



# CASA LARGA

-VINEYARDS AND WINERY-

## *Brunch Menu*

*Available until 2:00pm*

### **Displayed for Guests' Arrival**

Fresh Baked Assorted Breakfast Pastries and Danishes  
Selection of Savory Bagels with Sweet Butter and Whipped Cream Cheese  
Regular and Decaffeinated Coffee Service  
Featuring New York's Evening Star Coffee Roasters and Herbal Teas  
*(Add \$2.00 pp to keep out for entire event)*  
Chilled Fruit Juices

### **Buffet**

Fresh Seasonal Fruit Salad with Assorted Berries  
Antipasto Salad  
Scrambled Eggs  
Applewood Smoked Bacon or Maple Sausage (Add \$2.00 for both)  
Roasted Red Bliss Potatoes with Rosemary  
Select a Protein option below  
Select a Pasta option below  
\$26.50 pp

### **Protein Options**

Chicken Parmesan

Chicken French- Sautéed and Egg Battered Chicken Breasts in a Lemon Sherry Sauce  
Chicken Picatta - Chicken Breast Sautéed w/ Lemon & Capers over Sautéed Greens  
Chicken Marsala-Chicken Breasts with a Wild Mushroom and Shallot Sauce  
Pork Loin with an Apple Cider Au Jus  
BBQ Beef Tenderloin Tips with Sautéed Onions and Peppers (add \$3.00 pp)

### **Pasta Options**

Penne Pasta with Marinara  
Penne Pasta with Pesto  
Penne Pasta with Vodka Blush Sauce  
Mediterranean Pasta-Artichokes, Sundried Tomatoes w/ a Garlic White Wine Sauce  
Three Cheese Baked Macaroni and Cheese (available with or without Bacon)

Minimum Food Purchases may apply  
Above prices include table linens, china, glassware and silverware. For all events a 22% Administrative charge (\$220.00 minimum) and applicable sales tax will be added. Prices are subject to change.



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## *Additional Enhancements*

### **Oatmeal Bar**

Oatmeal with Fresh Berries, Toasted Almonds, Raisins, Brown Sugar, and Granola  
\$3.75 pp

### **Yogurt Parfait**

Layers of Yogurt and Fresh Fruit topped with a Scoop of Granola  
\$4.00 pp

### **French Toast with Syrup**

Sliced Bread Soaked in Beaten Eggs and Milk, then Pan Fried; served with Warm Maple Syrup  
\$4.00 pp

### **Waffles with Assorted Toppings**

Crisp Cakes of Batter served with Fruit Topping, Whipped Cream, and Warm Maple Syrup  
\$5.00 pp

### **Carving Station**

Roasted Turkey Breast\*

Served with Warm Ciabatta Rolls, Cranberry Mayonnaise and Gravy  
\$5.00 pp

Roasted Sirloin of Beef\*

Served with Warm Ciabatta Rolls, Horseradish, and Au Jus  
\$7.50 pp

*\*Chef Attended, Chef Fee applies*

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