



📍 16950 Jog Road - Delray Beach, 33446
(Shoppes at Addison Place)



Welcome to Casalina!

We are honored that you have considered **Casalina Ristorante Italiano** for hosting your upcoming event. Whether you're planning a **wedding rehearsal**, an elegant **gala**, a **business awards dinner**, or a **birthday** gathering with **friends**, Casalina brings the essence of **Italy** to every occasion.

Our **Delray Beach** location offers **authentic Italian cuisine** in a sophisticated setting that transports your guests straight to Italy.

Inside this brochure, you'll find everything you need to plan a seamless and **unforgettable event**, from prix fixe menu options to private dining details.

We look forward to welcoming you to Casalina!

Benvenuti!

Casalina Ristorante Italiano is located at
16950 Jog Road, Delray Beach in Shoppes at Addison Place.



Venue Capacity & Amenities

The venue space offers different solutions for both sit-down dinners, buffet style or passed receptions. The numbers below reflect the restaurant's capacity for sit-down dinners.

We offer Valet parking (street parking available in the mall).
We can also provide music entertainment.

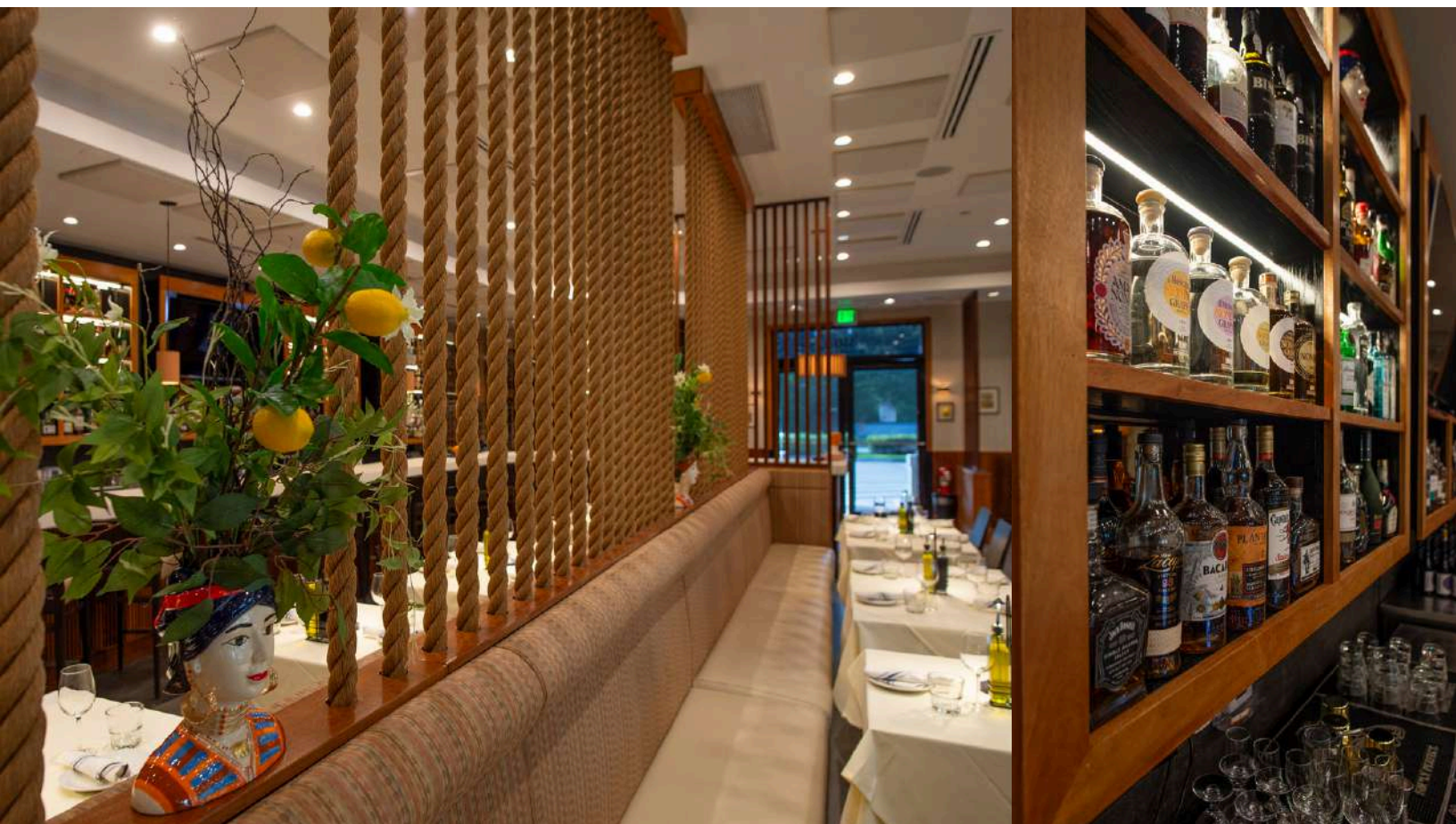
Full Venue Buyout – private use of the entire venue available.





Main dining Room

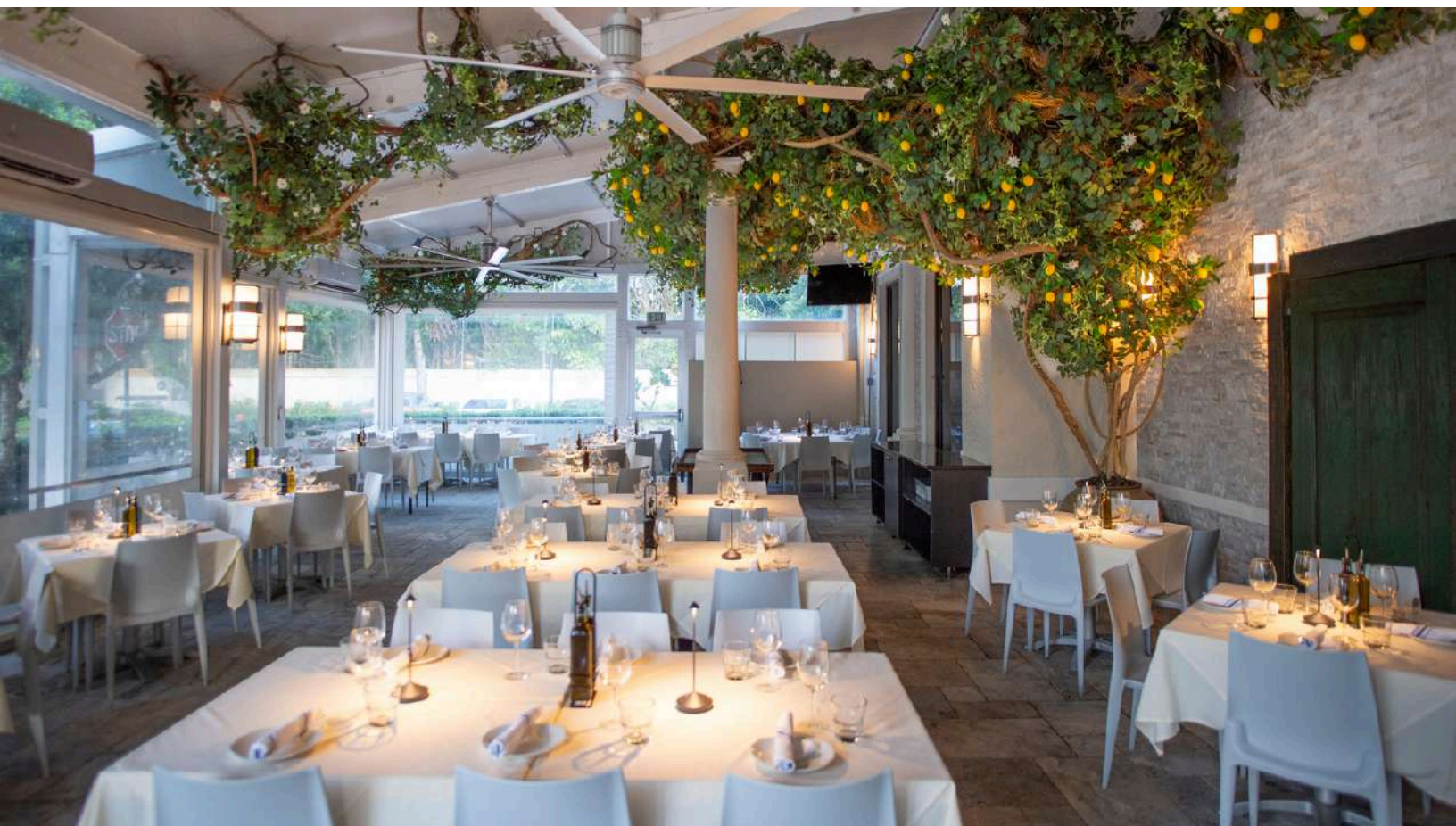
The Main Dining Room can accommodate groups of up to 110 people plus 18 bar stools.





Covered patio

The Covered Patio can accommodate groups of up to 150 people.





Sogno d'Estate

SUMMER MENU



Appetizer

Served individually | Preselect two

ZUPPA ORTOLANA

diced zucchini, carrots, celery, onions, green peas, potatoes, cannellini beans, vegetable broth

CAESAR SALAD

romaine hearts, croutons, shaved parmigiano, caesar dressing

EGGPLANT ROLLATINI

ricotta, spinach, parmigiano, mozzarella, marinara sauce

VONGOLE OREGANATA

oreganata aromatic breadcrumbs, lemon sauce, fresh parsley

Entrée



Served individually | Preselect two

LEMON GLAZED SALMON

Norwegian salmon, lemon glaze, served with green beans

CHICKEN ALLA MATTIA

Pan seared chicken breast, eggs, parmigiano, lemon sauce, served with garlic oil and spinach

SPAGHETTI CARBONARA

Guanciale, egg yolk, black pepper, grated pecorino cheese

GRILLED STRIPLOIN

10 oz angus, fresh herbs, evoo, served with fingerling potatoes



Dessert

Served individually | Preselect one

CARROT CAKE

pistachio, crushed pineapple, cream cheese glaze

BOMBA AL CIOCCOLATO

whipped cream, mixed berries

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

\$48 per person | taxes and 23% gratuity are not included



Sorrento



Appetizer for the Table

Served family style

VEAL MEATBALLS

Topped with ricotta cheese, served with marinara sauce

FRITTO MISTO

Crispy calamari, shrimp, served with marinara sauce

CLASSIC CAESAR SALAD

Romaine heart, croutons, caesar dressing, shaved parmigiano cheese

Entrée



Served individually | Preselect three

RIGATONI BOLOGNESE

Our traditional ragu sauce, herbs, parmigiano cheese

CHICKEN PARMIGIANA

Breaded chicken breast, topped with tomato sauce, mozzarella, served with linguine pasta

BRANZINO

Pan-seared branzino, served with grilled vegetables, tartar sauce

VEAL SCALOPPINE MARSALA

Pan-seared sliced veal, marsala wine, wild mushrooms, demi-glace, served with garlic oil spinach



Dessert

Served individually | Preselect two

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

ALMOND CAKE

House-made almond cake, gelato

BOMBA AL CIOCCOLATO

Whipped cream, mixed berries

\$58 per person | taxes and 23% gratuity are not included





Positano



Appetizer for the table

Served family style | Preselect three

VONGOLE OREGANATA

Oreganata aromatic breadcrumbs, lemon sauce, parsley

VEAL MEATBALLS

Topped with ricotta cheese, served with marinara sauce

CAPRESE

Fresh buffalo mozzarella, sliced tomatoes, basil

GORGONZOLA & PEAR SALAD

Radicchio, frisée, romaine, pear, gorgonzola, Italian dressing

CARPACCIO DI MANZO

Thin sliced prime beef, frisée salad, grape tomatoes, shaved grana padano, house dressing

Entree

Served individually | Preselect three

SPAGHETTI CARBONARA

Guanciale, egg yolk, black pepper, grated pecorino cheese

RIGATONI BOLOGNESE

Our traditional ragu sauce, herbs, parmigiano cheese

RISOTTO PORCINI

Carnaroli rice, porcini mushrooms, parmigiano cheese

BRANZINO

Pan-seared branzino, served with grilled vegetables, tartar sauce

NEW YORK STEAK

Pan seared 12oz 100% grass-fed new zealand turner strip, shallots, crispy sage, served with rosemary barrel potatoes



Dessert

Served individually | Preselect two

TIRAMISU

Mascarpone cream, espresso-soaked lady fingers and cocoa

STRAWBERRY PANNA COTTA

Vanilla panna cotta, strawberry coulis

BOMBA AL CIOCCOLATO

Whipped cream, mixed berries

\$72 per person | taxes and 23% gratuity are not included





Capri



Appetizer for the Table

Served family style | Preselect three

VEAL MEATBALLS

Topped with ricotta cheese, served with marinara sauce

SAUTÉED BAY SCALLOPS

Champagne, grape tomatoes, zucchini, guazzetto sauce

SALMONE AFFUMICATO

Smoked salmon, capers, red onion, lemon dressing, lettuce salad

FIORI DI ZUCCA

Fried zucchini flowers filled with ricotta cheese, mascarpone, tomato sauce, spicy aioli

Primi



Served individually | Preselect one

GNOCCHI GORGONZOLA & SPINACI

Gorgonzola cheese, baby spinach, crispy prosciutto

RISOTTO AI PORCINI

Carnaroli rice, porcini mushrooms, parmigiano cheese

TORTELLINI PANNA & PROSCIUTTO

Homemade cheese tortellini, prosciutto, shallots, green peas, cream sauce



Secondi

Served family style or Individually | Preselect three

CHICKEN MILANESE

Breaded chicken breast, arugula salad

VEAL SCALOPPINE PICCATA

Pan-seared sliced veal, lemon sauce, capers, served with garlic oil spinach

LAMB SCOTTADITO

100% grass-fed new zealand turner lamb chops, herbs, red wine reduction,
served with rosemary fingerling potatoes

ALASKAN SALMON

Grilled alaskan salmon, dijon mustard sauce, served with house vegetables

NEW YORK STEAK

100% grass-fed new zealand turner strip, shallots, crispy sage,
served with rosemary fingerling potatoes

Dessert for the table



Served family style | All three

TIRAMISU

mascarpone cream, espresso-soaked lady fingers and cocoa

SALAME AL CIOCCOLATO

chocolate log

ALMOND CAKE

house-made almond cake, gelato

\$88 per person | taxes and 23% gratuity are not included





Open Bar Packages

Priced per person, per hour | Everyone in the party must participate

Beer + Wine

Includes bottled beers, house wines by the glass & soft drinks.

\$20 per person for the first hour

\$10 per person for each additional hour

Beer, Wine + Liquor

Includes bottled beer, house wines by the glass, premium liquors, specialty cocktails & soft drinks

\$30 per person for the first hour

\$15 per person for each additional hour



Mimosa Station

Includes

Ice bucket:

Choice of Prosecco or Champagne
(Non-Alcoholic Sparkling on Request)

Mixers:

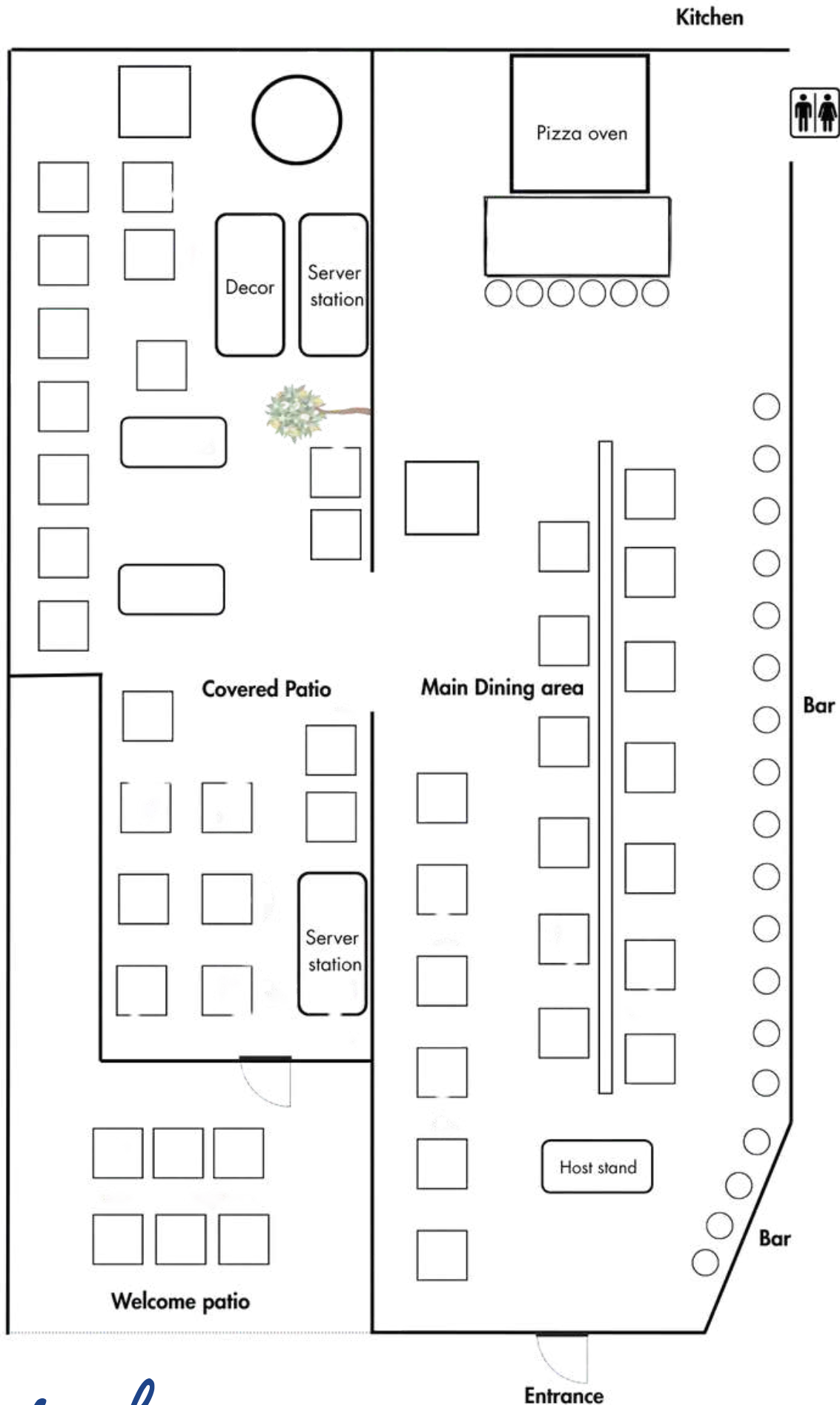
Orange Juice
Cranberry Juice
Peach Nectar

Garnish:

Strawberries
Lemon Slices
Orange Slices
Raspberries

Flutes

Starts at \$21 per person



Floor plan



Frequently Asked Questions (FAQ)

1. How can I secure a reservation for a private event at Casalina?

After reviewing our event brochure, please send us your event details, menu selections, and open bar preferences. We will then provide you with a proposal. Once approved, we will send you a contract along with a credit card authorization form to secure your date.

2. Is there a cake-cutting fee if I bring my own cake?

Casalina does not charge a cake-cutting fee for standard cake-cutting requests.

3. Where is Casalina located, and what are the parking options?

Casalina is located in The Shoppes at Addison Place, which offers free parking. Additionally, valet parking is available for your convenience at a rate of \$20 per vehicle.

4. Can I use my own vendors (e.g., florists, entertainment, photographers) for my event at Casalina?

Casalina welcomes external vendors for private events. Please ensure that all vendors comply with our venue policies and coordinate with our event manager prior to the event date.

5. How early can vendors arrive to set up and decorate for an event?

Vendors are typically allowed to begin setup a few hours prior to the event start time. Specific timing should be coordinated with our event manager to ensure seamless preparation.

6. Are children's meals available at Casalina?

Yes, Casalina offers children's meals. Options and pricing can be discussed with our event coordinator to accommodate younger guests.

7. How is the decision made regarding weather-related changes for outdoor events?

All our event spaces are covered, so weather is typically not a concern. Unless there's a hurricane alert (in which case, we might need to consider trading our pasta for paddles), your event will proceed as planned.

8. What power capabilities are available in the event spaces at Casalina?

Our event spaces are equipped with standard power outlets. For specific power requirements, please discuss your needs with our event coordinator to ensure appropriate accommodations.

9. Is there an option to schedule a rehearsal before my event?

Yes, rehearsals can be scheduled based on availability. Please coordinate with our event manager to arrange a suitable time.

10. What are the tax, service charges, and other fees associated with hosting an event at Casalina?

A 23% service charge of the total food and beverage revenue will be added, along with applicable Delray Beach taxes (currently 7%).

11. What is the maximum number of guests that can be accommodated at Casalina?

Our main dining room accommodates 110 seated guests, plus 18 at the bar. The covered terrace accommodates 150 seated guests. Therefore, we can accommodate a total of 250 seated guests for a full buyout.



Chef Mattia Teagano and his team
are looking forward to hosting you
and your guests for your event.

*Let's celebrate the italian
way!*

Contact

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