

CASA LARGA

EST. 1974

VINEYARDS & WINERY

Break Menu

PM Pick Up

(Choose Three Items)

\$5

Assorted Mini Candy Bars

Trail Mix

Whole Fresh Fruit

Granola Bars

Assorted Cold Beverages

Potato Chips and Pretzels with Dip and Hummus

Tortilla Chips with Salsa

An Assortment of Ice Cream Sandwiches and Bars

(Add Additional Items for \$1.50/person)

Mini Munchies

Cheeseburger sliders

Cheese Quesadillas

Petite Deli Sandwiches

Assorted Cold Beverages

\$6.00

Add to any Break

Featuring New York's Evening Star Coffee Roasters and Herbal Teas

\$2.50pp

Cold Assorted Beverages on Consumption

\$2.00 each

Food Purchase Minimums May Apply

Above prices include table linens, china, glassware and silverware. For all events a 22% Administrative charge (\$200.00 minimum) and applicable sales tax will be added. Prices are subject to change.

CASA LARGA

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VINEYARDS & WINERY®

Breakfast Menu

Available 7:00am-11:00am, Monday - Friday

Beverage Break

Regular and Decaffeinated Coffee and Herbal Teas
Featuring New York's Evening Star Coffee Roasters
\$2.50pp

Continental Breakfast

Assortment of fresh Breakfast Pastries, Danish, Croissants, Muffins, & Savory Bagels
Served with Sweet Butter and Whipped Cream Cheese and Fresh Fruit
Featuring New York's Evening Star Coffee Roasters and Herbal Teas
Chilled Fruit Juices
\$9

Continental Plus

Assortment of fresh Breakfast Pastries, Danish, Croissants, Muffins, & Savory Bagels
Served with Sweet Butter and Whipped Cream Cheese
Fresh Fruit and Berries
Vanilla Yogurt Parfait with Fresh Fruit and Berries topped with Crunchy Granola and Mixed Nuts
Featuring New York's Evening Star Coffee Roasters and Herbal Teas
Chilled Fruit Juices
\$12

Breakfast Buffet

Assortment of fresh Breakfast Pastries, Danish, Croissants, Muffins, & Savory Bagels
Served with Sweet Butter and Whipped Cream Cheese
Fresh Fruit and Berries
Oatmeal Bar with a Variety of Toppings
Home Fried Potatoes
Scrambled Eggs
French Toast with Syrup
Crisp Bacon or Sausage Links
Featuring New York's Evening Star Coffee Roasters and Herbal Teas
Chilled Fruit Juices
\$15

Add an Oatmeal Bar with a Variety of Toppings
\$2.50

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Buffet Lunch Menu

Available 11:00am – 2:00pm

Deli Delight

Assorted Breads and Sandwich Rolls
Thinly Sliced Roast Beef, Turkey Breast, and Baked Ham
Sliced Cheddar and Swiss cheese
Lettuce, Tomato, Onion, and Condiments
Potato Chips, Coleslaw
Cookies and Brownies
Assorted Cold Beverages,
Featuring New York's Evening Star Coffee Roasters and Herbal Tea

Select any Two of the Following:

Soup-of-the-day with Crackers
Baked Macaroni and Cheese with Applewood Smoked Bacon
Villagers Greek Salad
Fresh Local Fruit Salad
Traditional Macaroni Salad
Antipasto Salad
\$20

The Enthusiast

Fresh Fruit & Berries
Field Green Salad with Two Dressings
Freshly Baked Warm Garlic Bread
Colorful Sautéed Vegetables
Braised Beef Short Ribs
Pan Seared Chicken Breast finished with Sun dried Tomatoes, Bacon and Mushrooms in a rich Casa Larga
Red Wine Sauce
Farfalle with Creamy Blush Sauce
Cookies & Brownies
Assorted Cold Beverages,
Featuring New York's Evening Star Coffee Roasters and Herbal Tea
\$24

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Buffet Lunch Menu

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The Connoisseur

Field Greens Salad with Two Dressings
Fresh Baked Ciabatta Rolls with Whipped Butter
Fresh Fruit Salad with Mixed Berries and Mint
Antipasto Salad
Colorful Sautéed Vegetable Medley
Chicken Fricassee with Shallots and Cognac Sauce
Garlic and Parmesan Roasted Red Potatoes
Orecchiette Pasta with Fresh tomato Pesto, sautéed Mushrooms and Parmesan Cheese
Chef Carved Top Round of Sirloin with Natural Au Jus
Cookies and Brownies
Assorted Cold Beverages,
Featuring New York's Evening Star Coffee Roasters and Herbal Tea
\$25

Viva Italiano

Traditional Caesar Salad - Crisp Romaine and Ciabatta Croutons in a Classic Caesar Dressing
Caprese Salad Layered Sliced Heirloom Tomatoes, Fresh Mozzarella and Basil Drizzled in Extra Virgin
Olive Oil & Balsamic Vinegar
Freshly Baked Warm Garlic Bread
Ratatouille Vegetables
Baked Penne with Sweet Italian Sausage in a chunky Marinara Sauce
Sautéed Chicken Cacciatore
Assorted Mini Cannoli's
Assorted Cold Beverages,
Featuring New York's Evening Star Coffee Roasters and Herbal Tea
\$24

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Served Lunch Menu

11:00am-2:00pm

This menu option comes with your choice of
One Salad or Soup, One Entrée, and One Dessert
Coffee Service Featuring New York's Evening Star Coffee Roaster,
Herbal Teas and Assorted Cold Beverages

Salad Course:

*All Salads are served with Fresh Warm Ciabatta rolls
& Whipped Butter Rosettes*

Estate Salad – Spinach and Mixed Field Greens with Nectarines, Mandarin Oranges, Sunflower Seeds and Raspberry Vinaigrette

Traditional Caesar Salad - Crisp Romaine Lettuce, 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 Grape Tomatoes, Red Onion, and Cucumbers with Balsamic Vinaigrette

Soup Choices

Served with Oster Crackers
Tomato Bisque with Fresh Basil
Hearty Fresh Vegetable Minestrone
Creamy Roasted Red Pepper

Entrée Choices

Served with Fresh Vegetables and Chef's Selection of Potato or Rice

Pan Seared Free Range Chicken Breast finished with black olives in a Tomato Ragout \$18

Pan Seared Chicken Breast topped with Sun-dried Tomatoes, Bacon and Mushrooms in a rich Casa Larga Red Wine Sauce \$17

BBQ Beef Tenderloin Tips with sautéed onions and peppers on a bed of smoked Gouda Mashed Potatoes \$18

Grilled Mahi Mahi topped with a Pineapple Pepper Relish \$19

Eggplant Parmesan layered with freshly Grated Cheeses and Herbed Marinara Sauce \$17

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Dessert

(Select one)

Petite Fruit Tart (seasonal)

NY Style Cheesecake topped with of Fruit topping or a Carmel sauce

Decadent Salted Caramel Chocolate Tart

Flourless Chocolate Cake

Opera Cake

Pumpkin Pie (seasonal)

Crème' Brulee (seasonal flavor)

Chocolate Raspberry Cake

Or Select a Dessert Flight at \$2.50/person- your selection of three mini desserts above

Food Purchase Minimums May Apply

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Bella Vista Events at Casa Larga Vineyards
2287 Turk Hill Road • Fairport NY, 14450 • 585-223-4210 • www.CasaLarga.com/BellaVista

CASA LARGA

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VINEYARDS & WINERY®

Served Dinner Menu

Stationary Hors d' oeuvres Display, Salad Course, Entree Choice with Chef's Potato or Rice, Fresh Vegetables, Dessert Selection, Featuring New York's Evening Star Coffee Roasters & Tea

Stationary Hors d' oeuvres

Imported and Domestic Cheese Display with Crackers

Or

Seasonal Vegetable Crudités with Dip and Freshly made Hummus

Salad Course:

*All Salads are served with Fresh Warm Ciabatta rolls
& Whipped Butter Rosettes*

Estate Salad – Spinach and Mixed Field Greens with Nectarines, Mandarin Oranges, Sunflower Seeds and Raspberry Vinaigrette

Traditional Caesar Salad - Crisp Romaine Lettuce, Croutons in 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 Grape Tomatoes, Red Onion, and Cucumbers with Balsamic Vinaigrette

Entrée Selections:

Served with Chef's Potato or Rice, Fresh Sautéed Vegetable Selection
Table side Coffee & Tea Service

Pan Seared Chicken Breast finished with Sun dried Tomatoes, Bacon and Mushrooms in a rich Casa Larga Red Wine Sauce

\$34

Lightly Breaded Chicken Breast stuffed with Artichokes, Parmesan and Asiago Cheese Topped with a Sherry Lemon butter sauce

\$35

Chicken breast stuffed with prosciutto, sundried tomato and mozzarella cheese finished with CLV Chardonnay sauce

\$35

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VINEYARDS & WINERY®

Served Dinner Menu

Filet Mignon Served with a herbed truffle butter
\$40

Roasted Prime Rib of Beef Seasoned and finished with a Natural Au Jus
\$37

Oven Roasted Center Cut Boneless Pork Chops with an Apple Cider-Bourbon Au Jus and spiced Apples
\$34

Pan Seared Seabass finished with a Roasted Red Pepper Coulis
\$36

Pan Seared Faroe Island Salmon Filet with a creamy Tomato-Fennel Sauce
\$37

Grilled Mahi Mahi topped with a Pineapple-Pepper Relish
\$35

Duo Entrée of Grilled Petite Filet Mignon with a Pinot Noir Reduction
Black Tiger Shrimp on an Asparagus Skewer finished with a Lemon-Garlic Sauce
\$41

Gourmet Raviolis stuffed with Portabella Mushrooms in a truffle cream sauce
\$28

Marinated and Grilled Vegetable Napoleon with creamy polenta covered in a smooth tomato sauce
\$29

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Served Dinner Menu

Dessert Selections

Dessert

(Select one)

Petite Fruit Tart (seasonal)

NY Style Cheesecake topped with of Fruit topping or a Carmel sauce

Decadent Salted Caramel Chocolate Tart

Flourless Chocolate Cake

Opera Cake

Pumpkin Pie (seasonal)

Crème Brulee (seasonal flavor)

Chocolate Raspberry Cake

Or Select a Dessert Flight for \$2.50/person- your selection of three mini desserts above

Additional Courses:

Pasta:

Penne Pasta with Marinara

\$2.50/person

Orecchiette Pasta with Fresh tomato Pesto, sautéed Mushrooms and Parmesan Cheese

or

Gourmet Raviolis with Marinara

\$4.00/person

Soup Du Jour

Served with Oster Crackers

Tomato Bisque with Fresh Basil

Hearty Fresh Vegetable Minestrone

Creamy Roasted Red Pepper

\$3.00/person

Lobster Bisque

\$5.00/person

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Dinner Stations

Hors d'oeuvres Display

- Imported and Domestic Cheeses with Crackers
\$2.75
- Vegetable Crudités with Dips and Fresh Made Hummus
\$2.50
- Colorful Fruits and Fresh Berries
\$2.50
- Hot Sherried Crab Dip with Pita Crisps
\$2.75
- Hot Parmesan Artichoke Dip with Toasted Baguette
\$2.50
- Authentic Antipasto Display
\$5.00

**Stations below are designed for one hour of service. Additional charges will apply for added time.*

The Italian Garden

- Assorted Field Greens and Romaine Lettuce, Crisp Carrots, Cucumber, Tomato, Mushroom, Onion, Peppers and Olives
Julienne Deli Meats, Assorted Cheeses, Champagne Vinaigrette, Caesar Dressing and Bleu Cheese Dressing.
Seasoned Bread Sticks
\$6

Asian Stir Fry

- Ginger Chicken Stir Fry and Fresh Sesame Vegetable Sauté.
Fried Rice and Crispy Noodles.
\$7

Whipped Potato Bar with Toppings

- Garlic Smashed Potatoes, Served in stemless Martini Glasses. Assortment of Toppings such as Softened Butter, Chopped Chives, Crumbled Bacon, Shaved Parmesan Cheese, Cheddar Cheese
Sour Cream & Caviar
\$5

Custom Gourmet Mac and Cheese

- Homemade Three Cheese Macaroni tossed with the choice of Chopped Bacon, Ground Sirloin, Diced Tomatoes, Broccoli Florets, Crumbly Blue Cheese, Seasoned Bread Crumbs,
Franks Hot Sauce
\$8
Add Lobster or Crab
\$2.50

***These stations are Chef attended to assist your guests
\$50.00 per Chef per hour**

Food Purchase Minimums May Apply

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Dinner Stations

**Stations below are designed for one hour of service. Additional charges will apply for added time.*

Carved (Choose two)*

Pork Loin with an Apple Cider Au Jus
Roasted Sirloin with a Casa Larga Red Wine Sauce
Turkey Breast with a Cranberry Mayo and Gravy
\$7

Carving Enhancements:

Roasted Prime Rib of Beef with natural au jus
Add \$2
Roasted Tenderloin of Beef
Add \$4

Traditional Pasta Station *

Penne Pasta, Farfalle Pasta and Spinach Tortellini served with the choice of
Herbed Marinara, Parmesan Cream and Fresh Pesto Sauce.
Homemade Garlic Bread.
\$7

Ravioli Selections

(select three)

Maryland Blue Crab Raviolis, Shitake Mushroom Raviolis, Rock Shrimp Raviolis, Spinach & Roasted
Garlic Raviolis, Chicken/Rosemary Filled Raviolis.
Add \$2

South of the Boarder

Chicken and Beef Fajitas with the choice of
Corn and Flour Tortillas, Sautéed Pepper and Onions, diced Tomatoes
Shredded Cheddar Cheese, Guacamole, Lettuce, Sour Cream and Salsa
Served with Black Beans and Rice
\$9

Seafood Raw Bar

Plentiful Display of Oysters on the Half Shell, Poached Shrimp,
Snow Crab Claws with Cocktail Sauce, Mignonette and Lemon Wedges
Market Value
Must be combined with other stations

***These stations are Chef attended to assist your guests
\$50.00 per Chef per hour**

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VINEYARDS & WINERY®

Create Your Own Buffet:

\$35.00pp

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)

Estate Salad- Spinach and Mixed Field Greens with Nectarines, Mandarin Oranges, Sunflower Seeds and Raspberry 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 a White Balsamic Vinaigrette

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

Fresh Warm Ciabatta rolls & Whipped Butter Rosettes

Classic Cold Salads (Please Select Two):

Fresh Seasonal Fruit

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

Tri Colored Pasta Salad

Antipasto Salad

Caprese Salad: Layered Sliced Heirloom Tomatoes, Fresh Mozzarella and Basil Drizzled in Extra Virgin Olive Oil & Balsamic Vinegar

Starchy Sides (Please Select Two):

Garlic Mashed Potatoes

Roasted Creamer Potatoes

Au Gratin Potatoes

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

Wild Rice Pilaf

Chef's Choice Sautéed Seasonal Vegetables

Entrees (Please Choose One):

Chicken French- Sautéed & Egg battered Chicken Breasts in a lemon Sherry Sauce

Chicken Picatta - Chicken Breasts Sautéed with Lemon and Capers served over Sautéed Greens

Chicken Coq Au Vin –Breast of Chicken with Brown Braised Onions, Sautéed Sliced Mushrooms and Bacon Simmered in a Wine Sauce.

Pan Seared Salmon with a Tomato Fennel Ragout

Grilled Mahi Mahi with a Pineapple Pepper Relish

Choose a second entrée selection

\$4.00pp

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**Create Your Own Buffet:
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Carved (Please Choose One):

Pork Loin with an Apple Cider Au Jus
Roasted Sirloin with a Red Wine Sauce
Turkey Breast with a Cranberry Mayo and Gravy

Carving Enhancements:

Roasted Prime Rib of Beef with natural au jus
\$2/person
Roasted Tenderloin of Beef
\$4/person

Dessert Selections

Dessert

(Select one)

Petite Fruit Tart (seasonal)

NY Style Cheesecake topped with of Fruit topping or a Carmel sauce

Decadent Salted Caramel Chocolate Tart

Flourless Chocolate Cake

Opera Cake

Pumpkin Pie (seasonal)

Crème Brulee (seasonal flavor)

Chocolate Raspberry Cake

Or Select a Dessert Flight for \$2.50/person- your selection of three mini desserts above

Tablesides Coffee featuring New York's Evening Star Coffee Roasters and Tea Service

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VINEYARDS & WINERY®

Farm to Marketplace Picnic Buffet (available May-September)

Package 1 : Choose Two Selections from Each Category

\$18.50 pp

Package 2: Choose Three Selections from Each Category

\$22.00pp

Add a dozen steamed clams to any package

\$7 per dozen.

Cold Salads with Fresh Local Ingredients

Anti pasti Salad with Fresh Mozzarella, and Kalamata Olive Tapenade

Green Bean and Tomato Salad with Fresh Basil and Tarragon Dressing

Penne Pasta Salad with Baby Spinach and Oven Roasted Tomato

Beets, Goat Cheese and Arugula Salad with Walnut Vinaigrette

Marinated Potato Salad with Bacon and Cheddar Cheese in a Whole Grain Mustard Vinaigrette

Thin Crust Homemade Pizza

Oil and Garlic Base, Mozzarella, Oven Roasted Tomatoes and Fresh Arugula finished with Balsamic Reduction

Classic- Marinara, Fresh Sliced Tomato, Fresh Basil, Fresh Mozzarella

Marinara Base, Fontina Cheese, Crisp Baked Bacon and Caramelized Onions

Pesto Base, Sliced Balsamic Marinated Chicken Breast, Portobello Mushrooms and Mozzarella with Goat Cheese.

Slider Sandwiches

Vegetarian Sliders- Oven Roasted Tomato, Fresh Mozzarella, Pesto and Fresh Arugula

Ham and Swiss with Honey Dijon and Fresh Spinach

Roast Beef, Horseradish Cream, and Grilled Asparagus

Grilled Chicken, Olive Spread, Feta Cheese and Sliced Marinated Cucumber

Hot items

BBQ Chicken Breast and Buttered Green Beans

Speedie Marinated Whole Chicken Quartered with Roasted Red Potatoes

Pulled Pork Slow Roasted in a Our Chefs Own BBQ Sauce

Hamburgers/Cheeseburgers

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Hot dogs

Carolina BBQ Style Ribs

Baked Mac-n-Cheese.

Baked Beans

Corn on the Cobb

Seasonal Vegetables

Outside Tent with a Vineyard View and Farm Tables
For a casual Picnic Experience
\$300.00

Food Purchase Minimums May Apply

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Desserts

Crème Brulee Table*

Chef Torched Classic Crème Brule with the choice of 2 of the following flavors:
Traditional Vanilla, Chocolate, Pistachio, Lemon, Nutella and Seasonal

\$5

Add a variety of chef-selected toppings for \$1.50

The Dolci Shoppe

An Elegant Display of Apothecary Jars and Assorted Vases Filled with your Favorite Sweet Treats!
A Selection of Color-Coordinating Candy

Enhanced with Silver Candelabras and Fabrics to coordinate with you personal
“Accent Colors”.

This has become a popular option, in lieu of “Guest-Favors”.

\$6

Ice Cream/Sorbet Station *

A variety of Ice Cream Flavors and Sorbets with a selection of toppings to create your own Sundae!
Crushed Pralines, White & Dark Chocolate Chunks, Shaved Coconut, Mixed Nuts, Fresh Fruit Sauces,
Warm Chocolate Sauce, M&M’s, and Whipped Cream

\$3.50

Add Brownies and Chocolate Chip Cookies for \$2

Gourmet S’mores Bar

Keep it Classic or create your own, as there is Always room to have S’more!

Build your own layers of Yum!

Graham Crackers, Dark Chocolate Squares, Milk Chocolate, Ritz Crackers, Marshmallows, Crushed Nuts,
Nutella and Peanut Butter and Jelly!

\$5

***These stations are Chef attended to assist your guests**

\$50.00 per Chef per hour

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Desserts

Traditional Sweets Finish

An Elaborate Display of assorted Mini Pastries and Sweets including tarts, bars, cupcakes, cheesecakes, cookies and cannoli's
(three pieces per person)

\$7.50

Include French Macarons for an additional \$1

Chocolate Fountain Display with Fresh Fruits

A dramatic three-tiered flowing fountain of **aromatic** chocolate (Can be "minted" too!) displayed with a colorful assortment of Fresh Strawberries, Honeydews, Pineapple, Cantaloupe, Marshmallows, Pretzel Rods, and Graham Crackers...all perfect for dipping.

\$8

Fall Fantasy*

A selection of everyone's favorite fall desserts including personal sized pumpkin cheesecakes, mini salted caramel chocolate tarts, and warm apple crisp served with vanilla ice cream.

\$6

Assorted Cookies

A Variety of Classic and Italian Cookies

\$5

International Coffee Bar

Freshly Brewed Evening Star Coffee complete with Flavored Creamers, Whipped Cream, Shaved Chocolate, Assorted Herbal Teas, Honey, & Lemon Wheels.

\$2.75

French Macaron Display

Assorted French Macarons elegantly displayed

\$5

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\$50.00 per Chef per hour**

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Late Night Munchie Menu:

Assorted Popsicles and Ice Cream Sandwiches
\$3/person

Cheeseburger Sliders or Pulled Pork Sliders Paired with:
Waffle Fries in Martini Glasses with Ketchup

or

Tator Tots in Martini Glasses with ketchup
\$2.50/piece

Hot & Juicy Chicken Wings with Blue Cheese Dip
\$150 per 100 wings

Black Bean & Pepperjack Quesadillas
\$150 per 100 pieces

Rochester's Trademark – The Garbage Plate*

Chef to Assemble and Serve Boxes of Hot dogs or Burgers, Mac Salad,
Beans (or Potatoes), Diced Onions & Hot Sauce
Complete with Appropriate Condiments

\$7

Burgers and Hot Dogs and Potatoes
\$8

Pizza Station

Cheese and Pepperoni Sheet Pizzas and One Speciality Pizza with your choice of two toppings
\$5

Soft Pretzel Bar

Served with assorted dips including
Mustard, chocolate, cheddar cheese, cream cheese, and cinnamon sugar
\$4

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Loaded Waffle Fry or Tatar Tot Bar

Your choice of Waffle Fries or Tatar Tots loaded with Cheddar Cheese, Bacon, Sour Cream, and Chives

\$5

Create Your Own Baked Potato

Baked Potatoes with Cheddar Cheese, Chives, Sour Cream, and Bacon

\$5

Hot Dog Bar

Red or White Hots and Buns with Mustard, Ketchup, Relish, and Onions

\$4

***These stations are Chef attended to assist your guests**

\$50.00 per Chef per hour

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