

SMALL PLATTERS FEED 15-20 GUESTS | LARGE FEEDS 35-50 GUESTS

BRUSCHETTAS & SALADS

TOSSED SALAD OR CAESAR SALAD

\$30.00 | \$40.00

CAPRESE

sliced mozzarella, ripe tomatoes, olive oil \$45.00 | \$65.00

TOMATO

toasted italian bread, diced tomatoes & parmesan cheese \$30.00sm \$55.00 lg

GORGONZOLA & ARUGULA

toasted italian bread, pine nuts, arugula, gorgonzola cheese \$35.00 | \$60.00

ITALIAN ANTIPASTO

prosciutto di parma, mortadella, salami, roasted vegetables, marinated olives, parmigiano, provolone & pecorino cheeses \$65.00 | \$120.00

CONTORNI - SIDES

ASPARAGUS

lemon butter sauce \$25.00 | \$35.00

GREEN BEANS ALMONDINE

toasted almonds \$25.00 | \$35.00

MIXED FRESH VEGETABLES

assorted fresh local vegetables, steamed, salt & pepper \$25.00 | \$35.00

GRILLED VEGETABLES

asparagus, peppers, eggplant & more \$65.00 | \$105.00

RICE PILAF

wild rice \$25.00 | \$35.00

ROASTED RED BLISS POTATOES

roasted with EVO oil, fresh rosemary \$30.00 | \$45.00

AU GRATIN POTATOES

baked, yukon gold, four cheeses, asiago bread crumbs \$35.00 | \$55.00

SAUSAGE & PEPPERS

marinara sauce, roasted peppers \$55.00 | \$100.00

WE OFFER FULL SERVICE CATERING UPON REQUEST
EMAIL: INFO@LACASAPASTA.COM FOR DETAILS

APPETIZERS

NONNA'S POLPETTE

homemade meatballs, san marzano tomato sauce \$30.00 \$55.00

CLAMS CASINO

baked littlenecks, house casino mix \$30.00 per doz

FUNGHI RIPIENI

avondale mushrooms stuffed with crab imperial \$50.00 | \$95.00

BROCCOLI RABE

sautéed in garlic & EVO \$50.00 | \$95.00

LOLLIPOP LAMB CHOPS

grilled, served with mint jelly \$175.00 per 50 pieces

COZZE FRA DIAVOLO

PEI mussels, spicy marinara sauce \$45.00 | \$85.00
also available in white sauce

CALAMARI

fried or sautéed \$45.00 | \$85.00
available in white or red sauce

BACON WRAPPED SCALLOPS

wrapped in canadian bacon \$30.00 per doz

VEGETARIAN FAVORITES



LASAGNA VERDE

homemade wheat pasta, layered with spinach, mushrooms, asparagus, carrots, zucchini, ricotta & mozzarella cheeses, topped with marinara & an onion bechamel sauce \$65.00 | \$145.00

TORTELLONI PRIMAVERA

cheese filled pasta, seasonal fresh vegetables, white cream sauce \$70.00 | \$120.00

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ITALIAN CLASSICS

BAKED ZITI

marinara sauce, melted mozzarella sauce \$55.00 | \$100.00

CHEESE RAVIOLI

housemade, cheese filled ravioli, tomato sauce \$60.00 | \$105.00

"ANGRY" ARRABIATA

sautéed garlic, basil, spicy marinara, penne pasta \$60.00 | \$105.00

GNOCCHI

homemade potato gnocchi, meat sauce \$60.00 | \$105.00

EGGPLANT PARMIGIANA

homemade, egg battered, mozzarella cheese, sweet tomato sauce \$65.00 | \$110.00



FUSILLI SANTA MARIA

homemade fusilli pasta, sautéed, american shrimp, scallops, crabmeat, aurora cream sauce \$80.00 | \$150.00

LASAGNA

homemade pasta, layers of ricotta cheese, sausage, mozzarella cheese, sweet tomato sauce \$60.00 | \$135.00

BOLOGNESE

meat sauce, rigatoni pasta \$55.00 | \$100.00

BROCCOLI RABE & SALSICCIA

orecchiette, "little ears" shaped pasta, broccoli rabe, italian sausage, garlic & extra virgin olive oil \$65.00 | \$110.00

FETTUCELLE DOLCE VITA

fettucelle tossed with sautéed filet tips, sun-dried tomatoes, shiitake mushrooms, marsala wine cream sauce \$65.00 | \$110.00

CRAB RAVIOLI

ravioli stuffed with crabmeat & cheeses, white creamy crab sauce \$65.00 | \$110.00

CANNELLONI DI MARE

homemade pasta, stuffed with shrimp, scallops, crabmeat, marinara, white lobster sauce \$65.00 | \$110.00

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ENTRÉES

CACCIATORE

medallions of chicken, roasted peppers, mushrooms, marinara sauce \$65.00 | \$110.00

POLLO PARMIGIANA

medallions of chicken, lightly breaded and pan seared, topped with mozzarella cheese, sweet tomato sauce \$65.00 | \$110.00

MARSALA

medallions of chicken, mushrooms, marsala wine sauce \$65.00 | \$110.00



CHESAPEAKE INN MINI CRABCAKES made with jumbo lump crabmeat, tartar sauce, lemon 4.00 per

BEEF TENDERLOIN

market price, carving station required, sliced thin, au jus

VEAL PICCANTI

medallions of veal, lemon butter sauce \$75.00 | \$120.00



BRONZINO market price, whole fish, filleted, chef required *or your choice of fish*

VEAL PARMIGIANA

medallions of breaded veal, mozzarella cheese, tomato sauce \$75.00 | \$120.00

SALMON

any style, grilled, sicilian or blackened \$65.00 | \$110.00

SHRIMP SCAMPI

sautéed gulf shrimp, garlic butter sauce \$75.00 | \$120.00

STUFFED FLOUNDER

flounder medallions, stuffed with crab imperial, white lobster sauce \$75.00 | \$150.00

SMALL PLATTERS FEED 8-12 GUESTS
LARGE FEEDS 15-20 GUESTS

DOLCE - SWEETS

ASSORTED ITALIAN CAKES

chef's selection 49.00 per cake



ITALIAN CANNOLIS house made fillings \$30 per doz

OFF PREMISE CATERING OPTIONS

BEVERAGES assorted soft drinks, sodas & bottled water 3.95 per person

COFFEE & TEA SERVICE Includes regular & decaf coffee, hot water for tea with assorted gourmet tea bags. 2.95 per guest

CHAFING DISHES includes 2 sternos, serving utensils, water pan 25.00 per chafer

FINE PLATEWARE & GLASSWARE all plate ware, flatware, assorted glassware (pilsner, wine, rocks & all-purpose) salt & pepper shakers & sugar caddies 9.00 per person

LINEN CHARGE Includes linen for tables \$10 per table, buffet & cloth napkins \$1 per guest

PAPER PRODUCTS includes any or all of the following: dinner plates, dessert plates, salad bowls, all plastic utensils, cups paper napkins 2.50 guest *elegant-ware plastic \$5 per guest*

DELIVERY & SET-UP This includes delivery & set-up of your entire buffet within a 15 miles radius 75.00 per event

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. 40.00 per delivery

DROP-OFF the charge includes delivery of cold food & equipment within a 15 mile radius. 40.00 per delivery *15 miles or farther \$75*

BEVERAGES WITH ALL BAR MIXERS For our full service events, we will supply all sodas, juices & condiments. This includes sour mix & bloody mary mix, to olives, lemons, limes, stirrers & straws 4.50 per person *for full bar: liquor | wine | beer pricing varies & coordinated with bqt mgr*

**CARRY OUT
OPTIONS**

**La Casa Pasta**
RESTAURANT
ESTABLISHED 1978

TELEPHONE 302 738 9935

FAX 302 738 3441

RT. 896 & FOUR SEASONS SHOPPING PLAZA
NEWARK, DELAWARE 19702



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