

Casablanca

An American Piano Bar
and Restaurant

BANQUET MENU



3049 Alhambra St, Fort Lauderdale, FL 33304

954.764.3500

LUNCH MENU

Option 1 • \$24 Per Person

Your Choices Include:

Mimosa, Champagne, House Wine or Bloody Mary
(1 per person)

ENTRÉES

CHICKEN COBB SALAD

romaine lettuce, chopped eggs, tomatoes, bacon,
avocado, crumbled blue cheese

LIME CILANTRO FISH TACOS

soft tortillas, cabbage slaw, pico de gallo, avocado,
jalapenos, rice & beans

MEDITERRANEAN SALAD WITH CHICKEN *(optional)*

blend of greens, kalamata olives, roasted peppers, tomatoes,
feta cheese, cucumbers, hummus and pita bread

PAN ROASTED SALMON

with sautéed spinach, baby tomatoes and a dill lemon sauce

WALNUT CHICKEN

encrusted with goat cheese & walnuts, garlic spinach,
whipped potatoes, balsamic reduction, sundried tomato pesto

*includes coffee, soft drinks and iced tea
Plus 20% Gratuity & Sales Tax 7%*

LUNCH MENU

Option 2 • \$35 Per Person

Guest choice for all courses.

APPETIZER

BABY GREENS

sliced tomato, imported olives, bleu cheese & house vinaigrette

CRISPY CALAMARI

cherry peppers, shaved scallions, lemon thyme aioli

ENTRÉES

PAN ROASTED SCOTTISH SALMON

garlic sautéed spinach, marinated baby tomatoes

CHICKEN PENNE PASTA

toasted garlic, baby spinach, plum tomatoes, pecorino cheese,
basil pesto cream sauce

CHAR SUI GLAZED SHORTRIB

coconut scented rice, charred pineapple salsa

DESSERT

KEY LIME PIE

MASCARPONE CHEESECAKE

includes coffee, soft drinks and iced tea

Plus 20% Gratuity & Sales Tax 7%

LUNCH MENU

Option 3 • \$43 Per Person

Guest choice for all courses.

APPETIZER

JUMBO SHRIMP COCKTAIL

baby greens, vine ripe tomato & cocktail sauces

CRISPY CALAMARI

cherry peppers, shaved scallions, lemon thyme aioli

SALADS

BABY GREENS

sliced tomato, imported olives, bleu cheese & house vinaigrette

CAESAR SALAD

romaine hearts, croutons, cracked pepper & reggiano

ENTRÉES

PAN ROASTED SCOTTISH SALMON

garlic sautéed spinach, baby tomatoes, honey-dill yogurt sauce.

WALNUT CHICKEN

encrusted with goat cheese & walnuts, garlic spinach, whipped potatoes, balsamic reduction, sundried tomato pesto

CHAR SUI GLAZED SHORTRIB

coconut scented rice, charred pineapple salsa

DESSERT

KEY LIME PIE

AMARETTO CHEESECAKE

includes coffee, soft drinks and iced tea

Plus 20% Gratuity & Sales Tax 7%

DINNER MENU

Option 1 • \$60 Per Person

Guest choice for all courses.

APPETIZER

JUMBO SHRIMP COCKTAIL

baby greens, vine ripe tomato & cocktail sauces

CRISPY CALAMARI

cherry peppers, shaved scallions, lemon thyme aioli

SALADS

BABY GREENS

sliced tomato, imported olives, bleu cheese & house vinaigrette

CAESAR SALAD

romaine hearts, croutons, homemade caesar dressing, parmesan reggiano

ENTRÉES

EGGPLANT RAVIOLI

goat cheese, roasted garlic, baby arugula, chick pea salad, scallion oil

FRESH DILL CRUSTED BAKED NORWEGIAN SALMON

garlic sauteed spinach, baby tomatoes, lemon honey yogurt

WALNUT CHICKEN

encrusted with goat cheese & walnuts, garlic spinach, whipped potatoes, balsamic reduction, sundried tomato pesto

CHAR SUI GLAZED SHORTRIB

coconut scented rice, charred pineapple salsa

DESSERT

KEY LIME PIE or MASCARPONE CHEESECAKE

includes coffee, soft drinks and iced tea

Plus 20% Gratuity & Sales Tax 7%

DINNER MENU

Option 2 • \$70 Per Person

Guest choice for all courses.

APPETIZER

CRISPY CALAMARI

cherry peppers, shaved scallions, lemon aioli

JUMBO SHRIMP COCKTAIL

baby greens, vine ripe tomato & cocktail sauces

SEARED RARE AHI TUNA

togarashi dusted tuna, shaved carrots, cucumber, kimchee, sweet soy glaze

SALADS

BABY GREENS

sliced tomato, imported olives, bleu cheese & house vinaigrette

CAESAR SALAD

romaine hearts, croutons, homemade caesar dressing, parmesan reggiano

ENTRÉES

WALNUT CHICKEN

encrusted with goat cheese & walnuts, garlic spinach, whipped potatoes, balsamic reduction, sundried tomato pesto

FRESH DILL CRUSTED BAKED NORWEGIAN SALMON

garlic sautéed spinach, baby tomatoes, lemon honey yogurt

BLUE CRAB CRUSTED MAHI

pan roasted, whipped potatoes, julienne vegetables, beurre blanc sauce, chives

GRILLED NEW YORK STEAK

14-ounce aged certified black angus, whipped potatoes, fried onion haystack, grilled asparagus, veal demi-glace

DESSERT

KEY LIME PIE or MASCARPONE CHEESECAKE

includes coffee, soft drinks and iced tea

Plus 20% Gratuity & Sales Tax 7%

DINNER MENU

Option 3 • \$75 Per Person

Guest choice for all courses.

APPETIZER

JUMBO SHRIMP COCKTAIL

baby greens, vine ripe tomato & cocktail sauces

SEARED RARE AHI TUNA

togarashi dusted tuna, shaved carrots, cucumber, kimchee, sweet soy glaze

JUMBO LUMP CRAB CAKE

roasted corn, black bean salsa, garlic chili aioli

SALADS

BABY GREENS

sliced tomato, imported olives, bleu cheese & house vinaigrette

CAESAR SALAD

romaine hearts, croutons, homemade caesar dressing, parmesan reggiano

ENTRÉES

WALNUT CHICKEN

encrusted with goat cheese & walnuts, garlic spinach, whipped potatoes, balsamic reduction, sundried tomato pesto

BLUE CRAB CRUSTED MAHI

pan roasted, whipped potatoes, julienne vegetables, beurre blanc sauce, chives

GRILLED SWORDFISH

whipped potatoes and asparagus

PEPPERCORN DUSTED FILET MIGNON

whipped potatoes, grilled asparagus, gorgonzola cream, port-wine demi-glace

DESSERT

KEY LIME PIE or MASCARPONE CHEESECAKE

includes coffee, soft drinks and iced tea

Plus 20% Gratuity & Sales Tax 7%

COCKTAIL RECEPTION MENU

PLATTERS

Priced Per Tray/Platter • Feeds 30 people

ASSORTED SEASONAL FRUIT with fresh berries \$125.00 ea.

ASSORTED CHEESE TRAY with toasted baguette \$150.00 ea.

ROASTED VEGETABLE TRAY with house made hummus \$150.00 ea.

WHOLE BAKED BRIE CHEESE IN PHYLLO DOUGH with toasted baguette \$200.00 ea.

PASS AROUND HORS D'OEUVRES

3 item maximum / minimum of 30 pieces of item

ANGUS BEEF SLIDERS with crispy onions & swiss cheese \$3.50 pp.

CHILLED SHRIMP COCKTAIL with assorted sauces & lemon \$4.00 pp.

MINI CRAB CAKES with lemon remoulade & micro greens \$4.00 pp.

BAMBOO CHICKEN SKEWERS with sweet soy wasabi sauce \$2.75 pp.

SEARED STRIP STEAK ON PESTO CROSTINI with balsamic & gorgonzola \$3.75 pp.

SEARED TUNA SASHIMI with wasabi & micro greens on wonton chip \$3.75 pp.

TOMATO BRUSCHETTA ON PARMESAN CROSTINI with balsamic & basil \$2.00 pp.

PROSCIUTTO WRAPPED ASPARAGUS SPEARS with roasted garlic aioli \$3.50 pp.

HOUSE MADE HUMMUS with feta cheese & roasted peppers on a cracker \$2.25 pp.

SMOKED SALMON with capers, dill & crème fraiche on crostini \$3.50 pp.

CRISPY FRIED SPINACH & RICOTTA CHEESE RAVIOLI with marinara & basil \$2.75 pp.

Plus 20% Gratuity & Sales Tax 7%

BAR PACKAGES

BEER & WINE

DOMESTIC & CRAFT BEERS / HOUSE WINES

\$25 per person for 2 hours • Each additional hour \$13 per person

LEVEL 1

WELL LIQUORS

DOMESTIC & CRAFT BEERS / HOUSE WINES

\$32 per person for 2 hours • Each additional hour is \$13 per person

LEVEL 2

CALL LIQUORS

DOMESTIC & CRAFT BEERS / HOUSE WINES

\$35 per person for 2 hours • Each additional hour \$15 per person

LEVEL 3

PREMIUM LIQUORS

DOMESTIC & CRAFT BEERS / HOUSE WINES

\$38 per person for 2 hours • Each additional hour is \$17 per person.

*All mixers are included in above pricing with the exception of Red Bull and Ginger Beer.
Packages exclude specialty drinks, shots and frozen drinks.*

Plus 20% Gratuity & Sales Tax 7%