



# CASA LARGA

-VINEYARDS AND WINERY-

## *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 Minimum May Apply. A minimum of 3 Dinner Stations are required. Prices include table linens, china, glassware and silverware.  
For all events a 22% Administrative charge (\$200.00 minimum) and applicable sales tax will be applied.  
Prices are subject to change.



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### **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 Border**

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*

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