



# CASA LARGA

-VINEYARDS AND WINERY-

## *Create Your Own Buffet*

**\$38.00pp**

### **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

**Harvest Salad** – Mixed Field Greens w/ Red grapes, Crumbly Bleu Cheese, Toasted Pine Nuts 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

Shaved Fresh Vegetable Salad

Antipasto Salad

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

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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## Chicken Parmesan

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  
Pork Loin with an Apple Cider Au Jus  
Pan Seared Faroe Island Salmon Filet with a Romesco Sauce

## Choose a second entrée selection

\$6.00pp

## Carved (Please Choose One):

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  
\$5.00/person

Roasted Tenderloin of Beef with Natural Au Jus  
\$7.00 pp

## Dessert Selections

### Dessert

*(Select one)*

Black Forest Cake  
Lemon Meringue Tart  
Chocolate Peanut Butter Mousse Bomb  
Flourless Chocolate Cake w/Raspberry Coulis  
NY Style Cheesecake topped with of Fruit topping or a Carmel sauce

*Or Select a Dessert Flight for \$2.75/person- your selection of three mini desserts above*

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

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