



# 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)**

**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

Fresh Warm Ciabatta 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

Tri Colored Pasta Salad

Antipasto Salad

Caprese Salad: Chopped Heirloom Tomatoes, Fresh Mozzarella and Basil Drizzled in Extra Virgin Olive Oil and 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**

### **Entrees (Please Choose One):**

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

Pan Seared Salmon with a Romesco Sauce (toasted almonds, roasted red peppers, red wine vinegar and honey)

Grilled Swordfish with a Siciliana Sauce (crushed tomato, simmered with olives, garlic and fresh herbs in red wine)

### **Choose a second entrée selection**

**\$4.00 pp**

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—

## **Create Your Own Buffet:**

### **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

*\$3.00/person*

#### **Dessert Selections**

##### **Dessert**

*(Select one)*

*Opera Cake*

*Lemon Meringue Tart*

*Chocolate Mousse Tart*

*Flourless Chocolate Cake*

*Chocolate Raspberry Cake*

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

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

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

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