

<i>Cold Appetizers:</i>	<i>Price Per</i>	<i>Half Tray-Full Tray</i>	<i>Pasta Selections:</i>	<i>Price Per</i>	<i>Half Tray-Full Tray</i>	<i>Beef & Veal Selections:</i>	<i>Price Per</i>	<i>Half Tray-Full Tray</i>
Jumbo Shrimp Cocktail (U-15) per pound		\$23.95/lb.	Baked Ziti		\$45.00 \$85.00	Sliced Beef: with Mushroom Gravy		\$65.00 \$120.00
Jumbo Alaskan King Crab Legs		Market Price	Stuffed Shells		\$45.00 \$85.00	Boneless Beef Short Ribs: braised in a Tangy BBQ Sauce		\$80.00 \$140.00
Cold 1-1/4 per pound Lobster		Market Price	Lobster Ravioli: in Brandy Cream Sauce		\$55.00 \$100.00	Beef Tips Pizziola: Peppers and Onions in Tomato Sauce		\$65.00 \$120.00
Exotic Fruit Display		\$40.00 \$75.00	Penne with Vodka Sauce: Italian Plum Tomato and Vodka with a Touch of Cream		\$45.00 \$85.00	Veal Parmigiana		\$65.00 \$110.00
Domestic & Imported Cheese Display: served with assorted flat bread		\$45.00 \$80.00	Rigatoni with Fresh Tomatoes: Fresh Basil, Extra Virgin Olive Oil and Garlic		\$45.00 \$85.00	Veal Marsala		\$65.00 \$110.00
Gourmet Vegetable Presentation: Harvest of Grilled Vegetables marinated in Balsamic Vinaigrette		\$35.00 \$60.00	Farfalle Carbonara: with Cream Sauce, Romano Cheese and Pancetta		\$45.00 \$85.00	Veal Piccata		\$65.00 \$110.00
Grilled Portobella Mushrooms		\$30.00 \$60.00	Tri-Colored Tortellini Alfredo: Served with Cream Sauce and Romano Cheese		\$45.00 \$85.00	Veal Francese: Egg Coated and Sauteed in a Lemon White Wine Sauce		\$65.00 \$110.00
Garden Fresh Vegetable Crudites: with dipping sauce		\$40.00 \$65.00	Homemade Potato Gnocchi: Potato Dumplings with Bolognese Sauce		\$45.00 \$85.00	Veal & Peppers		\$65.00 \$110.00
Fresh Mozzarella: Sliced Homemade Fresh Mozzarella topped with fresh Basil and layered with fresh Tomato and Roasted Peppers		\$45.00 \$85.00	Cavatelli with Broccoli: Olive Oil, Garlic and Basil		\$45.00 \$85.00	Veal Rollatini: Stuffed with Prosciutto		\$65.00 \$115.00
Cold Antipasto		\$40.00 \$80.00	Orecchiette with Broccoli Rabe & Sausage		\$45.00 \$85.00			
			Macaroni & Cheese		\$45.00 \$85.00			
<i>Hot Appetizers:</i>						<i>Seafood Selections:</i>		
Mozzarella Sticks		\$45.00 \$80.00	<i>Poultry Selections:</i>			Seafood Scampi: Jumbo Shrimp and Scallops in a lemon garlic wine sauce		\$70.00 \$130.00
Italian Meatballs		\$40.00 \$75.00	Chicken Parmigiana: Covered in Mozzarella Cheese and Marinara Sauce		\$55.00 \$95.00	Fried Calamari: Served with a Mild Marinara Sauce		\$55.00 \$100.00
Swedish Meatballs		\$40.00 \$75.00	Chicken Marsala: Mushroom Demi-Glaze		\$55.00 \$95.00	Broiled Salmon: in a Lemon Garlic White Wine Sauce		\$55.00 \$100.00
Chicken Fingers: w/Sauces		\$45.00 \$85.00	Chicken Portobello: Portobello Mushrooms and a Rich Brown Sauce		\$55.00 \$95.00	Chilean Sea Bass: Lemon Thyme Encrusted		Market Price
Stuffed Mushrooms: Fresh Mushroom Caps stuffed with Jumbo Crabmeat		\$40.00 \$70.00	Chicken Piccata: Lemon Caper Sauce		\$55.00 \$95.00	Grilled Swordfish Steak		Market Price
Clams Oreganata		\$40.00 \$75.00	Chicken Francese: Egg Coated and Sauteed in a Lemon White Wine Sauce		\$55.00 \$95.00	Stuffed Flounder: with Crabmeat		\$65.00 \$120.00
Mussels in Garlic & White Wine Sauce		\$35.00 \$70.00	Chicken Rollatini: Stuffed with Prosciutto		\$55.00 \$95.00	Jumbo Shrimp Francese: Egg Coated and Sauteed in a Lemon White Wine Sauce		\$65.00 \$125.00
Mussels Marinara		\$40.00 \$75.00	Chicken Cacciatore: Tender Pieces braised with peppers and onions in marinara sauce.		\$55.00 \$95.00	Jumbo Shrimp Scampi: served over Risotto or Linguini		\$65.00 \$120.00
Spedini: Fried Bread with Mozzarella		\$40.00 \$75.00	Chicken Scampi: Garlic, Extra Virgin Olive Oil & White Wine		\$55.00 \$95.00	Jumbo Grilled Shrimp: over Risotto		\$65.00 \$120.00
Carrozza: Fried Bread with Ham and Mozzarella		\$45.00 \$80.00	BBQ Chicken Pieces		\$55.00 \$95.00	Zuppa de Mussels: Marinara or Fra Diavlo		\$40.00 \$75.00
			BBQ Spare Ribs		\$65.00 \$105.00	Clams Oreganata		\$50.00 \$90.00
			Sesame Chicken: Tender Chicken marinated in Asian Sauces		\$55.00 \$95.00			
<i>Cold Salads:</i>			<i>Italian Selections:</i>			<i>Sauces: (Available by the Quart)</i>		
Cold Pasta Salad: Tri-Color Pasta Salad with Fresh Broccoli, Sun Dried Tomatoes and Roasted Peppers		\$35.00 \$65.00	Eggplant Parmigiana: Covered in Mozzarella Cheese and Marinara Sauce		\$45.00 \$80.00	Fresh Plum Tomato Basil		\$9.00 Qt.
Homemade Potato Salad or Cole Slaw		\$35.00 \$65.00	Eggplant Rollatini: Stuffed with Ricotta Cheese		\$50.00 \$95.00	Vodka Sauce		\$9.00 Qt.
Seafood Salad: Calamari, Shrimp, Scallops, Scungilli, Onions, Celery, and Extra Virgin Olive Oil		\$60.00 \$120.00	Risotto with Wild Mushrooms		\$35.00 \$60.00	Pesto Sauce		\$9.00 Qt.
Arugula Salad*: Fresh Arugula with sliced Onions and Tomatoes with Balsamic and Extra Virgin Olive Oil		\$30.00 \$45.00	Risotto Primavera		\$35.00 \$60.00	Bolognese Sauce		\$10.00 Qt.
Caesar Salad*: Romaine Lettuce topped with Croutons and freshly grated Parmesan Cheese. Served with Homemade Caesar Dressing.		\$30.00 \$50.00	Italian Sausage and Peppers		\$45.00 \$80.00	Carbonara Sauce		\$10.00 Qt.
Greek Salad*: Mixed Greens with Seasonal Grilled Vegetables, Feta Cheese and Calamata Olives. Served with Homemade Vinaigrette Dressing.		\$35.00 \$60.00				Alfredo Sauce		\$10.00 Qt.
Tossed Salad*: Romaine Lettuce topped with Cucumbers, Cherry Tomatoes and Red Onions. Served with our Homemade Italian Dressing.		\$25.00 \$45.00				<i>Italian Pastries:</i>		
* With Grilled Chicken Additional per 1/2 & Full Tray		\$15.00 \$30.00				<i>(Available by the 1/2 Tray = 30 pieces. Full Tray = 60 pieces)</i>		
* With Grilled Jumbo Shrimp Additional per 1/2 & Full Tray		\$20.00 \$40.00				Fresh Italian Pastries baked on Premise		\$50.00 \$90.00
						<i>(Please call for selection)</i>		
<i>Potato & Vegetable Selections:</i>								
French Green Beans		\$30.00 \$50.00						
Sauteed Garden Vegetables		\$25.00 \$45.00						
Broccoli Rabe		\$30.00 \$50.00						
Potato Croquettes		\$30.00 \$50.00						
Garlic Mashed Potatoes		\$25.00 \$45.00						
Home Fried / French Fried Potatoes		\$25.00 \$45.00						
Red Roasted Potatoes: with Fresh Rosemary and Herbs		\$25.00 \$40.00						
Fresh Baked Semolina Rolls: with Butter		\$6.50 Per Dozen						



**Half Tray Feeds 10-12
Full Tray Feeds 20-25**
Ask for any Dietary, Substitutions, or Custom Menu Servers / Bartenders / Sous Chef Ice Sculptures or other specialties



Every Casa Bianca Full Tray serves approximately 20-25 people
All Orders are Subject to Sales Tax, Prices are Subject to Change.
~ Delivery Charges Additional ~

Additional Hourly Services

Catering Personnel Services (5 Hour Minimum)
Servers \$30.00 Bartenders \$25.00 Sous Chef \$30.00

Rentable Catering Equipment / Trays etc:
Chafer Set (1) includes: Wire Rack, Water Pan, Sterno & Serving Utensils \$15.00 each

Disposable Tableware Setup includes: Dinner Plates, Salad Bowl, Dessert Plate, Flatware, Drinking Cups, Coffee Cup, & Dinner Napkin \$2.50 Per Person
Champagne Cup, Linens Available (*ask for Price Quote*)

Ask about our Customizable or Special Holiday Packages & Holiday Menus (Minimum 10 People)

Special Event at Your Location or Ours !

* Weddings * Ceremonies * Showers * Graduations * Birthday Parties
* Christening Parties * Repast * Dinner Shows * Comedy Night *
Casino Theme Events * Quinceanera * Trade Conventions * Corporate Events * Banquets * Social Events * Bar Mitzvah * Bat Mitzvah *
Communions * Car Hop Events * Line Dancing * Square Dancing *
Hall Rental * Ballroom Dancing * Cinco De Mayo * Trade Shows * Ice Sculptures * Flambe Station * Viennese Table * Custom Wedding Cakes *
Dinner / Buffet * Full Bar * Outdoor Patio * Valet Parking *



Off Premise Catering TERMS and CONDITIONS

- 1- A 10% Deposit will be required when placing your order over \$500.00
- 2- If order is cancelled less than 10 days before the scheduled event date - All Deposits will be Non-Refundable
- 3- Final Payment must be made by either Cash, Check, Bank Check, (Guaranteed Funds) or Credit Card.
- 4- Acceptable Forms of Payment : Cash, Bank Check, Credit Card: MC - VISA - Discover - American Express. Personal Checks will only be accepted as a deposit on your order.
- 5- All orders are subject to 7% NJ Sales Tax.

Special Events

Remember Our Banquet Room
Serves up to 220 Guests
Huge Bridal Suite, Private Party Room
State of the Art UpLighting
Indoor / Outdoor Photo Opportunities

Casa Bianca Banquets

Phone: 973-697-9704 Web: CasaBiancaBanquets.com
5266 Berkshire Valley Road, Oak Ridge, New Jersey 07438



Catering Menu

Casa Bianca Banquets Can Bring A Fabulous Event To You !



Largest Off Premise Catering Menu for any Occasion ! Serving the Tri-State Area