



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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