



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

	<u>HALF</u>	<u>FULL</u>
Potato Skins STUFFED WITH BACON & A COLBY BLEND CHEESE; SERVED WITH A SIDE OF SOUR CREAM	\$25 24 PIECES	\$45 48 PIECES
Florentine Stuffed Mushrooms OUR HOMEMADE STUFFING	\$28 24 PIECES	\$52 48 PIECES
Fried Calamari TENDERS CALAMARI SERVED WITH MARINARA SAUCE	\$35 15 PIECES	\$65 30 PIECES
Club Sliders ANGUS MINI BURGERS TOPPED WITH GRILLED ONIONS, CHEESE & PICKLES	\$25 12 PIECES	\$45 24 PIECES
Mini Pulled Pork Sandwiches TENDER & JUICY PORK SERVED ON A PRETZEL ROLL	\$25 12 PIECES	\$45 24 PIECES
Buffalo Wings WINGS PREPARED MILD, MEDIUM OR SMOKIN'; SERVED WITH BLEU CHEESE DRESSING	\$25 30 PIECES	\$45 60 PIECES
Boneless Buffalo Wings WINGS PREPARED MILD, MEDIUM OR SMOKIN'; MINUS THE BONES, SERVED WITH BLEU CHEESE DRESSING	\$30 40 PIECES	\$53 80 PIECES
Chicken Quesadillas FLOUR TORTILLAS WITH CHIHUAHUA CHEESE, CILANTRO & ONION; SERVED WITH A SIDE OF SALSA	\$24 12 PIECES	\$42 24 PIECES
Chicken Tenders BREADED CHICKEN BREAST STRIPS; SERVED WITH BBQ AND HONEY MUSTARD	\$25 15 PIECES	\$45 30 PIECES
Seasoned Curly Fries CRISPY, SEASONED SWIRLY CURLY FRIES ARE A KID FAVORITE!	\$18	\$32
Bruschetta Tray (16" ROUND TRAY) TOASTED ITALIAN BREAD WITH SWEET GRAPE TOMATOES, BASIL, PINE NUTS, EXTRA VIRGIN OLIVE OIL & PARMESAN CHEESE- THE BEST IN TOWN!		\$35
Italian Antipasto Tray (16" ROUND TRAY) ITALIAN COLD CUTS WITH FRESHWATER MOZZARELLA, VEGETABLE MARINADES & PROVOLONE CHEESE		\$55
Jumbo Shrimp Cocktail Tray (16" ROUND TRAY) APPROX. 50 JUMBO, JUICY, PEELED & DEVEINED SHRIMP; SERVED WITH COCKTAIL SAUCE		\$85

Salad Bowls

BOWL SERVES 6-8 AS AN ENTRÉE; 20 AS A SIDE DISH

Julie's Salad MIXED FIELD GREENS, WALNUTS, RED ONION, PLUM TOMATOES & CRUMBLLED BLEU CHEESE, TOSSED IN OUR HOUSE VINAIGRETTE DRESSING. ADD MARINATED CHICKEN BREAST FOR \$10	\$33
Caesar Salad ROMAINE LETTUCE, TOSSED IN OUR TANGY CAESAR DRESSING. ADD MARINATED CHICKEN BREAST FOR \$10	\$29
Bruschetta Salad BED OF MIXED FIELD GREENS WITH BRUSCHETTA MIX & FRESHWATER MOZZARELLA; SERVED IN OUR HOUSE VINAIGRETTE DRESSING. ADD MARINATED CHICKEN BREAST FOR \$10	\$33
Mediterranean Salad IMPORTED ITALIAN TUNA, MIXED GREENS, ARTICHOKE HEARTS, GRAPE TOMATOES, FRESHWATER MOZZARELLA, SWEET ONION & KALAMATA OLIVES; SERVED IN OUR HOUSE VINAIGRETTE DRESSING	\$43
Chopped Salad ROMAINE LETTUCE, TOMATO, MACARONI, DRIED CHERRIES, WALNUTS, RED ONION & CRUMBLLED FETA CHEESE; SERVED IN OUR HOMEMADE POPPYSEED VINAIGRETTE DRESSING, ADD CHICKEN FOR AN EXTRA \$10	\$40
Tossed Green Salad BUTTERMILK RANCH & ITALIAN DRESSINGS	\$25

Entrées

	<u>HALF</u>	<u>FULL</u>
Roast Chicken Vesuvio <small>BONE-IN CHICKEN ROASTED IN GARLIC, WHITE WINE, LEMON JUICE & OREGANO</small>	\$40 15 PIECES	\$72 30 PIECES
Country Fried Chicken <small>BONE-IN PANKO BREADED CHICKEN</small>	\$40 15 PIECES	\$72 30 PIECES
Chicken Vesuvio <small>CHICKEN BREAST SAUTÉED IN GARLIC, WHITE WINE, LEMON JUICE & OREGANO</small>	\$45 15 PIECES	\$80 30 PIECES
Chicken Marsala <small>CHICKEN BREAST SAUTÉED IN IMPORTED MARSALA WINE & MUSHROOMS</small>	\$48 15 PIECES	\$85 30 PIECES
Chicken Parmesan <small>BREADED CHICKEN BREAST WITH MOZZARELLA CHEESE AND MARINARA SAUCE</small>	\$45 10 PIECES	\$80 20 PIECES
Chicken Limone <small>CHICKEN BREAST SAUTÉED WITH A WHITE WINE, LEMON & HERB SAUCE</small>	\$48 15 PIECES	\$85 30 PIECES
Eggplant Parmesan <small>LIGHTLY BREADED EGGPLANT, BAKED WITH RICOTTA, MOZZARELLA, ROMANO CHEESE AND MARINARA SAUCE</small>	\$50	\$90
Roast Salmon Vesuvio <small>FARM RAISED NORWEGIAN SALMON IN GARLIC, WHITE WINE, LEMON JUICE & OREGANO</small>	\$75 10 PIECES	\$140 20 PIECES
BBQ Ribs <small>FALL-OFF-THE-BONE RIBS IN OUR SPECIAL RECIPE SAUCE</small>	\$50 3 SLABS	\$90 6 SLABS
London Broil <small>TENDER BEEF SERVED WITH MUSHROOM AU JUS</small>	\$75	\$140
Beef Tenderloin <small>TENDERLOIN SERVED WITH MUSHROOM AU JUS</small>	\$120	\$210
Italian Sausage Giambotta <small>SAUTÉED ITALIAN SAUSAGE WITH PEPPERS, ONIONS & POTATOES IN A LIGHT TOMATO SAUCE</small>	\$50	\$90
Sausage & Peppers <small>GRILLED ITALIAN SAUSAGE SERVED WITH SAUTÉED GREEN PEPPERS & FRESH BAKED FRENCH ROLLS</small>	\$50	\$90
Pork Loin <small>SERVED WITH A DIJON MUSTARD WINE SAUCE</small>	\$50	\$90
Italian Beef <small>TENDER JUICY THIN-SLICED BEEF WITH AU JUS & FRESH BAKED FRENCH ROLLS</small>	\$55	\$100

Sides

HALF PAN SERVES 15-20; FULL PAN SERVES 30-40

	<u>HALF</u>	<u>FULL</u>
Penne Marinara <small>PENNE PASTA SERVED IN OUR HOMEMADE SAUCE</small>	\$23	\$43
Rigatoni with Pink Sauce <small>HOUSE FAVORITE! VODKA CREAM SAUCE WITH PEAS & MUSHROOMS</small>	\$30	\$55
Baked Mostaccioli <small>PENNE MARINARA BAKED WITH RICOTTA, MOZZARELLA & PARMESAN CHEESE</small>	\$35	\$60
Eggplant Lasagna <small>RICOTTA, MOZZARELLA & PARMESAN CHEESE LAYERED WITH LIGHTLY BREADED EGGPLANT & LASAGNA NOODLES</small>	\$45	\$80
Garlic Roasted Potatoes	\$25	\$45
Vesuvio Style Potatoes	\$25	\$45
Garden Fresh Medley of Vegetables	\$30	\$50
Green Beans Almondine	\$25	\$45

Extras

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

- | | |
|---|---|
| <ul style="list-style-type: none"> • Marinara Sauce (1 quart) ~ \$6 • Hot Peppers (1 pint) ~ \$3 • Dinner Rolls ~ \$3.75 per dozen
(3 dozen min.) • Wire Chafers ~ \$7 each | <ul style="list-style-type: none"> • Pink Sauce (1 quart) ~ \$8 • Salad Dressing (1 pint) ~ \$4 • Italian Bread ~ \$1.75 per ½ lb. loaf
(6 loaves min.) • 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

Starches

GARLIC ROASTED POTATOES
VESUVIO STYLE POTATOES
PENNE WITH MARINARA SAUCE
RIGATONI WITH PINK SAUCE ~ ADD \$1
BAKED MOSTACCIOLI ~ ADD \$2
EGGPLANT LASAGNA ~ ADD \$3

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

Vegetables

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