



Plated Menus



Plated Dinners

3-Course Plated Dinner* \$77

Min 10 ppl

1st course

Salad

2nd course

Starch, vegetable, 1 protein

3rd course

Dessert

4-Course Plated Dinner* \$88

Min 10 ppl

1st course

Salad

2nd course

Pasta

3rd course

Starch, vegetable, 1 protein

4th course

Dessert

Family-Style Plated Dinner* \$70

Min 50 ppl

1st course

2 Salads

2nd course

2 ea Starch, vegetable, protein

3rd 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 
- Caprese spinach
- Tuscan pasta
- Deluxe mixed greens  
- Lemon orzo with capers
- Thai quinoa crunch  
- +\$3 Deluxe Caprese (layered 
heirloom tomatoes, fior di latte, basil
& balsamic reduction)

Pasta Dishes

Prepared Pastas:

- Chicken fettuccine 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, fettuccine,
spaghetti, rigatoni,
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,
bolognese sauce

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
- Basmati rice pilau

Vegetables

- Grilled vegetables with balsamic
- Steamed vegetables with garlic butter
- Roasted root vegetables
- Brown buttered squash with cranberries
- 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:

- +\$2 Roasted baron of beef with jus & horseradish
- +\$5 Italian-style pot roast or smoked braised beef short ribs
- +\$10 prime rib *requires full service or chef/carving station
- +\$8 sous-vide beef tenderloin steaks with rosemary butter

Pork:

- Glazed ham with Dijon
- Pork Milanese
- Boneless pork chop with sundried tomato cream sauce
- Slow-roasted pork loin with thyme & apricot pan jus
- Grilled Italian sausage with stewed tomato sauce

Seafood:

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