

LUNCHEON BANQUET



MENU

Appetizers

Crudite (Small serves 25-30) **60** / (Large serves 45-50) **75**

Buffalo Wings (50 pieces) **60**

Buffalo Style Chicken Nuggets (50 pieces) **60**

Shrimp LeJon (25 pieces) **85**

Bacon Wrapped Scallops (25 pieces) **85**

Stuffed Mushrooms (25 pieces) **75**

Shrimp Cocktail **3** each

Cheese Tray-Assortment of cheeses and pepperoni

(Small serves 25-30) **60** / (Large serves 45-50) **75**

Salads and Soups

French Onion Soup **6** per person

Fresh Fruit Cup **3** per person

Caesar Salad **4** per person

House Salad (No charge with Entrée selection)

Banquet Entrees

Please choose up to two selections to be offered to your guests.

Includes Chef's selection of potato and vegetable, coffee or hot tea & soft beverages.

Chicken Parmigiana **25**

with Mozzarella cheese and our house marinara, served with a side of pasta

Soy & Ginger Salmon **28**

with jasmine rice and market vegetables

Breast of Chicken Marsala **25**

with mushrooms and imported Marsala wine

Prime Rib Au Jus **M.P.**

slow roasted choice cut of beef, whipped yukon gold potatoes

Casey's Crab Cake **25**

(single crab cake) lightly seasoned, a house favorite

Children's Chicken Finger Platter **16**

served with French fries

Charbroiled Cheese Burger (cooked med/well)

American cheese, LTO, pickles , French Fries **22**

Dessert

Choice of Cheese Cake, or Vanilla Ice Cream

6% tax and 20% gratuity not included in price.



DINNER BANQUET MENU

Appetizers

Crudite (Small serves 25-30) **60** / (Large serves 45-50) **75**

Buffalo Wings (50 pieces) **60**

Buffalo Style Chicken Nuggets (50 pieces) **60**

Shrimp LeJon (25 pieces) **85**

Bacon Wrapped Scallops (25 pieces) **85**

Stuffed Mushrooms (25 pieces) **75**

Shrimp Cocktail **3** each

Cheese Tray-Assortment of cheeses and pepperoni
(Small serves 25-30) **60** / (Large serves 45-50) **75**

Salads and Soups

French Onion Soup **6** per person

Fresh Fruit Cup **3** per person

Caesar Salad **4** per person

House Salad (No charge with Entrée selection)

Banquet Entrees

Please choose up to two selections to be offered to your guests.

Includes Chef's selection of potato and vegetable, coffee or hot tea & soft beverages.

Chicken Parmigiana **29**

with Mozzarella cheese and our house marinara, served with a side of pasta

Soy & Ginger Salmon **31**

with jasmine rice and market vegetables

Breast of Chicken Marsala **29**

with mushrooms and imported Marsala wine

Prime Rib Au Jus **M.P.**

slow roasted choice cut of beef, whipped yukon gold potatoes

8 oz. Filet **38**

sauce bernaise, whipped yukon gold potatoes, market vegetable

Casey's Crab Cakes **31**

(twin crab cakes) lightly seasoned, a house favorite

Children's Chicken Finger Platter **15**

served with French fries

Charbroiled Cheese Burger (cooked med /well)

American cheese, LTO, pickles, French fries **25**

Dessert

Choice of Cheese Cake, or Vanilla Ice Cream

6% tax and 20% gratuity not included in price.



APPETIZER BUFFET MENU
CHOICE OF 4 ITEMS

Mozzarella Sticks
marinara sauce.

Stuffed Mushrooms
mushroom caps, crab imperial. +3 per person

Baked Clams
top neck clams, fresh herbs, bacon, onions, bell peppers.
+\$3 per person.

Margherita Flatbread
sliced fresh tomatoes, fresh mozzarella, basil.

Pepperoni Flatbread
pepperoni, mozzarella, marinara.

Wings or Boneless Nuggets
mild • hot • barbecued • teriyaki old bay seasoned • jamaican jerk spices

Potato Skins
shredded cheese, diced bacon.

Thai Shrimp
battered shrimp, spicy thai sauce.

Casey's Nacho Supreme
tortilla chips, chili, lettuce, tomatoes, jalapeños, shredded cheese.

Shrimp Cocktail
jumbo shrimp, cocktail sauce, lemon. +\$3 per person.

Bacon Wrapped Shrimp
horseradish, bacon, bistro sauce.
+\$3 per person.

ADD A SANDWICH IN PLACE OF AN APPETIZER!

Shaved Roast Beef au jus, choice of cheese, club rolls.

Shaved Roast Pork
roasted long hots, choice of cheese, club rolls.

Meatball Sandwich
homemade meatballs, choice of cheese, club rolls.

ADDITIONAL ITEMS

Vegetable Crudites or Pepperoni & Cheese Platter.

Small **\$60** - Serves 25-30

Large **\$75** - Serves 40-50

Homemade Chocolate Chip Cookies are included.



PRICING AND POLICIES FOR APPETIZERS BUFFET

STANDARD APPETIZER BUFFET:

\$25 PER PERSON. 3 HOUR FUNCTION LIMIT (food out for 1st 2 hours)

THIS PACKAGE DOES NOT INCLUDE ALCOHOLIC BEVERAGES

STANDARD BUFFET PLUS BASIC ALCOHOL PACKAGE:

\$38 PER PERSON.

THIS PACKAGE INCLUDES A 3 HOUR OPEN BAR - DOMESTIC DRAFT BEERS, HOUSE WINE ONLY.

ALL NON-ALCOHOLIC BEVERAGES ARE INCLUDED IN THE BUFFET PACKAGE.

ALL PRICES ARE SUBJECT TO 6% TAX AND 20% GRATUITY.

THERE IS A 20 PERSON MINIMUM FOR ALL BUFFETS.

A NON-REFUNDABLE \$200 DEPOSIT IS DUE AT THE TIME OF BOOKING, AND WILL BE DEDUCTED FROM THE BILL ON THE DAY OF THE EVENT.

DUE TO HEALTH BOARD REGULATIONS, NO FOOD UNDER ANY CIRCUMSTANCES MAY BE REMOVED FROM THE BUFFET AND TAKEN HOME.

FINAL PAYMENT IS DUE THE DAY OF THE EVENT BY CASH, CREDIT CARD, OR CHECK.