



Plated Menus



Plated Dinners

3-Course Plated Dinner* \$57

Min 10ppl

1st course

Salad

2nd course

Starch, vegetable, 3 protein

3rd course

Dessert

4-Course Plated Dinner* \$67

Min 10ppl

1st course

Salad

2nd course

Pasta

3rd course


Starch, vegetable, 3 protein

4th course

Dessert

*Price based on 60 guests. Add \$6pp for under 60 people

Includes plates, cutlery, & staff. Final bill subject to 20% gratuity and 5% GST.

Gluten-Free 

Vegetarian 

Vegan 

Food Choices:

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

Salads

- Casa's Salad 
- Italian garden  
- Caesar
- Greek 
- Italian potato 
- Caprese spinach 
- Tuscan pasta
- Deluxe mixed greens  
- Moroccan chickpea  
- Vietnamese noodle  
- Thai quinoa crunch  
- Panzanella 
- +\$3 Caprese tomato-bocconcini 
(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:




- Baked rigatoni Bolognese
- Meat & cheese lasagna
- Italian sausage lasagna
- Chicken & spinach alfredo lasagna
- Butter chicken lasagna
- Grilled vegetable lasagna

Build Your Own Pasta:

1) Choose pasta

Penne, spaghetti,
rigatoni, rotini,
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 🌾 🌿
- Scalloped potato 🌿
- Lemon roasted potato 🌾 🌿
- Wild mushroom risotto 🌾 🌿
- Herbed lemon rice pilaf 🌾 🌿
- Basmati rice pilau 🌾 🌿
- Creamy polenta 🌾 🌿

Vegetables 🌾

- Grilled vegetables with balsamic 🌿
- Steamed vegetables with garlic butter 🌿
- Roasted root vegetables 🌿
- Brown buttered squash with cranberries 🌿
- Green beans almondine 🌿
- Lemon-glazed carrots 🌿
- Roasted rainbow carrots with tahini & pumpkin seeds 🌿
- Broccoli & cauliflower au gratin 🌿

Meat Dishes

Chicken:

- Caprese chicken breast 🌾 🌿
- Chicken parmesan 🌾 🌿
- Chicken Cacciatore 🌾 🌿
- Herb roasted chicken 🌾 🌿
- Chicken piccata 🌾 🌿
- Chicken Marsala 🌾 🌿
- Southern fried chicken
- Chicken breast supreme with wild mushroom cream sauce
- Chicken Florentine

Beef:

- Roasted baron of beef with jus & horseradish 🌾 🌿
- Italian-style pot roast 🌾 🌿
- 5-Spiced braised beef
- +\$5 prime rib 🌾 🌿
- +\$5 Smoked braised short ribs 🌾 🌿
- +\$5 sous-vide beef tenderloin 🌾 🌿 steaks with rosemary butter or +\$3 to make steak Oscar 🌾 🌿

Pork:

- Bourbon-peach glazed ham with Dijon 🌿
- Pork Milanese
- Roast pork loin with thyme & apple jus 🌿
- Grilled Italian sausage with stewed tomato sauce 🌿
- Pork saltimbocca 🌿
- Bone-in pork chop with garlic cream sauce
- +\$3 Sundried tomato, Spinach, & ricotta stuffed pork tenderloin
- +\$5 Smoked balsamic glazed BBQ pork back ribs 🌿
- +\$5 Smoked porchetta 🌿

Seafood:

- Potato crusted cod with lemon-caper remoulade
- baked Basa with puttanesca sauce 🌿
- +\$2 Jumbo garlic prawns (or Thai curry) 🌿
- +\$2 Flame grilled salmon with lemon cream sauce
- + \$5 pp for stuffed sole filets with crab, scallops & Shrimp

Vegan/Vegetarian:

- Vegan wellington with cranberries, butternut squash & walnuts
- Vegan meatloaf with gravy 🌿
- Stuffed portabella mushroom
- Chickpea stuffed sweet potato 🌿



Casalinga
Catering Company™
Est. 1994