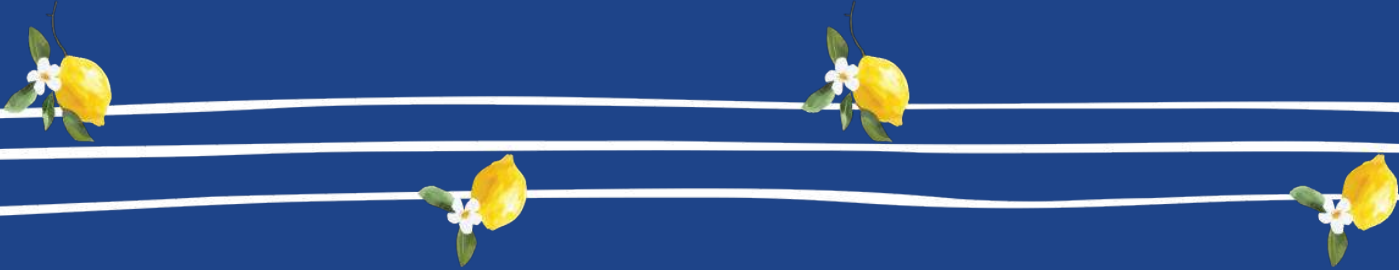




📍 16950 Jog Road - Delray Beach, 33446
(Shoppes at Addison Place)



Welcome to Casalina!

We are honored that you have considered **Casalina Ristorante Italiano** for hosting your upcoming event. Whether you're planning a **wedding rehearsal**, an elegant **gala**, a **business awards dinner**, or a **birthday** gathering with **friends**, Casalina brings the essence of **Italy** to every occasion.

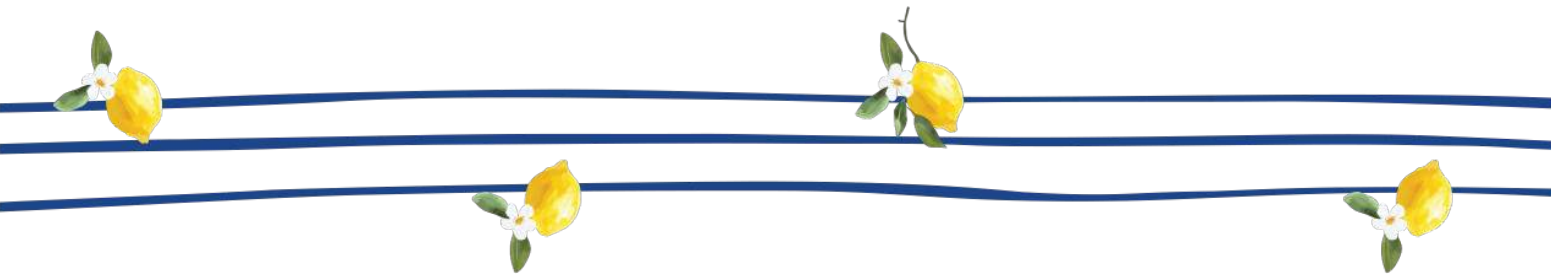
Our **Delray Beach** location offers **authentic Italian cuisine** in a sophisticated setting that transports your guests straight to Italy.

Inside this brochure, you'll find everything you need to plan a seamless and **unforgettable event**, from prix fixe menu options to private dining details.

We look forward to welcoming you to Casalina!

Benvenuti!

Casalina Ristorante Italiano is located at
16950 Jog Road, Delray Beach in Shoppes at Addison Place.



Venue Capacity & Amenities

The venue space offers different solutions for both sit-down dinners, buffet style or passed receptions. The numbers below reflect the restaurant's capacity for sit-down dinners.

We offer Valet parking (street parking available in the mall).
We can also provide music entertainment.

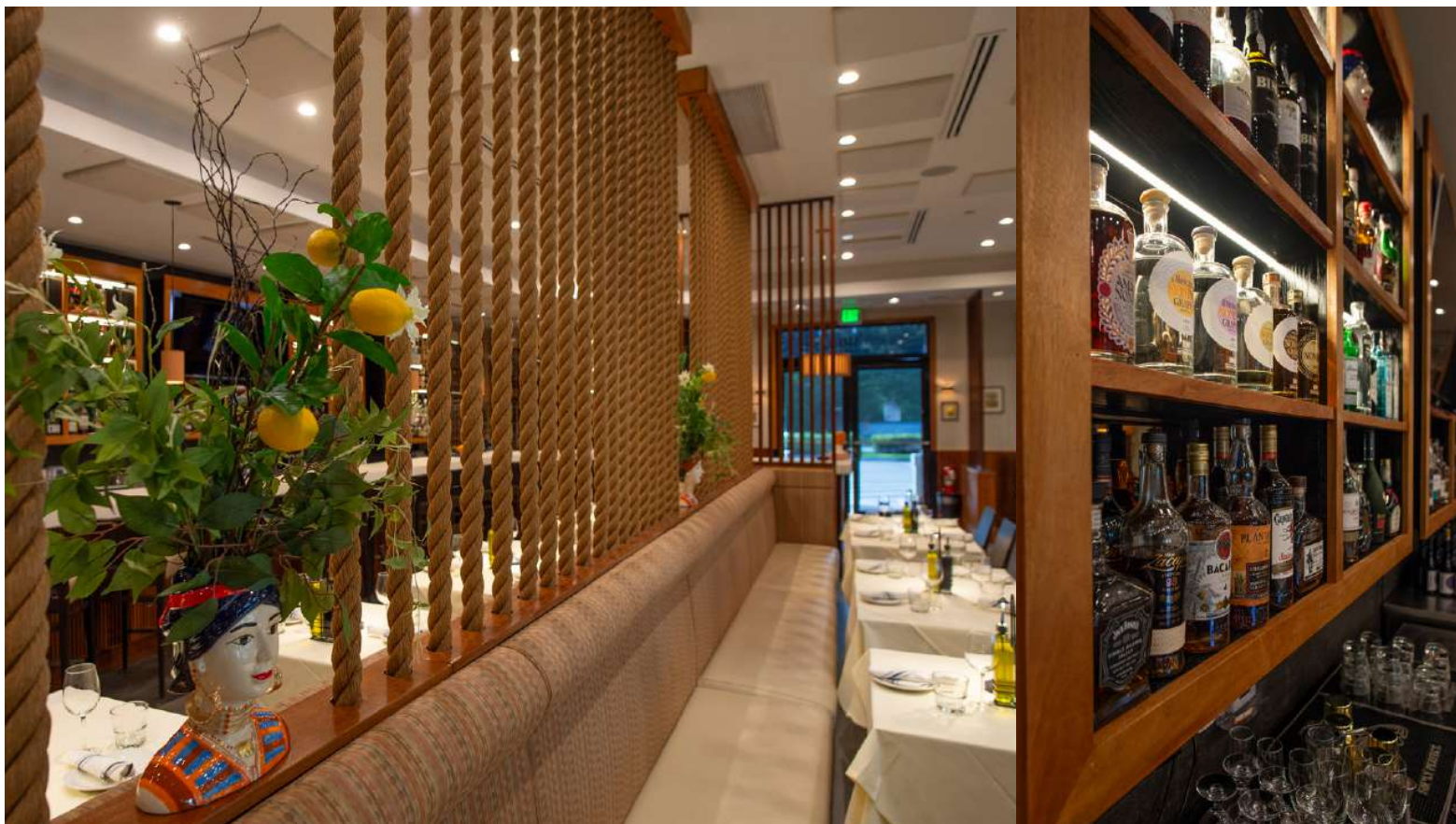
Full Venue Buyout – private use of the entire venue available.





Main dining Room

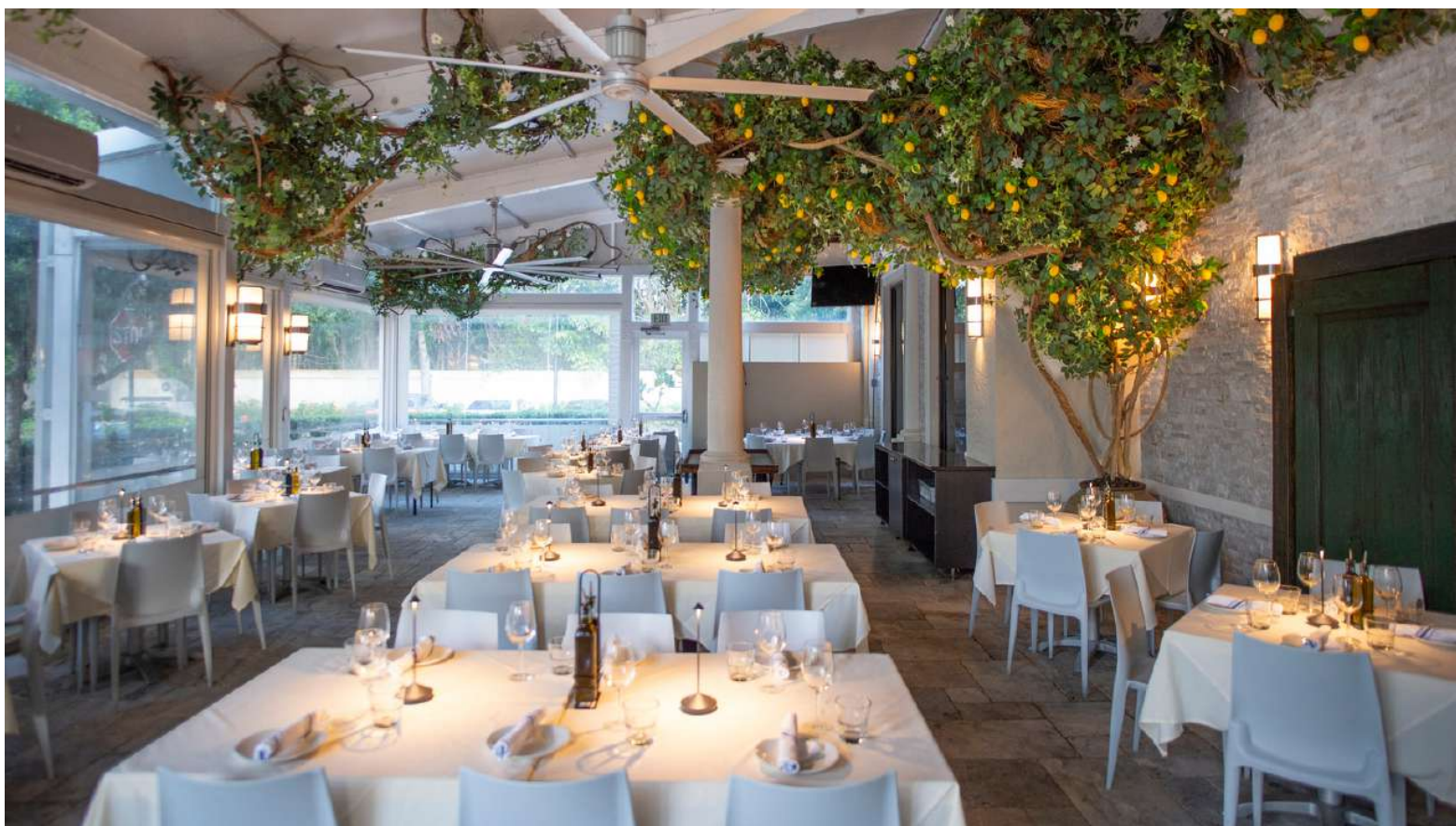
The Main Dining Room can accommodate groups of up to 110 people plus 18 bar stools.





Covered patio

The Covered Patio can accommodate groups of up to 150 people.





Sorrento



Appetizer for the Table

Served family style

VEAL MEATBALLS

Topped with ricotta cheese, served with marinara sauce

FRITTO MISTO

Crispy calamari, shrimp, served with marinara sauce

CLASSIC CAESAR SALAD

Romaine heart, croutons, caesar dressing, shaved parmigiano cheese

Entrée



Served individually | Preselect three

SPAGHETTI CARBONARA

Guanciale, egg yolk, black pepper, grated pecorino cheese

CHICKEN PARMIGIANA

Breaded chicken breast, topped with tomato sauce, mozzarella, served with linguine pasta

BRANZINO

Pan-seared branzino, served with grilled vegetables, tartar sauce

VEAL SCALOPPINE MARSALA

Pan-seared sliced veal, marsala wine, wild mushrooms, demi-glace, served with garlic oil spinach



Dessert

Served individually | Preselect one

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

ALMOND CAKE

House-made almond cake, gelato

\$58 per person | tax and 23% gratuity are not included





Positano



Appetizer for the table

Served family style | Preselect three

VONGOLE OREGANATA

Oreganata aromatic breadcrumbs, lemon sauce, parsley

VEAL MEATBALLS

Topped with ricotta cheese, served with marinara sauce

CAPRESE

Fresh buffalo mozzarella, sliced tomatoes, basil

GORGONZOLA & PEAR SALAD

Radicchio, frisée, romaine, pear, gorgonzola, Italian dressing

CARPACCIO DI MANZO

Thin sliced prime beef, frisée salad, grape tomatoes, shaved grana padano, house dressing

Entree



Served individually | Preselect three

SPAGHETTI CARBONARA

Guanciale, egg yolk, black pepper, grated pecorino cheese

RIGATONI BOLOGNESE

Our traditional ragu sauce, herbs, parmigiano cheese

RISOTTO PORCINI

Carnaroli rice, porcini mushrooms, parmigiano cheese

BRANZINO

Pan-seared branzino, served with grilled vegetables, tartar sauce

NEW YORK STEAK

Pan seared 12oz 100% grass-fed new zealand turner strip, shallots, crispy sage, served with rosemary barrel potatoes



Dessert

Served individually | Preselect two

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

STRAWBERRY PANNA COTTA

Vanilla panna cotta, strawberry coulis

ALMOND CAKE

House-made almond cake, gelato

\$72 per person | tax and 23% gratuity are not included





Capri



Appetizer for the Table

Served family style | Preselect three

VEAL MEATBALLS

Topped with ricotta cheese, served with marinara sauce

SAUTÉED BAY SCALLOPS

Champagne, grape tomatoes, zucchini, guazzetto sauce

SALMONE AFFUMICATO

Smoked salmon, capers, red onion, lemon dressing, lettuce salad

FIORI DI ZUCCA

Fried zucchini flowers filled with ricotta cheese, mascarpone, tomato sauce, spicy aioli

Primi

Served individually | Preselect one

GNOCCHI GORGONZOLA & SPINACI

Gorgonzola cheese, baby spinach, crispy prosciutto

RISOTTO AI PORCINI

Carnaroli rice, porcini mushrooms, parmigiano cheese

TORTELLINI PANNA & PROSCIUTTO

Homemade cheese tortellini, prosciutto, shallots, green peas, cream sauce



Secondi

Served family style or Individually | Preselect four

CHICKEN MILANESE

Breaded chicken breast, arugula salad

VEAL SCALOPPINE PICCATA

Pan-seared sliced veal, lemon sauce, capers, served with garlic oil spinach

BRANZINO

Pan-seared branzino, served with grilled vegetables, tartar sauce

ALASKAN SALMON

Grilled alaskan salmon, dijon mustard sauce, served with house vegetables

NEW YORK STEAK

100% grass-fed new zealand turner strip, shallots, crispy sage,
served with rosemary fingerling potatoes

Dessert for the table

Served family style | All three

TIRAMISU

mascarpone cream, espresso-soaked lady fingers and cocoa

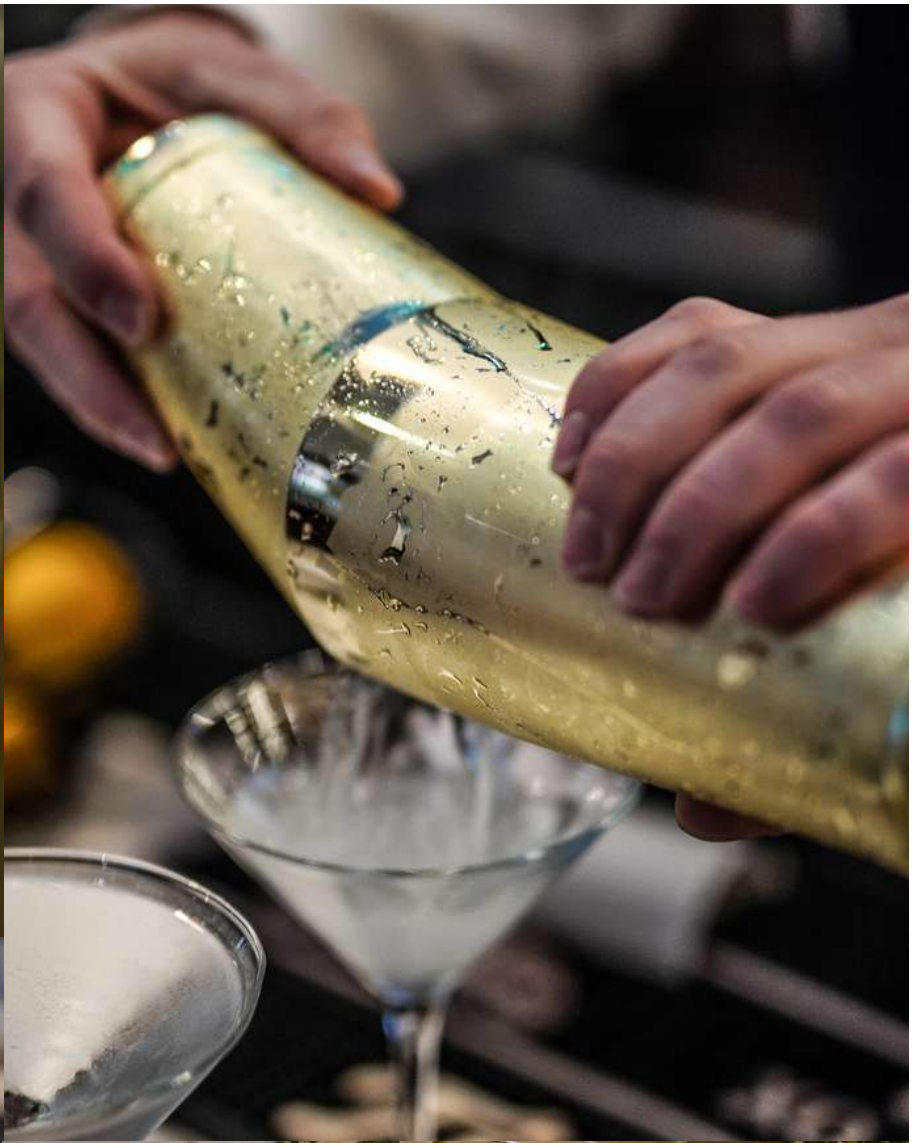
SALAME AL CIOCCOLATO

chocolate log

ALMOND CAKE

house-made almond cake, gelato

\$88 per person | tax and 23% gratuity are not included





Open Bar Packages

Priced per person, per hour | Everyone in the party must participate

Beer + Wine + Non alcoholic

Includes bottled beers, house wines by the glass, prosecco & soft drinks (coke, diet coke, sprite, iced tea, club soda, lemonade, ginger ale)

\$30 per person for 2 hours

\$40 per person for 3 hours

Beer, Wine + Liquor + Non alcoholic

Includes bottled beer, house wines by the glass, prosecco, premium liquors, specialty cocktails & soft drinks (coke, diet coke, sprite, iced tea, club soda, lemonade, ginger ale)

\$45 per person for 2 hours

\$60 per person for 3 hours



Mimosa Station

Includes

Ice bucket:

Choice of Prosecco or Champagne
(Non-Alcoholic Sparkling on Request)

Mixers:

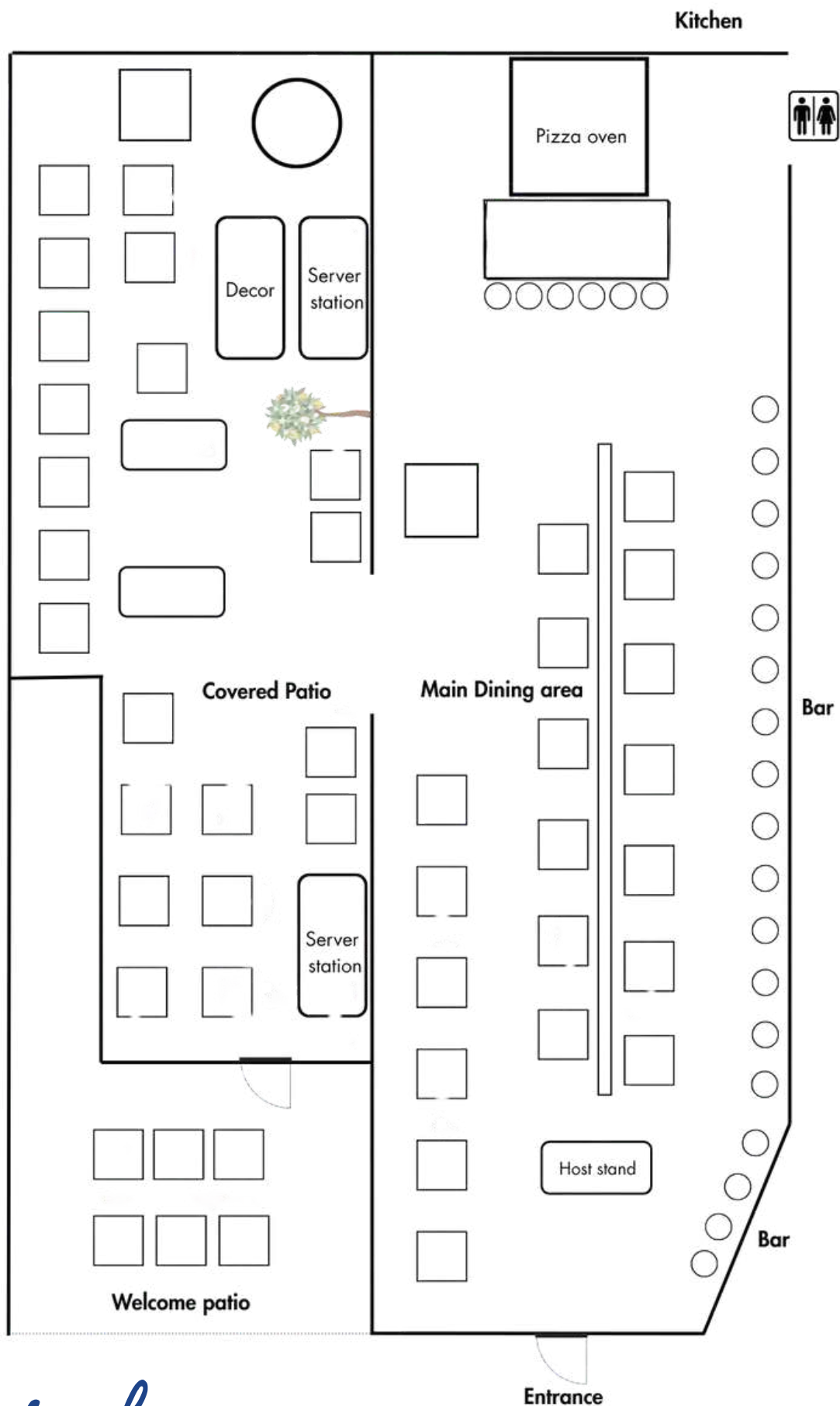
Orange Juice
Cranberry Juice
Peach Nectar

Garnish:

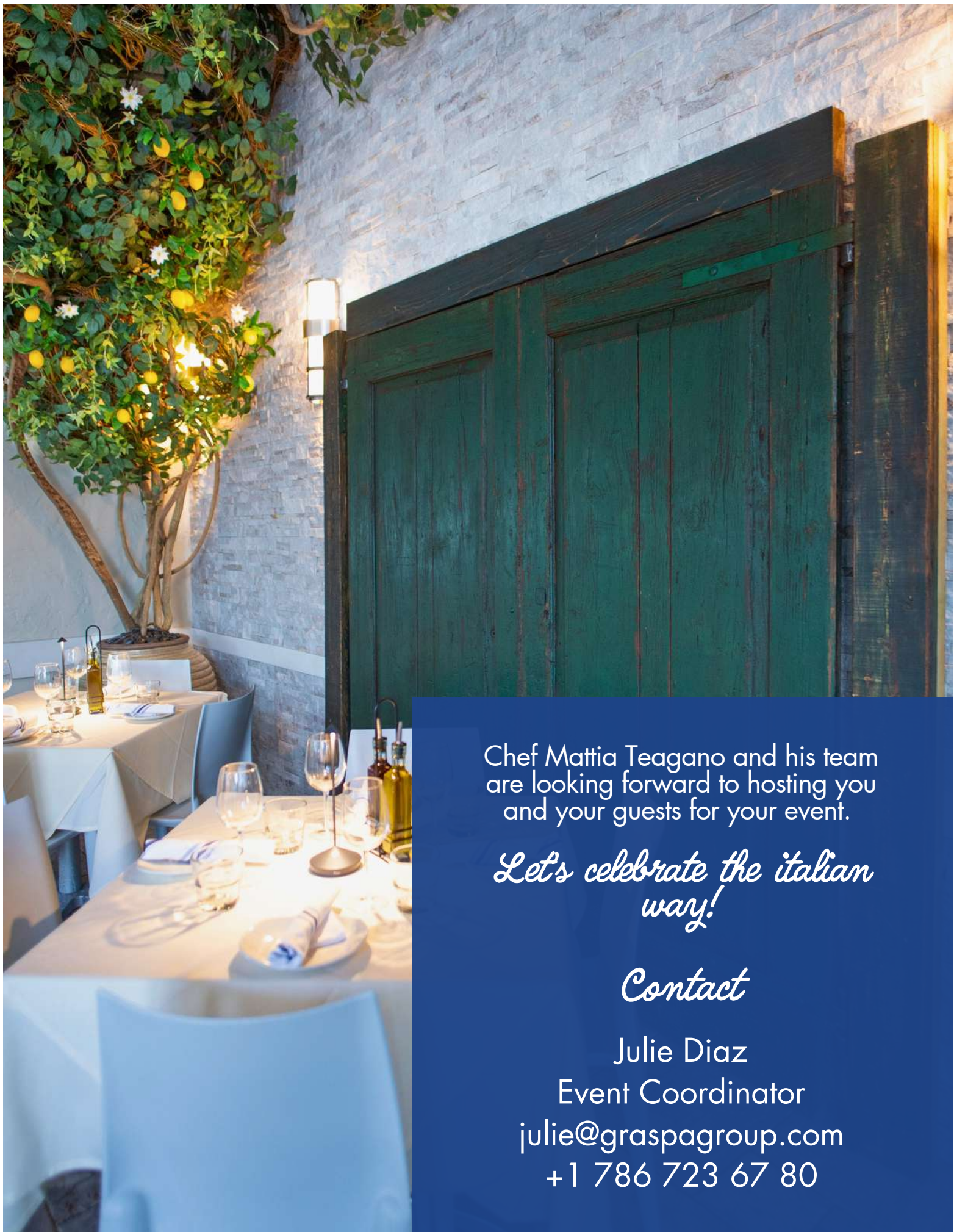
Strawberries
Lemon Slices
Orange Slices
Raspberries

Flutes

Starts at \$21 per person



Floor plan



Chef Mattia Teagano and his team
are looking forward to hosting you
and your guests for your event.

*Let's celebrate the italian
way!*

Contact

Julie Diaz
Event Coordinator
julie@graspagroup.com
+1 786 723 67 80