



Casa Mia's



HOLIDAY CATERING MENU

MINI CRAB CAKES - Our famous crabcake recipe -
just a little smaller (1oz) 3.79 (2oz) 7.59

SHRIMP COCKTAIL- Chilled & seasoned served w/
cocktail sauce and lemon slices. **9.99 per person**

SMOKED SALMON - Fresh smoked salmon, sliced and
served with the classics - capers, red onion, diced egg &
tomatoes served w/ pita points & horseradish, garnished
w/ lemon slices. **9.99 per person**

MEDITERRANEAN PLATTER - A vegetarian
platter with Tzatziki sauce, stuffed grape leaves,
pepperoncinis, roasted peppers, feta cheese & Kalamata
olives, garnished w/ pita points
7.99 per person

MOZZARELLA CAPRESE - Fresh mozzarella cheese,
vine ripe tomatoes & sweet basil drizzled w/ balsamic vinegar
and extra virgin olive oil. **6.99 per person**

THE CHEESE CHARMER - Cheddar, Havarti, Gouda
cheese & pepperoni garnished w/ grapes, served w/
assorted crackers & spicy mustard **4.59 per person**

THE VEGGIE PATCH - Fresh seasonal veggies
served w/ Ranch and hummus. **3.99 per person**

¹/₂ Tray
Serves: 20-25

Full Tray
45-55

CASA CRAB DIP - Lump crab meat folded in cream
cheese & herbs served with crackers, celery and carrots
119.99 199.99

SPINACH & ARTICHOKE DIP - Creamy blend of
fresh spinach, cream cheese & artichokes hearts, served with
assorted crackers. **79.99 149.99**

Pieces: 25 50 100

BRUSCHETTA - French baguette crostini topped w/
diced tomatoes, onions, chopped olives, fresh garlic, basil,
olive oil & shredded parmesan. **34.99 59.99 99.99**

STUFFED MUSHROOM CAPS - Fresh mushroom
caps stuffed w/ our homemade crab mix & baked to
perfection, served with cocktail & tartar.
69.99 129.99 199.99

CHICKEN SOUVLAKI - Small skewers marinated in
EVOO, lemon and oregano. **49.99 74.99 139.99**

STEAK SOUVLAKI - Small filet mignon skewers marinated
in EVOO, lemon and oregano. **9.99 74.99 139.99**

SPINACH PIES - Mini triangles of baked spinach,
onions, feta wrapped in phyllo. **39.99 69.99 119.99**

MEATBALLS - Fresh Angus meatballs with marinara
sauce. **34.99 49.99 89.99**

***10-person minimum for all of the above**

Casa Mia's Famous Crab Cakes – 6oz. \$29 8 oz. \$33

Our secret family recipe using only the finest jumbo lump crabmeat.

Served on a tray with crackers, sides of tartar & cocktail sauce & with your choice of Garden or Caesar salad.

Entrees served with garden or Caesar salad, and garlic bread

Half Pan: 8-10 People

Full Pan: 15-20 People

Signature Dishes

Homemade Baked Lasagna – Wide strips of pasta baked with layers of ricotta, meat sauce & topped with marinara sauce & mozzarella cheese.

\$119.99 \$199.99

Homemade Baked Veggie Lasagna - Baked with fresh roasted veggies, marinara & mozzarella cheese.

\$89.99 \$169.99

Baked Ziti – Penne pasta tossed with marinara sauce, parmesan & ricotta cheese topped with mozzarella cheese and baked to perfection.

\$89.99 \$169.99

Fettuccine Alfredo – A generous portion of fettuccine tossed with our homemade Alfredo sauce.

\$89.99 \$169.99

Stuffed Shells – Ricotta stuffed jumbo shells topped with marinara sauce & mozzarella cheese.

\$89.99 \$169.99

Chicken Parmesan- Large breaded chicken breasts covered with marinara sauce & topped with mozzarella cheese & served with pasta.

\$139.99 \$269.99

Chicken Marsala – Chicken breast sautéed with mushrooms in a Marsala wine sauce, served with rice or pasta.

\$139.99 \$269.99

Chicken Scampi - Julienne chicken strips sautéed in a garlic & white wine sauce served with rice or pasta

\$119.99 \$199.99

Chicken Tortellini – Tri-color cheese tortellini tossed in a garlic cream sauce & julienne chicken.

\$119.99 \$199.99

Chicken Picatta – Sautéed chicken breast in lemon caper & white wine sauce served with rice or pasta.

\$119.99 \$199.99

Chicken Chesapeake – Sautéed chicken breast with mushrooms, diced tomatoes topped with lump crabmeat in a sherry wine cream sauce, served with rice or pasta.

\$199.99 \$379.99

Casa Pasta Delight – Gulf shrimp, jumbo lump crabmeat and chicken sautéed in a rose cream sauce served over fettuccine.

\$199.99 \$379.99

Grouper Francese - Fresh caught local grouper sautéed with lemon, butter and white wine. Served with rice or pasta.

\$249.99 \$479.99

Shrimp Neuberg - Sautéed gulf shrimp & pasta tossed in a sherry wine sauce.

\$139.99 \$259.99

Shrimp Creole – Gulf shrimp slow cooked in a semi-spicy tomato sauce with celery, onions and peppers, served with rice.

\$139.99 \$259.99

Greek Style Baked Chicken & Potatoes -

Chicken baked golden brown with savory Greek spices, lemon, olive oil & oregano, served with a Greek salad

\$99.99 \$189.99

Shrimp & Grits- Palmetto Farms Stone Ground grits covered in a semi-spicy cream sauce with Andouille sausage and large shrimp.

Vegetarian Delights

Eggplant Parmesan – Breaded sliced eggplant layered with marinara sauce & topped with mozzarella cheese, served with pasta.

\$99.99 \$179.99

Pasta Primavera – Penne pasta tossed in house marinara, zucchini squash, peppers and mushrooms.

\$89.99 \$159.99

Spanakopita – Flaky phyllo dough filled with spinach, feta cheese & herbs, served with a Greek Salad.

\$99.99 \$189.99

Cappellini Pomodoro – Capellini tossed with tomato filets, fresh basil, garlic & olive oil.

\$89.99 \$159.99

SOUPS

MARYLAND CRAB SOUP - Spicy tomato stock with mixed vegetables & lump crabmeat, served with crackers.

QUART \$18

GALLON \$55

CREAM OF CRAB - A 'House Favorite' a rich creamy blend of real cream & spices with lump crabmeat.

QUART \$25

GALLON \$85

SIDES

HALF TRAY SERVES 8-10

FULL TRAY SERVES 20-25

RED SKIN POTATOES

\$30

\$55

BRUSSELS SPROUTS

\$30

\$55

STEAMED BROCCOLI

\$30

\$55

ASPARAGUS

\$30

\$55

GRILLED VEGETABLES

\$30

\$55

GREEN BEANS

\$30

\$55

MAC & CHEESE

\$50

\$95