

Dean Casmirri's Colonial Inn Catering

Thank you for considering Dean Casmirri's as caterer for your upcoming event. The following menus are examples of food items that have been used successfully at many of our affairs. Should you not find a particular food item you wish to make part of your overall menu, please feel free to contact us. Every affair catered by Casmirri's is customized for each individual customer and function.

Sincerely,

Lisa Hope
Banquet Coordinator
work 215-752-9878 cell 215-651-1572

Hors d'Oeuvres

Vegetable Tray \$3 per person

Celery, Carrots, Red Bell Peppers, Cherry Tomatoes, Squash and Cucumbers

Cheese Display \$6 per person

Cheddar, Provolone, Boursin and Pepper Jack, Olives and Italian meats.

Hors d'Oeuvres \$15.99 per person – Choose 2 from A & 2 from B

A.

Bacon & Scallops

Shrimp Cocktail

Buffalo Shrimp

Mushrooms Stuffed with Crabmeat

Clams Casino

Chicken Quesadillas

B.

Buffalo Wings

Tomato Bruschetta

Chicken Fritters

Three Cheese Quesadilla

Cocktail Franks

Mozzarella Sticks

Onion Petals

Pork Dumplings

Luncheon Packages

Italian Supreme \$12.95 per person

Includes 1 meat, 1 starch, vegetables, salad, rolls & butter

Caesar Salad

Roast Pork or Meatballs & Gravy

Stuffed Shells or Baked Ziti

Italian Green Beans

All American \$13.95 per person

Includes 1 meat, starch, vegetables, salad, rolls & butter

Fresh Tossed Greens

Roast Turkey or Roast Beef

Mashed or Oven Roasted Potatoes

Green Beans

Casmirri's Lunch \$14.95 per person

Includes 1 meat, starch, vegetables, salad, rolls & butter

Fresh Tossed Greens

London Broil, Chicken Francaise or Salmon

Baked Ziti or Roasted Potatoes

Green Beans

Dinner Buffet

\$16.95 per person

Includes 1 salad, 2 entrée's, 1 side dish, and 1 vegetable, rolls & butter.

Additional entrees may be added at a cost of \$4.00 each.

Salads

Classic Caesar
Fresh Tossed Greens

Entrees

Fresh Broiled Salmon
Herb Roasted Pork Loin
Chicken Francaise
London Broil with Mushroom Gravy
Linguini & Clams (Red or White)
Lemon Chicken
Home-style Pot Roast

Sides

Mashed Potatoes
Red Bliss Roasted Potatoes
Baked Ziti

Vegetables

Mixed Vegetables
Green Beans

Seated Dinner

Includes soup and salad, entrée, two vegetables, dessert and beverage

Lemon Chicken....15.99

Sautéed with lemon butter and white wine

Broiled Tilapia....14.99

Fresh Tilapia broiled to perfection

Broiled Salmon....19.99

Fresh Salmon broiled with butter

Veal Parmigiana....18.99

Fresh Veal Cutlet topped with Provolone Cheese

Chicken Parmigiana....15.99

Boneless breast topped with Provolone Cheese and tomato sauce

Chicken Marsala....16.99

Boneless breast of chicken sautéed with a Marsala wine sauce

Roast Turkey....15.99

Fresh roasted white meat with homemade stuffing

Pan Fried Crab Cakes.....19.99

Jumbo lump crab pan fried to a golden brown

Children 10 and under.....7.99

Choice of Chicken Tenders, Spaghetti & Meatballs, or Hamburger

***all seated dinners must be preordered 5 days in advance**

Beer, Wine & Spirits

House Bar

This package consists of house liquor, domestic draft beer, chardonnay, white zinfandel, pinot grigio, merlot, and cabernet sauvignon.

\$7 per person per hour

Top Shelf

This will consist of domestic bottle beer, house wines, flavored vodkas, Absolut, Kettle 1, Smirnoff, 3 Olives, Bombay, Tangeray, V.O., Seagrams 7, Southern Comfort, Wild Turkey, Bacardi, Captain Morgan, Dewars White Label, J&B, Christian Brothers Brandy, Cuervo Gold, Kahula

\$9 per person per hour

Super

This bar will consist of both domestic and imported bottle beers, all draft beers currently on tap, house wines by the glass, and premium liquors to satisfy any guest request.

\$11 per person per hour

*shots and red bull drinks are not available with any packages

In Addition to the Menu

Linen service along with white tea lights may be added to your event for a fee of \$50.

Unlimited non-alcoholic bar along with coffee and tea service are included.

A disc jockey can be provided for a cost of \$300

Notes

20% nonrefundable deposit is required to reserve events.

The remaining balance is due the day of your event.

All menus and head counts are due 7 days prior to your event

Every event is subject to 6% local sales tax and 18% gratuity.

The client may run a bar tab if they are unable to find a package to suit their needs.