



# Lunch Menu

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

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# Buffet-Style

## Deli Sandwich, Plus Soup OR Salad \$17

Min 6 ppl per type of soup

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

## Hot Lunch Options \$20.50

+ \$3 for individual packaging

Veggie/vegan options available

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, or butter chicken)

Spaghetti & Meatballs

Creamy Tuscan orzo with sausage

Baked rotini Bolognese

Chicken pot pie (5")

Beef pot pie (5")

Shepherds pie (🌱)

Butter chicken with basmati rice (🌱) & naan

Chicken Chow Mein

Perogies with cheddar sausage

Red Thai curry chicken with rice (🌱)

## Deluxe Lunch Buffet \$26

Min 10 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:** Balsamic glazed BBQ chicken legs, herb roasted chicken thigh, chicken parmesan, shaved roast beef in rosemary demi, large house-made beef meatballs in marinara sauce, pork Milanese, baked ham with peach glaze, pork Milanese, pork scallopini, Basa with putanesca sauce

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

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

### Add-ons:

**Cookies \$2.50ea**

**Dessert squares \$3.25ea**

**Fruit \$5.50**

**coffee/tea \$3**

**Hot chocolate \$2.75**

**Soft drinks \$2.50**

**Juice or San Pellegrino \$3**

# Specialty Bars

Min 10 ppl

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

**\*\*add \$3pp for dinner sized portions**

## Pasta Bar \$22

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 Bar \$22- (2 per person)

Taco beef, salsa, sour cream, cheddar, lettuce, guacamole, jalapenos, soft and hard tortillas, & deluxe mixed greens

## Fajita Bar \$22- (2 per person)

Fajita chicken, sour cream, salsa, guacamole, cheddar, jalapenos, soft corn tortillas, & deluxe mixed greens

## Greek Bar \$25

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



# Soups & Salads

## Soups Bowl-\$8 Cup-\$6

Spicy tomato with crispy salami 🌿

Butternut squash and ginger with coconut milk 🌿🥬

Minestrone with quinoa 🌿🥬

Tuscan Chicken tortellini

Pasta Fazool (ham)

Homestyle lemon chicken & orzo

Seafood chowder rose

Italian Braised Beef with Rice 🌿

## Side Salads 🥬 \$5.50

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

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

**Caprese** 🌿 – fior di latte mozzarella, tomato, red onion, fresh basil, spinach, & balsamic vinaigrette

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

## Entrée Salads 🥬 \$12

min 4 of ea

Add \$6 chicken breast, prawns, or \$8 for grilled salmon

Any above or from the following:

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

**Panzanella** 🥬 – Bread, tomato, red onion, cucumber, mozzarella, basil, Italian dressing

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

**Caprese** 🌿 – fior di latte mozzarella, tomato, red onion, fresh basil, spinach, & balsamic

**Moroccan Chickpea** 🌿🥬 – onion, cucumber, tomato, peppers, cilantro, garbanzo beans, spinach, turmeric vinaigrette

**Vietnamese Noodle Salad** 🌿🥬 – spinach, vermicelli rice noodle, cucumber, carrot, cabbage, cilantro, basil, chili-lime vinaigrette

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

# Handhelds

make it a combo add \$4 (soft drink & bag of chips OR whole fruit OR sub fruit salad +\$3)

## Hot Sandwiches \$13 (Sub GF Bun + \$2)

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### Pizza Panini

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

### Italian Panini

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

### Meatball Sub \$14

House-made meatballs, marinara sauce, & mozzarella cheese, toasted hoagie bun

### Spicy Turkey & Prosciutto Panini

Brie, roasted pepper jam, arugula, garlic aioli, & caramelized onions, focaccia bread

### Italian Braised Beef Dip \$15

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

## Burritos

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### Casa Beef Burrito \$15

Italian-Style pulled braised beef, roasted peppers & onions, rice, arugula, burrata cheese, house sauce, roasted pepper jelly

### 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

### Hot Honey Fried Chicken Sandwich

Fried chicken thigh, [hot-hunnie](#) sauce, pickles, red onion, slaw

### Casa Reuben

Sous vide 36-hour Brisket, 1000-Island dressing, Dijon, sauerkraut, Swiss, on grilled marble rye

### Grilled Margarita \$12

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

### Casa Chicken Parmesan Burrito \$14

Rice, parmesan crusted chicken breast, marinara, mozzarella, basil,

## Casa Pulled Pork Burrito \$13

Smoked Italian style pulled pork, rice, house cheese mix, basil, slaw, casa sauce

## Mexican Burritos \$13

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

## Deli Sandwiches \$12 | Add Avo + \$1.25

**Italian \$13** – Mortadella, salami, capicola, steak bun, provolone, casa sauce, 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

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

**Country Ham** - Swiss, lettuce, red onion, - peach glaze, garlic aioli, croissant OR multigrain bread

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

**Turkey & Havarti Wrap** – Turkey, cranberry sauce, Havarti cheese, spinach, tomato, & red onion

**Pastrami**- 36-hour brisket, Dijon, 1000-island dressing, Swiss cheese, lettuce, & tomato, on marble rye

## Vegetarian & Vegan Options:

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

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

**Chickpea Smash** 🌿 – Vegan chickpea salad, cucumber, arugula, multigrain bread

**Pakora Wrap** 🌿 – Mango chutney, lettuce, red onion, cabbage, carrot, cucumber

**Avo Egg Salad** 🌿 – Traditional egg salad with avocado, arugula, red onion on ciabatta, or multigrain bread

Gluten-Free 

Vegetarian

Vegan 

# Boxes & Bowls

## Lunch Boxes – Individually Packaged

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Min 4 of ea

### Lunch Box A \$14.75

Choice of Deli sandwich, chips, & pop

### Lunch Box B \$15.50

Choice of Deli sandwich, cookie OR dessert square, & pop

### Lunch Box C \$18.50

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

### Lunch Box D \$19.50

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

## Lunch Bowls – Individual

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Min 4 of ea

### Italian Chicken Power Bowl \$16

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

### Mediterranean Orzo Bowl \$15

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

### Mexican Rice Bowl \$15

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

### Coconut-Lime Curry Bowl \$15

Rice noodles, bean sprouts, cabbage slaw, cilantro, Thai red curry sauce (choose chicken, shrimp, or tofu)

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

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### Fruit Platter

Small \$50 | Medium \$100 | Large \$150

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

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

## Drinks

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### Coffee & Tea Station \$3

Brewed coffee & hot water in air pots, assorted tea bags with cream, milk, sugar, & Splenda

### Hot Chocolate \$2.75

Add disposable cups (cups/lids/stir sticks/napkins) \$0.50 per person

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

Assortment of cookies, baked fresh

### Assorted Chips \$1.75 each

### 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







*Casalunga*  
Catering Company  
Est. 1994