APPETIZERS

serves 15 unless noted

SHRIMP COCKTAIL
60 pieces, old bay, lemon $120 per tray

FRIED CALAMARI
breaded, marinara $85 per tray

SAUTÉED CALAMARI
white wine, garlic $85 per tray

MUSSELS FRA DIAVOLO
spicy marinara | avail in white wine $75 per tray

BROCCOLI RABE
sautéed in garlic & EVOO $85 per tray

STUFFED MUSHROOMS
large mushrooms, stuffed with crab imperial, 12 pieces $48 for tray

MEATBALLS
tomato sauce, 100 1oz meatballs $155

SAUSAGE & PEPPERS
roasted peppers, tomato sauce 30 pieces $75
can also be made without sauce

CHICKEN TENDERS
served with BBQ or HM | 25 pieces $75 per tray

CLAMS CASINO
baked & stuffed with our house casino mix, 25 pieces $60 for tray

ARANCINI
fried risotto balls, peas, mozzarella, marinara sauce, 25 pieces $95 per tray

LOLLIPOP LAMB CHOPS
rosemary garlic marinade | min 2 doz $5.75 per

SOUTH PHILLY EGGROLLS
stuffed with pulled marinated pork, broccoli rabe, sharp provolone & mozzarella $48.00 per doz

CHEESESTEAK EGG ROLLS
chopped steak & monterey jack cheddar cheese, fried golden brown, served with chipotle aioli $48 per doz

BRUSCHETTAS

25 pieces | toasted italian bread

GORGONZOLA & ARUGULA
chopped pecans, arugula, gorgonzola cheese $60

TOMATO
diced tomatoes, basil, parmesan cheese $55

RICOTTA HONEY
lemon, basil honey $55

ANTIPASTO & SALADS

CURED ITALIAN MEATS & CHEESES
mortadella, prosciutto di parma, genoa salami, sopressata, capicola, provolone, roasted peppers & eggplant, olives $150 per tray
serves 25-30

VEGETABLES & CHEESES
marinated eggplant and peppers, olives, broccoli rabe, asiago and provolone cheeses $95 per tray
servers 25

PROSCIUTTO & MELON
parma prosciutto wrapped in seasonal melon $95 per tray
25 slices

TOSSED SALAD
romaine, tomatoes, cucumbers, red onion, carrots $35
serves 15

CEASAR SALAD
romaine, parmigiana, croutons $55
serves 15

CAPRESE SALAD
sliced mozzarella, ripe tomatoes, EVOO, basil $65
serves 15

PASTAS

small trays serve 8-10 | large trays serve 15-20

PENNE, RIGATONI OR SPAGHETTI
choice of marinara, tomato sauce or vodka cream sauce (add $5) $55 | $95

BAKED ZITI
aurora sauce, melted mozzarella cheese $65 | $120

CHEESE RAVIOLI
house made, ricotta cheese, tomato sauce $60 | $110

TORTELLONI PRIMAVERA
cheese filled tortelloni pasta,
alfredo cream sauce, seasonal vegetables $80 | $150

GNOCCHI SORRENTINA
potato dumpling gnocchi, san marzano tomato sauce, mozzarella $65 | $120

SPICY RIGATONI
rigatoni, fra diavolo aurora cream sauce, melted
mozzarella cheese, ricotta cheese garnish $65 | $120

EGGPLANT PARMIGIANA
homemade, egg battered, mozzarella cheese, marinara sauce $80 | $150

MANICOTTI
ricotta filled tubes of pasta, sweet tomato sauce & mozzarella $65 | $120
16 pieces | 32 pieces

PASTAS WITH SEAFOOD

small trays serve 8-10 | large trays serve 15-20

FUSILLI SANTA MARIA
house made fusilli pasta, sautéed, american shrimp, scallops, crabmeat, aurora cream sauce $125 | $225

GNOCCHETTI ITALIA
gnocchetti pasta, crabmeat, creamy alfredo, pesto sauce, aurora sauce $90 | $165

SHRIMP SCAMPI
sautéed gulf shrimp, garlic butter sauce
served over tagliolini pasta $95 | $180

CRAB RAVIOLI
crab filled ravioli, creamy crab white sauce, asparagus $110 | $200

SEAFOOD CANNELLONI
shrimp, scallops & crabmeat folded into ricotta cheese, wrapped in house made pasta, lobster cremma $135 | $225
16 pieces | 32 pieces

PASTAS WITH BEEF OR CHICKEN

small trays serve 8-10 | large trays serve 15-20

GNOCCHI BOLOGNESE
potato dumplings, homemade meat sauce $75 | $130

PENNE ROMANO
penne, fresh mozzarella, bolognese meat sauce, aurora cream sauce $85 | $160

ORECCHIETTE BROCCOLI RABE & SAUSAGE
"little ears" shaped pasta, broccoli rabe, italian sausage, garlic, EVOO $95 | $180

PENNE TENDERLOIN
sautéed breasts of chicken, wild mushrooms, marsala wine, crispy onion straws, seasonal root & vegetables

PENNE DOLCE VITA
tossed with sautéed filet tips, sun-dried tomatoes, shiitake mushrooms, marsala wine cream sauce $135 | $225

MOSTACCIOLI PAESANO
penne pasta, Italian sausage, pancetta, parmigiana, tomato sauce $75 | $130

LASAGNAS

MEAT LASAGNA
housemade noodles, layers of ricotta, ground beef, sausage, mozzarella & tomato sauce | 24 portions $145

LASAGNA VERDE
homemade wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, ricotta & mozzarella cheeses, topped with marinara & an onion bechamel sauce | 24 portions $150

PESCE | CARNE | POLLO

MEATBALLS
tomato sauce, 50 2oz meatballs $90

ITALIAN SAUSAGE
sautéed sweet peppers & onions, tomato sauce | 50 pieces | 2 inches $95

SALMON CHESAPEAKE
baked, topped with crab imperial, lobster cream sauce $225
45 4oz pieces

STUFFED SHRIMP
gulf shrimp stuffed with crab imperial, lobster cream sauce $300
48 jumbo shrimp

SALMON SICILIAN
3-5oz medallions of salmon, white wine, lemon, capers, pimentos $275
45 pieces

CHICKEN PICCATA
medallions of chicken, capers, lemon butter sauce $125
25 3oz pieces

CHICKEN PARMIGIANA
breaded chicken breast, lightly breaded & topped with mozzarella cheese, sweet tomato sauce $135
36 3-4oz pieces

CHICKEN MARSALA
chicken medallions sautéed with mushrooms, marsala wine sauce $135
25 3oz pieces

CHICKEN CHESAPEAKE
grilled chicken breast topped with crab imperial, lobster sauce $155
25 3oz pieces

CHICKEN SALTIMBOCCA
medallions of chicken, imported parma prosciutto, mozzarella cheese, marsala wine sauce $165
25 3oz pieces

PRIME RIB
sliced or whole, served with au jus on side MP

BEEF TENDERLOIN
carved or whole, chianti mushroom gravy MP

RACK OF LAMB
grilled rack, dijon mustard coated, herb bread crumb, mushroom sauce, served with vegetable and roasted potatoes $195
35 chops

SIDES | CONTORNI

serves 20-25

RED BLISS POTATOES
rosemary, garlic, EVOO $75

SEASONAL VEGETABLE MEDLEY
local farm $85

GREEN BEANS
garlic, EVOO $75

DESSERTS | DOLCE

ASSORTED ITALIAN MINI DESSERTS
30 assorted pieces $85

LARGE CANNOLI
choice of chocolate, vanilla or ricotta chocolate chip $8 per

MINI CANNOLIS
ricotta filled $85

RICOTTA CHEESECAKE
serves 12 $60

ITALIAN RUM CAKE
serves 12 $60

MISC RENTAL PACKAGE

CHAFING DISHES
includes 2 sternos, serving utensils, water pan 25.00 per chafer
****for full service catering ONLY****

DROP OFF WIRE RACK CHAFING DISHES
sternos, serving utensils | $15 per

WARM DELIVERY DROP-OFF
The charge includes delivery of warm food & equipment within a 15 mile radius. Some foods may require chafing dishes, additional heating depending on serving temperatures. 50.00 per delivery

DISPOSABLE PRODUCTS
"elegant ware" hard plastic, durable white with silver rim, salad, entrée, dessert plates, utensils, heavy duty napkin, matching tumbler $5 per guest
great for casual or outdoor tent events

DELIVERY & SET-UP
This includes delivery & set-up of your entire buffet within a 15 miles radius $95.00

SERVERS
4 hour min, includes set-up and breakdown of event $30 per hour per server

La Casa Pasta

RESTAURANT

ESTABLISHED 1978



ALL ORDERS CAN BE CUSTOMIZED

TEL. 302.738.9935
INFO@LACASAPASTA.COM

* 24 HOUR NOTICE ON ALL ORDERS