



# Dinner Menu

# Buffet-Style

+\$3pp for groups under 20

## Dinner 1 \$38

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Min 20ppl

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

## Dinner 2 \$42

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Min 20ppl

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

## Dinner 3 \$44

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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:

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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 (🌿)



# Buffet-Style

## Deluxe Buffet \$78

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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

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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

### 1<sup>st</sup> course

Salad

### 2<sup>nd</sup> course

Starch, vegetable, protein

### 3<sup>rd</sup> course

Dessert

## 4-Course Plated Dinner \$87

Min 50ppl

### 1<sup>st</sup> course

Salad

### 2<sup>nd</sup> course

Pasta

### 3<sup>rd</sup> course

Starch, vegetable, protein

### 4<sup>th</sup> course

Dessert

## Family-Style Plated Dinner\* \$70

Min 50ppl

### 1<sup>st</sup> course

2 Salads

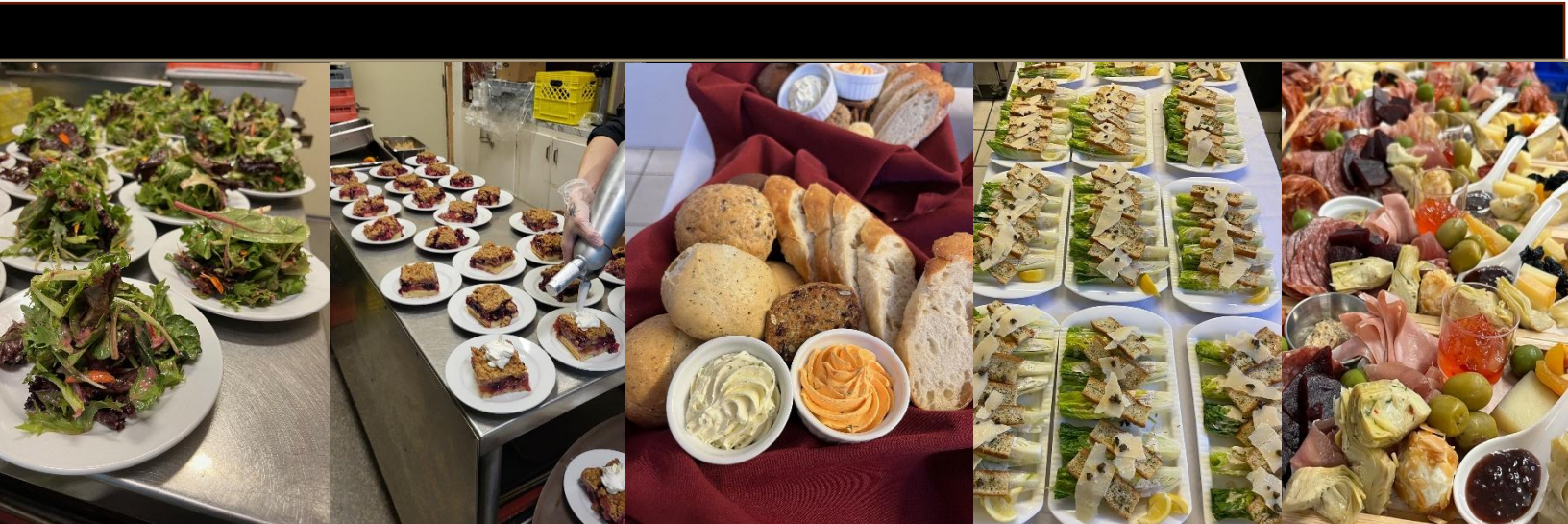
### 2<sup>nd</sup> course

2 ea Starch, vegetable, protein

### 3<sup>rd</sup> 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

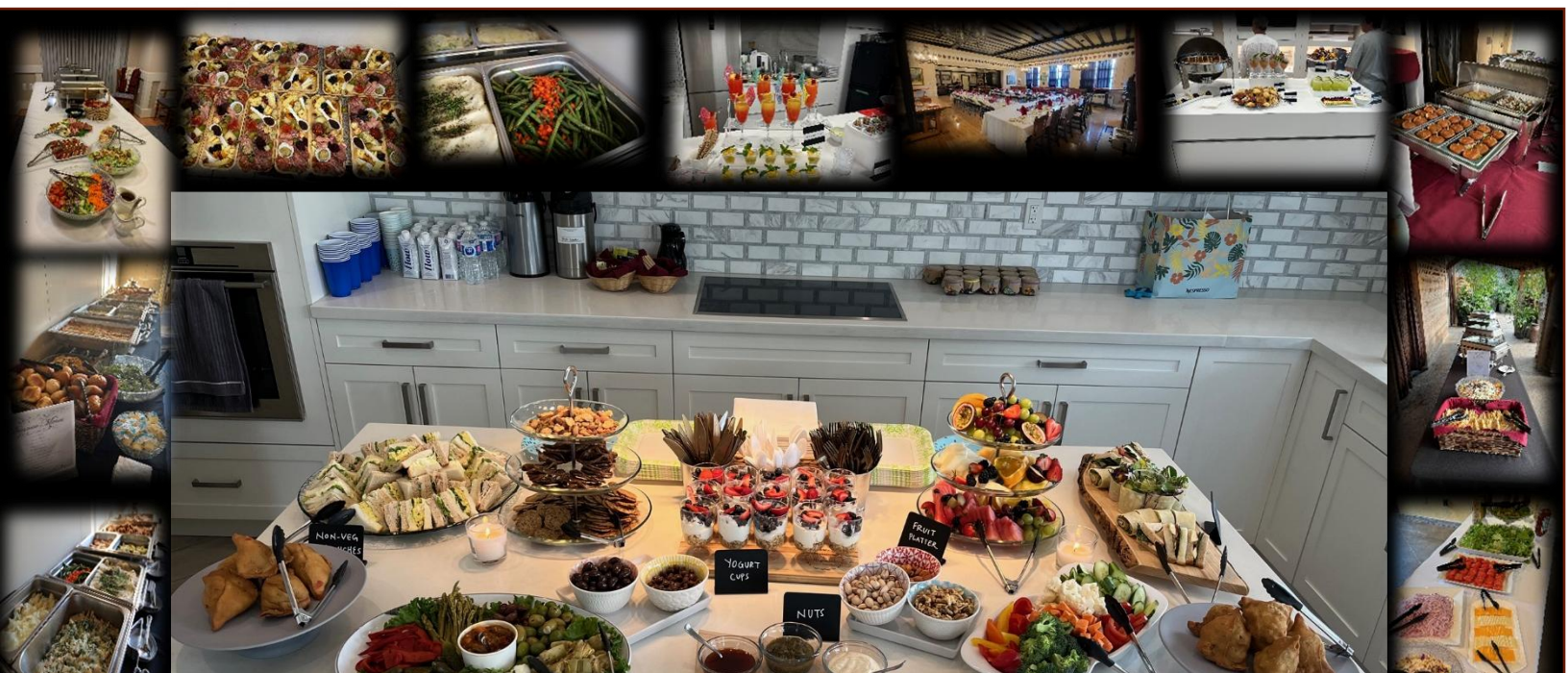
Orange, Apple, & Cranberry, lemon SP or blood orange SP

### 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