



# Family Plated



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

778-878-1815

[catering@casalinga.ca](mailto:catering@casalinga.ca)

# Family-Style

## 3-Course \$77

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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 \$88

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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 

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Vegetarian 

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Vegan 












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# Food Choices:

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*\*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:

- +\$2 Roasted baron of beef with jus & horseradish (🌾)
- +\$5 Italian-style pot roast (🌾)
- +\$8 red wine braised beef short rib (🌾)
- +\$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 (🌾)

### **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 

