



Family Plated



www.casalinga.ca

778-878-1815

catering@casalinga.ca

Family-Style

3-Course \$77

Min 10ppl

1st course:

Buns & whipped butter plus
Choice of 2 salad,

2nd course:

Choice of 2 starch, 2 vegetable & 2 meat dishes

3rd Course:

Choice of dessert

4-Course \$88

Min 10ppl

1st course:

Buns & whipped butter plus
Choice of 2 salad,

2nd course:

Choice of 2 pasta

3rd course:


Choice of 2 starch, 2 vegetable & 2 meat dishes

4th 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 

www.casalinga.ca

Vegetarian 

778-878-1815


Vegan 

catering@casalinga.ca

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:




- 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