



Corporate Menu

www.casalinga.ca

778-878-1815

catering@casalinga.ca

Buffet-Style

Continental \$9.50

Min 6 ppl

Assorted pastries, scones, muffins, coffee cake, croissants, Danishes, & a fruit platter. Served with homemade preserves & whipped butter

Bagel Bar \$7.50

Min 6 ppl

Assorted bagels, whipped butter, 2 flavors whipped cream cheese & homemade preserves.

Add smoked salmon with dill, capers & red onion \$4

Classic Breakfast \$16

Min 10 ppl

Scrambled eggs, hash browns, bacon, & sausage. Served with ketchup.

Belgium Waffles \$5.50

Min 6 ppl

Served with syrup, berry compote, whipped butter, & whipped cream

Deluxe Breakfast \$23

Min 10 ppl


Scrambled eggs, hash browns, pancakes OR French toast, bacon, sausage, fruit platter. Served with ketchup, whipped butter, syrup, berry compote, & whipped cream. **Sub waffles \$2.50**

Assorted Pastry Platter \$45 (16 pieces)

Served with homemade preserves & whipped butter.

Fruit Salad \$5



Gluten-Free 

Vegetarian

Vegan 

Individual & Handheld

Cups & Bowls

Min 6 ppl

Fruit & Yogurt Parfaits \$6.50

Vanilla yogurt, berry compote, fresh berries & house-made granola

Chia Seed Puddings \$6.50

Chia seeds, agave choose:
Peaches & cream, cherry-almond, or blueberry & ricotta

Fruit Cups \$5.50

Fresh cut melons, pineapple, and seasonal berries

Breakfast Bowl \$15

Hashbrowns, scrambled eggs, Italian sausage, crispy prosciutto, sautéed peppers & onions, casa's sauce, burrata cheese, & parsley.

Sandwiches & Wraps

Make it a combo add \$4 (juice & hashbrown OR whole fruit OR sub fruit salad +\$3)

Min 6 ppl

Spicy Italian Breakfast Sandwich \$8

Fried egg, capicola, calabrese, provolone, mozzarella, roasted pepper jam, & arugula on English muffin.

Breakfast English muffin \$7

Fried egg, cheddar cheese, English muffin choice of bacon, ham, OR avocado (Sub sausage +\$1)

Ham & Swiss Breakfast Sandwich \$8.25

Fried egg, Swiss cheese, sliced ham, grilled ciabatta

Breakfast Croissant \$8.25

Parmesan crusted Fried egg, cheddar cheese, sliced ham, bacon, grilled buttered croissant

Grilled Breakfast Wrap \$8.50

Fried egg, hashbrown patty, house cheese mix, bacon, roasted garlic aioli

Breakfast Burritos \$13

Min 6 ppl

Scrambled egg, hash browns, roasted onions & peppers, house cheese mix, casa's sauce. Choice of: Italian sausage, spicy Italian duo, or spinach & avocado (vegan available)

Beverages

Hot Beverages

Min 6 ppl

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

Cold Beverages

Bottled Juices \$3

Orange, Apple, & Cranberry

San Pellegrino \$3

Lemon, Blood orange

Water or Bubly \$2

Infused Water \$40

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

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

Add disposable cups \$0.30 per person.



Bakery Menu

Muffins \$3.50

Min 6 of each type

Vegan Peanut butter-banana 

Bran with apple and almond-oat crumble

Lemon Poppyseed with glaze

Scones \$3.50

Min 6 of each type

Lemon-blueberry with lavender glaze

Apple with a vanilla-thyme glaze

Loaf Slices \$3.50

Min 6 of each type

Banana-nut

Caramel olive oil cake with brown butter toffee glaze

Savory Biscuits

Min 6 of each type

Ham & asiago with rosemary \$3.50

Bacon & jalapeno with ricotta \$3.75

Blueberry & yogurt

Cannoli

(chocolate chip, ricotta & orange)

Tiramisu

Brown sugar, date & cinnamon

Earl grey with cherry glaze


Zucchini, orange and pumpkin seed with rosemary

Spinach, sundried tomato, & feta \$3.75 

Cheddar & chive with garlic butter \$3.25 

Turnovers & Strudels

Min 6 of each type

Apple \$3.50 

Cherry, amaretto & cream cheese \$3.75 

Vegan apricot & Peach \$3.50 

Spinach, cream cheese, & artichoke \$5 

Italian meat & cheese \$5

Potato, parmesan & chive strudel \$4.50 

Cookies \$2.50

Min 6 of each type

Chocolate Chunk

Double Chocolate Chunk

Monster

White Chocolate Macadamia

Oatmeal Raisin

Large GF/VN Cookie Sandwiches \$5  

3" Tarts \$3.25

Min 6 of each type

Maple Walnut

Lemon

Chocolate-Hazelnut

Apple Crumble

Buffet-Style Lunch

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

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- (2-3 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 E Fagioli (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

Caprese 🌿🥕 – buffalo mozzarella, tomato, red onion, fresh basil, spinach, & balsamic vinaigrette

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

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

Entrée Salads \$12

min 4 of ea

Add \$6 for: 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)

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

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

Burritos

Casa Beef Burrito \$15

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

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, & red onion, 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

Lunch Boxes & Bowls

Boxes – Individually Packaged

Lunch Box A \$13.75

Choice of Deli sandwich, chips, & pop

Lunch Box B \$14.75

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

Lunch Box C \$17.25

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

Lunch Box D \$18.25

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

Bowls – Individual

Min 4 of ea

Italian Chicken Power Bowl GF \$16

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

Mexican Rice Bowl GF \$15

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

Mediterranean Orzo Bowl \$15

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

Coconut-Lime Curry Bowl \$15

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

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

Fruit Platter

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

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

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

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

Assortment of cookies, baked fresh

Assorted Chips \$1.75 ea

Drinks

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

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

Snacks & Breaks

*Small (approx. 10 servings), Medium (approx. 20 servings), Large (approx. 30 servings)

Min 6 ppl

Fruit & Yogurt Parfaits \$6.50

Vanilla yogurt, berry compote, fresh berries & house-made granola

Fruit Cup \$5.50

Fresh-cut seasonal fruit & berries

Chia Seed Puddings \$6.50

Choose from peaches & cream, cherry-almond, or blueberry & ricotta

Assorted Chips \$2

Lays, Doritos, Ms. Vicky's

Charcuterie Cups \$10 or Boxes \$25

2 types of Italian meats, 3 types of cheese, fruit, veggies, pickles, olives, mixed nuts, mustard, house red pepper jelly, crackers

Vegetable Crudité Cup \$4.50

Veggie sticks with ranch (+\$1 Sub hummus)

Movie-Style Popcorn \$2

Individual bags

House-Made Trail Mix \$6

Individual. Spiced nuts, dried fruit

Italian meat platter

Small \$100 | Medium \$200 | Large \$300

Calabrese, capicola, mortadella, genoa salami, prosciutto, pickles & olive garnish
(bread/cracker basket +\$50)

Assorted Meat & Cheese Platter

Large \$350

Includes bread and cracker basket

Antipasto Platter Large \$ 180

Roasted peppers, Artichokes, marinated bocconcini, pickles, olives, pepperoncini, pickled asparagus, & antipasto spread, crackers & breads

Fruit Platter

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

Seasonal fruit & berries

Assorted Loaves

\$65 per platter (24) | \$3 each

3 flavors served with whipped butter

Local and Artisan Cheese Platter

Small \$100 | Medium \$200 | Large \$300

With fruit garnish
(bread/cracker basket +\$50)

Assorted Crackers & Artisan Breads

\$50

Vegetable Crudités

Small \$45 | Medium \$90 | Large \$135

Assortment of veggies with our roasted pepper & herb dip. **Substitute hummus \$5** 

Cookies

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

Assortment of cookies, baked fresh

Sweet Treats

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

Assorted bars, squares, tarts, & cakes

Buffet-Style Dinner

Dinner 1 \$35

Min 10ppl

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

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Dinner 2 \$37

Min 10ppl

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

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Dinner 3 \$40

Min 10ppl

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

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Dessert package \$8.50

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

Food Choices:

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

Salads

- Casa's Salad
- Italian garden
- Caesar
- Greek
- Italian potato
- Caprese spinach
- Tuscan pasta
- Deluxe mixed greens
- Moroccan chickpea
- Vietnamese noodle
- Thai quinoa crunch
- Panzanella
- +\$3 Caprese tomato-bocconcini
(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:

- Rigatoni Bolognese
- Meat & cheese lasagna
- Italian sausage lasagna
- Chicken & spinach alfredo lasagna
- Butter chicken lasagna
- Grilled vegetable lasagna

Build Your Own Pasta:

1) Choose pasta

Penne, spaghetti, rigatoni, rotini, tortellini

2) Choose sauce

Alfredo, Marinara, Rose, Pesto cream, pomodoro, puttanesca

3) Choose protein

Chicken breast, meatballs, shrimp, vegan meatballs, Italian sausage

Starches

- Rosemary nugget potatoes with roasted peppers & onions
- Garlic & parmesan mashed potato
- Scalloped potato
- Lemon roasted potato
- Wild mushroom risotto
- Herbed lemon rice pilaf
- Basmati rice pilau
- Creamy polenta

Vegetables

- Grilled vegetables with balsamic
- Steamed vegetables with garlic butter
- Roasted root vegetables
- Brown buttered squash with cranberries
- Green beans almondine
- Lemon-glazed carrots
- Roasted rainbow carrots with tahini & pumpkin seeds
- Broccoli & cauliflower au gratin

Meat Dishes

Chicken:

- caprese chicken breast
- chicken parmesan
- Chicken Cacciatore
- herb roasted chicken
- chicken piccata
- chicken Marsala
- southern fried chicken
- chicken breast supreme with wild mushroom cream sauce
- chicken Florentine

Beef:

- Roasted baron of beef with jus & horseradish
- Italian-style pot roast
- 5-Spiced braised beef
- +\$5 prime rib
- +\$5 Smoked braised short ribs
- +\$5 sous-vide beef tenderloin steaks with rosemary butter or +\$3 to make steak Oscar

Pork:

- Bourbon-peach glazed ham with Dijon
- Pork Milanese
- Roast pork loin with thyme & apple jus
- Grilled Italian sausage with stewed tomato sauce
- Pork saltimbocca
- Bone-in pork chop with garlic cream sauce
- +\$3 Sundried tomato, Spinach, & ricotta stuffed pork tenderloin
- +\$5 Smoked balsamic glazed BBQ pork back ribs
- +\$5 Smoked porchetta

Seafood:

- Potato crusted cod with lemon-caper remoulade
- baked Basa with puttanesca sauce
- +\$2 Jumbo garlic prawns (or Thai curry)
- +\$2 Flame grilled salmon with lemon cream sauce
- + \$5 pp for stuffed sole filets with crab, scallops & Shrimp

BBQ

Barbeque Menu

Min 10 ppl

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

Classic BBQ \$24

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

Corporate Favorite \$34

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

Southern Special \$38

Smoked balsamic glazed BBQ baby back ribs, herb chicken drumsticks OR chicken souvlaki*, corn on the cob, pasta salad, corn bread, potato salad, Caesar salad, fruit platter, & cookies

***Vegetarian & vegan options available**

Add-ons

Appetizers/Canapes

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

Fruit Platter

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

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

Custom Menus

Craving something else?

A la carte and custom menus available.

Please enquire by phone or e-mail.



Casalinga
Catering Company

Est. 1994