Menu

STARTERS

Choice of 4 hors d'oeuvres

FIRST COURSE

CHOICE OF PASTA or SALAD

penne alla vodka or **tomato sauce**, or

the wedding salad

(candied pecan, purple onion, goat cheese, spring mix, beet root, lemon vinaigrette dressing)

MAIN COURSE

served as 1 per person

chicken:

chicken breast in cream mushroom sauce | crusted chicken parmigiana

grilled & baked chicken | peruvian chicken

meat:

veal parmigiana | 5oz NY Striploin in gravy

fish:

white fish fillet baked or fried

CHOICE OF SIDE

choose 2 - same for everyone

roasted or mashed potatoes | seasonal vegetables | veggie stir-fry | flavoured basmati rice

DESSERT

Cheesecake & Cannoli Station

DRINKS

still and sparkling water, soft dirnks and juices, coffee & tea

Casa Ricca

416 - 744 - 3339 | events@casaricca.ca | www.casaricca.ca

Price

$65 P/P + HST -NO ALCOHOL

FRIDAY, SUNDAY & MONDAY LONG WEEKEND

$90 P/P + HST - *WITH OPEN BAR*

REQUIRED MINIMUM 80 PEOPLE FOR BOOKING

MENU ENHANCEMENTS

2 meats main course +$10 p/p | 2 pasta +$5 p/p

additional appetizers +$2p/p each

APPLICABLE FOR WEDDING ONLY IN 2025-2026 YEAR

NOT AVAILABLE ON SATURDAY

INCLUDES

7 hours rental

round tables seating 8 to 10 guests

clear chiavary chairs

floor lenght table linen and napkins of any colour for guest tables

all dinnerware, glassware & silverware as per menu requirement

servers (to add more servers $250 per server)

8x12 riser

easel stand

private change room

ADDITIONAL FEE

bartender fee $250

security fee $210

OPTIONAL EXTRA

sound system $350 +

dancing coloured lights $150 + (varies per room)

projector & screen $150

charger plates $2 each

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