

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
1 PER PERSON
BOWL OF SALAD PER TABLE

DESSERT

CREME BRULEE OR NEW YORK CHEESECAKE

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.

CASA RICCA BANQUET HALL
416-744-3339 | events@casaricca.ca | www.casaricca.ca

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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

\$110 + HST

SATURDAY & SUNDAY LONG-WEEKEND

\$100 + HST

FRIDAY, SUNDAY & MONDAY LONG WEEKEND

\$95 + HST

MONDAY - THURSDAY

\$125 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 +\$2p/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

