

Menu

• *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 chicken

meat:

veal parmigiana

5oz 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 drinks and juices, coffee & tea

Casa Ricca

Price

\$60 P/P + HST

SATURDAY & SUNDAY LONG-WEEKEND

required minimum 80 people for booking

\$55 P/P + HST

FRIDAY, SUNDAY & MONDAY LONG WEEKEND

required minimum 60 people for booking

\$50 P/P + HST

MONDAY-THURSDAY

required minimum 60 people for booking

UPGRADE TO SEATED DINNER + \$10 P/P

MENU ENHANCEMENTS

2 meats main course +\$8 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 length table linen and napkins of any colour

all dinnerware, glassware & silverware

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

Casa Picca