



Menus





Buffet Menu

2022-2023

Casa Bella's standard buffet includes the cascading hors d'oeuvres display, choice of one salad selection, one side entrée, and one main entrée; accompanied by assorted steamed vegetables, rice pilaf, focaccia bread with butter, gourmet coffee & herbal tea.

**Catering minimums vary between 80 and 175 guests depending on day of week and time of year.*

Cascading Hors d'Oeuvres Display

Gourmet Domestic and Imported Cheeses | Assorted Crudité Vegetables | Seasonal Fruit | Baguette Bread | Casa Bella's Signature Warm Artichoke Cheese Dip

Salad

Choice of One

Additional Salad \$2.50/person

Spinach Salad

Tender Baby Spinach | Slivered Almonds
Dried Cranberries | Shaved Red Onions
Mandarin Oranges | Honey Dijon Dressing

Mixed Spring Greens

Mixed Greens | Candied Walnuts | Strawberries
Bosc Pear Slices | Crumbled Blue Cheese
Aged Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine | Shaved Asiago
Scratch Croutons | Caesar Dressing

Greek Salad

Artisan Lettuce Mix | Marinated Red Onions
Tomatoes | Feta Cheese | Cucumbers | Kalamata
Olives | Red Wine Feta Vinaigrette

Garden Salad

Mixed Greens | Cherry Tomatoes | Cucumbers
Balsamic Vinaigrette & Homemade Buttermilk
Ranch

Side Entrée

Choice of One

Additional Side \$3.00/person

Roasted Garlic Mashed Potatoes

With Crème Fraîche

Dauphinoise Potatoes

Creamy Scalloped Potatoes

Baby Red Potatoes

Garlic | Fresh Rosemary | Olive Oil

Penne Pasta

Pomodoro or Cajun Cream Sauce

Fusilli Pasta

Creamy Alfredo

Polenta

With Mascarpone Cheese



Buffet Main Entrées

If more than one main entrée is selected, pricing per person is determined by the highest priced entrée chosen plus \$4.00 per person, per additional entrée.

Fire Grilled Tri-Tip (Action Station)

Chef Carved Tri-Tip | Served Medium Rare
Horseradish Chantilly
Roasted Shallot Demi-Glaze
\$47.95/person

Roasted Turkey Breast (Action Station)

Chef Carved Turkey Breast | Sage & Thyme
Cranberry-Orange Chutney
\$47.95/person

Oven Roasted Pork Tenderloin (Action Station)

Chef Carved Pork Tenderloin | Apricot Stuffing
Fruit Marmalade Reduction
\$47.95/person

Grilled Filet Mignon (Action Station)

Madeira Reduction
\$54.95/person

Tri-Cheese Ravioli

Creamy Sun-Dried Tomato Sauce
\$47.95/person

Herb Roasted Chicken

Au Jus
\$47.95/person

Chicken Marsala

Sweet Marsala Sauce
Sliced Mushrooms
\$48.95/person

Chicken Piccata

Meyer Lemon Caper Sauce
\$48.95/person

Eggplant Parmesan

Marinara Sauce | Fresh Mozzarella Cheese
\$48.95/person

Mediterranean Chicken

Kalamata Olives | Artichoke Hearts
Sun-Dried Tomatoes | Feta Cheese
Roasted Red Pepper Cream Sauce
\$50.95/person

New York Strip Steak

Cognac Peppercorn Sauce
\$51.95/person

Grilled Pacific Salmon Fillet

Champagne Beurre Blanc
\$53.95/person

Stuffed Tilapia

Stuffed with Rock Crab and Shrimp
\$53.95/person





Sit-Down Menu

2022-2023

Casa Bella's sit-down service includes the cascading hors d'oeuvres display, choice of one salad selection, one side entrée, and up to three main entrée selections; accompanied by an asparagus bouquet, focaccia bread with butter, gourmet coffee & herbal tea.

**Catering minimums vary between 80 and 175 guests depending on day of week and time of year.*

Cascading Hors d'Oeuvres Display

Gourmet Domestic and Imported Cheeses | Assorted Crudit  Vegetables | Seasonal Fruit |
Baguette Bread | Casa Bella's Signature Warm Artichoke Cheese Dip

Salad

Choice of One

Additional Side \$2.50/person

Spinach Salad

Tender Baby Spinach | Slivered Almonds
Dried Cranberries | Shaved Red Onions
Mandarin Oranges | Honey Dijon Dressing

Mixed Spring Greens

Mixed Greens | Candied Walnuts | Strawberries
Bosc Pear Slices | Crumbled Blue Cheese
Aged Balsamic Vinaigrette

Caesar Salad

Hearts of Romaine | Shaved Asiago
Garlic Croutons | Caesar Dressing

Greek Salad

Artisan Lettuce Mix | Marinated Red Onions
Tomatoes | Feta Cheese | Cucumbers
Kalamata Olives | Red Wine Feta Vinaigrette

Garden Salad

Mixed Greens | Cherry Tomatoes | Cucumbers
Balsamic Vinaigrette & Homemade Buttermilk
Ranch

Soup

Additional \$6/person

Creamy Tomato Basil Bisque

Silky Corn Chowder

French Onion Soup

Caramelized Onions | Gruy re Crostini

Shrimp Bisque

Drizzled with Truffle Oil

Side Entr e

Choice of One

Additional Side \$3.00/person

Roasted Garlic Mashed Potatoes

With Cr me Fra che

Dauphinoise Potatoes

Creamy Scalloped Potatoes

Baby Red Potatoes

Fresh Rosemary | Garlic | Olive Oil

Penne Pasta

Pomodoro or Cajun Cream Sauce

Fusilli Pasta

Creamy Alfredo

Polenta

With Mascarpone Cheese

Sit-Down Main Entrées

Choose up to 3 main entrées

Pricing is determined by each guest's RSVP'd meal selection. Final headcount and meal selections must be submitted to your Casa Bella Event Manager no later than 10 days before the event.

Main Entrées

Herb Roasted Half Chicken

Au Jus

\$52.95/person

Chicken Marsala

Sweet Marsala Sauce

Sliced Mushrooms

\$52.95/person

Chicken Piccata

Meyer Lemon Caper Sauce

\$52.95/person

Mediterranean Chicken

Kalamata Olives | Artichoke Hearts

Sun-Dried Tomatoes | Feta Cheese

Roasted Red Pepper Cream Sauce

\$54.95/person

New York Strip Steak

Cognac Peppercorn Sauce

\$55.95/person

Grilled Pacific Salmon Fillet

Champagne Beurre Blanc

\$57.95/person

Stuffed Tilapia

Stuffed with Rock Crab and Shrimp

\$57.95/person

Grilled Filet Mignon

Madeira Reduction

\$58.95/person

Main Entrée Duets

Grilled Pacific Salmon Fillet &

Herb Roasted Chicken

Champagne Beurre Blanc / Au Jus

\$61.95/person

Grilled Filet Mignon &

Shrimp Scampi

Madeira Reduction /

White Wine Citrus Glaze

\$63.95/person

Vegetarian Entrées

Vegetable Strudel

Filled with Roasted Vegetables

\$51.95/person

Grilled Polenta Napoleon

Layered with Grilled Vegetables

\$51.95/person





Asian Fusion Sit-Down 2022-2023

Casa Bella's Asian Fusion sit-down service includes four passed hors d'oeuvres, the choice of one salad selection, and up to three main entrée selections; accompanied by wasabi mashed potatoes, Chinese green beans, focaccia bread with butter, gourmet coffee & herbal tea.

Pricing is determined by each guest's RSVP'd meal selection. Final headcount and meal selections must be submitted to your Casa Bella Event Manager no later than 10 days before the event.

**Catering minimums vary between 80 and 175 guests depending on day of week and time of year.*

Passed Hors d'Oeuvres

Included

Grilled Skewered Chicken

Spicy Peanut Sauce

Vietnamese Spring Rolls

Bacon Wrapped Scallops

Baked Brie Bruschetta

Salad

Choice of one

Baby Mixed Greens

Asian Pears | Gorgonzola | Candied Walnuts
Honey Balsamic

Watercress Salad

Orange & Grapefruit | Slivered Almonds
Citrus Vinaigrette

Spring Mix

Roasted Peanuts | Rice Noodles | Sesame Seeds
Mandarin Oranges | Thai Peanut Dressing

Asian Noodle Salad

Snow Peas | Bell Peppers | Cilantro Leaves
Soy Garlic Chili Sauce

Main Entrées

Choose up to three main entrées

Hoisin Marinated Chicken Breast

Mandarin Orange Glaze
\$53.95/person

Grilled Salmon

Ginger Soy | Mango Tequila Salsa
\$57.95/person

Blackened Beef Filet Mignon

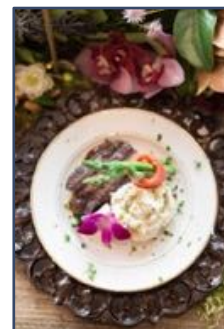
Brandy Plum Sauce
\$58.95/person

Pan Seared Muscovy Duck Breast

Port Wine Reduction | Dried Bing Cherries
\$58.95/person

Grilled Polenta Napoleon

Layered with Roasted Vegetables
\$51.95/person



Passed Hors d'œuvres

To make your cocktail hour even more special, add some of our delicious passed hors d'oeuvres.

Cold

\$2.00 per Item

Tomato Bruschetta

With Fresh Basil

Smoked Salmon Mousse

Cocktail Rye | Caper | Dill Crème Fraiche

Petite Tart Shell

Honey Caramelized Onions
Brandied Apricots | Ricotta Cheese

Bay Shrimp Salad

Served in a Petite Phyllo Cup

Belgian Endive Boat

Gorgonzola Mousse | Candied Walnuts

Caprese Skewers

Marinated Fresh Mozzarella | Tomato
Basil Leaf

Smoked Salmon

Served on Japanese Cucumber Slices
Wasabi Aioli



Hot

\$2.50 per Item

Grilled Skewered Chicken

Spicy Peanut Sauce

Bacon Wrapped Scallops

Stuffed Mushrooms

Creole Sausage | Mascarpone

Sautéed Garlic Wild Mushrooms

Baked Brie Bruschetta

With Roasted Garlic Clove

Spanikopita

Spinach | Feta

Bay Shrimp Crostini

Curry | Red Peppers | Toasted Baguette

Mini Quiche

Artichoke Hearts | Mushrooms

Pork Shoamai Dumpling

Raspberry Teriyaki Dipping Sauce

Chorizo and Date Bites

Wrapped in Apple Cured Bacon

Petite Crab Cakes

Orange Crème Sauce

Special Selection Passed Hors d'œuvres

Special Selections

\$3.25 per Item

Seared Ahi Tuna

Wonton Crisps | Wasabi Aioli

Jumbo Prawns

Served with Cocktail Sauce

Bacon Wrapped Jumbo Prawns

Vietnamese Spring Rolls

Peanut Sauce | Chili Paste | Peanut Garnish

Oysters on a Half Shell

Coconut Prawns

Served with Caribbean Fruit Salsa

Beef Carpaccio Crostini

Served on Toasted Brioche

California Rolls

Pickled Ginger | Wasabi



Casa Bella Events & Catering Information

Payment Schedule

1st Payment: 25% of the estimated total is due upon booking

2nd Payment: 25% of the remaining estimated total is due 6 months before the event

Final Payment: Balance is due in full 10 working days prior to the event

Casa Bella **does not accept credit cards or credit card checks.*

Payments should be made by **personal check or **cashier's check**.*

All paid deposits/retainers are non-refundable regardless of the date or reason of cancellation.

Sales Tax

As mandated by the State Board of Equalization, 10.25% sales tax is calculated based on the total food, rental items, and service fees.

Final Count

- ◇ A final count is required 10 days prior to your event. Casa Bella will guarantee 5% over the final count in food quantity in case of last-minute additions. The Lessee will be charged accordingly for the increased count.
- ◇ Casa Bella will only provide for 5% over the Lessee's final guest count for place settings. Extra place settings over 5% will be charged at \$10.00 per setting. The \$10.00 charge covers rental items and service only.
- ◇ There will be no refunds or adjustments for cancellations once the final count has been provided.
- ◇ Due to insurance and health regulations, Casa Bella catering does not package leftover food for clients to take home.

Beverage Service

- ◇ Casa Bella Catering requires 2 bartenders for every 100 guests.
- ◇ Rate: \$200/bartender
- ◇ Bartender/Beverage Server fee includes up to 8 hours of labor.

Beverage Package

- ◇ Priced at \$22.95 per person, Casa Bella provides unlimited beer, wine, sparkling wine and non-alcoholic beverages (sparkling apple cider, iced tea, lemonade, water and sodas). All glassware, ice, and clear plastic tumblers are included.
- ◇ A fee of \$10.95 is charged for guests under the age of 21 and includes all non-alcoholic beverages.
- ◇ The clear plastic tumblers are used to serve children and are also used during the last hour of Lessee's beverage service in order to collect all wine, beer, soda, and champagne glassware.
- ◇ Beverage service fees are for a 4.5-hour period starting at the beginning of cocktails through the dance party.
- ◇ Beverage service ends 1 hour before the close of the facility.

Babies & Children

There is no charge for babies who do not require a place setting. A discount of 20% will be given to children 10 years and under on the selected meal; or, a kids meal inclusive of chicken tenders, mac n' cheese and sweet kernel corn can be ordered at \$29.95 per child 10 years and younger.

Casa Bella Events & Catering Information

Vendor Meals

A discount of 20% is given to vendors on the selected meal.

Included in the Catering Costs

The following are included in the catering costs: white or ivory linen table cloths and napkins, chinaware, silverware, water glass, wine glass and champagne flutes during the reception.

The *Buffet* includes the Cascading Hors d'Oeuvres Display, choice of one salad selection, choice of one side entrée, and choice of one selected main entrée; in addition to the following: rice pilaf, assorted seasonal vegetables, focaccia bread with butter, gourmet coffee and herbal tea, and staff to service your entire reception.

The *Sit-Down* meal service includes the Cascading Hors d'Oeuvres Display, choice of one salad selection, choice of one side entrée, and up to three main entrée selections; in addition to the following: asparagus bouquet, assorted focaccia bread with butter, gourmet coffee and herbal tea, and staff to service your entire reception.

The *Asian-Fusion Sit-Down* meal service includes four passed appetizers, choice of one salad selection, and up to three main entrée selections; in addition to the following: wasabi mashed potatoes, Chinese green beans, focaccia bread & butter, gourmet coffee and herbal tea, and staff to service your entire reception.

Service

- ◇ Approximately 1 staff personnel per 25 guests is provided.
- ◇ All staff will be dressed in uniforms.
- ◇ Included is a Casa Bella Event Manager (\$500 fee) to oversee Casa Bella's staff, meal service and onsite itinerary of events. Casa Bella's Event Manager should not be confused for a wedding consultant/coordinator. Casa Bella strongly advises that the Lessee should hire an independent wedding coordinator.
- ◇ If the Lessee has an onsite ceremony, then a Casa Bella Ceremony Coordinator will be assigned and added to the invoice at \$350.
- ◇ The Ceremony Coordinator will be at the rehearsal and will be present to coordinate the ceremony on the day of the wedding.

Cake Cutting

- ◇ Provided at no extra charge.
- ◇ Casa Bella will provide plates and forks for cake service.

Menu Tastings

Casa Bella offers group menu tastings quarterly (*please ask the Sales Manager or your designated Event Manager for a list of upcoming dates or check online*). This is an opportunity for booked and prospective clients, family & friends to taste our Chef's Choice Menu and gain confidence in the integrity of our menu. There is a \$25 charge (up to two people) for booked clients and \$50 charge for any guests (up to 4 allowed). If specific menu items are requested charges will apply, please ask a Sales or Event Manager about pricing and availability at least 2 weeks before the tasting you wish to attend. Please refer to our website for more details.

A 20% service fee and 10.25% sales tax will be added to all catering and service fees.

Additional charges will be assessed for parties below the minimum count.

***Price may fluctuate with market.**