

# CASOLARE

RISTORANTE + BAR

## *Two Course Family-Style Dinner Menu - \$45/person*

*\*\*\$55/person Individually Plated Dinner with sides served family-style\*\**

### **Entrees (choose 3):**

- Macaroni with Sunday Gravy, our five hour braised tomato and meat ragu
- Penne alla Vodka
- Homemade Cavatelli with sausage and broccoli rabe
- Fedelini with clams
- Slow Roasted Salmon with lemon and capers sauce
- Grilled Tuna with charred scallion and mint \*\*\*add \$4/person\*\*\*
- Giant Chicken Parm
  - Veal add \$5 per person
  - Eggplant Parm
- Pan Roasted Chicken with lemon and garlic
- Casolare Burger our custom blend with bacon jam, fontina & caramelized onion \*served quartered and cooked to medium\*
- Grilled Pork Chop with sausage, hot peppers, onions and potatoes

### **Sides (choose 2):**

- Broccoli Rabe with garlic and chilies
- Seasonal Roasted Vegetables
- Creamy Polenta with fontina and rosemary
- Roasted Potatoes with rosemary and lemon
- Chickpea fries with herbs and pecorino

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**Desserts (choose 2):**

- Seasonal Fruit Crisp al Forno
- Seasonal Whipped Ricotta Cheesecake
- Tiramisu
- Assorted Cookies and Brownies
- Assorted Gelato and Sorbetto
- Cannolis
- Seasonal fresh fruit

# CASOLARE

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## *Four Course Family-Style Dinner Menu - \$65/person*

*\*\*\$75/person Individually Plated Dinner\*\**

### **Antipasti (Choose 3):**

- Classic Caesar Salad with shaved grana, lace croutons and anchovy dressing
- Fried Calamari with spicy tomato basil sauce
- Tuna Tartare with pickled cucumbers and lemon
- Mimi's Meatballs with whipped ricotta
- Mama Zecca's Eggplant Parmigiana
- Prosciutto di Parma with fig jam and bruschetta \*\*\*add \$2/person\*\*\*
- Seasonal Bruschetta
- Tuscan Panzanella salad with grilled vegetables \*\*\*add sopressata \$3/person\*\*\*
- Homemade Creamy Burrata with grilled bread and fruit
- Sauteed Shrimp and Pesto with cherry tomatoes
- Grilled eggplant and peppers

### **Mid Course (Choose 2):**

- Macaroni with Sunday Gravy, our five hour braised tomato and meat ragu
- Penne alla Vodka
- Penne with Pesto
- Homemade Cavatelli with sausage and broccoli rabe
- Fedelini with Clams
- Housemade Pizza (please specify which is preferred):
  - Margherita
  - Bianca
  - Customized, up to 2 toppings \*\*\*add \$2/person\*\*\*

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## **Entrees (choose 3):**

- Slow Roasted Salmon
- Grilled Tuna With charred scallion and mint \*\*\*add \$4/person\*\*\*
- Giant Chicken Parm
  - Veal Parm add \$5 person upcharge
  - Eggplant Parm
- Roasted Chicken with lemon and garlic
- Casolare Burger, our custom blend with bacon jam, fontina & caramelized onion \*served quartered and cooked to medium\*
- Grilled Pork Chop with sausage, hot peppers, onions and potatoes
- Veal Marsala
- Filet Mignon 'Tutto Pepe' with green peppercorn & brandy sauce \*\*\*\*add \$7/person\*\*\*

## **Sides (choose 2):**

- Broccoli Rabe with garlic and chilies
- Seasonal roasted vegetables
- Creamy Polenta with fontina and rosemary
- Roasted Potatoes with rosemary and lemon
- Chickpea Fries with herbs and Pecorino
- Roasted Mushrooms with truffle butter \*\*\*add \$2/person\*\*\*

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**Desserts (choose 2):**

- Apple Crisp Al Forno
- Seasonal Whipped Ricotta Cheesecake
- Tiramisu
- Assorted Cookies and Brownies
- Assorted Gelato and Sorbetto
- Fresh Fruit and Cheese plate

*Inquire about current seasonal dessert offerings*

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## *Dinner Buffet - \$60/person*

### **Antipasti (Choose 2):**

- Classic Caesar Salad with shaved grana, lace croutons and anchovy dressing
- Mixed Greens with vinaigrette
- Prosciutto di Parma with fig jam and bruschetta \*\*\*add \$2/person\*\*\*
- Seasonal Bruschetta
- Tuscan Panzanella salad with Grilled Vegetables
- Homemade Creamy Burrata with grilled bread and fruit
- Sauteed Shrimp and Pesto with cherry tomatoes

### **Entrees (choose 2):**

- Macaroni with Sunday Gravy, our five hour braised tomato and meat ragu
- Penne alla Vodka
- Homemade Cavatelli with sausage and broccoli rabe
- Mama Zecca's Eggplant Parmagiana
- Slow Roasted Salmon with lemon and caper sauce
- Grilled Tuna with charred scallion and mint \*\*\*add \$4/person\*\*\*
- Giant Chicken Parm
  - Veal \$5/person upcharge
  - Eggplant
- Roasted Chicken with lemon and garlic
- Grilled Hanger Steak \*\*\*add \$5/person\*\*\*

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**Sides (choose 1) - \$3/person for each additional side:**

- Broccoli Rabe with garlic and chilies
- Seasonal Roasted Vegetables
- Creamy Polenta with fontina and rosemary
- Roasted potatoes with rosemary and lemon
- Roasted Mushrooms with truffle butter \*\*\*add \$2/person\*\*\*
- Chickpea Fries with herbs and pecorino

**Desserts (choose 2):**

- Seasonal Fruit Crisp Al Forno
- Tiramisu
- Assorted Cookies and Brownies
- Fresh fruit and cheese plate
- Seasonal Whipped Ricotta Cheesecake

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## *Family-Style Lunch Menu - \$35/person*

*\*\*\$45/person Individually Plated Lunch\*\**

### **Antipasti (Choose 2):**

- Classic Caesar Salad with shaved grana, lace croutons and anchovy dressing
- Mimi's Famous Meatballs
- Mama Zecca's Eggplant Parmigiana
- Baby Kale Salad with olives, pickled onions, toasted almonds, goat cheese & pear
- Prosciutto di Parma with fig jam and bruschetta \*\*\*add \$2/person\*\*\*
- Seasonal Bruschetta
- Tuscan Panzanella salad with grilled vegetables
- Homemade Creamy Burrata with grilled bread and fruit
- Sautéed Shrimp and Pesto with cherry tomatoes
- Grilled eggplant and peppers

### **Entrees (choose 2):**

- Grilled Chicken Caesar Salad
- Penne with Pesto
- Housemade Pizza (please specify which is preferred):
  - Margarita
  - Bianca
  - Customized, up to 2 toppings \*\*\*add \$2/person\*\*\*
- Giant Chicken Parm
- Crispy Chicken BLT with bacon, lettuce and tomato aioli
- "The Italian" Sandwich with sliced salumi, mozzarella, vine ripened tomatoes, peppadew peppers, arugula and whole grain mustard
  - Casolare Burger with our custom blend, bacon jam, fontina, caramelized onion \*served quartered and cooked to medium\*



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**Sides (choose 1):**

- Broccoli Rabe with garlic and chilies
- Seasonal Roasted Vegetables
- Tuscan Roasted potatoes
- Chickpea fries with herbs and Pecorino

**Desserts (choose 2):**

- Seasonal fruit crisp Al Forno
- Seasonal Whipped Ricotta Cheesecake
- Tiramisu
- Assorted Cookies and Brownies
- Assorted Gelato and Sorbetto

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**LUNCH BUFFET OPTIONS - \$35/person:**

**Starters (choose 2):**

- Classic Caesar Salad with shaved grana, lace croutons and anchovy dressing
- Baby Kale Salad with olives, pickled onions, toasted almonds, goat cheese & pear
- Seasonal Bruschetta
- Tuscan Panzanella salad with grilled vegetables
- Homemade Creamy Burrata with grilled bread and fruit
- Sauteed Shrimp and Pesto with cherry tomatoes
- Grilled eggplant and peppers

**Hot Entrees (choose 2):**

- Grilled Chicken Caesar Salad
- Penne Primavera with market vegetables, grana and basil
- Penne a la vodka
- Mama Zecca's Eggplant Parmigiana
- Giant Chicken Parm
- Slow Roasted Salmon with lemon and capers

OR

**Sandwiches and Wraps (choose 3):**

- Grilled Marinated vegetables
- Grilled chicken caesar
- Turkey with Avocado
- Roast beef with horseradish
- Ham and cheese

- Caprese
- Chicken BLT

**Sides - \$3/person for each side selected:**

Broccoli rabe with garlic and chilies

Grilled seasonal vegetable

Tuscan roasted potatoes

**Desserts (choose 1):**

- Seasonal fruit crisp Al Forno
- Seasonal Whipped Ricotta Cheesecake
- Tiramisu
- Assorted Cookies and Brownies

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## *Family-Style Breakfast Menu - \$25/person*

*\*\*30/person Individually Plated \*\**

*\*\*drip coffee and assorted teas included\*\**

- \$5/Basket - Assorted Pastry Basket (please specify number):

### **Entrees (choose 3):**

- Mini Buttermilk Waffles with seasonal fruit and Nutella whipped cream
- House Made Granola with greek yogurt, honey, fresh fruit
- Casolare Scrambled Eggs
- Lox, onions, and eggs \*\*\*\$3/person additional\*\*\*
- Power Scramble with egg whites, tomato, white bean, mushrooms
- Italian Breakfast Sandwich with arugula, fontina, two eggs, bacon or sausage (Prosciutto \$4/person upcharge)

### **Sides (choose 2):**

- Breakfast Potatoes
- Bacon
- Sausage
- Multi Grain Toast

# CASOLARE

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## *Family-Style Brunch Menu - \$35/person*

*\*\*\$45/person Individually Plated\*\**

***\*\*drip coffee and assorted teas included\*\****

### **Entrees (choose 3):**

- Mini Buttermilk Waffles with seasonal fruit and Nutella whipped cream
- House Made Granola with greek yogurt, honey, fresh fruit
- Scrambled Eggs with choice of 1 vegetable and 1 protein (add goat cheese \$1/per person upcharge)
- Lox, onion, and eggs **\*\*\*\$3/person additional\*\*\***
- Power Scramble with egg whites, tomato, white bean, mushrooms
- Italian Breakfast Sandwich with arugula, fontina, two eggs, bacon or sausage (Prosciutto \$4/person upcharge)
- Grilled Chicken Caesar Salad

### **Sides (choose 2):**

- Breakfast Potatoes
- Bacon
- Sausage
- Multi Grain Toast
- Basket of Warm Pastries
- Fruit Plate
- Homemade Bagels (\$2/person upcharge)

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**Desserts (choose 2):**

- Seasonal fruit crisp Al Forno
- Seasonal Whipped Ricotta Cheesecake
- Tiramisu
- Assorted Cookies and Brownies
- Assorted Gelato and Sorbetto

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## *Breakfast Buffet Offerings*

*Available for a party of 20 or more*

### **CONTINENTAL**

**Freshly Squeezed Orange and Grapefruit Juice Assortment of Fresh Seasonal Fruit and Berries Assorted Breakfast Cereal and Granola Organic Greek Yogurt Display of Homemade Muffins and Pastries Butter and Preserves Coffee, Decaffeinated Coffee & Assorted Teas**

*\$28 per person*

### **AMERICAN**

**Freshly Squeezed Orange and Grapefruit Juice Assortment of Fresh Seasonal Fruit and Berries Display of Homemade Muffins and Pastries Scrambled Eggs Applewood Bacon & House Made Sausage Breakfast Potatoes Coffee, Decaffeinated Coffee & Assorted Teas**

*\$34 per person*

### **THE PARKSIDE**

**Freshly Squeezed Orange and Grapefruit Juice Assortment of Fresh Seasonal Fruit and Berries Display of Muffins and Pastries Butter, Preserves and Marmalades Egg Scramble with fontina and veggies Breakfast Potatoes Coffee, Decaffeinated Coffee & Assorted Teas**

*\$36 per person*

### **THE WASHINGTONIAN**

**Freshly Squeezed Orange and Grapefruit Juice Assortment of Seasonal Fruit and Berries Bagels and Cream Cheese Smoked Salmon and Hard Boiled Eggs with onions, tomatoes and capers Coffee, Decaffeinated Coffee & Assorted Teas**

*\$40 per person*

### **BREAKFAST BUFFET ADDITIONS**

**Seasonal Smoothies \$15/carafe**

**Chef Attended Station - \$100 Additional**

**Pancake Station - \$10 per person**

**Omelet Station - \$10 per person**

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## *Reception Offerings – Passed Hors D'Oeuvres*

***4 Selections - \$20/person per hour***

***5 Selections - \$24/person per hour***

***6 Selections - \$28/person per hour***

- Seasonal Arancini
- Spicy Marinated Shrimp
- Caprese Skewers, Mozzarella, Tomato, Basil
- Salumi Skewers, Sopressata, Fontina, Green Olive
- Mimi's Famous Meatballs
- Seasonal Bruschetta
- Smoked Salmon, cucumber, dill
- Fried ravioli with eggplant caponata
- Chickpea fries with pecorino and herbs
- Prosciutto and melon
- Italian Deviled Eggs, Artichoke & Caper Filling
- Seasonal Fried Ravioli, Pesto
- Bianca and Margherita Pizza
- Seasonal Soup Shooter
- Casolare Burger Sliders
- Italian Roast Pork Sliders



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## PLATTERS AND STATIONED HORS D'OEUVRES

Crudite and Dip Platter (serves 10) - \$30/platter

Artisanal Cheese Display (serves 10) - \$35

Salumi Display (serves 10) - \$40

Seasonal Fruit Display (serves 10) - \$30

The Grand Display - Crudite, Fruit, Cheese and Salumi - \$19/person

Cookie and Brownie Platter (serves 10) - \$35, add cannolis \$15/platter

Make-your-own Pasta Station (choose 2: pesto, marinara, alla vodka, alfredo, add meatballs \$4) - \$20/person

Risotto Station - \$20/person

Slider Station with assorted toppings - \$16/person

Prime Rib of Beef - \$34 per person Roasted Turkey- \$15 per person Pork Loin - \$19 per person Herb Crusted Leg of Lamb - \$32 per person Whole Roasted Pig - \$49 per person

**\*\*All Chef Attended Stations - \$100 Chef Fee priced per person per hour\*\***

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## *Meeting Breaks*

**Seasonal Smoothies \$14/person**

**Seasonal Fruit & Greek Yogurt with Granola \$15/person**

Make Your Own Trail Mix granola, roasted nuts, pumpkin seeds, chocolate chips, dried fruit \$16/person

**Croissants and Danishes \$14/person**

**Cheese & Salumi \$18/person**

Seasonal Crudité served with our green onion dip \$11/person

Assorted Chips and dip \$12/person

**Chocolate Chip Cookies and Brownies \$14/person**

## **BEVERAGE BREAKS**

Cafe Coffee, Dammann Freres Teas, Iced Tea \$12/person

Refreshment Flavored Water, Iced Tea, Soda, Lemonade \$14/person

Quench Vitamin Water, Basil Lemonade, Spicy Limeade \$16/person

Energize Red Bull, Cold Brew Coffee, Iced Green Tea with Mint \$14/person

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## *Beverage Packages*

### **BEER & WINE**

**Domestic & Imported Bottled Beer Rotating Seasonal Selections**

**Sommelier Selected White and Red Wine**

**Bottled Still and Sparkling Water**

*\$15/ person per hour*

### **COCKTAIL RECEPTION**

**Domestic & Imported Bottled Beer**

**Sommelier Selected White and Red Wine Sparkling and Rose (\$5 supplement)**

**Premium Liquor Rail**

**Sodas and Mixers**

*Bottled Still and Sparkling Water*

*\$21/person per hour*

*\*\*additional \$100 bartender fee\*\**

### **THE CASOLARE COCKTAIL PARTY**

**Domestic & Imported Bottled Beer**

**Sommelier Selected White and Red Wine Sparkling and Rose (\$5 supplement)**

**Top Shelf Liquor Rail**

**Optional Customized Signature Cocktail**

**Sodas and Mixers Bottled**

**Still and Sparkling Water**

*\$28/person per hour \*\*additional \$100 bartender fee\*\**

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## *Healthy Options*

### Breakfast: (Options to be substituted into existing packages)

- Egg white power scramble with white beans, mushrooms, and spinach
- Fresh fruit, granola, yogurt (sweetened or unsweetened as preferred)
- Zucchini bread, banana bran muffins, cran/apple muffins
- Steel cut oatmeal with fresh fruit and cinnamon (sweetened or unsweetened as preferred)
- Healthy Shake

### AM Break

- House-made granola bars \$9/person
- Fresh fruit platters \$30/platter
- Fruit and yogurt parfait \$14/person
- "Green Juice" kale, apple, ginger, cucumber \$10/person

### Lunch: (Options to be substituted into existing packages)

#### Entrees

- Whole Wheat wraps
  - Turkey/avocado
  - Caprese
  - Grilled veggie
- Toasted Barley and vegetable salad
  - Add chicken, shrimp, or salmon
- Roasted chicken with lemon and herbs

#### Salads/Sides

- Quinoa, cucumber, red onion, and a feta salad
- Warm potato salad with mustard vinaigrette
- Apple, green bean, and toasted walnut salad
- Regularly offered salads

### PM Break

- Hummus and crudite \$12/person
- Baba Ganoush and crudite \$12/person
- White bean and roasted red pepper dip with crudite \$12/person
  - Pita extra \$2/person
- Crispy chickpeas (Ras el Hanout, Old bay, or Smoked paprika and lemon) \$9/person
- Make your own Trail mix \$16/person

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## *Kiddush Luncheon*

*(Off site catering prices)*

*2 Choices - \$15 Per Person*

*3 Choices - \$18 Per Person*

*4 Choices - \$21 Per Person*

*Looking for something specific? We'll happily accommodate any requests!*

- Bagels - Plain, Sesame, Everything
  - Butter
  - Cream Cheese
  - Smoked Salmon
  - White Fish Salad
  - Garnishes (Cucumber, Tomato, Onion, Pickled Shallots, Celery Leaf, Chives, Sour Cream)
  
- Potato Latkes
  - Apple Sauce
  - Sour Cream
  
- Fresh Salads
  - Couscous
  - Tabouleh
  - Cucumber, tomato, and red onion
  
- Chef Alex Levin's Basket of Goodies
  - Hazelnut Rugelach

- Raspberry Linzer tarts
- Bomboloni w/ Nutella Dipping Sauce
  
- Challah - Varying sizes/prices
- Hummus with crudite or pita chips

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*Pizza Making Class !!*