Casa Ricca Banquet Hall

the MENU

golden hour

STARTER

Choice of 4 Hot & Cold Appetizers
served for 1 hour

FIRST COURSE

Soup or Pasta Course

MAIN COURSE

Choice of Any meat or Fish
served with your choice of two sides

Bowl of Salad Per Table

DESSERT

Creme Brulee or Tiramisu

BAR

A selection of spirits, including vodka, gin, rum, whiskey, and tequila.
Assorted mixers, sodas, and tonic water.
Red and white wines.
Champagne for toasts.
Domestic & import beers and a selection of signature cocktails.

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PASTA

Penne
Fettucine
Rigatoni
Gnocchi
Ravioli: crab meat, butternut squash, cheese, spinach & cheese
Tortellini: meat or cheese
*your choice of sauce

SAUCE SELECTION

Penne alla vodka
House Alfredo
Traditional tomato
Bolognese

SOUP

Chicken Noodle Soup
Butternut Squash
Caldo Verde
Vegetarian Soup

RISOTTO

Mushroom Risotto
Asparagus Risotto

SALAD

Caprese Salad
Caesar Salad
Greek Salad
Garden Salad

VEGETERIAN & VEGAN

Eggplant Parmigiana
Stuffed Roasted Peppers

CHICKEN

Grilled and Baked Montreal Chicken
Crusted Chicken Parmigiana
Chicken Breast in creamy mushroom sauce
Peruvian chicken with creamy green sauce
Jerk Seasoning Chicken

BEEF/VEAL/LAMB

5oz or 7 oz Top Sirloin
8 oz NY Striploin
8oz Veal Chop
New Zealand Lamp Chops

FISH

Basa White Fillet (chemical free, breaded and fried)
5oz Baked Salmon Fillet with light seasoning
5oz Salmon Teriyaki
Halibut
Shell On Argentinian Shrimp (6pcs)
Medditerranean SEABASS

SIDES

Roasted Seasonal Vegetables
Roasted Potatoes| Mashed Potatoes
Rice | Veggie Stir Fry

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HORS D'OEUVRES

SPRING ROLL
FRIED VEGETARIAN SPRING ROLL

BEEF SATAYS
Marinated beef satays seared and finished with toasted sesames

BRUSCHETTA GENOVESE
Toasted crostini, chunky tomato with garlic, topped with a fresh basil

MINI CHICKEN SOUVLAKI
Seared breasts finished with chilled tzatziki sauce and freshly squeezed lemon

ITALIAN POLPETTE
Traditional braised beef mini meatball in a tomato and basil sauce

MOZARELLA STICKS
Breaded and fried mozzarella cheese sticks

SHRIMP SKEWER
Lemon infused shrimp on a bamboo skewer with a horseradish and cocktail blend

COCONUT SHRIMP
Fried coconut buttered shrimp served with sweet chili sauce for dipping

ARANCHINI
Mozzarella cheese and rice balls breaded and fried

SAMOSAS
Vegetarian samosas with potatoes and peas – spicy

CAPRESE SALAD SCEWERS
Cherry tomato, mini bocconcini, in fresh basil on skewer drizzled with olive oil

SMOKED SALMON SANDWICHES
Cream cheese spread on crostini topped with smoked salmon, garnished with fresh chives

ANTIPASTO SKEWER
Black olives, beef salami, provolone cheese and cherry tomato on a skewer

MUSHROOM AND AVOCADO TOASTIES
Thinly sliced baked baguette, avocado spread, roasted sliced mushrooms. TZATZIKI

AVOCADO SALMON ROLLS
Tzatziki, avocado, smoked salmon, cucumber, sesame seeds

BERRIES STICK
Strawberry, blueberry and blackberry on a stick

SHRIMP & PEAS PUREE
sweet fresh peas puree topped with seared shrimp

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PRICING

$130 + HST

SATURDAY& SUNDAY LONG-WEEKEND

$115 + HST

FRIDAY, SUNDAY & MONDAY LONG WEEKEND

$100 + HST

MONDAY - THURSDAY

$140 NEW YEARS EVE

WITHOUT OPEN BAR $25 P/P LESS

Enhancements

2 meats main course +$10 p/p
2 pasta +$5 p/p
additional appetizers +$3p/p each

Package includes
7 hours rental
6 hours open bar
choice for table linen & napkins
round tables seating 8-10 people
clear chiavary chairs
8 x 12 riser
easel stand
servers
all plates, cutleries & glassess