

Club Casa Café

353 N. RIVER ROAD DES PLAINES, IL 60016 P: 847-298-5100 E: <u>CLUBCASA@SBCGLOBAL.NET</u> WWW.CLUBCASACAFE.COM

CATERING MENU

Appetizers Half pan serves 68; Full pan serves 12-16

| HALF PAN SERVES 00, FULL PAN SERVES 12-10 | | | | | |
|--|-----------|-------------|--|--|--|
| | HALF | <u>FULL</u> | | | |
| Potato Skins | \$35 | \$60 | | | |
| STUFFED WITH BACON & A COLBY BLEND CHEESE; SERVED WITH A SIDE OF SOUR CREAM | 24 PIECES | 48 PIECES | | | |
| Florentine Stuffed Mushrooms | \$40 | \$70 | | | |
| OUR HOMEMADE STUFFING | 24 PIECES | 48 PIECES | | | |
| Fried Calamari | \$50 | \$90 | | | |
| TENDERS CALAMARI SERVED WITH MARINARA SAUCE | 15 PIECES | 30 PIECES | | | |
| Club Sliders | \$35 | \$65 | | | |
| ANGUS MINI BURGERS TOPPED WITH GRILLED ONIONS, CHEESE & PICKLES | 12 PIECES | 24 PIECES | | | |
| Mini Pulled Pork Sandwiches | \$35 | \$65 | | | |
| TENDER & JUICY PORK SERVED ON A PRETZEL ROLL | 12 PIECES | 24 PIECES | | | |
| Buffalo Wings | \$35 | \$65 | | | |
| WINGS PREPARED MILD, MEDIUM OR SMOKIN'; SERVED WITH BLEU CHEESE DRESSING | 30 PIECES | 60 PIECES | | | |
| Boneless Buffalo Wings | \$40 | \$70 | | | |
| WINGS PREPARED MILD, MEDIUM OR SMOKIN'; MINUS THE BONES, SERVED WITH BLEU CHEESE DRESSING | 40 PIECES | 80 PIECES | | | |
| Chicken Quesadillas | \$35 | \$60 | | | |
| FLOUR TORTILLAS WITH CHIHUAHUA CHEESE, CILANTRO & ONION; SERVED WITH A SIDE OF SALSA | 12 PIECES | 24 PIECES | | | |
| Chicken Tenders | \$35 | \$60 | | | |
| BREADED CHICKEN BREAST STRIPS; SERVED WITH BBQ AND HONEY MUSTARD | 15 PIECES | 30 PIECES | | | |
| Seasoned Waffle Fries | \$25 | \$45 | | | |
| CRISPY, SEASONED WAFFLE FRIES ARE A KID FAVORITE! | | | | | |
| Bruschetta Tray (16" ROUND TRAY) | | \$40 | | | |
| TOASTED ITALIAN BREAD WITH SWEET GRAPE TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL & PARMESAN CHEESE- THE BEST IN TOWN! | | · | | | |
| Italian Antipasto Tray (16" ROUND TRAY) | | \$80 | | | |
| Artisinal Meats, Cheeses & Vegetable Marinades | | , | | | |
| Cala + Roule | | | | | |

<u>Salad Bowls</u> BOWL SERVES 6-8 AS AN ENTRÉE; 20 AS A SIDE DISH

| BOWL SERVES 6-8 AS AN ENTREE, 20 AS A SIDE DISH | | |
|---|-------------|--|
| Julie's Salad | \$40 | |
| Mixed field greens, walnuts, red onion, plum tomatoes & crumbled bleu cheese, tossed in our house vinaigrette dressing. Add marinated chicken breast for \$10 | | |
| Caesar Salad | \$35 | |
| Romaine lettuce, tossed in our tangy Caesar dressing. Add marinated chicken breast for \$10 | | |
| Bruschetta Salad | \$45 | |
| BED OF MIXED FIELD GREENS WITH BRUSCHETTA MIX & FRESHWATER MOZZARELLA; SERVED IN OUR HOUSE | | |
| VINAIGRETTE DRESSING. ADD MARINATED CHICKEN BREAST FOR \$10 | t/5 | |
| Chopped Salad | ≱ 4⊃ | |
| 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 | | |
| Tossed Green Salad | \$35 | |
| BUTTERMILK RANCH & ITALIAN DRESSINGS | | |

| Entrées | | | | | | |
|---|-------------------|--------------------|--|--|--|--|
| | HALF | <u>FULL</u> | | | | |
| Roast Chicken Vesuvio | \$46 | \$82 | | | | |
| Bone-In chicken roasted in garlic, white wine, lemon juice & oregano Country Fried Chicken | 16 PIECES \$46 | 32 pieces \$82 | | | | |
| BONE-IN PANKO BREADED CHICKEN | 16 PIECES | 32 PIECES | | | | |
| Chicken Vesuvio | \$55 | \$100 | | | | |
| CHICKEN BREAST SAUTÉED IN GARLIC, WHITE WINE, LEMON JUICE & OREGANO | 15 PIECES | 30 PIECES | | | | |
| Chicken Marsala Chicken breast sautéed in imported marsala wine & mushrooms | \$55 15 pieces | \$100 30 pieces | | | | |
| Chicken Parmesan | \$55 | \$100 | | | | |
| BREADED CHICKEN BREAST WITH MOZZARELLA CHEESE AND MARINARA SAUCE | 10 PIECES | 20 PIECES | | | | |
| Chicken Limone | \$55 | \$100 | | | | |
| Chicken breast sautéed with a white wine, lemon & herb sauce | 15 PIECES \$60 | 30 pieces \$110 | | | | |
| Eggplant Parmesan Lightly Breaded Eggplant, baked with Ricotta, Mozzarella, Romano Cheese and marinara sauce | JOO | μπο | | | | |
| Roast Salmon Vesuvio | \$95 | \$180 | | | | |
| FARM RAISED NORWEGIAN SALMON IN GARLIC, WHITE WINE, LEMON JUICE & OREGANO | 12 PIECES | 20 PIECES | | | | |
| BBQ Ribs | \$65 | \$120 | | | | |
| Fall-off-the-bone ribs in our special recipe sauce London Broil | 3slabs \$95 | 6 slabs \$180 | | | | |
| Tender beef served with Mushroom AU JUS | 475 | PIOO | | | | |
| Beef Tenderloin | \$180 | \$340 | | | | |
| TENDERLOIN SERVED WITH MUSHROOM AU JUS | | | | | | |
| Italian Sausage Giambotta | \$55 | \$100 | | | | |
| Sautéed Italian sausage with peppers, onions & potatoes in a light tomato sauce $S_{2,4,5,2,4,5,4}$ | \$55 | \$100 | | | | |
| Sausage & Peppers Grilled Italian sausage served with sautéed green peppers & fresh baked French rolls | ĴĴ | μιου | | | | |
| Pork Loin | \$65 | \$120 | | | | |
| Served with a Dijon mustard wine sauce | | | | | | |
| Italian Beef | \$80 | \$150 | | | | |
| Tender juicy thin-sliced beef with au jus & fresh baked French rolls Sides | | | | | | |
| <u>JIQC5</u> Half pan serves 15-20; Full pan serves 30-40 | | | | | | |
| | HALF | <u>FULL</u> | | | | |
| Penne Marinara | \$30 | \$55 | | | | |
| PENNE PASTA SERVED IN OUR HOMEMADE SAUCE | \$35 | \$60 | | | | |
| Rigatoni with Pink Sauce House favorite! Vodka cream sauce with peas & mushrooms | ככנ | poU | | | | |
| Baked Mostaccioli | \$45 | \$80 | | | | |
| PENNE MARINARA BAKED WITH RICOTTA, MOZZARELLA & PARMESAN CHEESE | | | | | | |
| Oven Roasted Potatoes | \$30 | \$55 | | | | |
| Vesuvio Style Potatoes | \$30 | \$55 | | | | |
| Garden Fresh Medley of Vegetables | \$35 | \$60 | | | | |
| Green Beans Almondine | \$35 | \$60 | | | | |
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<u>Extras</u>

| | Plates, Napkins, Forks & Knives ~ \$1.75 per person | | |
|---|---|---|--|
| • | Marinara Sauce (1 quart) ~ \$10 | Pink Sauce (1 quart) ~ \$12 | |
| ٠ | Hot Peppers (1 pint) ~ \$10 | Salad Dressing (1 pint) ~ \$6 | |
| | Dinner Rolls ~ \$4.75 per dozen | Sternos ~ \$4.00 each | |
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(3 dozen min.) • Wire Chafers ~ \$12 each

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CATERING PACKAGES

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

Option 1 ~ \$9.00 CHOOSE 1 ENTRÉE, 1 STARCH & 1 SALAD Option 2 ~ \$14.00 CHOOSE 2 ENTRÉES, 2 STARCHES, 1 VEGETABLE & 1 SALAD Option 3 ~ \$17.00 CHOOSE 3 ENTREES, 2 STARCHES, 1 VEGETABLE & 2 SALADS

<u>Entrées</u>

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 \$5.00 BBQ RIBS ~ ADD \$5.00 BEEF TENDERLOIN, SAUCE DIANE ~ ADD \$12.00 CEDAR PLANK SALMON, TERIYAKI SESAME GLAZE ~ ADD \$5.00

<u>Starches</u>

GARLIC ROASTED POTATOES VESUVIO STYLE POTATOES PENNE WITH MARINARA SAUCE RIGATONI WITH PINK SAUCE ~ ADD \$2 BAKED MOSTACCIOLI ~ ADD \$3 EGGPLANT LASAGNA ~ ADD \$5

<u>Salads</u>

Tossed Green Salad with Buttermilk Ranch & Italian Dressings Caesar Salad Julie's Salad ~ Add \$1 Bruschetta Salad ~ Add \$2.00 Chopped Salad ~ Add \$3.00

> <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 <u>WWW.CLUBCASACAFE.COM</u> OR EMAIL US AT <u>CLUBCASA@SBCGLOBAL.NET</u> PHONE 847.298.5100 FAX 847.296.4111