

Casa Dolce Special Event Menu

Our Menus are flexible, we are happy to make changes based on individual tastes of our clients. Custom menus are our specialty!

Passed Hors D'oeuvres

- Angel Hair Flan
- Stuffed Mushroom Cups with Artichoke and Spinach
- Rumaki (bacon wrapped water chestnuts)
- Chicken Satay with Thai Peanut Sauce
- Potato Pancakes with Smoked Salmon
- Eggplant Caponata on Brioche
- Mushroom Duxelle
- Artichoke Fritters with Lemon Chive Sauce
- Spanakopita (spinach and feta in phyllo)
- *Spicy Shrimp Satay
- *Crab Cakes with Whole Grain Mustard Sauce or Roasted Red Pepper Sauce
- *Coconut Shrimp with Sweet Chili Sauce
- *Crispy Oysters with Lemon Caper Mayo
- *Ahi Tuna on Crispy Won Tons with Wasabi

Choose three items for \$10.00 per guest
Additional items are \$3.00 each per guest
*Denotes an additional \$3.00 charge

Appetizer Stations

Cheese Display

Imported and domestic assortment of cheese.
Garnished with fresh fruit and served with crackers.
\$5.95 per person

Vegetable Crudite

A beautiful arrangement of fresh vegetables served
with assorted dipping sauces.
\$3.95 per person

Antipasto Display

Imported Italian meats and cheeses with caponata,
marinated artichoke hearts, roasted peppers, olives and fresh bread.
\$7.50 per person

Grilled Vegetable Display

Lightly seasoned sliced eggplant, zucchini, yellow squash, red peppers,
and asparagus drizzled with Tuscan olive and basil oil.
\$5.95 per person

Smoked or Poached Fish Display

With red onions, capers, and Crème Fraiche
M.P.

Gulf Shrimp Cocktail Bowl
With classical horseradish sauce
M.P.

Seafood Display
To include any or all of the following:
Smoked or poached fish, crab, shrimp, oyster, and lobster
with assorted sauces and garnishes
M.P.

Plated Menu's

Entrée's include house salad, choice of two sides,
in house made bread and butter.

House Salad
Mixed greens, tomato, cucumber, shredded mozzarella
tossed with balsamic vinaigrette

Classic Caesar
With our homemade croutons and Caesar dressing
\$2.00 additional

Pomegranate and Pecans
Mixed greens, spicy sweet pecans, dried cranberries,
blue cheese crumbles and pomegranate vinaigrette
\$2.00 additional

Caprese
Tomato, fresh mozzarella, and basil
with aged balsamic vinegar
\$2.00 additional

Entrée's

Filet of Beef with Demi Glaze \$38.00
Veal Tenderloin with Wild Mushroom Sauce \$43.00
Roast Rack of Lamb \$45.00
Roast Breast of Chicken – Piccata Style with Mushroom Duxelle or Leeks and Pancetta \$35.00
Atlantic Salmon \$35.00
Seasonal Fresh Fish \$M.P
Braised Lamb Shank \$40.00
Osso Buco \$40.00
Combination Plates Available

Side Selections

Potato Gratin
Roasted Garlic Mashed Potatoes
Roasted Yukon Gold Potatoes
Gemelli Carbonara
Wild and Basmati Rice
Penne Marinara or Bolognese
*Roasted Fingerling Potatoes with Shitake Mushrooms
*Classic or Mushroom Risotto

*Denotes \$1.50 additional

Vetegetable Selections

Haricot Vert Almandine (with Toasted Pine Nuts \$1.00 additional)
Roasted Cauliflower
Carmelized Brussel Sprouts with Pancetta
Grilled Asparagus
Carmelized Carrots
Asparagus with Sweet Red Pepper
Saute of Spinach and Nutmeg

We can also customize a buffet style menu if you prefer!

Buffet Stations

Minimum 50 guests and 3 stations

Salad Station

Assortment of fresh mixed greens with a
beautiful selection of toppings and dressings
\$5.95 per person

Carving Station

Roast Tenderloin of Beef with Horseradish Sauce \$15.95
Prime Rib of Beef \$13.95
Roast Breast of Turkey \$8.95
Rack of Lamb \$18.95
Served with fresh rolls
\$150.00 Chef Charge

Pasta Station

Your choice of two pastas and two sauces \$7.95 per person
Penne Marninara
Gemelli Bolognese
Orecchietta Carbonara
Cheese Tortellini Pesto
Add chicken or sausage for \$2.00, add shrimp for \$3.00
\$150.00 Chef Charge

Desserts

Mini Pastry Display

Choice of five \$7.95 per person
Mousse Cups, Brownies, Dipped Strawberries, Lemon Squares
Cannoli, Cream Puffs or Eclairs

Truffles

\$38.00 per pound
CINQ truffles (talk to pastry chef about selection of flavors)

Plated Desserts

Large selection of desserts available talk to our pastry chef for choices

Wedding Cakes

Make appointment with our pastry chef to discuss options and set up a cake tasting

Cookie Platters

All Homemade Italian Cookies
Assorted Butter Cookies \$11.95 per pound
Assorted Almond Paste Cookies \$13.95 per pound

All events are subject to a labor charge based upon the number of guests, the menu and staffing required to meet the specific condition of the event. Gratuities for a catered event are optional. Any rental items needed will be billed to the client and listed separately on the proposal.