

***Cascarelli's
of Albion***

***Catering Menu
517-629-3675***

***Prices subject to
change without
notice!***

**CASCARELLI'S
FAMOUS REDSKIN
PEANUTS AND
CASHEWS**

REDSKIN PEANUTS
\$6.00 / LB.
CASHEWS \$10.00 / LB.
ALMONDS \$10.00 / LB.
MACADAMEIAS \$14.00 / LB.

PIZZA BUFFET

PIZZA (quantity determined by # of guests &
priced per pizza)
SALAD BAR \$3.00 PER PERSON
BOWL OF SALAD
(CHOICE OF MATT C OR GARDEN \$45
EXOTIC OR CEASAR \$55)
BREAD STICKS \$5.99 per order
6 per order

DESSERTS

HOT APPLE CRISP \$3.25 PER
PERSON
HOT CHERRY COBBLER \$3.25
PER PERSON
LARGE HOMEMADE BROWNIES
\$1.00 EACH
HOMEMADE COOKIES \$ 1.00
EACH
CHOCOLATE CHIP OR PEANUT
BUTTER
BANANA SPLITS \$3.25 EACH
HOT BROWNIE SUNDAE \$3.25
EACH
ICE CREAM BAR \$3.95 PER
PERSON INCLDS(GUMMIE BEARS,
M&M, CHERRIES, CASCARELLI
PEANUTS CARAMEL, CHOCOLATE,
RASPBERRY TOPPINGS

Catering prices in Cascarelli's
Conference room are subject to 6%
sales tax, 18% gratuity and \$75.00
room charge. Catering prices to
your location are subject to 6%
sales tax and 10% gratuity.

LITE BUFFET

MEAT AND CHEESE TRAY - \$ 4.95 p.p

Hard salami, turkey , American & Swiss
cheese

Cut Into cubes served with crackers

HOT BEEF DIP \$45.00

SHRIMP P&D \$0.75 PER

SHRIMP

VEGETABLE TRAY - \$2.25 P.P

Broccoli, cauliflower, cucumbers, carrots,
portabella mushrooms with ranch dip

SEASONAL FRESH FRUIT –

\$2.95p.p

Cantaloupe, watermelon, grapes,
strawberries

CHICKEN WINGS - \$75.00 PER
PAN

100 per pan 1 pan serves 35 guests

JIM'S BBQ MEATBALLS -

\$75.00 PAN

250 per pan 1 pan serves 40 guests

CHIPS AND SALSA - \$35.00

Serves 35

HOME MADE PASTA SALAD -

\$45.00

Serves 30 – penne pasta, olive oil, onions,
tomatoes, cucumbers,

BAKED BEANS - \$45.00

Serves 30

HOMEMADE POTATO SALAD -

\$45.00

Serves 30 – Yukon gold potatoes, onions,
celery, egg, mayonnaise and mustard

HOME MADE MACARONI AND
CHEESE \$35.00

Serves 30

MINI CROISSANTS - \$2.25 PER
PERSON

Choice of ham, turkey, tuna salad or
chicken salad served with lettuce and
tomato

BOWL OF SALAD

Serves 30

Matt C \$45.00

Garden \$45.00

Cucumbers, tomatoes, cheese, cucumbers, onions
choice of dressing

Caesar \$55.00

Exotic \$55.00

Romaine, feta, dried cranberries, crushed pecans with
raspberry vinaigrette dressing

DINNER BUFFET

(choose two entrées for \$16.95 or
one entrée selection for \$13.95)

HAND SEASONED PRIME RIB

(add \$2)

ROAST BEEF IN AU JUS

SWISS STEAK

BAKED OR BBQ CHICKEN

BAKED TURKEY

CRAB STUFFED WHITE FISH

LASAGNA

STUFFED SHELLS (STUFFED WITH
RICOTTA)

RAVIOLI (MEAT OR CHEESE STUFFED)

CHICKEN PARMESAN

ACCOMPANIMENTS

Two entrée choose two

One entrée choose one

RED SKIN POTATOES

GARLIC RED SKIN MASHED

SEASONED CHEESY POTATOES

HOMEMADE MASHED

POTATOES WITH GRAVY

VEGETABLE MEDLEY

GLAZED CARROTS

GREEN BEANS WITH ONIONS &

MUSHROOMS

SALADS

Two entrée choose one

One entrée choose one

PASTA SALAD

REDSKIN POTATO SALAD

MATT C SALAD

EXOTIC SALAD

GARDEN SALAD

CAESAR

SEASONAL FRUIT SALAD

PASTA BUFFET

\$13.95 PER PERSON

SPAGHETTI WITH MEATBALLS

BAKED CHICKEN WITH

MOZZARELLA

LASAGNA (MEAT OR MEATLESS)

VEGETABLE MEDLEY

BOWL OF SALAD

(CHOICE OF MATT C, GARDEN,)