



# Luncheon Party Menu

**PARTIES FROM 10 TO 100 GUESTS**

\$35 per person plus tax & gratuity

ZUCCHINI STICKS & CHEESE BREAD  
PENNE & VODKA SAUCE OR SOUP,  
SALAD & CHOICE OF MAIN ENTRÉE

*Served with potato & vegetable*

- ~ *Chicken Francese*
- ~ *Fillet of Sole Oreganato*
- ~ *Grilled N.Y. Steak*
- ~ *Eggplant Rollatini*

## Dessert

*Plain Cheesecake*

*Coffee, Tea or Soda Included*



# Party Menu

**PARTIES FROM 10 TO 100 GUESTS**

## 5 Course Meal

\$48 per person plus tax & gratuity

### Course 1

*Hot Antipasto* (Family Style)

*Clams Oreganata, Eggplant Rollatini, Stuffed  
Mushrooms, Mussels Marinara, Fried Calamari*

*Cold Antipasto* (Family Style)

*Fresh Mozzarella, Roasted Peppers, Sundried Tomatoes,  
Salami, Provolone & Olives*

### Course 2 choice of

*Individual Pasta*

*Rigatoni or Penne in Pink Vodka Sauce*

### Course 3

*Individual Salad*

*Casa Bellissima House Salad with Italian Dressing*

### Course 4 choose one

*Served with potato & vegetable*

- ~ *Chicken Francese*
- ~ *Grilled N.Y. Sirloin Steak*
- ~ *Salmon Horseradish Crust*
- ~ *Veal Casa Bellissima*
- ~ *Eggplant Rollatini*

### Course 5 choose one

*Plain Cheesecake*

*Chocolate Cake*

*Coffee, Tea or Soda Included*

*Thank you for choosing us for your dining experience*



*Casa  
Bellissima*

**Gift Certificates Available**



*Casa  
Bellissima*

# Party Catering Menu

**OFF PREMISE TO-GO SELECTIONS**

~ AND ~

**ON-PREMISE PARTIES  
FROM 10 TO 100 GUESTS**

**Gift Certificates Available**

**269 Newton Sparta Road**

**Andover, NJ 07860**

**Tel: 973.579.7711**

**Fax: 973.383.4085**

**<http://www.casabellisimanj.com>**



## CATERING TO-GO SELECTIONS

	HALF TRAY	FULL TRAY
<b>Cold Appetizers &amp; Salad</b>		
<b>Frutta Di Mare "Seafood Salad"</b> <i>Fresh seafood tossed with fresh herbs, virgin olive oil, lemon &amp; garlic</i>	95	190
<b>Cold Antipasto</b>	70	140
<b>Casa Bellissima House Salad</b> <i>Fresh mozzarella, roasted peppers and tomatoes with extra virgin olive oil</i>	50	100
<b>Bruschetta</b> <i>Tomatoes with fresh herbs on toasted baguette slices</i>	50	100
<b>Hot Appetizers</b>		
<b>Clams Oreganata or Casino</b> <i>Fresh whole, Little Neck clams tossed with seasoned bread crumbs</i>	60	120
<b>Stuffed Mushrooms</b> <i>Fresh mushrooms stuffed with seafood and seasoned bread crumbs</i>	60	120
<b>Mozzarella Sticks</b>	55	110
<b>Chicken Fingers</b>	55	110
<b>Grilled Assorted Vegetables</b>	50	100
<b>Cocktail Meatballs</b>	60	120
<b>Cocktail Sausage</b>	60	120
<b>Roasted Red Potatoes</b>	40	80

FULL TRAY SERVES 18-20

HALF TRAY SERVES 8-10

Specialty Orders Prepared at Your Request

**Ask About Our Gourmet Desserts**

Plus Tax

	HALF TRAY	FULL TRAY
<b>Pasta</b>		
<b>Rigatoni or Penne Vodka</b> <i>Light pink cream sauce with a touch of vodka</i>	60	120
<b>Rigatoni Bolognese</b>	70	140
<b>Cavatelli &amp; Broccoli</b> <i>In garlic, olive oil &amp; white sauce</i>	60	120
<b>Farfalle Con Pollo</b> <i>Bow tie pasta with sautéed chicken breast, broccoli, garlic, extra virgin olive oil &amp; chicken broth</i>	60	120
<b>Farfalle Primavera</b> <i>Seasonal vegetables sautéed to perfection topped with olive oil and garlic</i>	60	120
<b>Penne Arabbiata</b> <i>A zesty combination of garlic and hot peppers in a mushroom and basil marinara</i>	60	120
<b>Lobster Ravioli</b> <i>Stuffed with lobster stuffing in a pink vodka sauce</i>	80	160
<b>Cheese Ravioli</b> <i>Marinara sauce</i>	50	100
<i>Bolognese sauce</i>	60	120
<b>Eggplant Rollatini</b>	60	120
<b>Eggplant Parmigiana</b>	60	120
<b>Italian Sausage &amp; Peppers</b>	60	120

	HALF TRAY	FULL TRAY
<b>Chicken</b>		
<b>Chicken Francese</b> <i>Chicken breast dipped in egg batter sautéed in lemon butter and white wine sauce</i>	70	140
<b>Chicken Marsala</b> <i>Lightly floured chicken breast sautéed with mushrooms in Marsala wine sauce</i>	70	140
<b>Chicken Casa Bellissima</b> <i>Chicken breast topped with eggplant, asparagus, melted fresh mozzarella, in a white wine velouté sauce</i>	80	160
<b>Chicken San Remo</b> <i>Chicken breast sautéed with white wine, and basil, topped with roasted peppers and mozzarella</i>	80	160
<b>Chicken Genovese</b> <i>Sautéed chicken breast with portobello mushrooms and prosciutto in a brandy cream sauce</i>	80	160
<b>Chicken Parmigiana</b>	80	160
<b>Chicken Sorrentino</b> <i>Medallions layered with eggplant, prosciutto and mozzarella sautéed in shallot, tomato and sherry sauce</i>	80	160

	HALF TRAY	FULL TRAY
<b>Veal</b>		
<b>Veal Marsala</b> <i>Thin slices of veal scallopini sautéed with mushrooms in a marsala wine sauce</i>	80	160
<b>Veal Francese</b> <i>Veal Scallopini dipped in egg batter, sautéed in lemon, butter and white wine sauce</i>	80	160
<b>Veal Caruso</b> <i>Topped with eggplant, mozzarella, fresh tomato in a white wine and lemon sauce</i>	80	160
<b>Veal Casa Bellissima</b> <i>Veal scallopini topped with eggplant and asparagus with melted fresh mozzarella in a white wine velouté sauce</i>	80	160
<b>Veal Parmigiana</b>	80	160

	HALF TRAY	FULL TRAY
<b>Pork</b>		
<b>Roasted Sliced Pork</b> <i>With honey apple sauce</i>	70	140
<b>Roasted Sliced Pork</b> <i>With a wild mushroom &amp; marsala wine sauce</i>	70	140

	HALF TRAY	FULL TRAY
<b>Meats</b>		
<b>Filet Mignon Tips</b> <i>Sautéed with mushroom, onions, peppers, and sherry wine demi-glaze</i>	90	180
<b>Roasted Sliced Filet Mignon</b> <i>Mushrooms, bordelaise sauce</i>	110	220

	HALF TRAY	FULL TRAY
<b>Seafood</b>		
<b>Jumbo Shrimp (as you wish)</b> <i>Scampi, Francese, Parmigiana</i>	90	180
<b>Fillet of Sole (as you wish)</b> <i>Oreganata or Francese</i>	80	160
<b>Tilapia (as you wish)</b> <i>Tilapia Piccata -or- Shiitake mushrooms, sundried tomato in a white wine garlic sauce</i>	80	160
<b>Salmon (as you wish)</b> <i>Horseradish crust -or- sautéed with mushrooms, artichoke hearts, garlic, balsamic vinegar &amp; sage in a white wine sauce</i>	90	180