



Dinner Menu

Buffet-Style

+\$3pp for groups under 20

Dinner 1 \$38

Min 20ppl

Buns & whipped butter plus
Choice of 1 salad, 1 pasta, 1 starch, 1 vegetable & 1 meat dishes

Dinner 2 \$42

Min 20ppl

Buns & whipped butter plus
Choice of 2 salad, 1 pasta, 1 starch, 1 vegetable & 2 meat dishes

Dinner 3 \$44

Min 20ppl


Buns & whipped butter plus
Choice of 2 salads, 2 pastas, 1 starch, 1 vegetable & 2 meat dishes

Dessert package \$8.50

Includes assorted dessert squares, bars, mousse, & cakes, fruit platter, coffee & tea

A La Carte Dessert Menu

Drink/Bar Menu

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  
- Thai quinoa crunch  
- Lemon orzo with capers 
- +\$3 Deluxe Caprese (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:




- Spinach & cheese cannelloni
- Meat & cheese lasagna
- Chicken & spinach alfredo lasagna
- Grilled vegetable lasagna

Build Your Own Pasta:

1) Choose pasta

Penne, spaghetti, fettucine, rotini, 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 (🌾) (🌿)

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:

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

Pork:

- Apricot glazed ham with Dijon
- Pork Milanese (🌾)
- Roast pork loin with thyme & apple jus (🌾)
- Boneless pork chop with sundried tomato cream sauce
- Grilled Italian sausage with stewed tomato sauce (🌾)
- +\$5 Smoked porchetta (🌾)

Seafood:

- Potato crusted cod with lemon-caper remoulade
- +\$3 Jumbo garlic prawns (or Thai curry) (🌿)
- +\$3 Flame grilled salmon with lemon cream sauce

Vegan/Vegetarian:

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



Buffet-Style

Deluxe Buffet \$78

Min 50 ppl

- Assorted buns, & whipped butter
- Deluxe caprese salad with fresh basil & balsamic
- Caesar salad
- Deluxe mixed green salad with 2 dressings
- Meat & cheese platter with breads & crackers
- Jumbo prawn platter
- Baked lasagna (meat, chicken with spinach alfredo, butter chicken or vegetarian)
- Mushroom risotto
- Roasted nugget potatoes
- Seasonal mixed vegetables
- Herb roasted chicken
- Prime rib with gravy & horseradish
*add carving station for \$200
- Assorted desserts & squares
- Fruit platter

**Complimentary coffee & tea for full-service buffet*

Barbeque Menu

Min 20 ppl

BBQ & propane rental fee \$200 if required. Service staff and rental equipment available at additional costs.

***Vegetarian & vegan options available**

Classic BBQ \$25

potato salad, Caesar salad, fruit platter, & cookies, 4oz burgers, hot dogs*, buns, & all the fixings*

Corporate Favorite \$35

potato salad, Caesar salad, fruit platter, & cookies, 6oz Prime rib burgers, chicken souvlaki*, cheddar smokies, buns, & all the fixings*

Casa's BBQ Special \$38

Smoked Italian style pulled pork, herb chicken drumsticks, garlic & parmesan corn on the cob, Tuscan pasta salad, corn bread, Italian potato salad, Caesar salad, fruit platter, & cookies

Sub Balsamic-glazed BBQ ribs +\$3pp

Plated Options

3-Course Plated Dinner \$77

Min 50ppl

1st course

Salad

2nd course

Starch, vegetable, protein

3rd course

Dessert

4-Course Plated Dinner \$87

Min 50ppl

1st course

Salad

2nd course

Pasta

3rd course

Starch, vegetable, protein

4th course

Dessert

Family-Style Plated Dinner* \$70

Min 50ppl

1st course

2 Salads

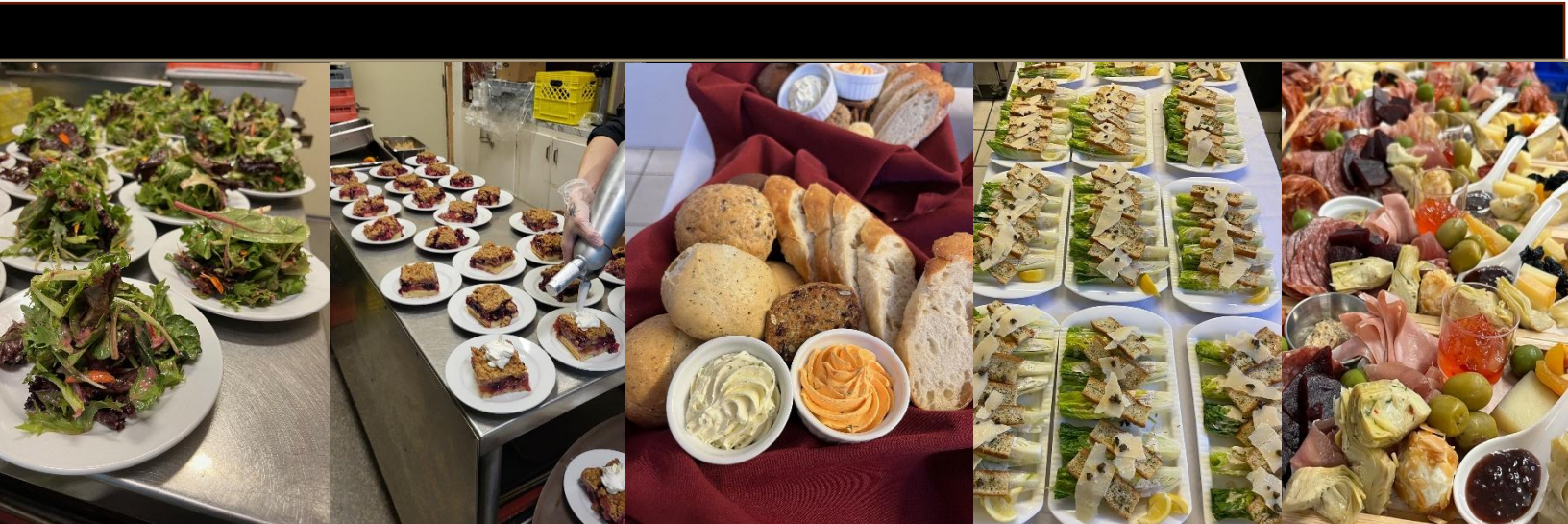
2nd course

2 ea Starch, vegetable, protein

3rd course

Dessert

*Starting price with no upgrades. Based on 60 guests. Add \$6 for less than 60 people. includes plates, cutlery, & staff. Final bill subject to 20% gratuity and 5% GST.



Add-ons

Appetizers/Canapes

Prices vary (see menu for complete list of platters & canapes)

Fruit Platter

Small \$55 | Medium \$110 | Large \$160

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

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

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

Assortment of cookies, baked fresh

Drinks

Coffee \$36

Brewed coffee in air pot, with cream, sugar, & Splenda – decaf available – please notify

Tea \$36

Hot water in air pot, with assorted tea bags, milk, sugar, & Splenda

Hot Chocolate \$36

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

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

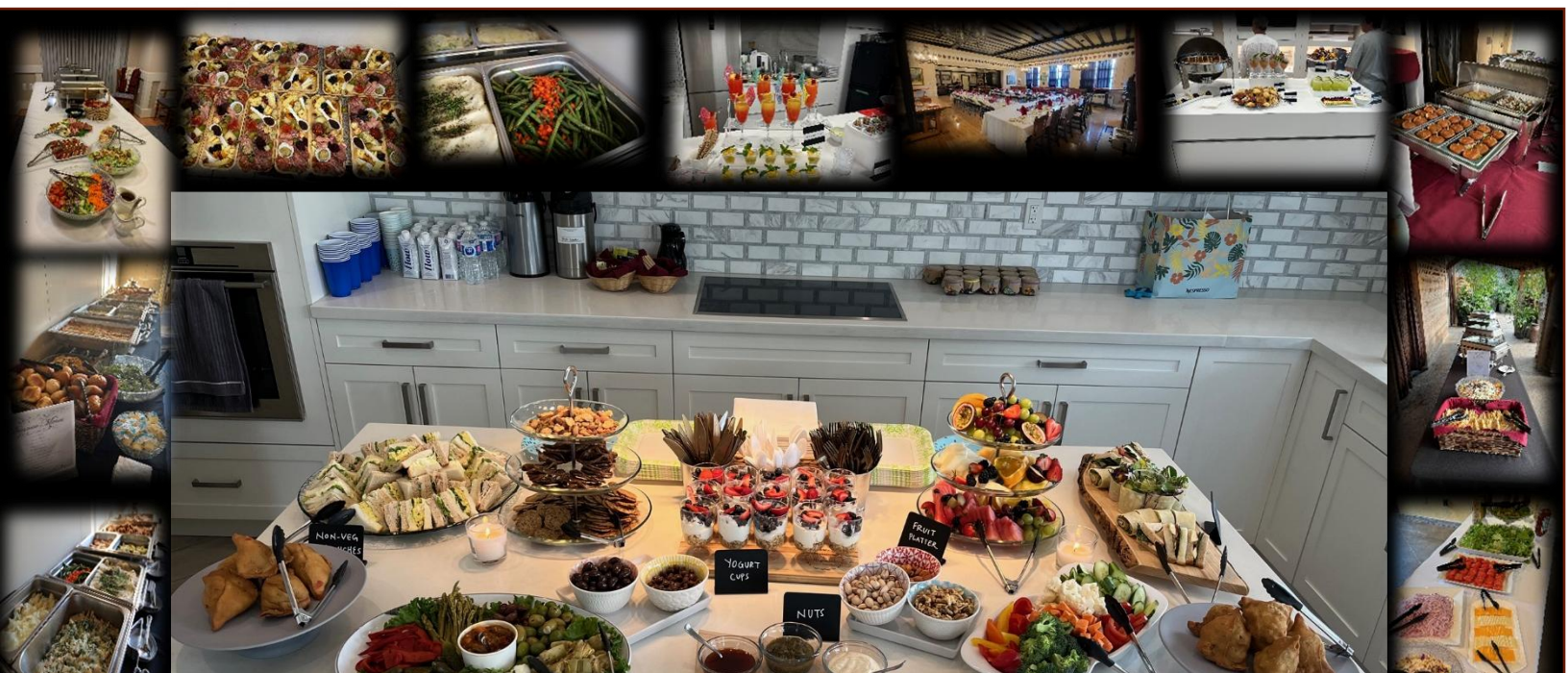
Orange, Apple, & Cranberry, lemon SP or blood orange SP

Infused Water \$40

Arrives in 7L beverage dispenser (serves 20 – 30)

Choose from: strawberry-lemon, cucumber-mint, melon with basil

Add disposable cups \$0.50 per person





Casalinga
Catering Company™
Est. 1994