



Daytime Catering



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Appetizers

Cascading Hors d'Oeuvres Display: Thoughtfully selected assortment of Gourmet Domestic and Imported Cheeses | Assorted Crudité Vegetables | Seasonal Fruit | Baguette Bread
Casa Bella's Signature Warm Artichoke Cheese Dip.

And Choice of 3 Butler Style Passed Appetizers:

Mini Quiche with Artichoke Hearts & Mushrooms
Stuffed Mushrooms with Creole Sausage Mascarpone
Baked Brie Bruschetta with Roasted Garlic Clove
Bacon Wrapped Scallops
Curried Shrimp Served in a Petite Phyllo Cup
Caprese Skewers - Mozzarella, Cherry Tomatoes and Basil Leaf
Served with Iced Tea & Lemonade
\$23.95/per person

Add Additional Items Below @ \$3.00 Each

Ginger Pork Sliders
Buffalo Chicken Sliders
Seared Ahi Tuna on Wonton Crisps
Petite Crab Cakes Orange Crème Sauce

Chicken Skewers with a Spicy Peanut Sauce
Beef Carpaccio Crostini Served on Toasted Brioche
Smoked Salmon Served on Japanese Cucumber
Pork Shoamai Dumpling Raspberry Teriyaki Sauce

Breakfast Menu

Continental Breakfast:

\$16.95 Per Person

Fresh baked croissants & muffins, bagels with cream cheese & strawberry preserve, assorted yogurts with homemade almond granola, mixed fresh fruit, served with fresh orange juice, tea & coffee.

Add Frittata for \$5 Per Person

Frittata made with Gruyere, Swiss, Cheddar, cherry tomatoes, green onions, broccoli, spinach & mushrooms.

Pastry Basket:

\$12.95 Per Person

Fresh baked croissants, flavored scones and assorted pastries served with fresh orange juice, tea and coffee.

Hot Breakfast:

Frittata & Potato Pie \$24.95 Per Person

Gruyere, Swiss, Cheddar, cherry tomatoes, green onions, broccoli, spinach & mushrooms frittata, potato pie, honey baked ham, choice of turkey applewood sausage links or bacon, fresh baked croissants, mixed fresh fruit, served with fresh orange juice, tea and coffee.



Ham & Turkey Brunch:

Honey Baked Ham
 Roasted Turkey Breast
 Spinach and Cheese Frittata
 Scalloped Potatoes
 Mixed Greens with Berries
 Fruit Platter
 Croissants and Pastries
 Orange Juice, tea & coffee.
 \$39.95/person

Waffle Brunch:

Waffles
 Scrambled Eggs
 Roasted Potatoes
 Bacon or Sausage
 Fruit Platter
 Croissants and Pastries
 Orange Juice & Lemonade
 \$35.95/person

Lunch Menu

Lite Luncheon

Caesar Salad
 Croissant Sandwiches (choice of 2)
 BLT, Waldorf Salad or Roasted
 Vegetable with Herbed Cheese.
 Cheese Board
 Fresh Fruit Platter
 Lemonade & Iced Tea
 \$34.95/person

BBQ

BBQ Chicken
 Fire Grilled Tri-Tip
 Three Bean Chile
 Corn Cobettes
 Fresh Fruit Display
 Basket of Corn Bread, Artisan
 Breads and Rolls
 Tuscan Penne Pasta
 With Fresh Spinach, Italian Sausage and
 Wild Mushrooms in a Tomato Basil Sauce
 Southwestern Salad
 With Tortilla Chips, Black Beans, Pico de
 Gallo, Corn and Black Olives in a Spicy
 Cilantro Lime Dressing
 Lemonade & Iced Tea
 \$39.95/person

Ciabatta Sandwiches

Assorted Sandwiches on Ciabatta
 Rolls and Whole Grain Bread
 Garden Salad with Homemade
 Buttermilk Ranch
 Potato or Pasta Salad
 Fruit Platter
 Potato Chips
 Chocolate Cookies
 Lemonade & Iced Tea
 \$35.95/person

Pasta Lunch:

Choice of Meat or Vegetable Lasagna or
 Penne Pasta Bolognese with Italian Sausage
\$32.95 Per Person

Caesar salad, melon and fruit platter,
 focaccia bread.

Chicken Lunch:

Choice of Chicken Marsala, Chicken
 Piccata or Champagne Chicken
\$34.95 Per Person

Garden salad, steamed vegetables,
 garlic mashed potatoes, focaccia bread.

Lunch Menu

Beef Lunch:

Choice of Sliced Fire Grilled Tri-Tip,
Beef Burgundy or Sliced Ginger Soy Flank Steak
\$36.95 Per Person

Garden salad, steamed vegetables,
rosemary baby red potatoes and focaccia bread.

Fish Lunch:

Choice of Baked Salmon or
Crab Stuffed Orange Roughy
\$37.95 Per Person

Spinach salad, steamed vegetables,
wild rice pilaf and focaccia bread.

Homestyle Lunch:

Herb Roasted Chicken
Macaroni Cheese Casserole
Roasted Potatoes
Mixed Greens with Berries Salad
Fruit Platter
Lemonade & Iced Tea
\$36.95/person

Taco Bar:

Grilled Asado, Chicken &
Grilled Marinated Strip Steak
Refried Beans
Spanish Rice
Garden Salad or Cole Slaw
Pico de Gallo, Guacamole,
Sour Cream,
Shredded Cheese
Tortilla Chips
Corn Tortillas
Lemonade & Iced Tea
\$34.95/person

Italian Style Lunch:

Meat Lasagna and choice of
Vegetable Lasagna or
Pillow Cheese Ravioli
Grilled Lemon &
Rosemary Chicken Breast
Caesar salad
Focaccia Bread
Cheese Board
Lemonade & Iced Tea
\$37.95/person



Added Beverage Options:

- Add Mimosas for 3 Hours @ \$8.50/adult
- Add Beer and Wine for 3 Hours @ \$9.50/adult
- Add Margaritas for 3 Hours @ \$8.50/adult
- Add Italian Sodas & Wine Spritzers for 3 Hours @ \$8.50/adult

Wine, Beer & Champagne Options

BEER:

Blue Moon
Lagunitas IPA

WINE:

William Hill: Central Coast
Chardonnay, Cabernet,
Merlot & Sauvignon Blanc

CHAMPAGNE:

Weibel Brut Champagne

Upgraded Spirit Options

Add Cocktails \$7.00 Per Person Per Hour

(Please inquire about upgraded spirit packages)

Absolut - Vodka

Tanqueray - Gin

Jose Cuervo - Tequila

Johnny Walker Red Label - Scotch

Jack Daniels - Bourbon

Bacardi - Rum

Jim Bean - Whiskey

