

## Catering by Casona



Whether you are in need of a last minute lunch for five, hors d'oeuvres for fifty, or dinner for three hundred, Casona will accommodate your needs in our charming restaurant, your home, offsite venue or your place of business. Enjoy fresh portions of our unique menu selections, and a beautiful presentation that is prepared and presented on time.

Our catering packages are just an overview of our offerings. We are happy to create customized menus tailored to your event, tastes and budget. We also offer extensive gluten-free and vegetarian menus and we will work with you to meet any special menu needs.

Need a venue for your breakfast or lunch meeting? Call us... Casona offers a unique setting with varied choices perfect for business events, training, meetings or employee lunches. We take the stress out of event planning and allow you to focus on your business.

Served family style, our packages are also available as a buffet or as a sit down event for additional cost. Depending on day and time, for an additional cost, the entire restaurant may be utilized for your event.

*Committed to excellence, we will exceed your expectations, making your event an affair your guests won't forget.*

Private Party Rooms • Outdoor Dining • Main Dining Room Seating  
Game room featuring pool table, darts, music & karaoke



**Corporate Event**

**Wedding**

**Shower**

**Bar/Bat Mitzvah**

**Luncheon**

**Birthday**

Casona of Collingswood  
563 Haddon Avenue • Collingswood NJ 08108  
856.854.5555 • [www.mycasona.com](http://www.mycasona.com) • [mark@mycasona.com](mailto:mark@mycasona.com)

*GF – gluten free*

## **Brunch Package** Prices start at 25.00 per person plus 7% sales tax & 20% gratuity

Includes choice of 2 Appetizers, 1 Soup or Salad, 3 Entrees, Dessert, fountain sodas, coffee & tea

### **Appetizers**

*(Choose 2)*

**Yuca Frita** *GF* Yuca "fries", fresh guacamole & mojo garlic sauce

**Empanadas** Served in crisp fried flour shell  
**de Pollo** - seasoned chicken  
**de Queso** - chihuahua cheese  
**de Carne** - ground beef, onion & pepper

**Pizzas** Served on flour tortilla

**Cuban** - grilled chicken, Creole tomato sauce, chorizo & cheese

**Mexican** - shrimp, mole sauce, cherry tomato, onion & cilantro salad

**Vegetarian** - black beans, tomatoes

### **Soups / Salads**

*(Choose 1)*

grilled chicken breast, grilled shrimp or grilled beef may be added to any salad for additional cost

**Ensalada Mixta** *GF* Spring mix, heart of romaine, heart of palm, cherry tomato, grilled corn, diced fresh pineapple with cherry vinaigrette

**Ensalada Caesar** Cuban bread croutons, caesar dressing & parmesan cheese crispeta

**Ensalada Tropical** *GF* Red onions, heart of romaine, avocado, mango & cilantro vinaigrette

**Sopa de Frijoles Negros** *GF* Traditional black bean soup with Mariquita chips

**Tomato Soup** *GF w/o bread* Served with toasted bread & grated parmesan cheese

### **Entrees**

*(Choose 3)*

**Arepa Eggs Benedict** *GF* Two poached eggs with yellow corn arepa, chorizo, sautéed spinach & chipotle hollandaise sauce

**Churrasco Steak & Eggs** *GF* Skirt steak with two eggs any style, chimmichuri sauce & arepa

**Casona Breakfast** *GF* Cuban shredded beef, arepa, scrambled eggs, tropical cheese & black beans

**Huevos Habaneros** *GF* Havana-style eggs served with chorizo, arepa, sautéed onions & tricolored peppers

**Huevos Rancheros** *GF* Corn tortilla with black beans, cheddar cheese, avocado, pico de gallo, & two eggs any style, sour cream, avocado sauce & ranchero sauce

**Aprepas Rellenas** *GF* Choice of stuffed cornmeal patties: Lechon (citrus-pork), Ropa Vieja (shredded steak), Reina Pepiada (avocado chicken) or Queso Tropical (tropical cheese)

**Waffle Tropical** Belgian waffle served with wild berry, guava syrup & Canadian bacon

**French Toast** Challan bread, wild berry & guava syrup with pan-seared bacon

**Elena Ruth** Challan bread with turkey, cream cheese & guava marmalade Spring mix, heart of romaine, heart of palm, cherry tomato, grilled corn, diced fresh pineapple with cherry vinaigrette

## Lunch Package

Prices start at 25.00 per person plus 7% sales tax & 20% gratuity

Includes choice of 2 Appetizers, 1 Soup or Salad, 3 Entrees, Dessert, fountain sodas, coffee & tea

### Appetizers

(Choose 2)

**Yuca Frita** GF Yuca "fries", fresh guacamole & mojo garlic sauce

**Empanadas** Served in crisp fried flour shell  
**de Pollo** - seasoned chicken  
**de Queso** - chihuahua cheese  
**de Carne** - ground beef, onion & pepper

**Pizzas** Served on flour tortilla

**Cuban** - grilled chicken, creole tomato sauce, chorizo & cheese

**Mexican** - shrimp, mole sauce, cherry tomato, onion & cilantro salad

**Vegetarian** - black beans, tomatoes

### Soups / Salads

(Choose 1)

grilled chicken breast, grilled shrimp or grilled beef may be added to any salad for additional cost

**Ensalada Mixta** GF Spring mix, heart of romaine, heart of palm, cherry tomato, grilled corn, diced fresh pineapple with cherry vinaigrette

**Ensalada Caesar** Cuban bread croutons, Caesar dressing & parmesan cheese crispeta

**Ensalada Tropical** GF Red onions, heart of romaine, avocado, mango & cilantro vinaigrette

**Sopa de Frijoles Negros** GF Traditional black bean soup with Mariquita chips

**Tomato Soup** GF w/o bread Served with toasted bread & grated parmesan cheese

### Entrees

(Choose 3)

**Beef Burrito** Beef with rice, black bean puree, avocado, lettuce, tomato, tropical cheese with red & green sauce

**Chicken Burrito** Chicken with rice, red bean puree, avocado, lettuce, tomato, tropical cheese & chipotle sauce

**Vegetarian Burrito** Black beans, with avocado, lettuce, tomato, tropical cheese & chipotle sauce

**Habana Maduro** GF Ripened fried whole plantain topped with cheddar, chihuahua & monterey cheeses with choice of: Seasoned Chicken, Ropa Vieja or Lechon

**Nacho-Style Mariquitas** GF Fried plantain slices with choice of citrus marinated pork, chicken or seasoned ground sirloin, peppers, olives, raisins, swiss cheese

**Ropa Vieja** GF Pulled flank steak in Creole sauce with white rice & sweet plantains

**Huevos Rancheros** GF Corn meal tortilla with black beans, cheddar cheese, avocado & ranchera sauce, pico de gallo with two eggs any style

**Pechuga de Pollo al Ajillo** GF Chicken breast in a garlic sauce with caramelized onions, spinach & grilled corn meal patty

**Lechon Asado** GF Citrus-Marinaded pork slow roasted Cuban style with white rice & maduros

**Arroz con Pollo Cubano** Chicken breast chorizo, olives, beer reduction, saffron rice, green peas

**Eggplant Lasagna** Grilled eggplant with tomato coulis, tomato cocase, buffalo mozzarella, parmesan cheese & spring salad

**Grilled Vegetables Napoleon** Marinated in balsamic vinegar reduction served with spinach, mushroom ragout gout, tomato coulis & basil

# Dinner Package One

Prices start at 30.00 per person plus 7% sales tax & 20% gratuity  
includes choice of 2 Appetizers, 1 Soup or Salad, 3 Entrees, Dessert, fountain sodas, coffee & tea

## Appetizers

(Choose 2)

**Yuca Frita** GF Yuca "fries", fresh guacamole & mojo garlic sauce

**Empanadas** in crisp fried flour shell

**de Pollo** - seasoned chicken

**de Queso** - chihuahua cheese

**de Carne** - ground beef, onion & pepper

**Pizzas** Served on flour tortilla

**Cuban** - grilled chicken, creole tomato sauce, chorizo & cheese

**Mexican** - shrimp, mole sauce, cherry tomato, onion & cilantro salad

**Vegetarian** - black beans, tomatoes & corn with barbeque & chihuahua, cheddar, monterey jack cheeses

**Tequenos** Wheat flour fried dough sticks stuffed with melted tropical cheese with tomatillo, red sauce & chipotle mayonnaise

**Pico de Gallo** GF Tomato, onion, cilantro, jalapeno, lime juice & olive oil with tortillas or mariquitas

**Quesadillas** GF request corn tortilla Choice of pork, beef or chicken with cheese, sour cream & avocado sauce

## Soups / Salads

(Choose 1)

**Ensalada Mixta** GF Spring mix, heart of romaine, heart of palm, cherry tomato, grilled corn, diced fresh pineapple with cherry vinaigrette

**Ensalada Caesar** Cuban bread croutons, Caesar dressing & parmesan cheese crispeta

**Sopa de Frijoles Negros** GF Black bean soup

**Tomato Soup** GF without bread Served with toasted bread & grated parmesan cheese

## Entrees

(Choose 3)

**Ropa Vieja** GF Pulled flank steak in a Creole sauce, white rice, ringed with maduros

**Lechon Asado** GF Citrus-marinated pork, slow roasted Cuban-style with white rice & maduros

**Mexican Chicken** GF Grilled chicken breast marinated in mole sauce served with black beans

**Grilled Filet of Salmon** GF Served with fufu, cilantro yuca fumet & chayote salad

**Cuban Vegetarian** GF Yuca, sweet plantains, black beans, tostones & white rice & mojo sauce

## Desserts

(Choose 1)

**Chocolate, Carmel or Coconut Flan** GF  
**Tres Leches**



## Dinner Package Two

Prices start at 40.00 per person plus 7% sales tax & 20% gratuity  
includes choice of 2 Appetizers, 1 Soup or Salad, 3 Entrees, Dessert, fountain sodas, coffee & tea

### Appetizers

(Choose 2)

**Yuca Frita** GF Yuca "fries", fresh guacamole & mojo garlic sauce

**Empanadas** in crisp fried flour shell

**de Pollo** - seasoned chicken

**de Queso** - chihuahua cheese

**de Carne** - ground beef, onion & pepper

**Pizzas** Served on flour tortilla

**Cuban** - grilled chicken, Creole tomato sauce, chorizo & cheese

**Mexican** - shrimp, mole sauce, cherry tomato, onion & cilantro salad

**Vegetarian** - black beans, tomatoes & corn with barbeque & chihuahua, cheddar, monterey jack cheeses

**Tequenos** Wheat flour fried dough sticks stuffed with melted tropical cheese with tomatillo, red sauce & chipotle mayonnaise

**Pico de Gallo** GF Tomato, onion, cilantro, jalapeno, lime juice & olive oil with tortillas or mariquitas

**Quesadillas** GF request corn tortilla Choice of pork, beef or chicken with cheese, sour cream & avocado sauce



### Soups / Salads

(Choose 1)

**Ensalada Mixta** GF Spring mix, heart of romaine, heart of palm, cherry tomato, grilled corn, diced fresh pineapple with cherry vinaigrette

**Ensalada Caesar** Cuban bread croutons, Caesar dressing & parmesan cheese crispeta

**Sopa de Frijoles Negros** GF Black bean soup

**Tomato Soup** GF without bread Served with toasted bread & grated parmesan cheese

### Entrees

(Choose 3)

**Churrasco Steak** GF Outside skirt steak served with yuca frita, mushrooms ragout, chimichurri & guacamole

**Lechon Asado** GF Citrus-marinated pork, slow roasted cuban-style with white rice & maduros

**Chicken Molunteno** Chicken breast in mole sauce with chilaquiles, queso fresco, green sauce, sour cream, topped with cherry tomato & red onion salad

**Chilean Sea Bass** GF Chipotle mash potatoes, sweet peas, fumet, cilantro, red onion & cherry tomato salad

**Grilled Vegetables Napoleon** Marinated in balsamic vinegar reduction served with spinach, mushroom ragout, tomato coulis & basil

### Desserts

(choose 1)

**Chocolate, Carmel or Coconut Flan** GF  
**Tres Leches**

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## Dinner Package Three

Prices start at 55.00 per person plus 7% sales tax & 20% gratuity  
includes choice of 2 Appetizers, 3 Entrees, 1 Soup or Salad, Dessert, fountain sodas, coffee & tea

### Appetizers

(Choose 3)

**Guacamoles** Served with corn tortillas plantain chips:  
**Traditional GF** Tomato, roasted jalapeno, cilantro, red onion, olive oil & lime juice

**Crab GF** Crab, nopals & red sauce

**Guacagamba GF** Shrimp & grapefruit

**Roasted Tomatillo GF** Roasted jalapeño, onion, garlic & tomatillo

**Habana Maduro GF** Ripened fried whole plantain topped with Cheddar, Chihuahua & Monterey cheeses, sour cream & avocado sauce with choice of: seasoned chicken, ropa vieja or lechon

**Ceviche de Camarones GF** Citrus marinated shrimp, red onion, mango, peppers, celery & plantain chips

**Spicy Garlic Mussels GF** Mussels, tomatoes, garlic, roasted jalapeño & white wine

**Mini Beef Skewers** With chimichurri sauce

**Mini Cachapa** Yellow corn meal patty with tropical cheese

**Mini Reina Pepiada** Corn meal patty with chicken on avocado

### Soups / Salads

(Choose 1)

**Ensalada Mixta GF** Spring mix, heart of romaine, heart of palm, cherry tomato, grilled corn, diced fresh pineapple with cherry vinaigrette

**Ensalada Caesar** Cuban bread croutons, caesar dressing & parmesan cheese crispeta

**Sopa de Frijoles Negros GF** Black bean soup

**Tomato Soup GF without bread** Served with toasted bread & grated parmesan cheese

### Entrees

(Choose 3)

**Roasted Filet Mignon** With sautéed spinach & celery root fondue with lemon almond sauce

**Red Snapper** With angel hair pasta & oyster caviar sauce

**Lasagnette** Grilled eggplant napoleon with basil mozzarella and tomato coulis

**Paella GF A Customer Favorite!** Saffron rice, bay scallops, clams, mussels, shrimp, chorizo, chicken breast, calamari, green peas & lobster

**Pollo Criollo GF** Grilled breast of chicken with sautéed spinach, new potatoes, pearl onions & anise sauce

### Desserts

(choose 1)

**Chocolate, Carmel or Coconut Flan GF**  
**Tres Leches**



## Testimonials



*"Recently my daughter had us to her home for a dinner catered by you. Everything was delicious, but the paella was super special. We've eaten many types of paella, but yours was one of the best we've ever had. Congratulations on putting out a super meal!" Janice P*

*...seriously, your staff was wonderful to deal with, & did a great job with their presentation and service. ... I am recommending you to my friends, and look forward to you getting more of our favorite "Blackberry Sage" Republic of Tea... William B*

*The presentation was elegant, the cuisine delicious & the staff impeccable! Great Job! ... Jerry Chambers - Collingswood Volunteer Party*

*Karen and I can't thank you enough for your help in making (our wedding) a day we'll never forget... for all the right reasons! Kyle F. - Wedding at Casona*



*We have dined at Casona several times over the past year. We had friends join us this time who hadn't dined at Casona. They raved about the food, the service & the atmosphere. Thank you for a very enjoyable brunch. We will see you again, soon. Rich G.*

*.. my wife & I had a wonderful time Saturday evening at your restaurant. It was my wife's birthday & she said it was one of the nicest dates we had in four years! So, thanks for that. The service was excellent & the food was incredible. We look forward to dining with you again. Mike C.*



*Mark, just wanted to give our compliments on the delicious food you served last Friday night! You did an outstanding job with the menu selection & the set-up. The 'leche' cake for dessert was the best way to end the meal. I have enjoyed that cake very much.... especially having had it donated to Proud Neighbor's Porch Brunch upon several occasions, & was lucky enough to be working at the houses that received it for one of their desserts! Thank you for your contribution to a very fine evening.... Barbara H - Collingswood Volunteer Party*



*I have eaten Cuban/Latin food all of my life & I can tell you that this is the real deal! My three girlfriends & I have a dinner night out every few months & we had a fantastic dining experience at Casona this past Saturday evening. The restaurant is gorgeous! It has a lot of character & the setting is relaxing & comfortable. The Latin background music really added to the ambiance. It was a fairly cold evening so sitting next to the fireplace was the perfect place. The food was fantastic! W. Mai*