



CASA LARGA

—VINEYARDS AND WINERY—

Create Your Own Buffet

\$39.75pp

Stationary Hors d' oeuvres

Imported and Domestic Cheese Display with Crackers

or

Seasonal Vegetable Crudités with Dip and Freshly made Hummus

Served Salad (Please Select one)

Arugula Salad-Arugula, Pomegranate Seeds, Diced Apple, Toasted Almonds, and Goat Cheese with a Lemon Vinaigrette

Traditional Caesar Salad - Crisp romaine and Ciabatta Croutons and a Classic Caesar Dressing topped with Parmesan Cheese

Toasted Barrel- Mixed Field Greens with Toasted Pecans, Feta Cheese, and Pears finished with White Balsamic Vinaigrette

Casa Garden Salad - Mixed Field Greens with Tomatoes, Red Onion, Carrots, Cucumbers and a Honey Balsamic Vinaigrette

Harvest Salad – Mixed Field Greens w/ Red grapes, Crumbly Bleu Cheese, Toasted Pine Nuts and a Honey Balsamic Vinaigrette

Fresh Warm Dinner Rolls and Whipped Butter Rosettes

Classic Cold Salads (Please Select Two)

Fresh Seasonal Fruit

Greek Salad: Olives, Peppers, Tomato, Cucumber, Feta Cheese with Red Wine Vinaigrette

Shaved Fresh Vegetable Salad

Antipasto Salad

Caprese Salad: Fresh Ripen Tomatoes, Fresh Mozzarella & Basil Drizzled in Extra Virgin Olive Oil & Balsamic Vinegar

Starchy Sides (Please Select Two)

Garlic Mashed Potatoes

Seasoned Roasted Red Potatoes

Penne Pasta with a choice of Marinara, Pesto, Alfredo or Vodka Blush Sauce

Wild Rice Pilaf

Chef's Choice Sautéed Seasonal Vegetables

Food Purchase Minimum May Apply

Prices Include Table Linens, China, Glassware and Flatware. All Food and Beverage Packages are Subject to a 22% Administrative Charge (\$200.00 minimum) and applicable Sales tax. All Prices are subject to change



CASA LARGA

—VINEYARDS AND WINERY—

Entrees (Please Choose One)

Chicken Parmesan

Chicken French- Sautéed and Egg battered Chicken Breasts in a Lemon Sherry Sauce
Chicken Picatta - Chicken Breasts Sautéed with Lemon and Capers served over Sautéed Greens
Chicken Marsala-Chicken Breasts with a Wild Mushroom and Shallot Sauce
Pork Loin with an Apple Cider Au Jus
Mahi Mahi with a Mango Chutney
Eggplant Parmesan

Choose a second entrée selection

\$7.00pp

Carved (Please Choose One):

Roasted Sirloin with a Red Wine Sauce
Turkey Breast with a Cranberry Mayo and Gravy

Upgrade Carved Selection

Roasted Prime Rib of Beef with natural au jus
\$8.00/person

Roasted Tenderloin of Beef with Natural Au Jus
\$10.00 pp

Dessert Selections

Dessert

(Select one)

Tiramisu

Key Lime Tart

Chocolate Salted Caramel Tart

Flourless Chocolate Cake w/Raspberry Coulis

NY Style Cheesecake with a Fruit topping

Coffee Station featuring Fresh Brewed Coffee and Assorted Tea