

Special Events Menus



La Casa Pasta

RESTAURANT

ESTABLISHED 1978

NEWARK • DELAWARE



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HORS D' OEUVRES

— " TRAYS & DISPLAYS " —

small serves 15-20 | large serves 25-45 unless noted



- CRAB & ARTICHOKE FONDUE** house made creamy crab dip served with toasted crostini
- TOMATO BASIL BRUSCHETTA** diced tomatoes, basil, parmesan cheese, toasted italian bread
- GORGONZOLA & ARUGULA** toasted italian bread, chopped candied pecans, arugula, gorgonzola cheese
- GF FRUIT DISPLAY** seasonal assorted fresh fruit display
- GF FRESH GRILLED VEGETABLES** grilled zucchini, mushrooms, asparagus, squash, red peppers & olives
- GF CAPRESE INSALATA** fresh sliced mozzarella, ripe tomatoes, olive oil, basil, balsamic drizzle
- INTERNATIONAL CHEESE DISPLAY** imported & domestic cheeses, grapes
- GF ANTIPASTO** imported italian meats & cheeses, roasted red peppers, eggplant, zucchini & olives
- GF PROSCIUTTO & MELON** melon wrapped in parma prosciutto

PROTEINS

small serves 15-20 | large serves 25-45 unless noted

- ARANCINI** pan fried risotto balls, peas, mozzarella, tomato sauce
- CHICKEN TENDERS** golden battered strips of chicken
- CHICKEN CORDON BLEU** breaded bite sized balls
- FILET CROSTINI** pan seared filet served over crostini with horseradish sour cream & roasted red pepper
- GF LOLLIPOP LAMB CHOPS** grilled and served with mint jelly
- MEATBALLS** tomato sauce
- GF ITALIAN SAUSAGE & PEPPERS** marinara sauce

SLIDERS

- CHICKEN PARM** lightly breaded chicken breast, marinara, mozzarella
- MEATBALL PARM** housemade meatball, marinara, melted mozzarella, parm cheese

SEAFOOD & RAW BAR

small serves 15-20 | large serves 25-45 unless noted

- MINI JUMBO LUMP CRABCAKES** 2 oz bite size jumbo lump crab cakes
- CRAB STUFFED MUSHROOMS** crab imperial stuffed mushrooms
- GF BACON WRAPPED SCALLOPS** applewood bacon, fresh scallops
- JUMBO FRIED SHRIMP** fried golden brown, cocktail sauce & lemon
- OYSTERS ROCKEFELLER** baked & topped with bacon, spinach
- CLAMS CASINO** baked littlenecks, house casino mix
- GF SHRIMP LEJON** jumbo shrimp wrapped horseradish & bacon

RAW

condiments: signature hot sauce & cocktail sauce | served raw & chilled with lemon

- LITTLENECK CLAMS**
- OYSTERS** james river, virginia
- OYSTERS** seasonal du jour
- JUMBO CHILLED SHRIMP** cocktail sauce & lemon garnish

SIT DOWN DINNER

includes choice of soup or salad, main course, garlic sticks, dinner rolls, soft drinks, ice tea & coffee

personalized menu cards available \$1 per | add served dessert \$6 per person

ENTRÉES

please choose three entrées from any tier below | items be mixed and matched and priced accordingly by sales team

TIER 1 OPTIONS

POLLO MARSALA medallions of chicken sautéed with marsala wine & sautéed mushrooms

EGGPLANT PARMIGIANA homemade, egg battered, mozzarella cheese, sweet tomato sauce

LASAGNA homemade pasta, layers of ricotta cheese, sausage, mozzarella cheese, sweet tomato sauce

MOSTACCIOLI PAESANO penne pasta, Italian sausage, pancetta, parmigiana, san marzano tomato sauce

LASAGNA VERDE wheat pasta, spinach, mushrooms, asparagus, carrots, zucchini, ricotta, mozzarella, tomato sauce, onion bechamel

GNOCCHI SORRENTINA potato dumpling gnocchi, san marzano house tomato sauce, mozzarella, fresh basil

CHICKEN ALFREDO tender chicken strips in a creamy alfredo sauce, tossed with fettucelle, parmigiana cheese

PENNE ROMANO penne pasta, fresh mozzarella, bolognese meat sauce, aurora cream sauce



TIER II OPTIONS

POLLO SALTIMBOCCA medallions of chicken breast, parma prosciutto, melted mozzarella cheese, light marsala sauce

♥ **TORTELLONI PRIMAVERA** cheese filled pasta, seasonal fresh vegetables, white cream sauce

BROCCOLI RABE & SAUSAGE orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic, extra virgin olive oil

POLLO PARMIGIANA medallions of chicken breast lightly breaded, topped with mozzarella cheese & tomato sauce

POLLO PICCATA medallions of chicken, capers, lemon butter sauce

SHRIMP SCAMPI jumbo shrimp sautéed, in a white wine garlic butter, linguine pasta

MIXED SICILIAN combination of fresh fishes, poached, garlic, EVO, lemon sauce, diced pimentos, capers, fresh herbs

DOLCE VITA fettucelle pasta, sautéed filet mignon tips, sun-dried tomatoes, shiitake mushrooms, marsala cream sauce

TIER III OPTIONS

LOBSTER FRA DIAVOLO homemade spaghetti, 6oz lobster tail sautéed in fra diavolo sauce, san marzano tomatoes

FILET GIUSEPPE 6oz filet, pan seared, chianti wine sauce, topped with jumbo lump crabmeat & shiitake mushrooms

RACK OF LAMB grilled rack, dijon mustard coated, herb bread crumb, mushroom sauce

FLOUNDER FRANCAISE flounder fillet sautéed in egg batter with lemon beurre blanc sauce

SALMON IMPERIAL baked, topped with crab imperial, lobster cream sauce

VEAL CHOP 16oz french cut and grilled, sautéed garlic, rosemary, EVOO, mashed potatoes, sautéed vegetables

entrées are served with vegetable and potato du jour
*excludes pasta entrées

BUFFET OPTIONS

minimum of 30 guests required

package includes house & caesar salads, garlic sticks, dinner rolls

package includes chef's choice of vegetable & potato

package includes soft drinks, ice tea & coffee

**desserts can be added to any package (range from \$6 per person)

** additional entrée can be added to any package and priced accordingly

PACKAGE A

package includes min of one of pasta and maximum of two entrées

MIXED SICILIAN combination of fresh fishes, poached, garlic, EVO, lemon sauce, diced pimentos, capers, fresh herbs

SALMON IMPERIAL baked, topped with crab imperial, lobster cream sauce

FARFALLE & POLLO farfalle pasta, grilled chicken strips, gorgonzola cream sauce, balsamic glaze drizzle

GNOCCHI GORGONZOLA potato dumpling gnocchi, brussel sprouts, fried pancetta, with a gorgonzola cream sauce

POLLO MARSALA medallions of chicken, marsala wine, mushrooms

POLLO FRANCAISE medallions of chicken dipped in egg batter, topped with artichokes, lemon butter sauce

RAVIOLI SHRIMP AURORA cheese filled ravioli, shrimp, aurora cream sauce

POLLO PICCATA medallions of chicken, capers, lemon butter sauce

BAKED PENNE BOLOGNESE baked in our home made meat sauce topped with melted mozzarella cheese, aurora cream sauce

TORTELLONI ASIAGO cheese filled pasta, collina tomatoes, spinach, asiago cream sauce

MOSTACCIOLI PAESANO penne pasta, italian sausage, pancetta, parmigiano cheese, san marzano tomato sauce

PACKAGE B

package includes min of one of pasta and maximum of two entrées

POLLO PARMIGIANA medallions of chicken breast lightly breaded, topped with mozzarella cheese & tomato sauce

CRAB RAVIOLI crab & cheese filled house made ravioli, creamy crab alfredo sauce

STUFFED FLOUNDER fillet of flounder stuffed with crab imperial and topped with light lobster sauce

SALTIMBOCCA medallions of chicken, prosciutto di parma, mozzarella cheese, marsala wine sauce

STUFFED JUMBO SHRIMP jumbo shrimp, topped with crab imperial, lobster sauce (2) per guest

BROCCOLI RABE & SAUSAGE orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic, extra virgin olive oil

NEW ORLEANS CHICKEN penne pasta, blackened chicken, tomatoes, bell peppers, creole cream sauce, asiago cheese, basil

ORECCHIETTE DOLCE VITA tossed with sautéed filet tips, sun-dried tomatoes, shiitake mushrooms, marsala wine cream sauce

CHICKEN & SHRIMP pan seared breast of chicken, topped with jumbo shrimp, fra diavolo sauce

PENNE SANTA MARIA penne pasta, sautéed jumbo shrimp & crabmeat, aurora cream sauce



CUSTOMIZE YOUR BUFFET

we can customize a menu to your budget and liking

cakes and desserts brought in from off premise will incur a \$1 per person fee

children under 4 are free of charge

20% gratuity is not included | room rental fees are subject to day, date and time

DESSERT

options to add to any event | coordinate with your sales associate



TIRAMISU

layered espresso soaked ladyfingers, brandy mascarpone cream, chocolate shavings

PANNETONE BREAD PUDDING

warm vanilla sauce

CANNOLI

homemade traditional preparation | flavors available: chocolate chip ricotta, chocolate or vanilla

DOUBLE CHOCOLATE CAKE

chocolate lover's dream come true

NEW YORK CHEESECAKE

homemade ricotta cheesecake

BAR OPTIONS

minimum of 3 hours required to utilize an open bar

CASH BAR

guests pay for all alcoholic beverages

CONSUMPTION BAR

determined by the amount of drinks consumed, final bill is

presented at the end of the function

21% gratuity added

BEER & WINE BAR

includes all domestic & imported beers, house wines

\$24 per guest for three hours

HOUSE BAR

includes, all draft and bottled domestic beer, house wines,
smirnoff, captain morgan, bacardi, titos, tanqueray, jack daniels

\$30 per guest for three hours

PREMIUM BAR

includes, all draft and imported bottled beer, house wines,
house bar items, crown royal, grey goose, belvedere

\$35 per guest for three hours