



CASA LARGA

-VINEYARDS AND WINERY-

Stationary Hors d'oeuvres Display

- Imported and Domestic Cheeses with Crackers
\$5.00 pp
- Vegetable Crudités with Dips and Fresh Made Hummus
\$5.00 pp
- Colorful Fruits and Fresh Berries
\$5.00 pp
- Hot Buffalo Chicken Wing Dip with Pita Crisps
\$5.50 pp
- Hot Parmesan Artichoke Dip with Toasted Baguette
\$5.50 pp
- Authentic Antipasto Display
\$7.00 pp

Dinner Stations

*Stations Below are Designed for One Hour of Service. Additional Charges will Apply for Added Time.
Minimum 50 guests.*

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, Ranch Dressing, Balsamic Dressing. Seasoned Bread Sticks
\$9.00 pp

Artisan 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.
\$10.00 pp

Whipped Potato Bar with Toppings

Garlic Smashed Potatoes. Assortment of Toppings such as Softened Butter, Chopped Chives, Crumbled Bacon, Shaved Parmesan Cheese, Cheddar Cheese
And Sour Cream
\$8.00 pp

Custom Gourmet Mac and Cheese

Homemade Three Cheese Macaroni with toppings; Chopped Bacon, Diced Tomatoes, Broccoli Florets, Crumbly Blue Cheese, Seasoned Bread Crumbs, and Franks Hot Sauce
\$9.00 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 (\$220.00 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
\$12.00 pp

Carving Enhancements:

Roasted Prime Rib of Beef with Natural Au Jus
Add \$6.00 pp
Roasted Tenderloin with Natural Au Jus
Add \$8.00 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.
\$9.00 pp

Pasta Enhancements:

Add Sauteed Vegetables \$4.00 pp
Add Chicken \$5.00 pp
Add Shrimp \$8.00 pp

Southern Comfort

Pulled Chicken or BBQ Pulled Pork, Collard Greens, Red Beans and Rice and Ciabatta Rolls
\$10.00 pp
(upgrade to both meats for \$3.00 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
\$12.00 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
\$10.00 pp

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

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