



# Family Plated



[www.casalinga.ca](http://www.casalinga.ca)

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# Family-Style

## 3-Course \$55

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Min 10ppl

**1<sup>st</sup> course:**

Buns & whipped butter plus  
Choice of 2 salad,

**2<sup>nd</sup> course:**

Choice of 2 starch, 2 vegetable & 2 meat dishes

**3<sup>rd</sup> Course:**

Choice of dessert

## 4-Course \$65

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Min 10ppl

**1<sup>st</sup> course:**

Buns & whipped butter plus  
Choice of 2 salad,

**2<sup>nd</sup> course:**

Choice of 2 pasta

**3<sup>rd</sup> course:**


Choice of 2 starch, 2 vegetable & 2 meat dishes

**4<sup>th</sup> Course:**

Choice of 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:

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**\*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:




- 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