

CASALINGA

Food Services

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CATERING MENU

***Catering for every budget.**

Please book an appointment to see how we can help accommodate your catering needs.



Casalinga Mission Statement

Casalinga Foods provides the best quality
Fresh and frozen meals from our humble home to yours.

Using the freshest ingredients for food we

Call homemade and real.

If we don't make the best, we don't make it at all!

Orange, apple, grapefruit, cranberry ,grape

LUNCH

(minimum 10 people)

A la cart

Hot Sandwiches \$9

Pulled pork, *Kaiser bun*, *BBQ sauce*, *coleslaw*

Reuben, *Rye*, *Dijon*, *sauerkraut*, *swiss*

Beef dip, *French bread*, *au jus*

Burgers: *Kaiser bun*, *lettuce*, *tomato*, *onion*,
pickle, *cheddar* Prime Rib, Buffalo Crispy
Chicken, Grilled Chicken, Beyond Meat

Philly cheese steak, *baguette*, *onions & peppers*,
mozzarella

Monte Cristo Ham, Turkey Swiss cheese & Egg

Add Fries \$2.00 Onion Rings \$3.00

Cold Sandwiches \$7 add avocado \$1

Roast beef, *choice of bun/bread*, *horseradish*,
cheddar, *red onion*, *lettuce*

Ham and Cheddar, *choice of bun/bread*, *lettuce*,
tomato, *red onion*

Egg, Chicken, Tuna or Seafood salad, *choice of*
bread/bun/croissant

Turkey club wrap, *Bacon*, *lettuce*, *tomato*,
cheddar

Falafel wrap, *Hummus*, *spinach*, *red onion*,
tomato, *olives*, *feta*

Pastrami *marble rye* ,*sauerkraut*, *Swiss Cheese*

Soups \$5

Classic tomato & basil (GF, Vegan)

Wild mushroom

Chicken noodle

Thai chicken & rice (GF)

Carrot, ginger & sweet potato (GF, Vegan)

Beef Barley

Creamy Tuscan sausage and spinach

Broccoli & cheddar

Salads \$5 **protein add on:** \$4 bacon,

chicken breast, prawns, egg, avocado, quinoa,
salmon

Caesar

Spinach

Cobb

Cranberry, mandarin, pecan, feta

Italian potato salad

Greek salad

Macaroni Salad

MEALS

Deli sandwich, plus soup *or* salad \$11

Assorted deli sandwiches on a platter, with choice of soup or salad

Hot lunch options \$14

Includes fresh baked buns and choice of salad

Shepherds Pie

Pad Thai (chicken & shrimp or tofu)

Stir-fry (chicken, beef or tofu with rice)

Butter chicken (with basmati rice)

Mac & cheese

Build your own pasta: (Choose pasta, sauce and protein)

-Penne, spaghetti, Farfalle, Rotini, Macaroni

-Bolognese, Alfredo, Marinara, Rose, Pesto

-Chicken breast, meatballs, Shrimp, Vegan meatballs

Lasagna (choose from meat, chicken with spinach alfredo, vegetarian or butter chicken)

Lunch Add on:

Fruit or Vegetable platter \$4

Assorted Dessert squares \$2.50

Fresh baked cookies \$2

Assorted pop and juices \$2

Hot lunch specialty bars \$18 (all can accommodate vegetarian/vegan)

Taco bar – gf (2 per person)

Taco beef, salsa, sour cream, cheddar, lettuce, guacamole, soft and hard tortillas

Fajita Bar – gf (2 per person)

Fajita chicken, sour cream, salsa, guacamole, cheddar, soft corn tortillas

Greek Bar

Chicken souvlaki, Lemon potatoes, Greek rice, Greek salad, pita bread, tzatziki

Lettuce Wraps (4 per person)

(Choice of beef, chicken, shrimp or pork), Lettuce, beansprout slaw, kimchi cream

Platters & Dips

¼ cut sandwiches \$90 or \$6 ea.

Fresh white & brown bread with corned beef, roast beef, ham, turkey, chicken salad, seafood salad & egg salad.

Deli sandwiches \$98 or \$7 ea.

Assortment of 7 different sandwiches on different breads/buns/wraps/croissants

Fancy cocktail sandwiches \$150 (96 pieces)

Pinwheel, open-faced & ribbon sandwiches with an assortment of smoked salmon, ham, cheese, turkey, cucumber, shrimp, smoked oyster, & seafood.

Charcuterie (meat platter) \$100

Calabrese, capicola, mortadella, ham, genoa salami

Cheese Platter \$100

Local & artisan cheeses

Meat & Cheese platter \$100

Assorted deli meat & cheeses

Tenderloin Platter \$200

Thinly sliced rare tenderloin with red onion & capers

Cheese board \$200

5 large blocks of gourmet cheese, with fruit and nuts

Assorted crackers & artisan breads

\$30

Antipasto platter \$125

Artichokes, marinated bocconcini, pickles, olives, pepperoncini, prosciutto wrapped pickled asparagus & antipasto spread

Vegetable crudités SM (5-10) \$25 MED

(10-20) \$50 LG (20-30) \$75

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

Fruit platter SM (5-10) \$25 MED (10-20) \$50

LG (20-30) \$75

Fresh cut local and exotic fruit & berries.

Jumbo prawn platter \$100

Poached 21 count shrimp with seafood sauce & lemon.

Smoked salmon platter \$100

smoked salmon, herb cream cheese on rye with red onion, dill & capers

Sweet treats \$90 or \$2.50 ea.

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

Cookies \$45 or \$2 ea.

Assortment of cookies, baked fresh (24 pieces)

Mediterranean dip with pita chips

\$45

Roasted red pepper hummus served with house made pita chips (serves 20-30)

Hot dips \$45

Creamy dip served with tortilla chips. Choose from seafood, buffalo chicken or spinach & artichoke.

Canapes

Hot canapes \$16/doz or platter any 5 doz for \$75

Bacon wrapped scallops

Sausage rolls *with mustard*

Spanakopita

Vegetable spring rolls *with plum sauce*

Vegetable samosas *with mango chutney*

Lamb meatballs *with mint sauce*

Chicken wings, *hot honey garlic or teriyaki*

Coconut breaded shrimp

Mini quiche, *assorted meat and vegetarian*

mini *Yorkshire pudding*

Sliders: *lamb, beef or pulled pork*

Chicken Tenders *with honey mustard or plum*

Sw & Sr Meatballs

Cold canapes \$16/doz

Devilled eggs, *bacon bits and avocado*

Stuffed cucumbers, *Greek with feta*

Tomato & bocconcini skewers, *mini, with basil and balsamic*

Stuffed endive, *seafood salad with crab & shrimp*

Bruschetta, *served with crostini's (side)*

Prosciutto wrapped asparagus, *pickled*

Smoked salmon, *herb cream cheese, rye*

Memorial Reception \$12

Includes ¼ cut sandwiches, vegetable platter, fruit platter, assorted dessert squares plus Coffee & tea.

Host provided for \$20/hour plus 18% Gratuity.

Dinner Buffets

**Dinner buffets come with buns & whipped butter. Service staff and equipment rental are available at additional cost.*

Dinner 1 \$25 per person

Choice of 1 salad, 1 pasta, 1 starch, 1 vegetable, & 1 meat dishes.

Dinner 2 \$30 per person

Choice of 2 salads, 2 pastas, 1 starch, 1 vegetable, & 2 meat dishes.

Salads

Caesar, Greek, Potato, Spinach, Pasta, Deluxe mixed green, Cranberry mandarin & pecan with feta, Strawberry pecan & goat cheese, Chick Pea

Pastas

Spinach cannelloni, Lasagna (meat, chicken & spinach alfredo, butter chicken or vegetarian) or Choose a pasta, sauce and protein:

-Penne, spaghetti, Farfalle, Rotini, tortellini

-Bolognese, Alfredo, Marinara, Rose, Pesto

-Chicken breast, meatballs, Shrimp, Vegan meatballs

Starches

Roasted nugget potatoes with onions & peppers, garlic mashed potato, scalloped potato, lemon roasted potato, mushroom risotto, herbed rice pilaf

Vegetables

Roasted root vegetables, asparagus with hollandaise, Szechuan green beans, honey glazed carrots, roasted broccoli & cauliflower with parmesan, stir-fried vegetable medley, carrot & turnip

Meat Dishes

Chicken: chicken cordon bleu, chicken parmesan, herb roasted legs & thighs, grilled chicken breast with wild mushroom sauce, chicken teriyaki, southern fried chicken

Beef: Roasted baron of beef with jus & horseradish, peppercorn steak, veal parmesan, beef bourginon
OR add \$5 for prime rib

Pork: Glazed ham with Dijon, schnitzel, roast pork loin with mushroom sauce, sweet & sour pork, *OR add \$5 for BBQ back ribs, stuffed pork tenderloin*

Seafood: flame grilled salmon with lemon cream sauce, potato crusted cod, baked Basa fillet with dill and white wine *OR add \$4 for stuffed sole filets with crab, scallops & shrimp*

Deluxe Buffet \$50 per person

Assorted buns & whipped butter
Tomato & bocconcini salad with fresh basil & balsamic
Caesar salad
Deluxe mixed green salad with 2 dressings
Meat & cheese platter
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 marinated chicken
Prime rib with gravy & horseradish
Assorted desserts & squares

Barbeque Menu

BBQ & propane rental charge of \$200 or free with over 100 people

**All BBQ buffets come with potato salad, Caesar salad, fruit platter, & cookies OR assorted dessert squares. Service staff and equipment available at additional costs.*

Classic BBQ \$22

Prime rib burgers, cheddar smokies, buns & all the fixings

Corporate Favorite \$25

Prime rib burgers, grilled chicken burgers OR souvlaki, cheddar smokies, buns & all the fixings

Southern Special \$30

BBQ baby back ribs, herb chicken drumsticks OR chicken souvlaki, corn on the cob with herb butter, pasta salad, & corn bread

