



CATERING MENU

APPETIZERS

Crab Dip | Creamy lump crab served with crackers | half tray - \$69 | full tray - \$120

Petite Crab Cakes | Appetizer portion of Our Famous Crab Cake, Served with Cocktail and Tartar | Market Price

Chicken Tenders | Lightly breaded and fried crispy served with honey mustard or BBQ | 50 pieces - \$60 | 100 pieces - \$120

Bruschetta | Diced tomatoes, onions and olives with EVOO and fresh basil served on garlic crostini | 50 pieces - \$39 | 100 pieces - \$79

Mozzarella Sticks | Half Moons, breaded and fried served with marinara sauce | 50 pieces - \$59 | 100 pieces - \$99

Meatballs | House made meatballs, baked and served in our house made marinara | 50 pieces - \$49 | 100 pieces - \$99

Buffalo Wings | Hot, Mild, Old Bay or BBQ served with Bleu cheese or Ranch with celery | 50 pieces - \$49 | 100 pieces - \$99

Mozzarella Caprese | Sliced tomato, topped with fresh Mozzarella and fresh basil with EVOO and Balsamic | \$4.99 per person

Steamed Shrimp | By the pound simmered in beer and onions with Old Bay and cocktail sauce | Market Price

Vegetable Tray | Broccoli, cherry tomatoes, carrots, celery, cucumbers and red and green peppers served with Ranch dressing | \$3.99 per person

Cheese Tray | Cheddar, Pepperjack, Swiss and Provolone cheese served with mustard | \$4.99 per person

SALADS

House Garden | Crisp Iceberg and field greens tossed with tomatoes, cucumbers, and green peppers served with your choice of dressing | medium (8-12) - \$32 | large (20-30) - \$49

Caesar Salad | Crisp Romaine with our house Caesar dressing with croutons and shredded Parmesan | medium (8-12) - \$35 | large (20-30) - \$59

Alpine Salad | Fresh spinach with cherry tomatoes, mushrooms and artichokes topped with croutons, feta cheese and pine nuts served with our house creamy dill dressing | medium (8-12) - \$62 | large (20-30) - \$97

Additions to Salads

Grilled Chicken | \$4 per person

Blackened Chicken | \$4 per person Colossal Crab Meat | Market Price

Grilled Jumbo Shrimp | Market Price Grilled Salmon | Market Price

Chef Salad | Our House Garden Salad topped with ham, turkey, salami, hard boiled eggs and Provolone | medium (8-12) - \$75 | large (20-30) - \$115

Greek Salad | Crisp Romaine and field greens with tomatoes, kalamata olives, cucumbers, red onion, green peppers, pepperoncini and feta cheese served with our house vinaigrette | medium (8-12) - \$40 | large (20-30) - \$70

Mesclun Salad | Field greens, cherry tomatoes, pine nuts and feta cheese tossed with our house creamy dill | medium (8-12) - \$62 | large (20-30) - \$97

SANDWICH PLATTERS

Boxed Lunch | Choice of tuna salad, chicken salad, turkey or, ham with cheese or brioche rolls, your choice of potato chips or Greek pasta salad and drink | \$8.99 per person

The Trio | A tray of chicken, tuna and shrimp salad served with assorted breads and potato chips or Greek pasta salad and drink | \$10.99 per person

The Buffet | A tray of our most popular sandwiches - turkey, ham with cheese, chicken, shrimp and tuna salad premade on assorted breads with lettuce and tomato with choice of Greek pasta salad or potato chips and drink | \$9.99 per person

The Wrapper | An assortment of our popular wraps (listed below) served with Greek pasta salad or potato chips and drink | \$9.99 per person

Turkey Health | Field greens, sprouts, tomatoes, cucumbers, roasted red peppers, Provolone and vinaigrette

Chicken Pesto | Grilled chicken, field greens, tomatoes, pesto and Provolone

Veggie | Oven roasted zucchini, squash, red and green peppers, field greens, tomatoes, sprouts, Provolone and vinaigrette

Chicken Caesar | Grilled chicken, Provolone, Romaine, and Caesar dressing

Greek Chicken | Grilled chicken, Romaine, tomatoes, cucumbers, olives, red onion, feta and vinaigrette

DESSERTS

Cookie Tray | Black bottoms, chocolate tops, oatmeal raisin and chocolate chip cookies | \$1.99 per person

Brownie Tray | Dense fudge brownies with powdered sugar | \$2.99 per person

Cannoli Tray | Vanilla cannoli cream inside crisp cannoli shell | \$3.49 per person

Rice Pudding | Housemade creamy custard style rice pudding | \$1.99 per person

Fruit Tray | Fresh cut pineapple, cantaloupe, and honey dew melon | \$3.99 per person



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SIDES A LA CARTE

Greek Pasta Salad | medium (10-20) - \$24.99 | large (25-35) - \$39.99

Homemade Mac & Cheese | medium (10-20) - \$28.99 | large (25-35) - \$45.99

Cole Slaw | medium (10-20) - \$19.99 | large (25-35) - \$32.99

Potato Salad | medium (10-20) - \$24.99 | large (25-35) - \$39.99

Greek Style Green Beans | medium (10-20) - \$35.99 |

large (25-35) - \$49.99

Mixed Vegetable Medley | medium (10-20) - \$32.99 |

large (25-35) - \$45.99

SPECIALTY ITEMS | BREAKFAST

The Early Riser | Assortment of fresh bagels with butter, cream cheese and jelly, muffins, danishes and fresh fruit served with regular and decaf coffee, and orange juice | \$7.99 per person

Morning Glory | Buffet Style - scrambled eggs, bacon, sausage, home fries, danishes, fresh fruit and bagels with cream cheese, butter, and jelly served with regular and decaf coffee and orange juice | \$10.99 per person

SPECIALTY ITEMS | BAKED POTATO BAR

Served with sides of steamed broccoli, butter, fresh bacon bits, cheddar cheese, and sour cream. Served with Garden Salad | \$8.99 per person

Coca-Cola Products | 20 oz. or 2 liter - Coke, Diet Coke, Sprite, Seagram's Ginger Ale, Gold Peak Iced Tea, Dasani Water

SOUPS

Cream of Crab | Quart - \$25 | Gallon - \$96

Maryland Crab | Quart - \$17 | Gallon - \$90

ENTREES | SERVED WITH HOUSE GARDEN SALAD AND GARLIC BREAD

Half Pan (serves 12-15) | *Full Pan* (serves 20-30)

Casa Mia's Famous Colossal Crab Cakes | 6 oz. or 8 oz. of our Famous Family Crab Cake recipe using only the best colossal crab meat | Market Price

Lasagna | House specialty - layers of pasta, meat sauce, ricotta cheese, marinara and mozzarella cheese | half - \$80 | full - \$150

Vegetable Lasagna | Baked with roasted vegetables, marinara and mozzarella cheese | half - \$75 | full - \$140

Baked Ziti | Penne pasta tossed with marinara, parmesan and ricotta cheese and topped with mozzarella and baked | half - \$70 | full - \$130

Penne Bolognese | Penne pasta sautéed with ground beef, cream, marinara, basil, oregano and garlic | half - \$85 | full - \$160

Penne Arrabiata | Sun-dried tomatoes, mushrooms, green and red peppers, red onion, fresh herbs, olive oil, garlic served with penne pasta | half - \$85 | full - \$160

Spa Pasta | Julienne vegetables, garlic, olive oil and parmesan cheese tossed with penne pasta | half - \$75 | full - \$140

Penne Pomodoro | Penne tossed with tomato filets, fresh basil, garlic and olive oil | half - \$79 | full - \$149

Chicken Parmesan | Breaded chicken breasts topped with mozzarella cheese and marinara served with penne pasta | half - \$85 | full - \$160

Chicken Marsala | Julienne chicken sautéed with mushrooms in a delicate marsala wine sauce with penne pasta or rice | half - \$85 | full - \$160

Chicken Scampi | Julienne chicken sautéed with white wine, garlic and lemon served with penne pasta | half - \$85 | full - \$160

Chicken Tortellini | Julienne chicken sautéed in garlic cream sauce with tri-colored cheese filled tortellini | half - \$85 | full - \$160

Chicken Florentine | Julienne chicken, spinach, sun-dried tomatoes, and mushrooms sautéed in garlic and olive oil topped with feta cheese over penne pasta | half - \$85 | full - \$160

Chicken Piccata | Julienne chicken sautéed in a lemon white wine sauce with capers over penne pasta | half - \$85 | full - \$160

Chicken Chesapeake | Julienne chicken, mushrooms and tomatoes, sautéed in a sherry cream sauce with colossal crab meat over penne pasta or rice | half - \$115 | full - \$210

WOODOO Pasta | Blackened chicken and tri colored peppers sautéed in a Cajun cream sauce served over penne pasta | half - \$85 | full - \$160

Shrimp Scampi | Jumbo shrimp sautéed in a white wine and garlic sauce with lemon served over penne pasta or rice | half - \$115 | full - \$200

Shrimp Neuberger | Jumbo shrimp sautéed with colossal crab meat in a sherry wine cream sauce served over penne pasta or rice | half - \$135 | full - \$220

Shrimp Creole | Jumbo shrimp, diced onions, green peppers and celery sautéed in a spicy tomato sauce served over penne pasta or rice | half - \$115 | full - \$200

Spanakopita | Flaky phyllo dough filled with spinach, feta cheese and herbs | half - \$85 | full - \$160

Casa Pasta | Jumbo shrimp, colossal crabmeat and chicken sautéed in a rose cream sauce served over penne pasta or rice | half - \$135 | full - \$220