

Planning your event takes 3 easy steps

Step 1: Design Your Menu

Create your own menu or select a chef recommended combination. All caterings include a three course meal:

• Choice of Salad	• Two Accompaniments
• Three Entrées	• Chips and Salsa
• Choice of Dessert	• Homemade Flour Tortillas
• Disposable plates, cutlery & napkins	

Step 2: Choose Your Service:

A - Express Catering

Casablanca will deliver your food in disposable aluminum containers. This option is ideal when guests are eating soon after the food arrives.

Price per person: \$ 12.50 plus tax (minimum of 15 guests)

B - Simple Catering

Casablanca will set-up a buffet station with wire chaffing dishes on a white tablecloth. The food is kept warm throughout the evening.

*Price per person: \$ 12.50 plus tax (minimum of 15 guests)
plus a \$ 12 per wire chafing dish sets*

(\$ 6 is refundable upon return chafing dish sets within 7 days)

C - Worry-Free Catering Service

Enjoy your event with our worry free service featuring:

- Buffet set-up with stainless steel chafing dishes with a heating source
- Beautiful platters and wicker baskets
- Servers for the buffet line (up to 2 hours)

Price

The price is \$ 520 plus tax for up to 30 guests

Each additional guest is \$ 15.50 plus tax

Step 3: Call and Place Your Order

Our friendly catering managers will take all the information for your event and send you a confirmation.

Homemade Quesadilla Service

(available only for Worry-Free Catering)

Impress your guests by having one of our tortilla ladies make fresh corn quesadillas at your event. Price includes quesadillas, salsa & a tortilla lady for one hour.

Flat fee of \$80.00 plus tax for up to 30 people
(\$ 2.99 plus tax for each additional person)

Our Chef's Recommendations

Menu 1: Fajita Bar

- Caesar Salad
- Mexican White Rice
- Refried Beans
- Beef Fajitas
- Chicken Fajitas
- Cheese Enchiladas
- Assorted Cookies
- Homemade Flour Tortillas
- Chips and Salsa

Menu 2: Healthy Alternative

- Green Salad- Ranch & Italian Dressings
- Mexican White Rice ◊ Steamed Vegetables
- Broiled Chicken with Dos Equis XX Sauce
- Salmon Mandarin
- Cheese Enchiladas
- Fresh Fruit Salad
- Homemade Flour Tortillas
- Chips and Salsa

Menu 3: Mexican Fiesta

- Caesar Salad
- Spanish Red Rice
- Refried Beans
- Chicken Fajitas
- Beef Mini Burritos
- Cheese Enchiladas
- Flan
- Homemade Flour Tortillas
- Chips and Salsa

Menu 4: Super Chef's Special

- Spinach Salad
- Mexican White Rice
- Mixed Vegetables
- Chicken Alex
- Shrimp Ivonne (add \$1.00 per person)
- Spinach Lasagna ◊ Fresh Fruit Salad
- Homemade Flour Tortillas
- Chips and Salsa

Casablanca Restaurant & Catering Services

(Starting at \$11.00)



Catering

(310) 505-5091

Casablanca Restaurant
220 Lincoln Blvd., Venice, CA

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Restaurant: (310) 392-5751

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Create Your Own

Salads

(Please select one item)

1. **Green Mixed Salad** – served with two dressings on the side (Ranch, raspberry vinaigrette, Italian, blue cheese, or creamy avocado)
2. **Spinach Salad** - mixed with feta cheese, balsamic vinaigrette, tomatoes, & cucumbers
3. **Caesar Salad**
4. **Sweet Mixed Salad** – green mixed salad with almonds, Mandarin oranges, & raspberry vinaigrette dressing
5. **Mexican Salad** – green mixed salad with mango, jicama and honey mustard dressing
(Available seasonally)

Accompaniments

(Please select two items)

1. **Spanish Red Rice**
2. **Mexican White Rice**
3. **Refried Beans**
4. **Black Beans**
5. **Baked Sliced Potatoes** with parmesan cheese
6. **Potato Salad** (24 hours advanced notice needed)
7. **Steamed Vegetables** (24 hours notice needed)
8. **Mixed Vegetables**
9. **Mashed Potatoes** (24 hours advanced notice)

Entrées

(Please select three items)

Mexican Specialties

1. **Enchiladas** - corn tortilla topped with a red sauce & filled with cheese, chicken, or beef
2. **Fajitas** - chicken, beef, shrimp or calamari sautéed with onions, green peppers and tomatoes
3. **Tamales** (chicken, vegetable or beef)
(48 hour advanced notice)
4. **Cheese Chile Rellenos**
5. **Chimichangas** - a fried mini-burrito with chicken, cheese and onions
6. **Mini Burritos** – handmade flour tortilla wrapped with your choice of fillings (beef in red sauce or chicken with tomatoes, onions & bell peppers)
7. **Taquitos** – shredded beef or chicken rolled in a corn tortilla & served with lettuce & salsa
(2 per person)

Beef

9. **Beef Merlot** - tender pieces of sliced broiled beef in a merlot wine & green onion sauce
10. **Beef Dos Equis XX** - tender pieces of sliced broiled beef with mushrooms in a Dos Equis XX beer sauce
11. **Beef Cilantro** –tender pieces of beef sautéed with cilantro, tomatoes, onions, potatoes, & chipotle chile.
12. **Birria** – shredded beef, marinated in traditional Mexican spices, cooked in a red sauce
13. **Beef Fajitas** – tender pieces of sliced broiled beef sautéed with onions, green peppers & tomatoes
14. **Meatballs** – small beef meatballs in a chipotle sauce

Seafood

15. **Pacific Red Snapper Veracruzano**–topped with tomatoes, onions, & green olives
16. **Pacific Red Snapper Mandarin** – topped with tequila silver, onions, bell peppers, Mandarin oranges & bay shrimp
17. **Salmon Cognac** – grilled and topped with a cognac, capers & garlic sauce
18. **Salmon Ivonne** - topped with a tequila, green onions, garlic & tomatoes sauce
19. **Salmon Mandarin** – topped with tequila silver, onions, bell peppers, Mandarin oranges & bay shrimp
20. **Stuffed Salmon** – salmon stuffed with shrimp & crab stuffing. Topped with a cognac & caper sauce
21. **Shrimp Fajitas** – shrimp sautéed with onions, green peppers & tomatoes. (4 per person - add \$1.00 per person)
22. **Shrimp Ivonne** – shrimp sautéed in tequila, green onions & tomatoes. (4 per person - add \$1.00 per person)
23. **Calamar Fajitas** – tender slices of calamari sautéed with onions, green peppers & tomatoes

Pastas

24. **Cold Penne Pasta**- mixed with tomatoes & cucumbers
25. **Fettuccini Alfredo Pasta**- served with chicken or vegetables
26. **Penne Pasta**- served in a pomodoro sauce
27. **Spinach Lasagna** (48 hours advance notice)

Chicken

28. **Chicken Merlot**- broiled chicken in a merlot wine & green onion sauce
29. **Chicken Dos Equis XX** - broiled chicken breast with mushrooms in a Dos Equis XX beer sauce
30. **Chicken Breast Belly Dancers** - broiled chicken breast topped with a white sauce, onions, California chiles & jack cheese
31. **Chicken Lemon** – broiled chicken breast marinated in lemon pepper seasoning
32. **Seymour Chicken** - individual pieces of rotisserie chicken marinated in selective spices
(48 hours advanced notice)
33. **Chicken Vegetable** - tender pieces of chicken sautéed with potatoes, corn, & zucchini
34. **Chicken Cilantro** - tender pieces of chicken sautéed with cilantro, tomatoes, onions, potatoes, & chipotle chile
35. **Chicken Humphrey** – tender pieces of chicken sautéed in a mustard sauce
36. **Chicken Alex** – boneless, skinless chicken breast wrapped around a vegetable stuffing, baked and topped with a white almond sauce with a hint of chipotle
37. **Chicken Fajitas** – tender pieces of chicken sautéed with onions, green peppers & tomatoes

Dessert

(Please select one item)

1. **Flan** – Mexican custard
2. **Assortment of Cookies**
3. **Buñuelos** – deep fried flour tortillas coated with cinnamon and sugar
4. **Buñuelos with Ambrosia**
5. **Seasonal Fresh Fruit Salad**

Additional Items

Fresh Guacamole

\$17.99 plus tax per quart