



CASA LARGA

–VINEYARDS AND WINERY–

Served Lunch Menu

11:00am-2:00pm

*Salad Course, Entree Choice with Chef's Potato, Fresh Vegetables, Dessert Selection
Coffee Station Featuring Fresh Brewed Coffee, Assorted Herbal Teas
Lemonade and Water Station
Bottled Beverages Available on Consumption*

Salad Course:

All Salads are Served with Fresh Warm Dinner Rolls and Butter

- Arugula Salad** - Arugula, Pomegranate Seeds, Diced Apple, Toasted Almonds, and Goat Cheese with 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 with White Balsamic Vinaigrette
- Casa Garden Salad** - Mixed Field Greens with Cherry Tomatoes, Red Onion, Carrots, Cucumbers with Honey Balsamic Vinaigrette
- Harvest Salad** – Mixed Field Greens w/ Red Grapes, Crumbly Bleu Cheese, Toasted Pine Nuts with Honey Balsamic Vinaigrette

Entrée Choices:

- Chicken Parmesan
\$21.00 (CC: \$21.63)
- Pan Seared Chicken Breast with a Wild Mushroom and Shallot Sauce
\$21.00 (CC: \$21.63)
- Lightly Breaded Chicken Breast stuffed with Artichokes, Parmesan and Asiago Cheese served in a Sherry Lemon butter sauce
\$22.00 (CC: \$22.66)
- BBQ Beef Tenderloin Tips w/ Sautéed Onions & Peppers
\$25.00 (CC: \$25.75)
- Pan Seared Faroe Island Salmon Filet with a Romesco Sauce (toasted almonds, roasted red peppers, red wine vinegar and honey)
\$22.00 (CC: \$22.66)
- Eggplant Parmesan Layered with Freshly Grated Cheeses and Herbed Marinara Sauce
\$20.00 (CC: \$20.60)

Dessert Selections:

(Select one)

- Key Lime Tart
Chocolate Salted Carmel Tart
Tiramisu
Flourless Chocolate Cake w/Raspberry Coulis
NY Style Cheesecake with of Fruit topping

Food Purchase Minimum May Apply

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.