

Casa Louie
Private Parties and Events

Cocktail Format

Cocktails & Fun (2 Hours)

\$65 per person

Includes Full Bar Service

All Food on Consumption

+1 Hour Service @ \$30 Per person

Small Bites & Socializing (2 Hours)

\$65 per person

Includes assortment of hand passed Hors D'oeuvres

Choose 4 from menu list

All Beverage on Consumption

+1 Hour Service @ \$30 Per Person

Cocktails & Small Bites (2 Hours)

\$115 per person

Includes Full Bar Service

Includes Assortment of Hand Passed Hors D'oeuvres

- Choose 4 from Menu List

+1 Hour Service @ \$45 per person

Dinner Format

Standing & Sitting (2.5 Hours)

\$140 Per Person

Includes Full Bar Service

Includes 3 Course Seated Dinner

Full Buyout & Enjoy (3 Hours)

\$185 Per Person

Includes Full Bar Service

Includes Assortment of Hand Passed Hors D'oeuvres

- *Choose 4 from Menu List*

Includes 3 Course Seated Dinner

Dine & Dash (2 Hours)

\$80 Per Person

Includes 3 Course Seated Dinner

All Beverage on Consumption

Hors D'oeuvres

Choose 4

- Antipasti Bite
 - Prosciutto, marinated tomato, olive skewers
- Four Cheese Arancini
 - Marscarpone, pecorino, taleggio, caciocavallo
- Roasted Tomato Bruschetta
 - Roasted heirloom tomatoes, basil, ricotta, on crostini
- Fried House Made Mozzarella Bite
 - Marinara, parmesan, lemon
- Mini Dry Aged Beef Meatballs
 - Marinara, basil, parmesan
- Funghi Mista
 - Roasted marinated mushrooms, ricotta, crostini
- Eggplant Parm Bites
 - Smoked mozzarella, vodka sauce, basil
- Crispy Gulf Shrimp Skewer
 - Calabrian chili aioli, lemon

**ALL Hors D'oeuvre Services come with mini pizza bites*

Dinner Service

1st Course Offerings are served Family Style

Choose 2

- 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

**ALL 1st Courses include marinated olives*

2nd Course Offerings are suggested Family Style

Choose 3

+\$10 per person for individual plating option

- 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 (+\$7)

- Bone in veal cutlet, sundried tomato, arugula, parmigiana, aged balsamic
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Desserts

Individually Plated – 1 per person

Choose 2

- Gelato
 - Tiramisu
 - Cannolis
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Available Add on Option to Any Event Package

**48 hour minimum notice*

Artisanal Cheese Board – domestic and international – 15 people @ \$345 a Board

Served with house made focaccia, crostini, grapes, fig jam, picked onions, dried fruit, spiced nuts

Cured Meat Board – domestic and international – 15 people @ \$300 a Board

Served with house made focaccia, grapes, fig jam, dried fruit, spiced nuts

Space and General Event Detail:

Address: 455 West 37th Street (corner of 37th and 10th Ave)

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