



CASABLANCA CATERING MENU

BREAKFAST

CONTINENTAL BREAKFAST \$10.95

Chilled Orange, Grapefruit or Cranberry Juice
Danish Pastry • Bagels and Cream Cheese
With Marmalade, Jellies, Jams and Butter
Sliced Fresh Fruit Display
Freshly Brewed Coffee, Selection of Fine Teas

BREAKFAST BUFFET \$13.75

Chilled Orange and Grapefruit Juice
Seasonal Melons and Berries
Fluffy Scrambled Eggs • Ham, Bacon or Sausage • Breakfast Potatoes
Miniature Fruit and Cheese Danish
Blueberry, Bran and Banana Muffins
Freshly Brewed Coffee, Selection of Fine Teas

THE CASABLANCA BRUNCH \$28.75

Chilled Orange and Grapefruit Juice
Sliced Seasonal Fruits and Berries • Individual Fruit Yogurt
Granola and Assorted Dry Cereals
Imported and Domestic Cheese Board
Display of Breakfast Pastry
Tomato Mozzarella and Basil Salad with Balsamic Vinaigrette
Smoked Fish Display with Mini Bagels and Cream Cheese
Chinese Chicken Salad with Soy and Ginger Dressing
Fresh Scrambled Eggs • Lyonnaise Potatoes
Poached Eggs in Brioche with Portobello Mushrooms, Spinach and Mornay Sauce
Crisp Bacon • Grilled Link Sausage
Cinnamon Raisin French Toast with Warm Maple Syrup
Seasonal Vegetables • Breast of Sesame Chicken
Grilled Halibut with Cranberry Lime Beurre Blanc Spicy Shrimp Sauce
Carved Whole Roasted Sirloin Strip with Red Wine and Shallots
Freshly Brewed Coffee, Selection of Fine Teas

BREAKFAST PLUS \$2.85

(Add to the Continental or Breakfast Buffet)
Assorted Granola or Breakfast Cereals with Fresh Fruit
Individual Fruit Yogurt
French Toast with Warm Maple Syrup
Cheese Blintzes with Fruit Topping
Bagels and Cream Cheese

Please add 18% service charge, plus current sales tax to all catering services • Prices subject to change

CASABLANCA CATERING MENU

LUNCH

All luncheon entrees are served with your Choice of Salad, Potato or Rice,
Chef's choice of Vegetables, Dinner Rolls, Beverage and choice of Dessert

CHICKEN MARSALA \$16.50

Boneless Breast of Chicken sautéed with Shallots, Mushrooms and Marsala Wine Sauce

ROSEMARY CHICKEN \$16.50

Boneless Breast of Chicken marinated with Rosemary Mustard served with a Mushroom Sauce

GRILLED MARINATED CHICKEN BREAST \$16.50

Served with Thyme Jus, Wild Rice and Glazed Asparagus

PEANUT CHICKEN \$16.75

Served with Spicy Stir Fry Vegetables

HAWAIIAN CHICKEN \$17.25

Served with Fried Rice, topped with Fresh Pineapple

SESAME CRUSTED MAHI MAHI \$18.50

Served with Cilantro Lime Butter Sauce, Basmati Rice and Fresh Vegetables

MARINATED GRILLED SWORDFISH \$18.50

Topped with Crabmeat and Meuniere Sauce

PAN SEARED SEA BASS \$18.50

Served with Lime Butter Sauce, Scalloped Potatoes and Fresh Vegetables

SCALOPPINE OF TURKEY WITH RED WINE SHALLOT BUTTER \$19.00

GRILLED SALMON \$19.00

Served on Roasted Vegetables with Pinenuts and Citrus Soy Infusion

LONDON BROIL \$19.50

Tender marinated Beef topped with Portobello Mushrooms and Madeira Wine Sauce

TENDERLOIN OF BEEF \$19.50

Served with Shiitake Mushrooms and Sauce Bercy

PETITE FILET MIGNON WITH ROSEMARY PORT WINE GLAZE \$20.25

BROILED AGED NEW YORK SIRLOIN WITH PEPPERCORN SAUCE \$21.25

CHAR-BROILED PETIT FILET AND SHRIMP \$24.50

5oz. Petit Filet with Two Shrimp sautéed in Olive Oil, White Wine, Garlic and Fresh Herbs

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CASABLANCA CATERING MENU

LUNCHEON BUFFETS

(Minimum of 20 Guests)

DELI LUNCH BUFFET \$19.50

(Choice of Four)

Colorful Display of Sliced Melon

Fresh Fruit, Seasonal Berries and Array of Crisp Greens with Condiments and Dressings

Country Potato Salad • Cole Slaw • Pasta Salad

Marinated Mushrooms and Artichoke Salad • Ambrosia

Sliced Cold Cut Display Includes:

Roast Beef, Turkey Breast, Honey Glazed Ham and Lean Corned Beef • Sliced Cheeses

Assorted Deli Breads and Croissants

Lettuce, Tomato, Bermuda Onions, Pickle Spears

Assorted Mustards and Condiments

(Choice of Two Desserts)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

THE “PLAY IT AGAIN” LUNCH BUFFET \$20.75

(Choice of Four)

Blend of Fresh Mixed Greens with Tomatoes, Olives, Red Onions and Cucumbers

Thousand Island, Italian and Ranch Dressings • Cole Slaw • Potato Salad • Pasta Salad

Marinated Mushrooms and Artichoke Salad

Colorful Display of Sliced Melon, Fresh Fruit and Seasonal Berries

Ambrosia

(Choice of Three Entrees)

Country Fried, Barbecue or Teriyaki Chicken

Roast Pork Loin

London Broil with Mushroom Gravy

Meat Lasagna • Salmon with Herb Butter

(Choice of Three Sides)

Oven Roasted Potatoes

Rice Pilaf • Mashed Potatoes

Bouquetière of Fresh Vegetables

(Choice of two Desserts)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

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CASABLANCA CATERING MENU

LUNCHEON BUFFETS

(Minimum of 20 Guests)

FAJITA BAR BUFFET \$19.00

Fiesta Salad with Tomatoes, Cucumbers, Olives, Mushrooms
Crumbled Feta Cheese and Vinaigrette Dressing
Fajita Seasoned Beef and Chicken Strips with Green and Red Bell Peppers
Tomatoes & Onions • Soft Flour Tortillas
Spanish Rice • Guacamole and Salsa Fresca

(Choice of One Dessert)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

PASTA BAR BUFFET \$19.50

Caesar Salad with Parmesan Cheese and Croutons
Rigatoni and Bow-tie Pasta • Marinara and Alfredo Sauce • Antipasto Platter
Fettuccini Con Chicken with Garlic Cream Sauce
Meatballs • Sweet Italian Sausage • Steamed Vegetables
Garlic Bread • Miniature Cannoli • Tiramisu

Freshly Brewed Coffee, Tea, Soft Drinks

CASABLANCA LUNCH BUFFET \$24.25

Sonoma Field Greens Salad with Choice of Dressings
Chicken Pecan Salad with Mango Dressing
Imported and Domestic Cheese • Seasonal Fruits and Berries
Stir-Fry Vegetable Salad with Soy Vinaigrette
Field of Green with Bay Shrimp and Green Goddess Dressing
Grilled Sesame Chicken Breast with Ginger Lime Beurre Blanc
Blackened Redfish with Cajun Shrimp
Broiled Medallions of Beef with Red Onions • Seasonal Vegetables
Rice Pilaf • Parisian Potatoes
Rolls and Butter

(Choice of Two Desserts)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

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CASABLANCA CATERING MENU

DINNER ENTREES

(Minimum of 20 guests)

All entrees are served with your choice of Salad or Soup, Dinner Rolls,
Freshly Brewed Coffee, Tea, Soft Drinks and choice of one Dessert

APPETIZERS

JUMBO SHRIMP COCKTAIL \$9.75

SEARED AHI SUSHI WITH WASABE, GINGER AND SOY SAUCE \$9.75

MARYLAND CRAB CAKES WITH CREOLE MUSTARD SAUCE \$9.75

SHRIMP SCAMPI \$10.50

Appetizer prices are per person and in addition to the entrée

DINNER

GRILLED CHICKEN WITH FRESH HERBS AND OLIVE OIL \$25.50

Served with Roasted New Potatoes, Baby Carrots and Onion Marmalade

ROASTED CORNISH GAME HEN \$31.00

Filled with Wild Rice and Mushrooms with Port Wine Cranberry Reduction

GRILLED SALMON \$32.25

Served with Citrus Glaze Sauce on a Bed of Rice with Seasonal Vegetables

FRESH SWORDFISH STEAK BELLE MEUNIERE \$32.25

Broiled Center Cut Steak with Lemon Butter, Fresh Steamed Vegetables with Long Rice

ROASTED AGED PRIME RIB OF BEEF \$33.50

With Port Wine Au jus and Creamed Horseradish, Fresh Steamed Vegetables and Potatoes

VEAL PICCATA \$34.50

Sautéed in Olive Oil with Capers, Lemon Juice and White Wine

NEW YORK STEAK \$34.50

Served with Sautéed Mushrooms in a Merlot Reduction, Fresh Vegetables and Choice of Potato

VEAL PARMIGIANA \$34.50

Breaded Veal Cutlet in a Tomato Sauce topped with Provolone and Parmesan Cheese

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CASABLANCA CATERING MENU

DINNER ENTREES

CRUSTED SEA BASS \$35.50

With Capers and Tomato Lemon Chutney

SEARED HALIBUT \$36.50

Served with Capers and Tomato Basil Sauce

RACK OF LAMB \$37.00

Roasted with a Mustard Herb Crust in Minted Natural Juices and Cabernet Plum Sauce,
Fresh Vegetables and Choice of Potato

STEAK ROMANO FILET \$39.50

Broiled to Perfection and Sprinkled with Romano Cheese
Topped with Three Large Gulf Prawns
and Special Bordelaise Sauce.

GRILLED VEAL CHOPS \$39.50

Topped with Mushrooms and Tomato Duxelles, Rosemary Jus

TOURNEDOS DE BOEUF \$40.50

Twin Tenderloins of Beef, broiled and presented on a Sourdough Crouton,
crowned with Pate De Foie Gras, Mushrooms Caps and accompanied with Bearnaise Sauce

BEEF WELLINGTON \$42.50

Wrapped in a Pastry Puff with Cabernet Demi-Glaze

PEPPERED AHI TUNA AND TWO TIGER PRAWNS \$42.50

with Light Soy Cilantro Sauce Bearnaise

FILET MIGNON AUX CHAMPIGNONS \$44.50

10 oz. Filet Broiled and served with Sauce Bearnaise

SURF AND TURF \$59.50

Sweet and Tender Australian Cold Water Lobster Tail accompanied by
Petite Filet Mignon served with Drawn Butter and Lemon

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CASABLANCA CATERING MENU

DINNER BUFFETS

(Minimum of 20 guests)

CASA DINNER BUFFET \$25.50

Mixed Green Salad Bowl with Dressings and Salad Bar Condiments • Dilled Cucumber Salad
Apple Coleslaw • Red Skin Potato Salad • Charred London Broil with Peppercorn Sauce
Baked Salmon with Chardonnay Sauce • Roasted Honey Almond Chicken
Parisienne Potatoes • Pasta Primavera • Fresh Rolls and Butter

(Choice of Two Desserts)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

TROPICAL ISLAND BUFFET \$31.00

(Choice of Four)

Fresh Mixed Greens with Tropical Vinaigrette, Olives
Tomatoes, Cucumbers, Red Onions
Chinese Chicken Salad
Oriental Shrimp Salad
Seafood Salad • Pineapple Cole Slaw
Tropical Fruit Salad

(Choice of Three Entrees)

Beef Tenderloin Teriyaki with Dipping Sauce
Coconut Fried Shrimp
Lemon Chicken
Barbecue Spareribs
Shrimp with Garlic and Black Bean Sauce
Steamed Salmon with Ginger and Scallion

(Choice of Three Sides)

Vegetable Fried Rice • Stir-Fry Vegetables • Steamed Rice
Steamed Carrots • Broccoli • Mashed Potatoes with Sesame and Garlic

(Choice of Two Desserts)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

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CASABLANCA CATERING MENU

DINNER BUFFETS

(Minimum of 20 guests)

AMERICANA BUFFET \$35.00

(Choice of Four)

Crisp Romaine Lettuce tossed with Creamy Caesar Dressing
Sliced Fresh Fruit Display with Berries
Imported and Domestic Cheese Display
Marinated Mushroom Salad • Seafood Salad • Pasta Salad
Spring Vegetable Salad • Marinated Sliced Cucumber Salad
Tomato and Bermuda Onion Salad
Marinated Artichoke and Hearts of Palm Salad

(Choice of Three Entrees)

Roast Prime Rib of Beef • New York Strip Loin • Baby Lamb Chops • Chicken Florentine
Blackened Fillet of Salmon • Shrimp Scampi

(Choice of Three Sides)

Garlic Mashed Potatoes • Roasted Red Potatoes • Fresh Steamed Broccoli • Fresh Green Beans Almondine
Honey Glazed Carrots • Long Grain Rice
Served with Oven Fresh Dinner Rolls and Butter

(Choice of Two Desserts)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

FAJITA BAR BUFFET \$19.00

Fiesta Salad with Tomatoes, Cucumbers, Olives, Mushrooms,
Crumbled Feta Cheese
and Vinaigrette Dressing
Fajita Seasoned Beef and Chicken Strips
with Green and Red Bell Peppers
Tomatoes and Onions
Soft Flour Tortillas
Guacamole
Salsa Fresca
Spanish Rice

(Choice of One Dessert)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

SOUTHWEST BUFFET \$28.75

Caesar Salad with Herbed Croutons
Shrimp and Bay Scallop Ceviche
Limestone Jicama and Orange Salad
with Tequila Citrus Vinaigrette
Black Bean Corn and Tomato Salad
Blue, Red and Green Tortilla Chips with Chili Con Queso
Chicken with Charred Pineapple and Chili Salsa
Broiled Swordfish with Tequila Cilantro
Steak Ranchero with Spicy Beans and Green Chilies
Spanish Rice • Refried Beans • Flour Tortillas
Jalapeno Corn Bread

(Choice of Two Desserts)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

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CASABLANCA CATERING MENU

DINNER BUFFETS

(Minimum of 20 guests)

PASTA BAR BUFFET \$24.25

Caesar Salad with Parmesan Cheese and Croutons
Antipasto Platter • Rigatoni and Bow-tie Pasta with Marinara or Alfredo Sauce
Fettuccini Con Chicken with Garlic Cream Sauce • Meatballs • Sweet Italian Sausage
Steamed Vegetables • Garlic Bread • Miniature Cannoli • Tiramisu

Freshly Brewed Coffee, Tea, Soft Drinks

COUNTRY PICKIN' BUFFET \$31.00

Tossed Green Salad with Farm Basket of Salad Vegetables and Dressings • Red Skin Potato Salad
Wagon Wheel Pasta Salad • Marinated Tomato and Cucumber Salad
BBQ Baby Back Ribs • Rotisserie Chicken • BBQ Tri Tips of Beef
Corn on the Cob • Cowboy Baked Beans • Baked Potato Bar • Buttermilk Biscuits
Pecan Pie • Apple Pie • Create your own Strawberry Shortcake

Freshly Brewed Coffee, Tea, Soft Drinks

INTERNATIONAL DINNER BUFFET \$39.00

(Choice of Three)

Caesar Salad • Vietnamese Chicken and Mint Salad
Dilled Cucumber Salad • Bay Shrimp Louis Salad
Penne Pasta with Pesto Vinaigrette Salad • Sliced Fresh Fruit Display with Berries
Marinated Artichoke and Hearts of Palm Salad

(Choice of Three Entrees)

Red Snapper Vera Cruz • Sea Bass topped with Fresh Tomato and Rosemary Butter • Chicken Dijonnaise
Grilled Chicken Breast Cilantro Lime • Smoked Pepper Crusted Pork Loin • Roasted Pork with Peanut Sauce
Lamb Crown Rack • Glazed Salmon with Chef's Special Sauce
Seared Halibut with Capers and Tomato Basil Sauce

(Choice of Two Sides)

Vegetable Fried Rice • Lyonnaise Potato • Wild Rice • Garlic Mashed Potatoes
White Sticky Rice • Fresh Asparagus Hollandaise • Fresh Green Beans Almondine

(Choice of Two Desserts)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

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CASABLANCA CATERING MENU

DINNER BUFFET

(Minimum of 20 guests)

GOURMET DINNER BUFFET \$49.00

(Choice of Three)

Caesar Salad • Cucumber and Tomato Salad • Fresh Fruit Display • Artichokes and Heart of Palm Vinaigrette
Marinated Grilled Vegetables with Fresh Herbs

(Choice of Three Entrees)

Grilled New York Steak with Roasted Shallots and Pan Jus • Seared Salmon Fillet with Orange Cilantro Pastini
Shrimp Scampi • Grilled Chicken Breast with Fennel Sauce • Garlic Crusted Veal Chops
Veal Medallion and Seared Scallops in Prosciutto with Morel Port Sauce, Light Basil Reduction
Grilled Petit Filet Mignon with Shallots Cabernet Sauce

(Choice of Two Sides)

Fresh Vegetable Bouquetiere • Olive Oil Rosemary Basted Red Potatoes • Wild Rice • Stuffed Baked Potato
Parisienne Potatoes • Fresh Artichokes • Fresh Asparagus Hollandaise

(Choice of Two Desserts)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

SEAFOOD DINNER BUFFET \$59.00

(Choice of Three)

Mushroom a la Grecque • Shrimp and Scallops with Raspberry Vinaigrette • Prosciutto and Roasted Asparagus Salad
Smoked Salmon with Marinated Greens, Fennel and Capers • Seared Ahi Tuna with Wasabe, Ginger and Soy Sauce
Green Beans and Tomato with Red Wine Vinaigrette
Red and Yellow Tomatoes with Buffalo Mozzarella, Basil & Extra Virgin Olive Oil

(Choice of Three Entrees)

Sauteed Sea Bass with Fresh Tomato, Rosemary Butter • Coconut Shrimp • Seared Halibut with Capers and Tomato Basil Sauce •
Grilled Salmon with Citrus Glaze Sauce • Ahi Tuna with Light Soy Cilantro Sauce • Abalone
Lobster Fra Diabolo • Pan Seared Swordfish in Coriander Sesame Seed Crusted with Light Wasabe Sauce
Imported Dover Sole Pan Seared with Lemon Parsley Butter

(Choice of Two Sides)

Saffron Rice • Fresh Green Beans Almondine • Fresh Asparagus Hollandaise • Parisienne Potatoes
Garlic Roasted Potatoes • Stuffed Baked Potato

(Choice of Two Desserts)

See Dessert Menu

Freshly Brewed Coffee, Tea, Soft Drinks

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CASABLANCA CATERING MENU

HORS D'OEUVRES

SIMPLY MARVELOUS

Cold Items

Chef's Selection of Canapes

Hot Items

Chicken Drumettes • BBQ Spare Ribs

Fried Fantail Shrimp with Cocktail Sauce

Mini Beef Burritos with Salsa

1 hour \$12.75 • 1-1/2 Hours \$23.00 • 2 Hours \$28.75

BEYOND THE CONTINENTAL

Cold Items

Fresh Cold Garden Crudites with Assorted Dips

Chef's Selection of Canapes

Hot Items

Coconut Battered Chicken Strips • Teriyaki Beef Brochettes

BBQ Ribs (Texas Style) • Hawaiian Chicken Brochettes

Roast New York Strip in Au Jus, Horseradish Sauce and Mini Rolls

1 Hour \$21.50 • 1-1/2 Hours \$27.00 • 2 Hours \$30.50 • 3 Hours \$32.75

HOT CARVING STATION

To enhance your affair, we offer the addition of a Carving Station to your function.

Fresh Turkey Breast	Serves 25-30	\$143.75
Whole Roasted Tom Turkey	Serves 25-30	\$143.75
Honey Baked Ham	Serves 25-30	\$143.75
New York Strip Loin	Serves 25-30	\$172.50
Whole Tenderloin of Beef	Serves 25-30	\$201.25
Standing Prime Rib of Beef	Serves 25-30	\$172.50

All carved items include the appropriate condiments and sauces
accompanied by Freshly Baked Miniature Rolls and Breads

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CASABLANCA CATERING MENU

COLD HORS D'OEUVRES \$16.00 per dozen

Strawberries filled with Cream Cheese • Cucumber Ring topped with Tuna Mousse
Cornucopias of Salami with Cream Cheese and Horseradish • Ham Canapes on Rye • Deviled Eggs

Jumbo Shrimp on Ice	\$30.00 per dozen
Assorted Finger Sandwiches	\$22.00 per dozen
Sushi Rolls, California Rolls, Crab Rolls, Shrimp Rolls	\$27.00 per dozen
Prosciutto and Melon	\$21.00 per dozen
Smoked Salmon Roulade	\$21.00 per dozen
Fresh Mozzarella and Roasted Tomato Bruschetta	\$18.00 per dozen
Crab Claws on Ice with Cocktail Sauce	\$30.00 per dozen
Asparagus with Boursin Cheese	\$18.00 per dozen
Artichoke Bottoms filled with Crab Salad	\$18.00 per dozen

Sliced Fresh Fruit Display with Seasonal Berries

Small (Serves 10-25) \$86.50 • Medium (Serves 26-50) \$115.00 • Large (Serves 51-75) \$172.50

Imported and Domestic Cheese Display

Small (Serves 10-25) \$86.50 • Medium (Serves 26-50) \$115.00 • Large (Serves 51-75) \$172.50

Fresh Vegetable Crudites with Dip

Small (Serves 10-25) \$86.50 • Medium (Serves 26-50) \$115.00 • Large (Serves 51-75) \$172.50

HOT HORS D'OEUVRES

Swedish Meatballs	\$18.50 per dozen
Cocktail Franks in Puff Pastry	\$18.50 per dozen
Buffalo Chicken Wings	\$18.50 per dozen
Assorted Petite Quiche; Spinach or Lorraine	\$18.00 per dozen
Vegetable Spring Rolls with Plum and Mustard Sauce	\$18.00 per dozen
Rumaki Skewers	\$18.00 per dozen
Phyllo Tartlet with Sweet and Hot Peppers Goat Cheese and Pinions	\$21.00 per dozen
Stuffed Jalapeno Peppers	\$18.00 per dozen
Chicken Dijon in Pastry filled with Cream Cheese and Garlic	\$18.00 per dozen
Barbecue Spareribs (Texas or Oriental Style)	\$19.50 per dozen
Teriyaki Beef Brochettes or Hawaiian Chicken Brochettes	\$19.50 per dozen
Chinese Egg Rolls with Duck Sauce	\$19.50 per dozen
Fried Won Ton	\$19.50 per dozen
Coconut Chicken Strips	\$19.50 per dozen
Potato Skins with Cheese and Bacon	\$19.50 per dozen

DISPLAY SELECTIONS

Imported and Domestic Cheese Board Garnished with Whole Fruits and French Baguettes,
Crudites Cascade with Dips • Baskets Overflowing with Ripe Garden Fresh Vegetables
Rainbow of Fresh Sliced Seasonal Fruits and Berries

Small (Serves 50) \$125.00 • Medium (Serves 100) \$250.00 • Large (Serves 150) \$350.00

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CASABLANCA CATERING MENU

DESSERT MENU

Chocolate Nemesis Cake
German Chocolate Cake
Carrot Cake
Chocolate Lovin' Spoonful Cake
Black Forrest Cherry Torte
Strawberry Labamba
Chocolate Thunder
Old Towne Cheesecake
Carmel Apple Granny
Key Lime Pie
Bourbon Pecan Pie
Chocolate Mousse Pie
Chocolate Toffee Mousse
Oreo Cookie Bash
Chocolate Raspberry Bash
Lemon Berry Jazz
Caramel Flan
Assorted Cobbler
Tiramisu
Strawberry Napoleon
Carmel Custard
Assorted Homemade Puddings

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CASABLANCA CATERING MENU

BREAKS

CHOCOLATE BAR \$10.25

Chilled Chocolate Milk • Chocolate Covered Strawberries • Chocolate Fudge Brownies
Lovin' Spoonful Fudge Cake • Chocolate Chip Cookies

APPLE PICKIN' \$9.25

Chilled Apple Juice and Mulled Apple Cider • Dried Apple Chips • Fruit Yogurt
Baskets of Whole Green and Red Apples • Home Baked Apple Strudel

HEALTHY HABIT \$8.75

Assorted Juices • Assorted Whole Fruit • Trail Mix • Granola Bars • Fruit Yogurt

BEVERAGES

Freshly Brewed Coffee (20 cups per gal.)	\$23.00 gal. or \$11.50 per pot
Freshly Brewed Decaf (20 cups per gal.)	\$23.00 gal. or \$11.50 per pot
Hot Chocolate	\$23.00 gal. or \$11.50 per pot
Freshly Brewed Iced Tea	\$23.00 gal.
Assorted Individual Tea	\$1.75 each
Lemonade	\$20.75 gal.
Bottled Mountain Valley Water	\$3.00 per bottle
Assorted Soft Drinks	\$1.75 each
Fresh Orange Juice	\$11.50 quart
Grapefruit, Tomato or Apple Juice	\$10.50 quart

REFRESHMENTS

Danish Pastries	\$17.25 per dozen
Large Muffins	\$17.25 per dozen
French Croissants	\$17.25 per dozen
Bagels and Cream Cheese	\$17.25 per dozen
Large Cinnamon Rolls	\$17.25 per dozen
Sliced Fresh Fruits (Seasonal)	\$3.00 per person
Assorted Yogurt	\$3.00 per person
Chocolate Fudge Brownies	\$17.25 per dozen
Large Assorted Cookies	\$17.25 per dozen
Assorted Ice Cream Bars	\$2.30 each

DRY SNACKS

Pretzels, Potato or Corn Chips	\$11.50 Bowl
Fancy Mixed Nuts	\$14.95 Bowl
Gourmet Snack Mix or Tortilla Chips	\$14.00 Bowl

DIPS

French Onion, Guacamole, Salsa, Bleu Cheese, Nacho Jalapeno, Clam, Sour Cream & Chive	
Small (Serves up to 10 Guests)	\$14.00 Bowl
Large (Serves 15 to 25 Guests)	\$23.00 Bowl

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CASABLANCA CATERING MENU

WINE LIST

CABERNET SAUVIGNON

Full-bodied flavors of currant and cassis with an herbal overtone. Classic accompaniment to all cuts of beef and lamb.

CasaBlanca Private Label	\$20.00
Vinted & Bottled by Domaine St. George, Healdsburg, California	
Black Opal, South-Eastern Australia	\$24.00
Stag's Leap, Napa Valley	\$50.00
Jordan, Alexander Valley	\$65.00

MERLOT

Cassis, currant and spice flavors similar to Cabernet Sauvignon but softer. Goes well with red meats, lamb and seafood.

The Monterey Vineyard, Monterey County	\$20.00
CasaBlanca Private Label	\$23.00
Vinted & Bottled by Domaine St. George, Healdsburg, California	
Geyser Peak, Sonoma County	\$32.00
Ferrari-Carano, Sonoma County	\$44.00

PINOT NOIR

Velvety rich with an opulent bouquet. Well suited to fine cuts of beef, lamb and veal.

Staton Hills, Oregon	\$27.00
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CHAMPAGNE & SPARKLING WINES

Piper Sonoma Brut, Sonoma County	\$35.00
Mumm Cordon Rouge N.V., France	\$57.00

CHARDONNAY

In styles from dry to rich and buttery, a great match for pastas, seafood, poultry, and white meats.

CasaBlanca Private Label	\$20.00
Vinted & Bottled by Domaine St. George, Healdsburg, California	
Black Opal, South-Eastern Australia	\$24.00
Kendall-Jackson, Sonoma County	\$30.00
Joseph Drouhin, Pouilly-Fuisse, France	\$38.00
Ferrari-Carano, Alexander Valley	\$45.00

PINOT GRIGIO

Dry and crisp, aromas and flavors of fresh, lively fruit. Delicious complement to seafood, poultry and veal.

Santa Margherita, Alto Adige, Italy	\$33.00
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WHITE ZINFANDEL

Gloriously fruity and slightly sweet. A nice match for pasta dishes on its own or along with a salad, fresh fruit or cheese.

Beringer, California	\$18.00
CasaBlanca Private Label	\$20.00
Vinted & Bottled by Arciero Winery, Paso Robles, California	

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CASABLANCA CATERING MENU

BARS

Scotch	Dewar's & JB	Chivas Regal
Bourbon	Seagram's 7 Crown	Jack Daniels
Vodka	Smirnoff	Absolut
Gin	Gordon's	Tanqueray
Canadian	Seagram's V.O.	Crown Royal
Brandy	Christian Brothers	Courvoisier
Tequila	Cuervo Gold	Zuza
Domestic Beer	Bud, Bud Light	Coors, Coors Light,
Imported Beer	Corona, Heineken	MGD, Miller Light

There is a \$70.00 Bartender fee on all Cash Bars and a \$100.00 Bar set up fee for bars at the pool area.

CASH BAR OR HOSTED BY THE DRINK

Premium Brands	\$6.00	Call Brands	\$5.00
Imported Beer	\$4.50	Domestic Beer	\$3.50
Non-Alcoholic	\$3.50	House Wine	\$4.50
Soft Drinks/Mixers	\$2.50	Fruit Juices	\$3.00
Mineral Waters	\$3.00	Cognacs and Cordials	\$7.00

Please add 18% service charge, plus current sales tax to all catering services • Prices subject to change

CASABLANCA CATERING MENU

AUDIOVISUAL RENTAL EQUIPMENT

The following equipment is in-house and available to our convention groups on a daily rental basis.

PROJECTORS

LCD Projector	\$350.00
35 MM Kodak Slide Projector w/wireless remote	\$50.00
3 M Overhead Projector	\$35.00
4' X 6' Projector Screen	\$25.00
6' X 6' Ceiling Screen	\$20.00
8' X 8' Dalite Glass Beaded Screen	\$30.00
Laser Pointer	\$30.00

MICROPHONES

Podium	\$20.00
Table	\$20.00
Floor	\$20.00
Wireless Lavalier	\$90.00
Wireless Hand Held	\$90.00
Mic Mixer	\$40.00

VCR, DVD & TELEVISION

VHS or DVD Player	\$75.00
27" Television	\$55.00
36" Television	\$150.00

MISCELLANEOUS

Telephone Line	\$55.00
Internet Connection	\$150.00
Easel	\$15.00
White Board	\$20.00
Flip Chart	\$25.00
Fax Machine	\$75.00

Additional items needed but not listed are available from an outside contractor and can be ordered by our Banquet Coordinator.

Technicians are available at \$45.00 per hour with a four (4) hour minimum. \$50.00 for each additional hour over four. Showroom technicians are available at \$250.00 per day.

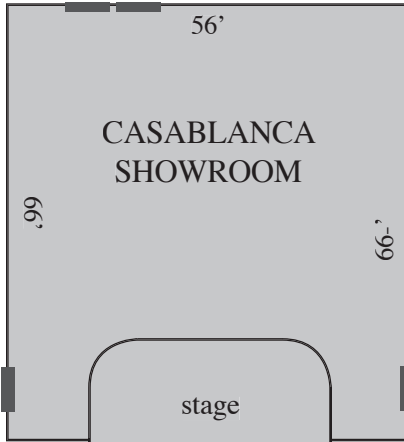
The renter assumes the responsibility for all equipment charges, damages and or loss. CasaBlanca requires a strike time on all rented equipment to reduce the liability of equipment left unattended at the close of a function.

Please add 18% service charge, plus current sales tax to all catering services • Prices subject to change

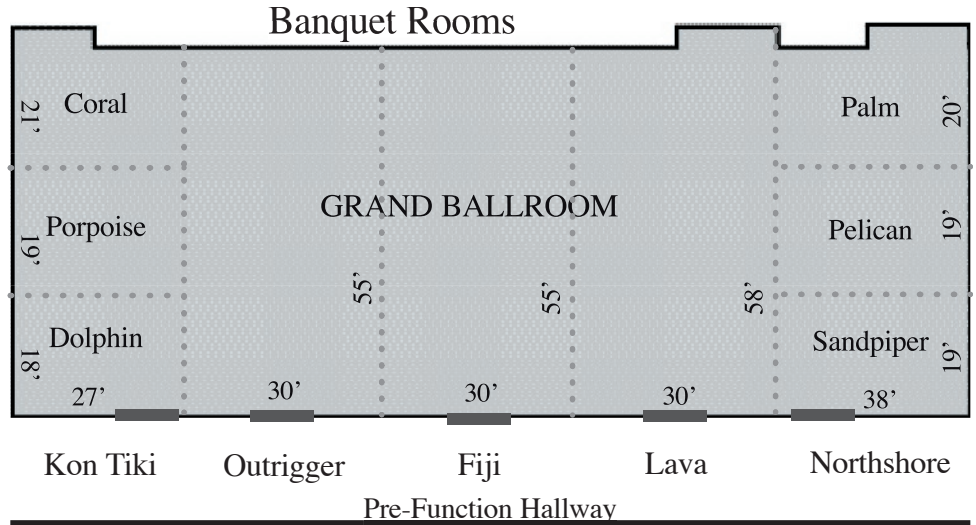


CASABLANCA CATERING MENU

CONVENTION ROOM FACILITIES



All Facilities located on Main Casino Floor



Location	Theater	Class Rm	Banquet	Reception	U-Shape	Hollow Sq	8x10	10x10	Sq Ft	Dimensions	Ceiling
Grand Ballroom	700	400	475	70			46	40	8890	155x58	11'
Kon Tiki	75	70	60	70	45	45			1566	27x58	11'
Dolphin	25	20	20	25	10	10			486	27x18	11'
Porpoise	25	20	20	25	10	10			513	27x19	11'
Coral	25	20	20	25	10	10			567	27x21	11'
Outrigger	150	75	80	125	50	50			1650	30x55	11'
Fiji	150	75	80	125	50	50			1650	30x55	11'
Lava	150	75	80	125	50	50			1740	30x58	11'
North Shore	180	95	80	150	55	60			2204	38x58	11'
Sandpiper	45	30	20	30	15	20			722	38x19	11'
Pelican	45	30	20	30	15	20			722	38x19	11'
Palm	45	30	20	30	15	20			760	38x20	11'
Showroom	600	425	325	500					3800	56x66	15'-18'

- 500 Deluxe Rooms • 18 Suites
- 18 Hole Cal Olson Championship Golf Course
- World Class Spa & Full Service Salon
- 24 Hour Live Action Casino • Concierge Desk
- 3 Lighted Tennis Courts • Lagoon Pool with Waterslide
- Sand Volleyball Court • Free Valet and Self Parking
- Showroom Featuring Headliner Entertainment
- Skydome Lounge with Live Entertainment
- All-You-Can-Eat Buffet • 24 Hour Purple Fez Cafe
- Full Service Facility with In-House Audio/Visual Equipment

