

Club Casa Café

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BANQUET LUNCHEON MENU
All Packages include Dessert, Soda, Iced Tea, Coffee & Hot Tea with Entrée

PLATED LIGHT ENTRÉES

PLATED LIGHT ENTREES	
Grilled Chicken Caesar Salad	\$13.95
Marinated chicken breast over crisp romaine with our tangy Caesar dressing	L
TBS Club	\$13.95
Turkey, Bacon, Swiss cheese, lettuce, tomato & mayo on multi grain; served with seasonal fruit	1
Chicken Bruschetta Salad	\$14.95
Tender grilled chicken breast with our Bruschetta mix & fresh water mozzarella; served over mixed field greens	
Julienne Salad	\$14.95
Turkey, Ham, Swiss, Cheddar Cheese, hardboiled egg served over Iceberg lettuce with choice of Buttermilk Ranch or Italian Dressing	·
Grilled Chicken Caprese Sandwich	\$14.95
Tender marinated chicken breast topped with fresh water mozzarella, tomato & pine nut pesto on a fresh baked Ciabatta bun; served with Seasonal Fresh Fruit	•
PLATED TRADITIONAL ENTRÉES Plated Traditional Entrée's include House Salad, & Dinner Rolls Upgrade to Caesar or Julie's salad for \$1.00	
Chicken Parmesan	\$17.50
Breaded chicken breast topped with marinara sauce, mozzarella & parmesan cheese; vegetable & pas	ta
Chicken Breast Marsala	\$17.50
Sautéed chicken breast with Marsala wine & mushrooms; vegetable & roasted potato	
Chicken Breast Limone	\$17.50
Sautéed chicken breast with a white wine, lemon & herb sauce; vegetable & roasted potato	
Sąlmon Vesuvio	\$24.00
Farm Raised Norwegian Salmon sautéed with white wine, lemon & oregano; vegetable & rice	
Petit Cut Filet Mignon	\$28.00
6 oz. steak served with sautéed button mushrooms; vegetable & roasted potato	,
Family Style	\$20.00

London Broil, Mushroom Au Jus & Chicken Breast (choice of preparation); vegetable & roasted potato

Additional Entrees ~ \$4.00 per item

Italian Sausage & Peppers, Polish Sausage & Sauerkraut or Pork Loin with Dijon Mustard Sauce

HORS D'OEUVRES

Choice of 2 items for \$3 or 4 items for \$5 During the Cocktail Hour

COCKTAIL MEATBALLS, BRUSCHETTA, CHEESE QUESADILLAS, PIZZA BREAD, FLORENTINE STUFFED MUSHROOMS. TERIYAKI CHICKEN SATES OR BONELESS BUFFALO WINGS

\$100 Banquet Room Set-up Fee Applies Prices are subject to 20% Gratuity & Prevailing Sales Tax Prices are subject to change without prior notice

APPETIZERS (Served Family Style)

Fried Calamari ~ \$5.00

Tender Calamari dipped in our Special Recipe breading; served with Marinara sauce Bruschetta ~ \$3.00

Toasted Italian Bread with Fresh Roma Tomatoes, Basil, Pine Nuts, Extra Virgin Olive Oil & Parmesan Cheese topped with fresh water mozzarella

Italian Antipasto Tray $\sim 5.00

Imported prosciutto, salami, mortadella, capicollo, provolone cheese, Fresh water mozzarella, olives, marinated artichoke hearts & roasted red peppers

PASTA

(Served Family Style as separate course before main entrée) Penne Marinara ~ \$2.00 Rigatoni with Pink Sauce~ \$2.50 Bow Tie Alfredo~\$3.00

DESSERT

Chocolate Sundae Cappuccino Chip Ice Cream Lemon Sorbet

Mini Sweet Table (40 person Minimum)	akes
Fresh Fruit Display (40 person Minimum)	
Fruit Trays (1 tray per Table, 4 tray minimum)\$35.0	
Sundae Bar (in lieu of dessert)	
Sheet Cake (40 person minimum)	
Client Provided Pastries or Cake (service charge)	00
BEVERAGE OPTIONS	
Fruit Punch (unlimited during cocktail hour) \$2.0	00
Spiked Pina Colada, Fruit or Mimosa Punch(unlimited during cocktail hour)\$3.5	50
Butlered Champagne & Mimosa Service (per hour)\$4.5	50
Bartender Fee	00
One-Hour Premium Bar\$10.0	00
Each Additional Hour\$7.0	00
4 1/2 Hour Premium Bar Package (3 hours open bar and wine with lunch)\$23.0	00
Top Shelf Bar Package (add to above - per hour)\$3.0	00
One-Hour Domestic Beer, Wine & Soda	00
Each Additional Hour\$5.0	00
4-Hour Domestic Beer, Wine & Soda (includes bartender fee)	00
Unlimited Pinot Grigio & Cabernet Sauvignon (during meal)	00
Soda Station (per hour)	50
4-Hour Soda Station\$4.5	50
Buffet Coffee Service (2 hours)	00