

Catering Menu



2025-2026





Buffet Menu

WHAT IT INCLUDES: 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.

HOW PRICING WORKS: Buffet pricing is based upon the highest priced entrée plus additional fees for added entrees, sides, salads & appetizers.

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 the following fees:

Add-on \$4 per person for added chicken/steak/veg entrée.

Add-on \$5 additional per person for added fish 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

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 (as well as dietary options); accompanied by a seasonal vegetable bouquet, focaccia bread with butter, gourmet coffee & herbal tea.

**Catering minimums vary between 80 and 150 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 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 | Gruyère Crostini

Shrimp Bisque

Drizzled with Truffle Oil

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
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

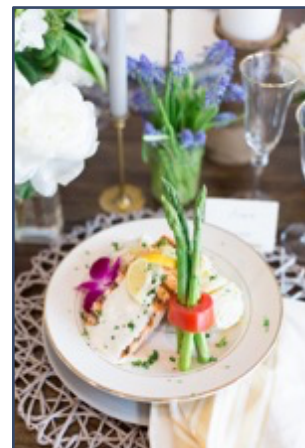
Filled with Roasted Vegetables

\$51.95/person

Grilled Polenta Napoleon

Layered with Grilled Vegetables

\$51.95/person





Asian Fusion Sit-Down

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, Seasonal green vegetable, 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 150 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

Baked Salmon

Ginger Soy | Mango Tequila Salsa
\$57.95/person

Blackened Beef Filet Mignon

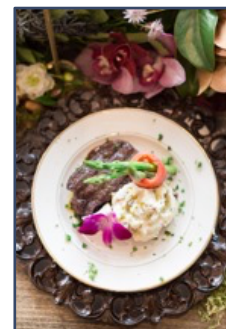
Brandy Plum Sauce
\$58.95/person

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



Late Night Snacks

Enjoy evening treats with your guests by adding on a late night snack!

Warm Cookies & Milk

Baked & served warm on trays with small cups of 2% milk.

\$4.95/person

Old Fashioned Mini Donuts

Deep fried donuts covered in cinnamon & sugar served with small cups of regular or chocolate milk.

\$5.95/person

Mini Churros

Freshly made cinnamon & sugar churros.

\$5.95/person

Add horchata \$6.95/per person

Fries and/or Tater Tots

Deep fried fresh on-site with a variety of toppings available such as parmesan cheese, minced herbed garlic and white cheddar. Served in mini metal fry baskets with sides of ketchup.

\$6.95/person

Panko Crusted Mac & Cheese

Homemade macaroni and cheese covered with panko crust and served warm in small portion sized bowls.

\$6.95/person

Chicken & Waffles

Fried chicken and waffles served with butter & syrup.

\$7.95/person

Hamburger and/or Cheese Burgers with Fries

Regular or small portion sizes available. Grilled onsite and served with toppings of choice.

\$8.95/person

Ginger Pulled Pork Sliders with Fries

Sliders served warm with coleslaw.

\$8.95/person



Minimum of 100 for any Late Night Snack orders through Casa Bella.

Pricing valid for 2026.

Beverage Menu

Casa Bella's Non-Alcoholic & Beer, Wine, Champagne packages are mandatory charges.

Non-Alcoholic

\$10.95 PER GUEST

SODAS:

Sprite

Coke

Diet Coke

Ginger Ale

OTHER:

Lemonade

Iced Tea

Coffee

Selection of Hot Teas

Martinelli's Apple Cider

Beer, Wine & Champagne

\$12 PER GUEST OVER 21

DRAFT BEER:

Blue Moon

Lagunitas IPA

CHAMPAGNE:

Weibel Brut

Champagne

WINE: *William Hill, Central Coast*

Cabernet Sauvignon

Merlot

Chardonnay

Sauvignon Blanc

Upgraded Spirits Packages

Signature Drinks

\$10.95 PER GUEST

The addition of Signature Drinks includes your choice of two drinks made of one part liquor combined with your choice of mixers. Many clients choose to create His and Her drinks to share their favorite cocktails with their guests. Signature Drinks packages include 4 1/2 hours of unlimited service.

Signature Drink Pricing

Well Liquor Signature Drinks \$9.95 Per Guest

Elite Liquor Signature Drinks \$11.95 Per Guest

Top Shelf Signature Drinks \$13.95 Per Guest

**Charged only to guests 21 years and older*

Popular Signature Drink Ideas:

*Old Fashioned, French 75,
Aperol Spritz, Paloma, Manhattan,
Mojito, Moscow Mule, Margarita*

Open Bar Spirits

Casa Bella offers Open Bar Spirit Packages starting at \$15.95 Per Person and includes 4 1/2 hours of unlimited service. The well liquor package is included when upgrading to the Elite or Top Shelf Package.

Pricing & Offerings

Well/Basic Liquor \$15.95 Per Guest

Elite Liquor \$18.95 Per Guest

Top Shelf \$20.95 Per Guest

**Charged only to guests 21 years and older*

Well Package:

Absolut - Vodka

Tanqueray - Gin

Jose Cuervo - Tequila

Jack Daniels - Whiskey

Jim Bean - Bourbon

Bacardi - Rum

Johnny Walker Red

Label - Scotch

Elite Package:

Titos - Vodka

Bombay Sapphire - Gin

Patron - Tequila

Bulleit - Bourbon

Jameson - Whiskey

Bacardi - Rum

Johnny Walker Black

Label - Scotch

Top Shelf Package:

Grey Goose - Vodka

Bombay Sapphire - Gin

Patron Silver - Tequila

Makers Mark - Bourbon

Crown Royal - Whiskey

Hennessy - Cognac

Chivas Regal - Scotch

Casa Bella Events & Catering Information

Payment Schedule

1st Deposit/Retainer: 25% of the estimated total is due upon booking

2nd Deposer/Retainer: 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

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. Charged sales tax will be current tax rate at the time of services rendered/event date.

Final Count

- ◇ A final count is required 10 days prior to your event. If Lessee's guest count increases after the 10 days, lessee will be charged for any added guests.
- ◇ 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 (\$10.95 for non-alcoholic & \$12 for beer, wine, champagne), 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 meal of \$40.95 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: seasonal vegetable 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, seasonal green vegetable, 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.
- ◇ Events under 75 guests will occur a \$250 chef fee and 1 additional staff fee.
- ◇ Casa Bella requires an Event Manager (\$500 fee) and Associate Event Manager (\$350 fee) to oversee Casa Bella's staff, meal service and onsite itinerary of events. Casa Bella's Event Managers should not be confused for a wedding consultant/coordinator.
- ◇ Casa Bella strongly advises that the Lessee should hire an independent wedding coordinator if you are looking for full coverage event planning.

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.

22% Service fee and 10.25% sales tax* will be added to all catering and service fees for 2025

18% service fee and 10.25% sales tax* will be added to all catering and service fees for 2026

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

Please inquire about the minimum guest count for your specific date.

Prices may fluctuate with market.

***Sales tax subject to change per the State of California**