

Club Casa Café

353 N. RIVER ROAD DES PLAINES, IL 60016 p: 847-298-5100 f: 847-296-4111

CATERING MENU

Appetizers Half pan serves 6-8; Full pan serves 12-16

HALF PAN SERVES 6-8; FULL PAN SERVES 12-16		
	<u>HALF</u>	<u>FULL</u>
Potato Skins	\$20	\$35
STUFFED WITH BACON & A COLBY BLEND CHEESE; SERVED WITH A SIDE OF SOUR CREAM	24 PIECES	48 PIECES
Crab Stuffed Mushrooms	\$38	\$67
OUR HOMEMADE STUFFING MADE WITH REAL CRAB MEAT	24 PIECES	48 PIECES
Fried Calamari	\$35	\$65
TENDERS CALAMARI SERVED WITH MARINARA SAUCE	15 PIECES	30 PIECES
Club Sliders	\$25	\$45
ANGUS MINI BURGERS TOPPED WITH GRILLED ONIONS, CHEESE & PICKLES	12 PIECES	24 PIECES
Mini Pulled Pork Sandwiches	\$25	\$45
Tender & Juicy Pork Served on a Pretzel Roll Buffalo Wings	12 PIECES \$25	24 PIECES \$45
DUTIGIO VVITIGS WINGS PREPARED MILD, MEDIUM OR SMOKIN'; SERVED WITH BLEU CHEESE DRESSING	₽∠J 30 pieces	943 60 PIECES
Boneless Buffalo Wings	\$30	\$53
Wings prepared mild, medium or smokin'; minus the bones, served with bleu cheese dressing	40 PIECES	ورا 80 PIECES
Arancini	\$28	\$49
Breaded Arborio Rice Balls Stuffed with ground beef, peas & Mozzarella Cheese	12 PIECES	28 PIECES
Chicken Quesadillas	\$24	\$42
FLOUR TORTILLAS WITH CHIHUAHUA CHEESE, CILANTRO & ONION; SERVED WITH A SIDE OF SALSA	12 PIECES	24 PIECES
Chicken Tenders	\$25	\$45
BREADED CHICKEN BREAST STRIPS; SERVED WITH BBQ AND HONEY MUSTARD	15 PIECES	30 PIECES
Seasoned Curly Fries	\$18	\$32
CRISPY, SEASONED SWIRLY CURLY FRIES ARE A KID FAVORITE!	,	'
Bruschetta Tray (16" ROUND TRAY)		\$35
TOASTED ITALIAN BRAD WITH SWEET GRAPE TOMATOES, BASIL, PINE NUTS, FRESHWATER MOZZARELLA, EXTRA VIRGIN OLIVE OIL & PARMESAN CHEESE- THE BEST IN TOWN!		
Italian Antipasto Tray (16" round tray)		\$55
ITALIAN COLD CUTS WITH FRESHWATER MOZZARELLA, VEGETABLE MARINADES & PROVOLONE CHEESE		,
Jumbo Shrimp Cocktail Tray (16" round tray)		\$85
APPROX. 50 JUMBO, JUICY, PEELED & DEVEINED SHRIMP; SERVED WITH COCKTAIL SAUCE		
<u>Salad Bowls</u>		
BOWL SERVES 6-8 AS AN ENTRÉE; 20 AS A SIDE DISH		t
Julie's Salad		\$33
MIXED FIELD GREENS, WALNUTS, RED ONION, PLUM TOMATOES & CRUMBLED BLEU CHEESE, TOSSED IN OUR HOUSE VINAIGRE MARINATED CHICKEN BREAST FOR \$10	TTE DRESSING. ADD	
Caesar Salad		\$29
ROMAINE LETTUCE, TOSSED IN OUR TANGY CAESAR DRESSING. ADD MARINATED CHICKEN BREAST FOR \$10		727
Bruschetta Salad		\$33
BED OF MIXED FIELD GREENS WITH BRUSCHETTA MIX & FRESHWATER MOZZARELLA; SERVED IN OUR HOUSE		7
VINAIGRETTE DRESSING, ADD MARINATED CHICKEN BREAST FOR \$10		t 17
Mediterranean Salad		\$43
IMPORTED ITALIAN TUNA, MIXED GREENS, ARTICHOKE HEARTS, GRAPE TOMATOES, FRESHWATER MOZZARELLA, SWEET ONION & KALAMATA OLIVES; SERVED IN OUR HOUSE VINAIGRETTE DRESSING		
Chopped Salad		
ROMAINE LETTUCE, TOMATO, MACARONI, DRIED CHERRIES, WALNUTS, RED ONION & CRUMBLED FETA CHEESE; SERVED IN OUR HOMEMADE		
POPPYSEED VINAIGRETTE DRESSING, ADD CHICKEN FOR AN EXTRA \$10		to=
Tossed Green Salad		\$25
BUTTERMILK RANCH & ITALIAN DRESSINGS		

Entrées

ROBST Chicken Vesuvio	<u> </u>	HALF	FULL
	Posst Chickon Vosunia		170 <u>LL</u>
Country Fried Chicken \$40 \$72 \$72 \$80 \$15 \$15		'	≱ /∠
BONNER PÁNNO BIRÉARDE CHICREN 15 PECES 30 PRICES 3	•	,	
Chicken Neason Suntation in Agrillo, white wine, Lemon Juice & Oregano	BONE-IN PANKO BREADED CHICKEN	7	1 '
CHICKEN NERSATS SAUTEED IN MARSIA \$48	•		
Chicken Marsala \$48 \$55 Chicken Microst southebut Mirror Microstal Ministration 15 PIECES 30 PIECES Chicken Partmesan \$45 \$80 BIEGADD CHICKEN BIRCAST WITH MOZZARELLA CHEESE AND MARINARA SAUCE 10 PIECES 20 PIECES Chicken Limmone \$48 \$85 Chicken Bircast WITH A WHITE WINE, LEMON & HERB SAUCE 15 PIECES 300 PIECES Edgaplant Partmesan \$50 \$90 Libratic Birchold Berghlant, Bankel WITH RICOTTA, MOZZARELLA, ROMANO CHEESE AND MARINARA SAUCE \$10 \$10 Alaskan Halibut \$10 \$10 \$10 \$10 Roast Salmon Vessivio \$75 \$140 \$10 \$10 Roast Salmon Vessivio \$75 \$140 \$10 \$10 \$10 Frank maries formonivelain Salukon in Garillo, WHITE WINE, LEMON JULIC & OREGANO \$10	2 · · · · · · · · · · · · · · · · · · ·	•	'
Chicken Parmesan			
Chicken Parmesan \$45 \$80 BIREADD CHICKEN BREAST WITH MOZARELLA CHEESE AND MARINARA SAUCE 10 PIECES 20 PIECES Chicken Limmone \$48 \$85 CHICKEN LIMMONE \$48 \$85 CHICKEN BREAST SAUTIÉEB WITH A WHITE WINE, LEMON & HERRI SAUCE 15 PIECES 30 PIECES EGIPLIA TO PARTIESA \$50 \$90 LIGHTLY BREADED FOCHS ANT, RAKEPI WITH RICCITA, MOZZARELLA, ROMANO CHEESE AND MARINARA SAUCE \$110 \$190 LIGHTLY BREADED FOCHS ANT, RAKEPI WITH CROTTA, MOZZARELLA, ROMANO CHEESE AND MARINARA SAUCE \$111 \$190 ROSAT SALIMON O'RESURIO \$75 \$140 \$190 PARM RAMES ROMEWEGIAN SALMON IN GARLLC, WHITE WINE, LEMON JUICE & OREGANO 10 PIECES 20 PIECES Shirmip O'SCAT \$75 \$140 \$100 \$160 JUMBO GULF SHRIBE STRIPED WITH CRAB MEAT AND SEASONING WITH HOLLANDAISE SAUCE \$50 \$90 FALL SPERFER SHRIPE STRIPED WITH GRAB MEAT AND SEASONING WITH HOLLANDAISE SAUCE \$50 \$90 FALL PROBLEMS RESPIRABLE SHRIPE SHRIPE SAUCE \$50 \$90 FALL PROBLEMS RESPIRABLE SHRIPE SHRIP SAUCE \$50 \$90 SAL		•	•
PREPADED CHICKEN BREATS WITH MOZZARELLA CHEESE AND MARINARA SAUCE			
SPINCES SOPICES SOPI		•	'
SPINCES SOPICES SOPI	Chicken Limone	\$48	\$85
		•	'
10	Egaplant Parmesan	\$50	\$90
10 PIECES 20 P	LIGHTLY BREADED EGGPLANT, BAKED WITH RICOTTA, MOZZARELLA, ROMANO CHEESE AND MARINARA SAUCE		
Roast Salmon Vesuvio	Alaskan Halibut	\$110	\$190
Part	SERVED IN A LEMON BUTTER SAUCE	10 PIECES	20 PIECES
Shrimp Oscar \$75 \$140 Junde Gulf Shrinip Sturfed with Crab meat and seasoning with Hollandaise Sauce 24 pieces 48 pieces BBO R lbs \$50 \$90 FALL OFF THE BONE RIBS IN OUR SPECIAL RECIPE SAUCE 3 slabs 6 slabs Lond on Broil \$100 \$180 TENDER BEEF SERVED WITH MUSHROOM AU JUS \$100 \$180 TENDER BEEF SERVED WITH MUSHROOM AU JUS \$50 \$90 Italian Saussage Giam botta \$50 \$90 Sausage & Peppers \$50 \$90 Sausage & Peppers \$50 \$90 Serveto with a Dulon mustarde wine sauce \$50 \$90 Serveto with a Dulon wustard wine sauce \$50 \$90 Serveto with a Dulon wustard wine sauce \$50 \$90 Serveto with a Dulon wustard wine sauce \$50 \$90 Serveto with a Dulon wustard wine sauce \$50 \$90 Serveto with a Dulon wustard wine sauce \$50 \$100 Render Julicy Thin Stuced beer with au Jus & Fresh Baked French rolls \$50 \$43 Penne Marinara \$23	Roast Salmon Vesuvio	\$75	\$140
ABPICES BBO Ribs STORTHE DWITH CRAB MEAT AND SEASONING WITH HOLLANDAISE SAUCE S50 \$90 \$90 \$14.00	FARM RAISED NORWEGIAN SALMON IN GARLIC, WHITE WINE, LEMON JUICE & OREGANO	10 PIECES	
BBQ Ribs \$50 \$90 FALLOPFTHEBONE RIBS IN OUR SPECIAL RECIPE SAUCE 381ABS 6 SLABS London Broil \$75 \$140 TENDER BEEF SERVED WITH MUSHROOM AU JUS \$100 \$180 TENDER BEEF SERVED WITH MUSHROOM AU JUS \$50 \$90 SALVIÉED ITALIAN SAUSAGE WITH PEPERBS, ONIONS & POTATOES IN A LIGHT TOMATO SAUCE \$50 \$90 SALVIÉED ITALIAN SAUSAGE SERVED WITH SALVIÉED GREEN PEPPERS & FRESH BAKED FRENCH ROLLS \$50 \$90 GRILLED ITALIAN SAUSAGE SERVED WITH SALVIÉED GREEN PEPPERS & FRESH BAKED FRENCH ROLLS \$50 \$90 SERVED WITH A DUON MUSTARD WINE SAUCE \$55 \$100 Italian Beef \$55 \$100 TENDER JUICY THINSLICED BEEF WITH AU JUS & FRESH BAKED FRENCH ROLLS \$55 \$100 Sides HALF PAN SERVES 15-20; FULL PAN SERVES 30-40 HALF FULL Penne Marinara \$23 \$43 PENNE PASTA SERVED IN OUR HOMEMADE SAUCE \$30 \$55 Rigatorii With Pink Sauce \$35 \$60 HOUSE FAVORITE VOORA CREAM SAUCE WITH RICCOTTA, MOZZARELLA & PARMESAN CHEESE \$25 \$45 <td></td> <td>\$75</td> <td>\$140</td>		\$75	\$140
FALLOFFTHE PONE RIBS IN OUR SPECIAL RECIPE SAUCE \$1			
London Broil \$75	BBQ Ribs	\$50	'
See Tender Served with mushroom au jus		,	
See Tender Coin Served with Mushroom au Jus Italian Sausage Giambotta \$50 \$90 Sautage Italian Sausage with Peppers, onions & Potatoes in a Light Tomato sauce Sausage & Peppers \$50 \$90 Sausage & Peppers \$50 \$90 Sausage & Peppers \$50 \$90 Served with a Duon Mustard wine sauce \$55 \$100 Italian Beef \$55 \$100	London Broil	\$75	\$140
TENDERRLOIN SERVED WITH MUSHROOM AU JUS Italian Sausage Giambotta \$50 \$90			,
Squasage Giambotta Spo Spo Spo Sautéed Italian Sausage With Peppers, onions & Potatoes in a Light tomato sauce Squasage & Peppers Spo	Beef Tenderloin	\$100	\$180
Sausage & Peppers \$50 \$90 GRILLED ITALIAN SAUSAGE SERVED WITH SAUTÉED GREEN PEPPERS & FRESH BAKED FRENCH ROLLS \$50 \$90 POR'N Loin \$50 \$90 SERVED WITH A DIJON MUSTARD WINE SAUCE \$55 \$100 Italian Beef \$55 \$100 ENDER JUICY THIN-SLICED BEEF WITH AU JUS & FRESH BAKED FRENCH ROLLS SideS HALF PAN SERVES 15-20; FULL PAN SERVES 30-40 HALF FULL Penne Marinara \$23 \$43 PENNE PASTA SERVED IN OUR HOMEMADE SAUCE \$30 \$55 HOUSE FAVORITE! VODICA CREAM SAUCE WITH PEAS & MUSHROOMS \$35 \$60 Baked Mostaccioli \$35 \$60 PENNE MARINARA BAKED WITH RICOTTA, MOZZARELLA & PARMESAN CHEESE \$45 \$80 RICOTTA, MOZZARELLA & PARMESAN CHEESE LAYERED WITH LIGHTLY BREADED EGGPLANT & LASAGNA NOODLES \$25 \$45 Garlic Roasted Potatoes \$25 \$45		4	4
Sausage & Peppers \$50 \$90 GRILLED ITALIAN SAUSAGE SERVED WITH SAUTÉED GREEN PEPPERS & FRESH BAKED FRENCH ROLLS \$50 \$90 POR'N Loin \$50 \$90 SERVED WITH A DIJON MUSTARD WINE SAUCE \$55 \$100 Italian Beef \$55 \$100 ENDER JUICY THIN-SLICED BEEF WITH AU JUS & FRESH BAKED FRENCH ROLLS SideS HALF PAN SERVES 15-20; FULL PAN SERVES 30-40 HALF FULL Penne Marinara \$23 \$43 PENNE PASTA SERVED IN OUR HOMEMADE SAUCE \$30 \$55 HOUSE FAVORITE! VODICA CREAM SAUCE WITH PEAS & MUSHROOMS \$35 \$60 Baked Mostaccioli \$35 \$60 PENNE MARINARA BAKED WITH RICOTTA, MOZZARELLA & PARMESAN CHEESE \$45 \$80 RICOTTA, MOZZARELLA & PARMESAN CHEESE LAYERED WITH LIGHTLY BREADED EGGPLANT & LASAGNA NOODLES \$25 \$45 Garlic Roasted Potatoes \$25 \$45	Italian Sausage Giambotta	\$50	\$90
Pork Loin \$50 \$90 Served with a Duon mustard wine sauce Italian Beef \$55 \$100 Enved with a Duon mustard wine sauce Italian Beef \$55 \$100 Enver Duicy Thiny-suiced Beef with au Jus & Freesh Baked French Rolls Sides HALF PAN SERVES 15-20; FULL PAN SERVES 30-40 HALF PAN SERVES 15-20; FULL PAN SERVES 30-40 HALF PAN SERVES 30-40 Penne Marinara Penne Marinara Penne Pasta Served in our Homemade Sauce Rigationi with Pink Sauce House Favorite! Vodica cream sauce with Peas & mushrooms Baked Mostaccioli \$35 \$60 Penne marinara Baked with Ricotta, Mozzarella & Parmesan Cheese \$45 \$80 Penne marinara Baked with Ricotta, Mozzarella & Parmesan Cheese \$25 \$45 Garlic Roasted Potatoes \$25 \$45 Vesuvio Style Potatoes \$25 \$45 Garden Fresh Medley of Vegetables \$30 \$50 Green Beans Almondine \$25 \$45	SAUTÉED ITALIAN SAUSAGE WITH PEPPERS, ONIONS & POTATOES IN A LIGHT TOMATO SAUCE	450	too
Pork Loin \$50 \$90 Served with a Duon Mustard wine sauce Italian Beef \$55 \$100 TENDER JUICY THIN-SLICED BEEF WITH AU JUS & FRESH BAKED FRENCH ROLLS Sides HALF PAN SERVES 15-20; FULL PAN SERVES 30-40 HALF PAN SERVES 15-20; FULL PAN SERVES 30-40 Penne Marinara \$23 \$43 Penne Pasta Served in our Homemade sauce \$30 \$55 Rigatoni with Pink Sauce \$30 \$55 House Favorite! Vooka cream sauce with Peas & mushrooms \$35 \$60 Penne marinara baked with ricotta, mozzarella & Parmesan cheese \$45 \$80 Eggplant Lasagna \$45 \$80 Ricotta, Mozzarella & Parmesan cheese Layered with Lightly Breaded eggplant & Lasagna noodles \$25 \$45 Vesuvio Style Potatoes \$25 \$45 Vesuvio Style Potatoes \$30 \$50 Garden Fresh Medley of Vegetables \$30 \$50 Green Beans Almondine \$25 \$45	Sausage & Peppers	\$50	\$90
SERVED WITH A DIJOON MUSTARD WINE SAUCE Italian Beef Store Italian Beef With au jus & Fresh Baked French Rolls Sides HALF PAN SERVES 15-20; FULL PAN SERVES 30-40 HALF PENNE PASTA SERVED IN OUR HOMEMADE SAUCE Rigatoni with Pink Sauce \$30 \$55 House Favorite! Vobka cream sauce with Peas & mushrooms Baked Mostaccioli \$35 \$60 Penne Marinara Baked with Ricotta, Mozzarella & Parmesan Cheese Eggplant Lasagna \$45 \$80 Ricotta, Mozzarella & Parmesan Cheese Layered with Lightly Breaded Eggplant & Lasagna Noodles Garlic Roasted Potatoes \$25 \$45 Vesuvio Style Potatoes \$25 \$45 Garden Fresh Medley of Vegetables \$30 \$50 Green Beans Almondine		¢r0	400
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Sides HALF PAN SERVES 15-20, FULL PAN SERVES 30-40 Penne Marinara Penne Pasta Served in our homemade sauce Rigatoni with Pink Sauce House Favorite! Vodka Cream sauce with peas & mushrooms Baked Mostaccioli Penne Marinara Baked with ricotta, mozzarella & parmesan cheese Eggplant Lasagna Ricotta, mozzarella & Parmesan cheese Layered with lightly Breaded eggplant & Lasagna noodles Garlic Roasted Potatoes Vesuvio Style Potatoes Garden Fresh Medley of Vegetables Green Beans Almondine		¢EE	\$100
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Penne Marinara Penne Pasta served in our Homemade sauce Rigatoni with Pink Sauce Rigatoni with Pink Sauce House Favorite! Vodka cream sauce with Peas & mushrooms Baked Mostaccioli Penne Marinara Baked with ricotta, mozzarella & Parmesan cheese Eggplant Lasagna Ricotta, mozzarella & Parmesan cheese Layered with lightly Breaded eggplant & Lasagna noodles Garlic Roasted Potatoes Vesuvio Style Potatoes Garden Fresh Medley of Vegetables Green Beans Almondine \$23 \$43 \$43 \$45 \$45 \$50 \$50 \$55 \$60 \$75 \$75 \$75 \$75 \$75 \$75 \$75 \$75 \$75 \$75	TIALLY PART SERVES 15-20, I DELL'ART SERVES 50-40	HALF	FULL
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Rigatoni with Pink Sauce House Favorite! Vodka Cream Sauce with Peas & Mushrooms Baked Mostaccioli Penne Marinara Baked with Ricotta, Mozzarella & Parmesan Cheese Eggplant Lasagna Ricotta, Mozzarella & Parmesan Cheese Layered with Lightly Breaded eggplant & Lasagna Noodles Garlic Roasted Potatoes Vesuvio Style Potatoes Garden Fresh Medley of Vegetables Green Beans Almondine \$35 \$45 \$45 \$45 \$45 \$45 \$45		725	7-5
House Favorite! Vodka cream sauce with Peas & Mushrooms Baked Mostaccioli Penne Marinara Baked with Ricotta, Mozzarella & Parmesan Cheese Eggplant Lasagna \$45 \$80 Ricotta, Mozzarella & Parmesan Cheese Layered with Lightly Breaded eggplant & Lasagna Noodles Garlic Roasted Potatoes \$25 \$45 Vesuvio Style Potatoes \$25 \$45 Garden Fresh Medley of Vegetables \$30 \$50 Green Beans Almondine \$25 \$45		\$30	\$55
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RICOTTA, MOZZARELLA & PARMESAN CHEESE LAYERED WITH LIGHTLY BREADED EGGPLANT & LASAGNA NOODLES Garlic Roasted Potatoes Vesuvio Style Potatoes Garden Fresh Medley of Vegetables Green Beans Almondine \$25 \$45 \$45 \$45		7	7
RICOTTA, MOZZARELLA & PARMESAN CHEESE LAYERED WITH LIGHTLY BREADED EGGPLANT & LASAGNA NOODLES Garlic Roasted Potatoes Vesuvio Style Potatoes Garden Fresh Medley of Vegetables Green Beans Almondine \$25 \$45 \$45 \$45	Egaplant Lasagna	\$45	\$80
Vesuvio Style Potatoes\$25\$45Garden Fresh Medley of Vegetables\$30\$50Green Beans Almondine\$25\$45	RICOTTA, MOZZARELLA & PARMESAN CHEESE LAYERED WITH LIGHTLY BREADED EGGPLANT & LASAGNA NOODLES		
Garden Fresh Medley of Vegetables \$30 \$50 Green Beans Almondine \$25 \$45	Garlic Roasted Potatoes	\$25	\$45
Garden Fresh Medley of Vegetables \$30 \$50 Green Beans Almondine \$25 \$45	Vesuvio Style Potatoes	\$25	\$45
Green Beans Almondine \$25 \$45	· ·	:	
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<u>Extras</u>	Green Beans Almondine	\$25	\$45
	<u>Extras</u>		

PLATES, NAPKINS, FORKS & KNIVES ~ \$.75 PER PERSON

- Marinara Sauce (1 quart) ~ \$6 • Pink Sauce (1 quart) ~ \$8 • Hot Peppers (1 pint) ~ \$3 • Salad Dressing (1 pint) ~ \$4 Dinner Rolls ~ \$3.75 per dozen Italian Bread ~ \$1.75 per ½ lb. loaf (3 dozen min.) (6 loaves min.) Wire Chafers ~ \$7 each
 - Sternos ~ \$1.50 each

CATERING PACKAGES

CATERING PACKAGES INCLUDE APPROPRIATE BREADS & SERVING UTENSILS 20 PERSON MINIMUM APPLIES.

Option 1 ~ \$6.50

CHOOSE 1 ENTRÉE, 1 STARCH & 1 SALAD

Option 2 ~ \$10.50

CHOOSE 2 ENTRÉES, 2 STARCHES, 1 VEGETABLE & 1 SALAD

Option 3 ~ \$13.00

CHOOSE 3 ENTREES, 2 STARCHES, 1 VEGETABLE & 2 SALADS

Entrées

CHICKEN BREAST - CHOICE OF MARSALA, VESUVIO, LIMONE OR PARMESAN

COUNTRY FRIED CHICKEN

ROAST CHICKEN VESUVIO

ITALIAN SAUSAGE WITH PEPPERS

SAUSAGE GIAMBOTTA

ROAST PORK LOIN, DIJON MUSTARD SAUCE

ITALIAN ROAST BEEF, AU JUS

LONDON BROIL, MUSHROOM AU JUS ~ ADD \$3

BBQ RIBS ~ ADD \$4

BEEF TENDERLOIN, SAUCE DIANE ~ ADD \$8

CEDAR PLANK SALMON, TERIYAKI SESAME GLAZE ~ ADD \$3

HALIBUT, LEMON BUTTER ~ ADD \$6

<u>Starches</u>

GARLIC ROASTED POTATOES

VESUVIO STYLE POTATOES

PENNE WITH MARINARA SAUCE

RIGATONI WITH PINK SAUCE

BAKED MOSTACCIOLI ~ ADD \$1

EGGPLANT LASAGNA ~ ADD \$2

STUFFED SHELLS ~ ADD \$2

Salads

TOSSED GREEN SALAD WITH BUTTERMILK RANCH & ITALIAN DRESSINGS

CAESAR SALAD

Julie's Salad ~ Add \$1

BRUSCHETTA SALAD ~ ADD \$1.50

CHOPPED SALAD ~ ADD \$1.50

<u>Vegetables</u>

GARDEN FRESH MEDLEY OF VEGETABLES
GREEN BEANS ALMONDINE

Dessert Options available upon request

DELIVERY & SET-UP AVAILABLE ~ CALL FOR PRICING PREVAILING SALES TAX ADDITIONAL 48 HOURS NOTICE NEEDED FOR CATERING ORDERS

353 NORTH RIVER ROAD @ THE GOLF CENTER DES PLAINES

WWW.CLUBCASACAFE.COM OR EMAIL US AT CLUBCASA@SBCGLOBAL.NET

PHONE 847.298.5100 Fax 847.296.4111