



# Dinner Menu

# Buffet-Style

## Dinner 1 \$35

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Min 10ppl

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

## Dinner 2 \$37

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Min 10ppl

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

## Dinner 3 \$40

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Min 10ppl

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 
- 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



# Buffet-Style

## Deluxe Buffet \$70

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Min 10 ppl

- Assorted buns, mini-Yorkshire pudding, & whipped butter
- Caprese tomato & bocconcini salad with fresh basil & balsamic
- Caesar salad
- Deluxe mixed green salad with 2 dressings
- Meat & cheese platter with breads & crackers
- Jumbo prawn platter or garlic prawns
- 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 10 ppl

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

**\*Vegetarian & vegan options available**

### 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

### Whole Cut BBQ Pig \$475 (1 week notice required)

# Plated Options

## 3-Course Plated Dinner\* \$57

Min 10ppl

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

Salad

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

Starch, vegetable, protein

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

Dessert

## 4-Course Plated Dinner\* \$67

Min 10ppl

### 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\* \$55

Min 10ppl

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

2 Salads

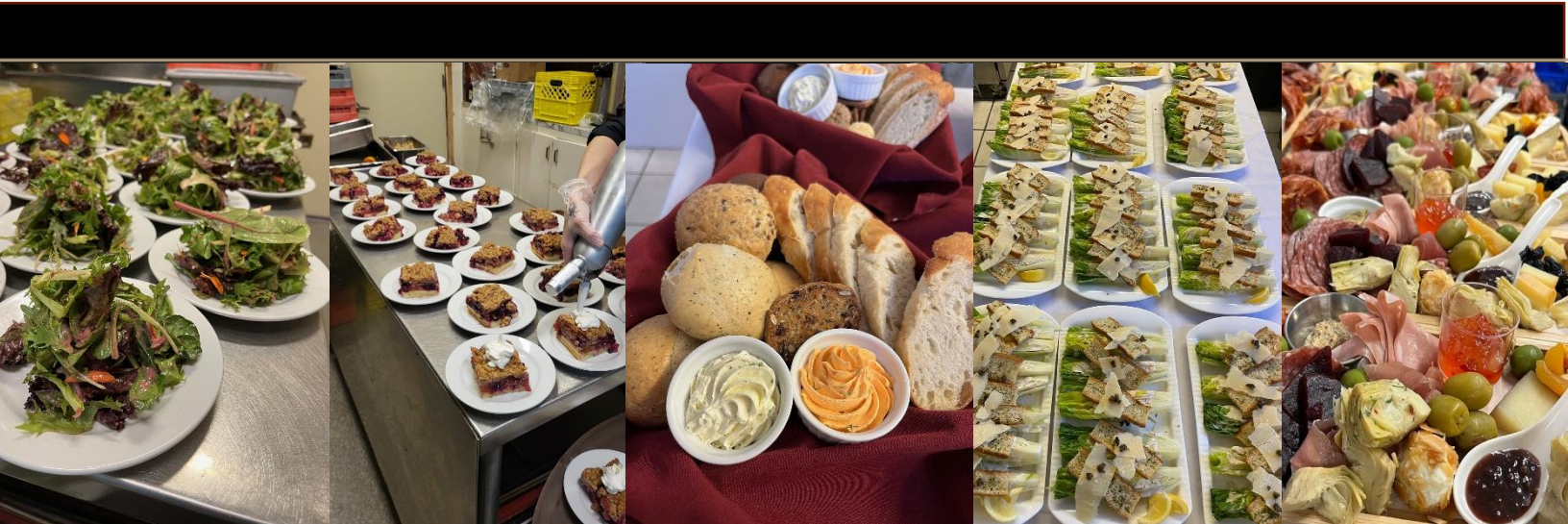
### 2<sup>nd</sup> course

2 ea Starch, vegetable, protein

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

Dessert

\*Price 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 \$50 | Medium \$100 | Large \$150

## Drinks

### Coffee & Tea Station \$3

Brewed coffee & hot water in air pots, assorted tea bags with cream, milk, sugar, & Splenda

### 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

**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

**Hot Chocolate \$2.75**

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

**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**







*Casalinga*  
Catering Company  
Est. 1994