

Casa Ricca Banquet Hall

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

CASA RICCA BANQUET HALL

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