

# Club Casa Café

## CATERING MENU

### Appetizers

HALF PAN SERVES 6-8; FULL PAN SERVES 12-16

|   | <u>HALF</u>       | <u>FULL</u>       |
|---|-------------------|-------------------|
| Potato Skins<br>STUFFED WITH BACON & A COLBY BLEND CHEESE; SERVED WITH A SIDE OF SOUR CREAM   | \$20<br>24 PIECES | \$35<br>48 PIECES |
| Horseradish Stuffed Clams<br>WITH OUR SPECIAL RECIPE HORSERADISH STUFFING   | \$40<br>24 PIECES | \$70<br>48 PIECES |
| Crab Stuffed Mushrooms<br>OUR HOMEMADE STUFFING MADE WITH REAL CRAB MEAT  | \$38<br>24 PIECES | \$67<br>48 PIECES |
| Club Sliders<br>ANGUS MINI BURGERS TOPPED WITH GRILLED ONIONS, CHEESE & PICKLES   | \$25<br>12 PIECES | \$45<br>24 PIECES |
| Mini Pulled Pork Sandwiches<br>TENDER & JUICY PORK SERVED ON A PRETZEL ROLL   | \$25<br>12 PIECES | \$45<br>24 PIECES |
| Buffalo Wings<br>WINGS PREPARED MILD, MEDIUM OR SMOKIN'; SERVED WITH BLEU CHEESE DRESSING   | \$25<br>28 PIECES | \$45<br>56 PIECES |
| Boneless Buffalo Wings<br>WINGS PREPARED MILD, MEDIUM OR SMOKIN'; SERVED WITH BLEU CHEESE DRESSING  | \$30              | \$53              |
| Arancini<br>BREADED ARBORIO RICE BALLS STUFFED WITH GROUND BEEF, PEAS & MOZZARELLA CHEESE   | \$28<br>12 PIECES | \$49<br>28 PIECES |
| Chicken Quesadillas<br>FLOUR TORTILLAS WITH CHIHUAHUA CHEESE, CILANTRO & ONION; SERVED WITH A SIDE OF SALSA   | \$24<br>12 PIECES | \$42<br>24 PIECES |
| Chicken Tenders<br>BREADED CHICKEN BREAST STRIPS; SERVED WITH BBQ AND HONEY MUSTARD   | \$25<br>15 PIECES | \$45<br>30 PIECES |
| Bruschetta Tray (16" ROUND TRAY)<br>TOASTED ITALIAN BREAD WITH SWEET GRAPE TOMATOES, BASIL, PINE NUTS, FRESHWATER MOZZARELLA, EXTRA VIRGIN OLIVE OIL & PARMESAN CHEESE- THE BEST IN TOWN! |                   | \$35              |
| Italian Antipasto Tray (16" ROUND TRAY)<br>ITALIAN COLD CUTS WITH FRESHWATER MOZZARELLA, VEGETABLE MARINADES & PROVOLONE CHEESE   |                   | \$55              |
| Jumbo Shrimp Cocktail Tray (16" ROUND TRAY)<br>APPROX. 50 JUMBO, JUICY, PEELED & DEVEINED SHRIMP; SERVED WITH COCKTAIL SAUCE  |                   | \$85              |

### Salad Bowls

BOWL SERVES 6-8 AS AN ENTRÉE; 20 AS A SIDE DISH

|  |      |
|--|------|
| Julie's Salad<br>MIXED FIELD GREENS, WALNUTS, RED ONION, PLUM TOMATOES & CRUMBLLED BLEU CHEESE, TOSSED IN OUR HOUSE VINAIGRETTE DRESSING. ADD MARINATED CHICKEN BREAST FOR \$10              | \$33 |
| Caesar Salad<br>ROMAINE LETTUCE, TOSSED IN OUR TANGY CAESAR DRESSING. ADD MARINATED CHICKEN BREAST FOR \$10  | \$29 |
| Bruschetta Salad<br>BED OF MIXED FIELD GREENS WITH BRUSCHETTA MIX & FRESHWATER MOZZARELLA; SERVED IN OUR HOUSE VINAIGRETTE DRESSING. ADD MARINATED CHICKEN BREAST FOR \$10                   | \$33 |
| Mediterranean Salad<br>IMPORTED ITALIAN TUNA, MIXED GREENS, ARTICHOKE HEARTS, GRAPE TOMATOES, FRESHWATER MOZZARELLA, SWEET ONION & KALAMATA OLIVES; SERVED IN OUR HOUSE VINAIGRETTE DRESSING | \$43 |
| Chopped Salad<br>ROMAINE LETTUCE, TOMATO, CHICKEN BREAST, MACARONI, DRIED CHERRIES, WALNUTS, RED ONION & CRUMBLLED FETA CHEESE; SERVED IN OUR HOMEMADE POPPYSEED VINAIGRETTE DRESSING        | \$45 |
| Tossed Green Salad<br>BUTTERMILK RANCH & ITALIAN DRESSINGS   | \$25 |

## Entrées

|   | <u>HALF</u>         | <u>FULL</u>        |
|---|---------------------|--------------------|
| Roast Chicken Vesuvio<br><small>BONE-IN CHICKEN ROASTED IN GARLIC, WHITE WINE, LEMON JUICE &amp; OREGANO</small>                | \$40<br>20 PIECES   | \$72<br>40 PIECES  |
| Country Fried Chicken<br><small>BONE-IN PANKO BREADED CHICKEN</small>   | \$40<br>20 PIECES   | \$72<br>40 PIECES  |
| Chicken Vesuvio<br><small>CHICKEN BREAST SAUTÉED IN GARLIC, WHITE WINE, LEMON JUICE &amp; OREGANO</small>                       | \$40<br>15 PIECES   | \$72<br>30 PIECES  |
| Chicken Marsala<br><small>CHICKEN BREAST SAUTÉED IN IMPORTED MARSALA WINE &amp; MUSHROOMS</small>                               | \$43<br>15 PIECES   | \$75<br>30 PIECES  |
| Chicken Parmesan<br><small>BREADED CHICKEN BREAST WITH MOZZARELLA CHEESE AND MARINARA SAUCE</small>                             | \$40<br>12 PIECES   | \$72<br>24 PIECES  |
| Chicken Limone<br><small>CHICKEN BREAST SAUTÉED WITH A WHITE WINE, LEMON &amp; HERB SAUCE</small>                               | \$43<br>15 PIECES   | \$75<br>30 PIECES  |
| Alaskan Halibut<br><small>SERVED IN A LEMON BUTTER SAUCE</small>  | \$90<br>10 PIECES   | \$160<br>20 PIECES |
| Cedar Plank Salmon<br><small>ATLANTIC SALMON SERVED WITH A TERIYAKI SESAME GLAZE</small>  | \$70<br>10 PIECES   | \$130<br>20 PIECES |
| BBQ Ribs<br><small>FALL-OFF-THE-BONE RIBS IN OUR SPECIAL RECIPE SAUCE</small>   | \$55<br>3 1/2 SLABS | \$96<br>7 SLABS    |
| London Broil<br><small>TENDER BEEF SERVED WITH MUSHROOM AU JUS</small>  | \$55                | \$96               |
| Beef Tenderloin<br><small>TENDERLOIN SERVED WITH MUSHROOM AU JUS</small>  | \$75                | \$130              |
| Italian Sausage Giambotta<br><small>SAUTÉED ITALIAN SAUSAGE WITH PEPPERS, ONIONS &amp; POTATOES IN A LIGHT TOMATO SAUCE</small> | \$43                | \$75               |
| Sausage & Peppers<br><small>GRILLED ITALIAN SAUSAGE SERVED WITH SAUTÉED GREEN PEPPERS &amp; FRESH BAKED FRENCH ROLLS</small>    | \$43                | \$75               |
| Pork Loin<br><small>SERVED WITH A DIJON MUSTARD WINE SAUCE</small>  | \$50                | \$90               |
| Italian Beef<br><small>TENDER JUICY THIN-SLICED BEEF WITH AU JUS &amp; FRESH BAKED FRENCH ROLLS</small>                         | \$48                | \$84               |

## Sides

**HALF PAN SERVES 15-20; FULL PAN SERVES 30-40**

|  | <u>HALF</u> | <u>FULL</u> |
|--|-------------|-------------|
| Penne Marinara<br><small>PENNE PASTA SERVED IN OUR HOMEMADE SAUCE</small>  | \$23        | \$43        |
| Rigatoni with Pink Sauce<br><small>HOUSE FAVORITE! VODKA CREAM SAUCE WITH PEAS &amp; MUSHROOMS</small>                                   | \$28        | \$50        |
| Baked Mostaccioli<br><small>PENNE MARINARA BAKED WITH RICOTTA, MOZZARELLA &amp; PARMESAN CHEESE</small>                                  | \$32        | \$56        |
| Eggplant Lasagna<br><small>RICOTTA, MOZZARELLA &amp; PARMESAN CHEESE LAYERED WITH LIGHTLY BREADED EGGPLANT &amp; LASAGNA NOODLES</small> | \$42        | \$75        |
| Garlic Roasted Potatoes  | \$23        | \$43        |
| Vesuvio Style Potatoes   | \$23        | \$43        |
| Garden Fresh Medley of Vegetables  | \$30        | \$50        |
| Green Beans Almondine  | \$25        | \$45        |

## Extras

Marinara Sauce (1 pint) ~ \$3  
Hot Peppers (1 pint) ~ \$3  
Dinner Rolls ~ \$3.75 per dozen  
(3 dozen min.)  
Wire Chafers ~ \$7 each

Pink Sauce (1 pint) ~ \$4  
Salad Dressing (1 pint) ~ \$4  
Italian Bread ~ \$1.75 per 1/2 lb. loaf  
(6 loaves min.)  
Sternos ~ \$1.50 each

Plates, napkins, forks & knives (pack of 10) ~ \$7

# CATERING PACKAGES

CATERING PACKAGES INCLUDE APPROPRIATE BREADS,  
PLATES, NAPKINS & UTENSILS. 20 PERSON MINIMUM APPLIES.

## Option 1 ~ \$6.50

CHOOSE 1 ENTRÉE, 1 STARCH & 1 SALAD

## Option 2 ~ \$10.50

CHOOSE 2 ENTRÉES, 2 STARCHES, 1 VEGETABLE & 1 SALAD

## Option 3 ~ \$13.00

CHOOSE 3 ENTREES, 2 STARCHES, 1 VEGETABLE & 2 SALADS

## Entrées

CHICKEN BREAST – CHOICE OF MARSALA, VESUVIO, LIMONE OR PARMESAN  
COUNTRY FRIED CHICKEN  
ROAST CHICKEN VESUVIO  
ITALIAN SAUSAGE WITH PEPPERS  
SAUSAGE GIAMBOTTA  
ROAST PORK LOIN, DIJON MUSTARD SAUCE  
ITALIAN ROAST BEEF, AU JUS  
LONDON BROIL, MUSHROOM AU JUS ~ ADD \$3  
BBQ RIBS ~ ADD \$4  
BEEF TENDERLOIN, SAUCE DIANE ~ ADD \$8  
CEDAR PLANK SALMON, TERIYAKI SESAME GLAZE ~ ADD \$3  
HALIBUT, LEMON BUTTER ~ ADD \$6

## Starches

GARLIC ROASTED POTATOES  
VESUVIO STYLE POTATOES  
PENNE WITH MARINARA SAUCE  
RIGATONI WITH PINK SAUCE  
BAKED MOSTACCIOLI ~ ADD \$1  
EGGPLANT LASAGNA ~ ADD \$2  
STUFFED SHELLS ~ ADD \$2

## Salads

TOSSED GREEN SALAD WITH BUTTERMILK RANCH & ITALIAN DRESSINGS  
CAESAR SALAD  
JULIE'S SALAD ~ ADD \$1  
BRUSCHETTA SALAD ~ ADD \$1.50  
CHOPPED SALAD ~ ADD \$1.50

## Vegetables

GARDEN FRESH MEDLEY OF VEGETABLES  
GREEN BEANS ALMONDINE

## Dessert Options available upon request

DELIVERY & SET-UP AVAILABLE ~ CALL FOR PRICING  
PREVAILING SALES TAX ADDITIONAL  
48 HOURS NOTICE NEEDED FOR CATERING ORDERS

353 NORTH RIVER ROAD @ THE GOLF CENTER DES PLAINES  
[WWW.CLUBCASACAFE.COM](http://WWW.CLUBCASACAFE.COM) OR EMAIL US AT [CLUBCASA@SBCGLOBAL.NET](mailto:CLUBCASA@SBCGLOBAL.NET)  
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