

Casa Bianca

CASA BIANCA

Premium Buffet Banquet

(25 individual cold items)

Seasonal Fresh Fruit Display
Imported and Domestic Cheeses
Assorted Focaccia Breads
Tossed Garden Salad
Cold Antipasto Display
Fresh Mozzarella, Sundried Tomato,
Prosciutto, Genoa Salami, Grilled Vegetables, Assorted Olives
Marinated Mushrooms, Assorted Peppers
Choice of Seven Hot Entrees
Soft Drinks, Freshly Brewed Coffee, Tea and Ice Cream

\$35.00

Entrée Selections

Rigatoni Sautéed with Garlic & Oil
Penne in Pink Vodka Sauce
Rigatoni Fileto di Pomodoro
Cavatelli with Broccoli Rabe
Fettucini Alfredo
Homemade Manicotti
Wild Mushroom Risotto
Risotto Primavera

Chicken Tenders
Chicken Piccata
Chicken Florentine
Chicken Francese
Chicken Marsala

Authentic Italian Meatballs
Swedish Meatballs
Slow Braised Boneless Short Ribs
Honey BBQ Spare Ribs
Veal and Peppers
Hot & Sweet Italian Sausage with
Onions & Peppers

Fried Calamari Marinara
New Zealand Mussels Fra Diavolo
Baked Scrod Oreganata
Tilapia Piccata

Eggplant Rollatini
Broccoli Rabe with Garlic & Oil
Fresh Mixed Vegetables
Fresh Green Beans
Roasted Red Bliss Potatoes
Homemade Mashed Potatoes

Premium Buffet Selections

(Available upon request at an additional cost)

Mini Crabcakes
Shrimp Provencal
Broiled Filet of Salmon
Veal Marsala
Veal Chop Milanese
Petite Lamb Chops
Filet Mignon Tips with a Barolo Wine Sauce

Tender Marinated Skirt Steak
Pork Chop with Hot Cherry Peppers &
Potatoes
Seafood Risotto
Capellini Fruit de Mare
Homemade Potato Gnocchi with Pesto
Sautéed Soft Shell Crabs (seasonal)

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Buffet Stations

(Available upon request at an additional cost)

Pasta Station

Your choice of any two Pastas with Sauce

Carving Station

Choice of Fresh Turkey, Beef Tenderloin, Top Round, Stuffed Pork Loin, Corned Beef or Rack of Lamb

Stir Fry Station

Your choice of Shrimp, Chicken, Beef or Pork served with White Rice and Fried Dumplings

Whole Lobster Station

Steamed 1 ½ lb Maine Lobster Cracked and Served with Drawn Butter

Hot Seafood Station (select one)

Delicate Crepes filled with Shrimp, Bay Scallops & Fresh Lump Crabmeat;

Shrimp Scampi Sautéed with Oil, Garlic and Lemon or

Marinated Bay Scallops, Pan Seared

Cold Seafood Station

An Elaborate Display of Iced Shrimp, Freshly Shucked Little Neck Clams on the Half Shell and Blue Point Oysters served with Cocktail Sauce and Lemon Wedges

Seafood and Marinated Octopus Salads

Sushi Station

A selection of California Rolls, Tuna Rolls, Yellow Tail, Salmon, Eel & Tuna

(additional charge for Sous Chef)

Waffle Station

Zeppoli Station

Additional Dessert Selections

(Available upon request at an additional cost)

New York Cheese Cake

Rice Pudding

Apple Pie

Pumpkin Pie

Home Made Brownies

Bread Pudding

Carrot Cake

Fruit Tarts

Tiramisu

Pastry Platter

Sheet Cake

Holiday Specials

Prices subject to 7% sales tax

We will happily accommodate children or guests with special dietary requests.