

STARTER

Choice of 2 hors d'oeuvres

BUFFET

CHOICE OF PASTA

penne or rigatoni pasta in either rose or traditional tomato sauce

CHOICE OF MEAT

choose up to 2 choices - served as 1 per person chicken:

chicken breast in cream mushroom sauce | crusted chicken parmigiana grilled & baked chicked

meat:

veal parmigiana | 50z top sirloin in beef gravy fish:

white fish fillet baked or fried

CHOICE OF SIDE

choose 2

roasted potatoes | mashed potatoes | seasonal vegetables | veggie stir-fry | rice

CHOICE OF SALAD

choose 2

caesar salad | greek salad | garden salad

DESSERT

Cheesecake & Cannoli Station

DRINKS

still and sparkling water, soft dirnks and juices, coffee & tea

Casa Picca



\$65 P/P + HST

SATURDAY & SUNDAY LONG-WEEKEND

required minimum 80 people for booking (varies per room) \$60 P/P + HST

FRIDAY, SUNDAY & MONDAY LONG WEEKEND

required minimum 80 people for booking (varies per room)

\$55 P/P + HST

MONDAY-THURSDAY

required minimum 60 people for booking (varies per room)

UPGRADE TO SEATED DINNER + \$10 P/P

MENU ENHANCEMENTS

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

INCLUDES

7 hours rental

round tables seating up to 10 guests clear chiavary chairs

floor lenght table linen and napkins of any colour for guest tables all dinnerware, glassware & silverware as per menu requirement servers (to add more servers \$250 per server)

> 8x12 rises easel stand private change room

OPTIONAL EXTRA

sound system \$350 +
dancing coloured lights \$150 + (varies per room)
projector & screen \$150

charger plates \$2 each

(asa Picca 416-744-3339/events@casaricca.ca/www.casaricca.ca