

*Casa Ricca Banquet Hall*

*The*  
**MENU**  
*golden hour*

**STARTER**

CHOICE OF 4 HOT & COLD APPETIZERS  
SERVED FOR 1 HOUR

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**FIRST COURSE**

SOUP OR PASTA COURSE

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**MAIN COURSE**

CHOICE OF ANY MEAT OR FISH  
SERVED WITH YOUR CHOICE OF TWO SIDES  
1 PER PERSON  
BOWL OF SALAD PER TABLE

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**DESSERT**

CREME BRULEE OR NEW YORK CHEESECAKE

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**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.

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**CASA RICCA BANQUET HALL**  
416-744-3339 | [events@casaricca.ca](mailto:events@casaricca.ca) | [www.casaricca.ca](http://www.casaricca.ca)

# Casa Ricca Banquet Hall

## **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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# Casa Ricca Banquet Hall

## PRICING

**\$120 + HST**

SATURDAY & SUNDAY LONG-WEEKEND

**\$105 + 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

