

LARGE GROUP MENU

DINNER

\$75 Per Person

Includes 1st Course Appetizer & 2nd Course Mains

1ST COURSE OFFERINGS

Served Family Style - Choose 2

*ALL 1st Courses include marinated olives

Ceasar Salad

Romaine hearts, anchovy, breadcrumb,
parsley, capers, lemon

Everyday Italian Salad

Greens, fennel, radish, parmesan,
sunflower seeds, sherry vinaigrette

OPTIONAL DESSERTS

**Available for purchase at
suggested menu price**

Gelato

Tiramisu

Cannoli

2ND COURSE OFFERINGS

Suggested Family Style - Choose 2

+\$10 per person for individual plating option - Choose 3

Chicken Parm

Amish chicken, sourdough breadcrumb,
marinara, basil oil, parmigiano

Eggplant Parm

Crispy eggplant, ricotta, smoked
mozzarella, basil, marinara

Porcini Ragu Mafaldine

Porcini, cremini, white wine, cream, thyme

Rigatoni Vodka

Vodka sauce, Calabrian chili, ricotta, basil

Spaghetti Pomodoro

Bianco di Napoli, sweet onion, butter, parmigiano,
basil oil, sourdough breadcrumb

BEVERAGES

All bookings will include choice of water and soft drinks.

*Package price does not include beer, wine, cocktails or wine by
the bottle - available for purchase at suggested menu price.

Space & General Event Details:

Venue Capacity: Cocktail 120 Standing MAX / 60 Seated Dinner MAX

All Event Costs and Details will be provided with an Event Contract.

Prices above are stated per person and do not include standard fees and taxes.

Event Contact:

CJ Evans

info@casalouie.com

(646) 689-2853

LARGE GROUP MENU

DINNER

\$95 Per Person

Includes 1st Course Appetizer & 2nd Course Mains, Dessert, Beer & Wine

1ST COURSE OFFERINGS

Served Family Style - Choose 2

***ALL 1st Courses include marinated olives**

Ceasar Salad

Romaine hearts, anchovy, breadcrumb,
parsley, capers, lemon

Everyday Italian Salad

Greens, fennel, radish, parmesan,
sunflower seeds, sherry vinaigrette

DESSERTS

Individually Plated

Gelato

Tiramisu

Cannoli

2ND COURSE OFFERINGS

Suggested Family Style - Choose 2

+\$10 per person for individual plating option - Choose 3

Chicken Parm

Amish chicken, sourdough breadcrumb,
marinara, basil oil, parmigiano

Eggplant Parm

Crispy eggplant, ricotta, smoked
mozzarella, basil, marinara

Porcini Ragu Mafaldine

Porcini, cremini, white wine, cream, thyme

Rigatoni Vodka

Vodka sauce, Calabrian chili, ricotta, basil

Spaghetti Pomodoro

Bianco di Napoli, sweet onion, butter, parmigiano,
basil oil, sourdough breadcrumb

BEVERAGES

All bookings will include choice of water, soft drinks, beer, and wine.

***Package price does not include cocktails or wine by the bottle —
available for purchase at suggested menu price.**

Space & General Event Details:

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LARGE GROUP MENU

DINNER

\$135 Per Person

Includes 1st Course Appetizer & 2nd Course Mains, Dessert. Standard Bar Selection.

1ST COURSE OFFERINGS

Served Family Style - Choose 2

***ALL 1st Courses include marinated olives**

Fried Calamari

Squid, mama lils peppers

Ceasar Salad

Romaine hearts, anchovy, breadcrumb,
parsley, capers, lemon

Everyday Italian Salad

Greens, fennel, radish, parmesan,
sunflower seeds, sherry vinaigrette

Beet & Burrata

Rainbow beets, pistachio, pesto, burrata

Fried Mozzarella

House made mozzarella, basil, marinara, lemon

DESSERTS

Individually Plated

Gelato Tiramisu Cannoli

2ND COURSE OFFERINGS

Suggested Family Style - Choose 2

+\$10 per person for individual plating option - Choose 3

***ALL 2nd Courses include assorted pizza pies — a house favorite**

Chicken Parm

Amish chicken, sourdough breadcrumb,
marinara, basil oil, parmigiano

Eggplant Parm

Crispy eggplant, ricotta, smoked
mozzarella, basil, marinara

Porcini Ragu Mafaldine

Porcini, cremini, white wine, cream, thyme

Rigatoni Vodka

Vodka sauce, Calabrian chili, ricotta, basil

Spaghetti Pomodoro

Bianco di Napoli, sweet onion, butter, parmigiano,
basil oil, sourdough breadcrumb

Veal Coteleta

Bone-in veal cutlet, sundried tomato, arugula,
parmigiano, aged balsamic

BEVERAGES

**All bookings will include choice of water, soft drinks, standard bar offerings,
wines by the glass, and house specialty cocktails.**

***Package price does not include wine by the bottle — available for purchase at suggested menu price.**

Space & General Event Details:

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