



CASA LARGA

—VINEYARDS AND 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

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



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Page 2

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

Table-side Coffee featuring New York's Evening Star Coffee Roasters and Tea Service

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