

THE
CASABLANCA
HOTEL

SELECT A LA CARTE

Every person is unique – so give your guests the freedom to choose their own Entrées at your Event 3 days in advance.

Warm Rolls and Breads

SALAD – Choose one in advance for all guests

Mixed Green Salad with Crisp Vegetables and Basil Balsamic Drizzle

Crisp Romaine Hearts and Smoked Bacon tossed in our Zesty Caesar Dressing, with Rustic Croutons and shaved Parmesan

Mixed crisp Greens with cubed Brie, sliced Apples, crushed Walnuts and dried Cranberries under a Maple Apple Cinnamon Vinaigrette

GUEST'S CHOICE OF ENTRÉE (Pre selection in advance)

Crisp pan-seared Chicken Supreme served with Dijon Mustard Cream Sauce

Slow Roasted Slices of Beef with Mushroom Infused Jus

Oven Roasted Salmon with Port Wine Butter Sauce

Grilled Vegetable Strudel with Goat Cheese & Basil Pesto Cream Sauce (Vegetarian)

SERVED WITH

- Fresh Vegetables
 - Your Choice of Potato (One selection chosen for all guests)
- Mashed Potatoes – Garlic or Rustic Smashed OR Oven Roasted Potatoes with Fine Herbs

GUEST'S CHOICE OF DESSERT (Choose one for all guests)

Classic New York Cheesecake – Served with fresh Berry Compote.

Warm Apple Blossom – Sweet caramelized Apples in a rich Puff Pastry, served with Caramel and Cinnamon Vanilla Ice Cream

Served with Coffee, Decaf and a Selection of Teas

\$32.50/person

Applicable tax and gratuities not included. Minimum of 30 People