

<i>Cold Appetizers:</i>	<i>Price Per</i>	<i>Half Tray</i>	<i>Full Tray</i>
<b>Jumbo Shrimp Cocktail (U-15) per pound</b>		\$26.95/lb.	
<b>Jumbo Alaskan King Crab Legs</b>		Market Price	
<b>Cold 1-1/4 per pound Lobster</b>		Market Price	
<b>Exotic Fruit Display</b>		\$45.00	\$80.00
<b>Domestic &amp; Imported Cheese Display: served with assorted flat bread</b>		\$50.00	\$90.00
<b>Gourmet Vegetable Presentation: Harvest of Grilled Vegetables marinated in Balsamic Vinaigrette</b>		\$40.00	\$65.00
<b>Grilled Portobella Mushrooms</b>		\$40.00	\$65.00
<b>Garden Fresh Vegetable Crudites: with dipping sauce</b>		\$45.00	\$70.00
<b>Fresh Mozzarella: Sliced Homemade Fresh Mozzarella topped with fresh Basil and layered with fresh Tomato and Roasted Peppers</b>		\$50.00	\$90.00
<b>Cold Antipasto</b>		\$45.00	\$85.00
 <i>Hot Appetizers:</i>			
<b>Mozzarella Sticks</b>		\$45.00	\$80.00
<b>Italian Meatballs</b>		\$45.00	\$80.00
<b>Swedish Meatballs</b>		\$45.00	\$80.00
<b>Chicken Fingers: w/Sauces</b>		\$50.00	\$90.00
<b>Stuffed Mushrooms: Fresh Mushroom Caps stuffed with Jumbo Crabmeat</b>		\$45.00	\$80.00
<b>Clams Oreganata</b>		\$50.00	\$90.00
<b>Mussels in Garlic &amp; White Wine Sauce</b>		\$45.00	\$85.00
<b>Mussels Marinara</b>		\$45.00	\$85.00
<b>Spedini: Fried Bread with Mozzarella</b>		\$45.00	\$80.00
<b>Filet Mignon Sliders</b>		\$50.00	\$90.00
<b>Carrozza: Fried Bread with Ham and Mozzarella</b>		\$50.00	\$90.00
 <i>Cold Salads:</i>			
<b>Cold Pasta Salad: Tri-Color Pasta Salad with Fresh Broccoli, Sun Dried Tomatoes and Roasted Peppers</b>		\$40.00	\$70.00
<b>Homemade Potato Salad or Cole Slaw</b>		\$40.00	\$70.00
<b>Seafood Salad: Calamari, Shrimp, Scallops, Scungilli, Onions, Celery, and Extra Virgin Olive Oil</b>		\$70.00	\$125.00
<b>Arugula Salad*: Fresh Arugula with sliced Onions and Tomatoes with Balsamic and Extra Virgin Olive Oil</b>		\$40.00	\$70.00
<b>Caesar Salad*: Romaine Lettuce topped with Croutons and freshly grated Parmesan Cheese. Served with Homemade Caesar Dressing.</b>		\$40.00	\$70.00
<b>Greek Salad*: Mixed Greens with Seasonal Grilled Vegetables, Feta Cheese and Calamata Olives. Served with Homemade Vinaigrette Dressing.</b>		\$40.00	\$70.00
<b>Tossed Salad*: Romaine Lettuce topped with Cucumbers, Cherry Tomatoes and Red Onions. Served with our Homemade Italian Dressing.</b>		\$35.00	\$60.00
<b>* With Grilled Chicken Additional per 1/2 &amp; Full Tray</b>		\$20.00	\$35.00
<b>* With Grilled Jumbo Shrimp Additional per 1/2 &amp; Full Tray</b>		\$25.00	\$45.00
 <i>Potato &amp; Vegetable Selections:</i>			
<b>French Green Beans</b>		\$35.00	\$60.00
<b>Sauteed Garden Vegetables</b>		\$35.00	\$60.00
<b>Broccoli Rabe</b>		\$35.00	\$60.00
<b>Potato Croquettes</b>		\$35.00	\$60.00
<b>Garlic Mashed Potatoes</b>		\$35.00	\$60.00
<b>Home Fried / French Fried Potatoes</b>		\$35.00	\$60.00
<b>Red Roasted Potatoes: with Fresh Rosemary and Herbs</b>		\$35.00	\$60.00
<b>Fresh Baked Semolina Rolls: with Butter</b>		\$7.00	Per Dozen

<i>Pasta Selections:</i>	<i>Price Per</i>	<i>Half Tray</i>	<i>- Full Tray</i>
<b>Baked Ziti</b>		\$50.00	\$90.00
<b>Stuffed Shells</b>		\$50.00	\$90.00
<b>Lobster Ravioli:</b> <i>in Brandy Cream Sauce</i>		\$55.00	\$110.00
<b>Penne with Vodka Sauce:</b> <i>Italian Plum Tomato and Vodka with a Touch of Cream</i>		\$50.00	\$90.00
<b>Rigatoni with Fresh Tomatoes:</b> <i>Fresh Basil, Extra Virgin Olive Oil and Garlic</i>		\$50.00	\$90.00
<b>Farfalle Carbonara:</b> <i>with Cream Sauce, Romano Cheese and Pancetta</i>		\$50.00	\$90.00
<b>Tri-Colored Tortellini Alfredo:</b> <i>Served with Cream Sauce and Romano Cheese</i>		\$50.00	\$90.00
<b>Homemade Potato Gnocchi:</b> <i>Potato Dumplings with Bolognese Sauce</i>		\$50.00	\$90.00
<b>Cavatelli with Broccoli:</b> <i>Olive Oil, Garlic and Basil</i>		\$50.00	\$90.00
<b>Orecchiette with Broccoli Rabe &amp; Sausage</b>		\$50.00	\$90.00
<b>Macaroni &amp; Cheese</b>		\$50.00	\$90.00
 <i>Poultry Selections:</i>			
<b>Chicken Parmigiana:</b> <i>Covered in Mozzarella Cheese and Marinara Sauce</i>		\$55.00	\$100.00
<b>Chicken Marsala:</b> <i>Mushroom Demi-Glaze</i>		\$55.00	\$100.00
<b>Chicken Portobello:</b> <i>Portobello Mushrooms and a Rich Brown Sauce</i>		\$55.00	\$100.00
<b>Chicken Piccata:</b> <i>Lemon Caper Sauce</i>		\$55.00	\$100.00
<b>Chicken Francese:</b> <i>Egg Coated and Sauteed in a Lemon White Wine Sauce</i>		\$55.00	\$100.00
<b>Chicken Rollatini:</b> <i>Stuffed with Prosciutto</i>		\$55.00	\$100.00
<b>Chicken Cacciatore:</b> <i>Tender Pieces braised with peppers and onions in marinara sauce.</i>		\$55.00	\$100.00
<b>Chicken Scampi:</b> <i>Garlic, Extra Virgin Olive Oil &amp; White Wine</i>		\$55.00	\$100.00
<b>BBQ Chicken Pieces</b>		\$55.00	\$100.00
<b>BBQ Spare Ribs</b>		\$65.00	\$110.00
<b>Sesame Chicken:</b> <i>Tender Chicken marinated in Asian Sauces</i>		\$55.00	\$100.00
 <i>Italian Selections:</i>			
<b>Eggplant Parmigiana:</b> <i>Covered in Mozzarella Cheese and Marinara Sauce</i>		\$50.00	\$90.00
<b>Eggplant Rollatini:</b> <i>Stuffed with Ricotta Cheese</i>		\$55.00	\$100.00
<b>Risotto with Wild Mushrooms</b>		\$40.00	\$65.00
<b>Risotto Primavera</b>		\$40.00	\$65.00
<b>Italian Sausage and Peppers</b>		\$50.00	\$90.00



**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



<i>Beef &amp; Veal Selections:</i>	<i>Price Per</i>	<i>Half Tray</i>	<i>Full Tray</i>
<b>Sliced Beef:</b> with Mushroom Gravy		\$70.00	\$130.00
<b>Boneless Beef Short Ribs:</b> braised in a Tangy BBQ Sauce		\$80.00	\$140.00
<b>Beef Tips Pizziola:</b> Peppers and Onions in Tomato Sauce		\$70.00	\$130.00
<b>Veal Parmigiana</b>		\$70.00	\$120.00
<b>Veal Marsala</b>		\$70.00	\$120.00
<b>Veal Piccata</b>		\$70.00	\$120.00
<b>Veal Portobello</b>		\$70.00	\$120.00
<b>Veal Francese:</b> Egg Coated and Sauteed in a Lemon White Wine Sauce		\$70.00	\$120.00
<b>Veal &amp; Peppers</b>		\$70.00	\$120.00
<b>Veal Rollatini:</b> Stuffed with Prosciutto		\$70.00	\$120.00
 <i>Seafood Selections:</i>			
<b>Seafood Scampi:</b> Jumbo Shrimp and Scallops in a lemon garlic wine sauce		\$75.00	\$130.00
<b>Fried Calamari:</b> Served with a Mild Marinara Sauce		\$60.00	\$110.00
<b>Broiled Salmon:</b> in a Lemon Garlic White Wine Sauce		\$60.00	\$110.00
<b>Chilean Sea Bass:</b> Lemon Thyme Encrusted		Market Price	
<b>Grilled Swordfish Steak</b>		Market Price	
<b>Stuffed Flounder:</b> with Crabmeat		\$70.00	\$125.00
<b>Jumbo Shrimp Francese:</b> Egg Coated and Sauteed in a Lemon White Wine Sauce		\$70.00	\$125.00
<b>Jumbo Shrimp Scampi:</b> served over Risotto or Linguini		\$70.00	\$125.00
<b>Jumbo Grilled Shrimp:</b> over Risotto		\$70.00	\$125.00
 <i>Sauces: (Available by the Quart)</i>			
<b>Fresh Plum Tomato Basil</b>		\$12.00	Qt.
<b>Vodka Sauce</b>		\$12.00	Qt.
<b>Pesto Sauce</b>		\$12.00	Qt.
<b>Bolognese Sauce</b>		\$15.00	Qt.
<b>Carbonara Sauce</b>		\$15.00	Qt.
<b>Alfredo Sauce</b>		\$15.00	Qt.
 <i>Italian Pastries:</i>			
<i>(Available by the 1/2 Tray = 30 pieces. Full Tray = 60 pieces)</i>			
<b>Fresh Italian Pastries</b> baked on Premise <i>(Please call for selection)</i>		\$55.00	\$100.00
<b>Coffee Station</b> with hot coffee, creamers, and sugar		\$2.00	Per Person





**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 \$35.00 Bartenders \$30.00 Sous Chef \$40.00

Rentable Catering Equipment / Trays etc:

Chafer Set (1) includes: Wire Rack, Water Pan, Sterno & Serving Utensils \$15.00 each

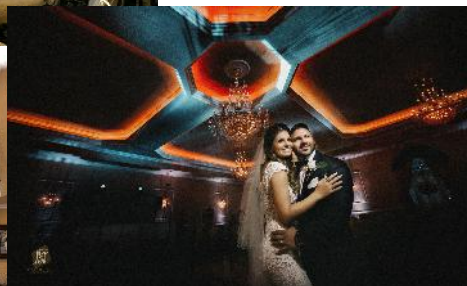
Disposable Tableware Setup includes: Dinner Plates, Salad Bowl, Dessert Plate, Flatware, Drinking Cups, Coffee Cup, & Dinner Napkin \$3.00 Per Person

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 Mitz Vah \* Bat Mitz Vah \*
- 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](http://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