

# *Casa Mia*

## RESTAURANT GROUP

[www.tomad.net](http://www.tomad.net)

L'ARTE DEL MANGIARE – THE ART OF FINE DINING

### FORMAL BANQUET MENU

*The following are some of our favorite traditional entrees.*

*They are specially designed for weddings, anniversaries, business functions, dinner dances and formal receptions.*

Price is based on choice of entrée and includes:

1. Appetizer (choice)
2. Pasta (two types)
3. Vegetable (choice of one)
4. Potato (choice of one)
5. Salad
6. Coffee and/or Tea
7. Dessert (choice)

Also complementary to you with our banquet packages:

1. Choice of table linen
2. Seating arrangement of dining room
3. Private waiting room for bridal party
4. Floral arrangements or candle lamps
5. Additional serving of foods brought in by guests
6. Consultation meetings
7. Menu substitutions or additions
8. Complementary Bride and Groom dinner

*18% gratuity and 6% sales tax will be applied to final bill*

## BEEF

<i>Grilled Sirloin Steak</i>	\$30.00
14-oz. aged Black Angus sirloin grilled to taste	
<i>Grilled Rib Eye Steak</i>	\$30.00
14-oz of center cut beef grilled to perfection	
<i>Broiled Porterhouse Steak</i>	\$38.00
14-oz with aromatic seasonings	
<i>Prime Rib of Beef</i>	\$32.00
Hand cut with au jus	
<i>Grilled Filet of Beef</i>	\$34.00
14-oz. prime Black Angus filet mignon grilled to perfection	

## COMBINATIONS

<i>Prime Rib and Shrimp</i>	\$36.00
Hand cut prime rib and two baked stuffed shrimp	
<i>Sirloin and Shrimp</i>	\$36.00
10-oz. sirloin with two baked stuffed shrimp	
<i>Rib eye and Shrimp</i>	\$36.00
10 oz. rib eye with two baked stuffed shrimp	
<i>Steak and Swordfish</i>	\$36.00
Choice of steak with grilled swordfish	
<i>Filet and Shrimp</i>	\$38.00
10-oz filet mignon with two baked stuffed shrimp	
<i>Filet with Lobster Tail</i>	Market Price
10-oz filet with 6-oz. lobster tail	
<i>Steak and Lobster Tail</i>	Market Price
Choice of steak with 8-oz. lobster tail	
<i>Scottiglia</i>	\$38.00
Pork Chop, Lamb Chop, Filet Mignon grilled to perfection	

## CHICKEN

<i>Chicken Cordon Bleu</i>	\$29.95
Stuffed with cheese and ham	
<i>Chicken Marsala</i>	\$29.95
Sautéed with marsala wine	
<i>Chicken Bella Bocca (Swan Shaped)</i>	\$29.95
Stuffed with spinach, prosciutto, cheese	
<i>Chicken Contadina</i>	\$29.95
Sausage stuffing served with mushrooms	
<i>Chicken Francais</i>	\$29.95
Sautéed with lemon, butter, white wine	

**PORK**

<i>Glazed Pork Tenderloin</i>	29.00
Roasted with mustard glaze	
<i>Roasted Pork Loin Pistachio</i>	29.00
Rolled with spinach, roasted peppers, pistachio nuts, cheese	
<i>Roasted Pork (Porchetta)</i>	29.00
Stuffed with Italian herbs, garlic, prosciutto	
<i>Grilled Pork Chops</i>	29.00
Two thick chops grilled with lemon and herbs	
<i>Baked Glazed Honey Ham</i>	29.00
Boneless ham glazed with honey and mustard	

**SEAFOOD**

<i>Grilled Swordfish</i>	28.95
Grilled with lemon and capers	
<i>Broiled Salmon</i>	27.95
Broiled with wine, lemon, herbs and butter	
<i>Stuffed Filet of Sole</i>	26.95
Stuffed with crab meat stuffing	
<i>Baked Boston Scrod</i>	26.95
Baked with butter, wine, crumb crusted	
<i>Grilled Halibut</i>	26.95
Grilled with lemon pepper crust	
<i>Shrimp Scampi</i>	27.95
Four jumbo shrimp sautéed with garlic butter, capers, wine	
<i>Baked Stuffed Shrimp</i>	32.00
Four jumbo shrimp stuffed with crab meat stuffing	
<i>Arrosto Misto – Seafood Mixed Grill</i>	36.00
Salmon, swordfish, shrimp grilled with lemon	
<i>Live Maine Lobster</i>	Market Price
Available Stuffed, Broiled, Boiled, Newbury, fraDiavolo	
<i>Lobster Napoleon</i>	48.00
Lobster meat on puff pastry with cognac, seafood sauce	

Other Available Seafood – Fresh Tuna, Trout, Red Snapper, Mahi-mahi

**LAMB SELECTIONS**

<i>Rack of Lamb</i>	36.00
Grilled with roasted garlic and herbs	
<i>Grilled Lamb Chops</i>	36.00
New Zealand chops grilled with rosemary	
<i>Oven Roasted Leg of Lamb</i>	34.00
Oven roasted with wine, garlic and herbs	

### VEAL SELECTIONS

<i>Veal Cordon Bleu</i>	29.95
Stuffed with cheese and ham	
<i>Veal Marsala</i>	29.95
Sautéed with mushrooms, marsala wine	
<i>Veal Piccata</i>	29.95
Sautéed with lemon, capers, white wine, butter, roasted peppers	
<i>Veal Parmigiana</i>	29.95
Breaded cutlet topped with mozzarella cheese and sauce	
<i>Veal with Lemon</i>	34.00
Sautéed with lemon, wine and butter	
<i>Ossobuco</i>	36.00
Veal Shank simmered in an aromatic sauce	
<i>Veal Chop</i>	36.00
Thick Chop grilled with wild mushrooms, sherry wine	

### VEGETARIAN

<i>Eggplant Parmigiana</i>	29.00
Layered eggplant, mozzarella, tomato sauce, baked	
<i>Eggplant Rollatini</i>	29.00
Rolled with spinach, cheese in a red sauce	
<i>Grilled Eggplant</i>	29.00
Slices grilled with balsamic vinegar, olive oil, spices	
<i>Mixed Grilled Vegetables</i>	29.00
Grilled with olive oil and spices	
<i>Portobello alla Griglia</i>	29.00
Grilled portobello mushroom with fresh tomato pieces and cheese	
<i>Vegetable Ravioli</i>	29.00
Stuffed with grilled vegetables served with red or white sauce	