mexican Burritos \$14

Spanish rice, sauteed peppers & onions, mixed cheese, cilantro, salsa, chipotle aioli
Choose: (beef, chicken pulled pork or mixed beans) (vegan available)

Deli Sandwiches \$13 | Sub GF +\$2

Min 10 ppl

Italian \$14 – Mortadella, salami, capicola, steak bun, provolone, casa sauce, lettuce, tomato, red onion

Crispy Chicken Wrap – house-fried chicken, chipotle aioli, romaine, casa cheese mix, lettuce, tomato, red onion,

Prosciutto – Shaved prosciutto ham, garlic aioli, spinach, fior di latte mozzarella, tomato, & red onion, ciabatta

Italian Tuna Salad – Black olives, red peppers, pesto, red onion, spinach, & sesame bun

Vegetarian & Vegan Options:

Caprese 🌿 – Beefsteak tomatoes, pesto, spinach, fior di latte mozzarella, & red onion, on a hoagie bun

Mediterranean Falafel Wrap 🌿 – House-made hummus, spinach, red onion, tomato, olives, feta, & marinated artichokes

Chipotle Roast beef – Shaved baron of beef, Chipotle aioli, aged cheddar, crispy onions, lettuce, ciabatta bun

Ham & Swiss Croissant - Swiss, lettuce, pickle, garlic aioli, Dijon, pickle.

Pecan Chicken Salad – Grapes and arugula, cranberry sauce, sourdough or multigrain

Casa's Turkey Club Wrap - Sous-vide turkey breast, crispy prosciutto, sundried tomatoes, red onion, pumpkin seed & arugula pesto, spinach, garlic aioli, provolone

Chickpea Smash 🌿 – Vegan chickpea salad, cucumber, arugula, multigrain bun

Smoked Tofu Wrap 🌿 – House-smoked tofu, romaine, assorted veggies, vegan ranch, sriracha

Lunch Boxes & Bowls

Boxes – Individually Packaged

Lunch Box A \$16.50

Choice of Deli sandwich, chips, & pop

Lunch Box B \$16.50

Choice of Deli sandwich, cookie, & pop

Lunch Box C \$19.50

Choice of Deli sandwich, side soup OR salad, & pop

Lunch Box D \$20.50

Choice of Deli sandwich, side soup/salad, chips, & pop

Bowls – Individual

Min 10 of ea

Italian Chicken Power Bowl GF \$19

Quinoa, sliced chicken breast, blistered cherry tomatoes, roasted peppers, almonds, fior di latte mozzarella, olives, pesto, casa sauce (or sub falafel)

Mediterranean Orzo Bowl \$18

Lemon orzo, spinach, tomato, kalamata olives, feta, roasted chickpeas, red onion, tzatziki. (Choose chicken, shrimp, or falafel)

Mexican Rice Bowl GF \$15

Mexican rice, sauteed peppers & onions, roasted corn, jalapenos, cheese, salsa, chipotle aioli (Choose: beef, chicken, or black beans)

Persian Rice Bowl \$15

Turmeric rice, grilled tomato, red onion, cucumber, pickled radish, yogurt sauce. (choose chicken, shrimp, or pakora)

Moroccan Chickpea Salad Bowl \$22

Chickpeas, cucumber, tomato, bell peppers, onion, spinach, mint, turmeric vinaigrette, grilled salmon

Vietnamese Noodle Salad Bowl Rice Bowl \$18

Rice noodles, spinach, carrot, cabbage, cilantro, basil, sesame vinaigrette, chicken breast

Add-ons (see platter & canapes menu for more choices)

Fruit Platter

Small \$55 | Medium \$110 | Large \$160

Sweet Treats \$150 per platter (48) | \$3.25 ea

Assorted bars, squares, tarts, & cakes (48 pieces)

Drinks

Coffee \$36

Brewed coffee in air pot, with cream, sugar, & Splenda – decaf available – please notify

Add disposable cups (cups/lids/stir sticks/napkins) \$0.60 per person

Tea \$36

Hot water in air pot, with assorted tea bags, milk, sugar, & Splenda

Cookies \$55 per platter (24) | \$2.50 ea

Assortment of cookies, baked fresh

Assorted Chips \$2.25 ea

Hot Chocolate \$36

Canned Soft Drinks \$2.50ea

Coke, diet coke, sprite, ginger ale, iced tea, root beer, assorted bubbly flavored sparkling water

Bottled Juices or San Pellegrino \$3

Orange, Apple, & Cranberry, lemon SP or blood orange SP

Snacks & Breaks

*Small (approx. 10 servings), Medium (approx. 20 servings), Large (approx. 30 servings)

Min 10 ppl

Fruit & Yogurt Parfaits \$6.50

Vanilla yogurt, berry compote, fresh berries & house-made granola

Fruit Cup \$5.50

Or platter Fresh-cut seasonal fruit & berries

Assorted Chips \$2.25

Charcuterie Cups \$12 or Boxes \$25 or platter

2 types of Italian meats, 3 types of cheese, fruit, veggies, pickles, olives, mixed nuts, mustard, house red pepper jelly, crackers

Vegetable Crudité Cup \$4.50

Or platter Veggie sticks with ranch (+\$1 Sub hummus)

Premium Popcorn \$2.50

Choose: Tallow & truffle, Garlic & parmesan. Individual bags

Local and Artisan Cheese Platter

Small \$100 | Medium \$200 | Large \$300

With fruit garnish

(bread/cracker basket +\$50)

Cookies

\$55 per platter (24) | \$2.50 each

Assortment of cookies, baked fresh

Sweet Treats

\$150 per platter (48) | \$3.25 each

Assorted bars, squares, tarts, & cakes

Buffet-Style Dinner

+\$3pp for groups under 20

Dinner 1 \$38

Min 20ppl

Buns & whipped butter
plus
Choice of 1 salad, 1
pasta, 1 starch, 1
vegetable & 1 meat
dishes

Dinner 2 \$42

Min 20ppl

Buns & whipped butter
plus
Choice of 2 salad, 1
pasta, 1 starch, 1
vegetable & 2 meat
dishes

Dinner 3 \$44

Min 20ppl

Buns & whipped butter
plus
Choice of 2 salads, 2
pastas, 1 starch, 1
vegetable & 2 meat
dishes

Dessert package \$8.50

Includes assorted dessert squares, bars, mousse, & cakes, fruit platter, coffee & tea

Food Choices:

**Please specify if you need vegetarian/vegan or GF options*

Salads

- Casa's Salad
- Italian garden
- Caesar
- Greek
- Caprese spinach
- Tuscan pasta
- Deluxe mixed greens
- Lemon orzo with capers
- Thai quinoa crunch
- Panzanella
- +\$3 Deluxe Caprese (layered heirloom tomatoes, fior di latte, basil & balsamic reduction)

Pasta Dishes

Prepared Pastas:

- Chicken fettucine alfredo
- Penne a la vodka
- Spaghetti carbonara
- Shrimp pasta puttanesca

Baked Pastas:

- Spinach & ricotta cannelloni
- Meat & cheese lasagna
- Chicken Florentine lasagna
- Grilled vegetable lasagna

Build Your Own Pasta:

1) Choose pasta

Penne, spaghetti, fettuccine, rotini, 3-cheese tortellini

2) Choose sauce

Alfredo, Marinara, Rose, Pesto cream, pomodoro, puttanesca

3) Choose protein

Chicken breast, meatballs, shrimp, vegan meatballs, Italian sausage

Starches

- Rosemary nugget potatoes with roasted peppers & onions
- Garlic & parmesan mashed potato
- Italian-style potato gratin
- Lemon roasted potato
- Wild mushroom risotto
- Herbed lemon rice pilaf

Vegetables

- Grilled vegetables with balsamic
- Steamed vegetables with garlic butter
- Roasted root vegetables
- Brown buttered squash with cranberries
- Lemon-glazed carrots
- Roasted rainbow carrots with tahini & pumpkin seeds

Meat Dishes

Chicken:

- caprese chicken breast
- chicken parmesan
- Chicken Cacciatore
- herb roasted chicken
- chicken piccata
- chicken Marsala
- chicken Florentine

Beef:

- Roasted baron of beef with jus & horseradish
- +\$2 Italian-style pot roast
- +\$8 sous-vide beef tenderloin steaks with rosemary butter
- +\$10 prime rib* requires full service or chef/carving station

Pork:

- Apricot glazed ham with Dijon
- Pork Milanese
- Roast pork loin with thyme & apple jus

- Grilled Italian sausage with stewed tomato sauce
- Boneless pork chop with garlic & sundried tomato cream sauce

Seafood:

- Potato crusted cod with lemon-caper remoulade
- +\$2 Jumbo garlic prawns (or Thai curry)
- +\$2 Flame grilled salmon with lemon cream sauce



Barbeque Menu

Min 20 ppl

BBQ & propane rental fee \$200 if required. Service staff and rental equipment available at additional costs.

Classic BBQ \$24

potato salad, Caesar salad, fruit platter, & cookies, 4oz burgers*, hot dogs*, buns, & all the fixings

Corporate Favorite \$35

potato salad, Caesar salad, fruit platter, & cookies, 6oz Prime rib burgers*, chicken souvlaki*, cheddar smokies, buns, & all the fixings

***Vegetarian & vegan options available**

Southern Special \$38

Smoked Italian style pulled pork BBQ baby back ribs, herb chicken drumsticks garlic & parmesan corn on the cob, Tuscan pasta salad, Italian potato salad, Caesar salad corn bread, fruit platter, & cookies

Sub Balsamic Glazed pork ribs +\$3pp

Custom Menus

Craving something else?

A la carte and custom menus available.

Please enquire by phone or e-mail.



Casalinga
Catering Company

Est. 1994