



# CASA LARGA

-VINEYARDS AND WINERY-

## *Dinner Stations*

### **Hors d'oeuvres Display**

- Imported and Domestic Cheeses with Crackers  
\$3.25 pp
- Vegetable Crudités with Dips and Fresh Made Hummus  
\$3.00 pp
- Colorful Fruits and Fresh Berries  
\$3.00 pp
- Hot Sherried Crab Dip with Pita Crisps  
\$3.50 pp
- Hot Parmesan Artichoke Dip with Toasted Baguette  
\$3.00 pp
- Authentic Antipasto Display  
\$5.00 pp

*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  
\$6.75 pp

### **Thin Crust Homemade Pizza (Choose 2)**

- Oil and Garlic Base, Mozzarella, Oven Roasted Tomatoes, Fresh Arugula finished w/ 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, Mozzarella w/ Goat Cheese.  
\$6.00 pp

### **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 and Caviar  
\$5.50 pp
- Upgrade to Sliced Baked Potatoes for \$1.50 pp

### **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, and Franks Hot Sauce  
\$8.00 pp
- Add Lobster or Crab for \$2.50 pp

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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—VINEYARDS AND WINERY—

## *Dinner Stations*

### **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  
\$8.00 pp

### **Carving Enhancements:**

Roasted Prime Rib of Beef with Natural Au Jus  
*Add \$3.00 pp*

### **Traditional Pasta\***

Penne Pasta, Farfalle Pasta and Spinach Tortellini served with the choice of  
Herbed Marinara, Parmesan Cream and Fresh Pesto Sauce.  
Homemade Garlic Bread.  
\$7.50 pp

### **Southern Comfort**

Pulled Chicken, BBQ Pulled Pork, Collard Greens, Red Beans and Rice and Ciabatta Rolls  
\$8.00 pp

### **Risotto\***

Creamy Risotto with Toppings to Include Mushrooms, Pesto, Caramelized Onions, Baby Shrimp,  
Gorgonzola and Asiago Cheeses, Asparagus and Prosciutto  
\$7.50 pp

### **Fajitas Fiesta**

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  
\$8.50 pp

### **Slider Trio**

An Assortment of your Favorite Sliders, Including Mini Cheeseburgers, Mini Pulled Pork  
Sandwiches, and Mini Crispy Chicken Sandwiches Served with Condiments and Tater Tots  
\$7.00 pp

**\*These Stations are Chef Attended to Assist Your Guests  
\$50.00 per Chef per Hour**

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