



Greetings from Casanova's By the Sea!

To Our Valued Friends & Family,

Mille Grazie! Thank you for your interest in Casanova's By the Sea for your next group event! We appreciate your continued support and patronage over the years, and look forward to welcoming you back to Casanova's! And for our new friends, we look forward to welcoming you for your first (of many!) Casanova's Experience!

Casanova's would love to be a part of your special celebrations, and we've got all of your favorites made just for you to help in the festivities! Our Chef and the team are here for you, creating sumptuous treats to enhance your evening, Italian cuisine prepared with love, in addition to beautiful fresh seafood and delectable pasta & pizza selections... *It's time to indulge & enjoy!*

We are here for you, happy to help make all of your entertaining wishes come true! From our gorgeous upstairs private dining room & balcony to our intimate wine cellar, with the main dining room, covered outdoor terrace and beach front dining locations...we've got the perfect venue to suit any size group! We believe in being flexible, so whatever your needs are, we are here to make magic happen!

We'd like to present this selection of sample set menus for all of your corporate events, staff socials, end of year celebrations, and everything in-between, including weddings, baby showers, bridal showers, birthday celebrations...the list goes on! We have a variety of menus at different price points to suit every budget. Casanova's loves a good celebration, and the whole team is here to make yours the best one yet!

Please enjoy the selection of menus...Mairi Ann & Gianni will be happy to help you with any questions or special requests you may have. Keep in mind we have our regular menu and full wine list available as well! Please email your requests to casanova@candw.ky, or feel free to call on the restaurant line at (345) 949-7633.

Casanova's By the Sea...the most gorgeous setting right on the water, all of your favorite dishes, exceptional customer service, and the most fantastic ambiance for your special celebration! We appreciate all of our loyal friends and family, and look forward to welcoming all of you to enjoy a memorable Casanova's Experience!

Buon Appetito!

With Love from Tony!



MENU ONE

CI\$39.95 + 15% SERVICE CHARGE

APPETIZERS

CAESAR SALAD

The Princess of Salads!

OR

TRIFOLATA DI FUNGHI

Fresh Mushrooms Sautéed in White Wine, Garlic, Butter & Fresh Herbs

OR

CALAMARI DORATI

Golden Fried Calamari

MAIN COURSES

LINGUINI COLOMBO

Linguini Pasta with Shrimp in Alfredo Sauce with a Touch of Pesto

OR

POLLO PRINCIPESSA

Chicken Breast Brushed with Mustard, Sautéed with Mushrooms & Shallots in Cream
Flambéed with Cognac

OR

FILETTO DE PESCE ALLA MUGNAIA

Fresh Fish Fillet in Herb Lemon Butter & Capers Sauce

DESSERTS

HOMEMADE ITALIAN TIRAMISU

OR

DOUBLE LAYER CHOCOLATE CAKE

Two Chocolate Cake Layers Separated and Topped with Chocolate Fudge

OR

HOMEMADE ITALIAN STYLE CHEESECAKE



MENU TWO

CI\$44.95 + 15% SERVICE CHARGE

APPETIZERS

GREEK SALAD

Chunks of Fresh Tomatoes, Onions, Cucumbers, Black Olives & Feta Cheese
In an Oregano Olive Oil Dressing

OR

CARPACCIO DI MANZO

Raw Tenderloin of Beef Thinly Sliced, Served with Mushrooms & Slivers of Parmesan Cheese
Drizzled with Olive Oil & Lemon

OR

GAMBERI DON GIOVANNI

Sautéed Shrimp with Fresh Herbs, Garlic Butter and a Touch of Cream & Cognac

MAIN COURSES

RAVIOLI AI FUNGHI

Homemade Ravioli Filled with Wild Mushrooms

OR

SNAPPER CASANOVA

Fresh Local Red Snapper in a Lobster Cream Sauce

OR

ENTRECOTTE AL PEPE VERDE

NY Sirloin Steak with Green Peppercorn Sauce

DESSERTS

HOMEMADE ITALIAN TIRAMISU

OR

DOUBLE LAYER CHOCOLATE CAKE

Two Chocolate Cake Layers Separated and Topped with Chocolate Fudge

OR

SICILIAN CANNOLI



MENU THREE

CI\$49.95 + 15% SERVICE CHARGE

APPETIZERS

CAPRESE SALAD

Freshly Sliced Tomatoes & Mozzarella in Fresh Basil, Oregano & Olive Oil

OR

TARTARE DI SALMONE

Salmon Tartare

OR

GAMBERI PROFUMATI

Sautéed Shrimp in Garlic, Oregano & Rosemary

MAIN COURSES

CREPELLE CASANOVA

Baked Crepes Filled with Lobster & Shrimp in a Creamy Tomato Basil Sauce

OR

GRIGLIATA DI MARE

Grilled Fresh Local Red Snapper & Jumbo Shrimp

OR

FILETTO DI BELL`ANTONIO

Filet Mignon with Sun-Dried Tomatoes & Aromatic Wild Mushrooms

Splashed with Cognac & Cream

OR

ARAGOSTA AI FUNGHI

Medallions of Lobster with Mushrooms in a Brandy Cream Sauce

DESSERTS

HOMEMADE ITALIAN TIRAMISU

OR

KEY LIME PIE

OR

CRÈME BRULEE



MENU FOUR

CI\$54.95 + 15% SERVICE CHARGE

APPETIZERS

INSALATA CON PERE E CAPRINO

Mixed Green Salad with Sliced Pear, Topped with Fried Crispy Goat Cheese

OR

COCKTAIL DI ARAGOSTA

Lobster Cocktail

OR

TONNO ORIENTALE

Tuna Sashimi Style in a Homemade Oriental Sauce

OR

FAGOTTINI DI ARAGOSTA E GAMBERI

Homemade Ravioli Filled with Lobster & Shrimp in a Light Saffron Sauce

MAIN COURSES

LINGUINI DEL CAPITANO

Linguini Pasta with Seafood in a Marinara Sauce

OR

ARAGOSTA IN BELLA VISTA

Naked Lobster Tail with Melted Garlic Butter on the Side

OR

FILETTO AI PORCINI

Filet Mignon with Porcini Mushrooms Splashed with Cognac & Cream

OR

CARRE DI AGNELLO AL ROSMARINO

Herb & Honey Mustard Crusted Rack of Lamb

DESSERTS

HOMEMADE ITALIAN TIRAMISU

OR

CRÈME BRULEE

OR

STICKY TOFFEE PUDDING SERVED WARM WITH VANILLA ICE CREAM



MENU FIVE

CI\$75.00 + 15% SERVICE CHARGE

APPETIZERS

OYSTERS FLORENTINE

OR

ZUPPETTA DI PESCE

Seafood Soup in a Tomato Base

OR

STEAK TARTARE

Finely Chopped Beef Tartare Garnished with Arugula & Avocado

SALAD

ARUGULA & FENNEL SALAD

MAIN COURSES

RACK OF LAMB

In a Red Wine & Rosemary Reduction

OR

LOBSTER CASANOVA

Served in a Champagne Mushroom Cream Sauce

OR

FILETTO ROSSINI

Filet Mignon Served on a Crouton Topped with a Hot Slice of Foie Gras

Served in a Madeira Demi-Glaze

DESSERTS

HOMEMADE ITALIAN TIRAMISU

OR

DOUBLE LAYER CHOCOLATE CAKE

Two Chocolate Cake Layers Separated and Topped with Chocolate Fudge

OR

HOMEMADE ITALIAN STYLE CHEESECAKE

Casanova's By the Sea Canapé Options

\$3CI per item
(3 pieces)

Jerk Rubbed Jumbo Chicken Winglets
Homemade BBQ Sauce Rubbed Jumbo Chicken Winglets
Baked English Style Sausage Rolls
Jerk Chicken Skewers
Mushroom & Brie Mini Tarts
Spinach & Feta Mini Tarts
Gorgonzola & Caramelized Onion Mini Tarts
Fresh Salmon Tartare on a Cucumber Medallion
Bruschetta
Chicken Satay Skewers with Thai Style Peanut Dipping Sauce
Crostitini with Chicken Liver Pate
Fried Calamari
Stuffed Mushrooms
Honey & Garlic Chicken Wings
Chicken Strips with BBQ Sauce
Cheese Pizza
Sweet & Sour Chicken Wings

\$4CI per item
(2-3 pieces)

Conch Fritters with Jerk Mayonnaise
Crab & Salmon Fritters with Lemon Caper Tartar Sauce
Cinnamon Pepper Rubbed Pork Skewers with Tomato Salsa
Sliced Italian Sausage Topped with Gorgonzola Mousse & Pear
Smoked Salmon on Caper Cheese Mousse on a Crouton
Edamame Potstickers
Focaccia with Beef Carpaccio & Gorgonzola
Vegetable Crudités with Dipping Sauce
Tapenade & Blue Cheese on Crostitini
Mushrooms & Goat Cheese on Crostitini
Almond Crusted Goat Cheese
Blue Cheese Polenta with Marinara Sauce

\$5CI per item
(2 pieces)

Shrimp Potstickers
Bacon Wrapped Black Tiger Shrimp
Poached Shrimp on Lemon Cheese Mousse on a Crouton
Trio of Dips Served with Toasted Croutons (Sundried Tomato Tapenade, Black Olive Tapenade, Roasted Herb Garlic Tapenade)
Prosciutto Wrapped Melon
Shrimp Cocktail
Baby Shrimp with Marie-Rose Sauce
Smoked Salmon & Dill Cream Cheese Canapés
Shrimp on a Skewer
Sweet & Sour Shrimp
Tempura Shrimp
Coconut Shrimp
Fish Cakes
Smoked Salmon with Sour Cream & Fuzz Fennel
Beef on a Skewer

Please select 4-6 menu items from the list for our kitchen to prepare for your event.

Your menu selection must be submitted 48 hours in advance, along with your confirmed number of guests.

Please note that the pricing above does not include the 15% service charge, which will be added to your bill for all in-house events.

If there is a menu item you wish to offer your guests that is not on the list above, please contact us, as we have a wonderful & flexible kitchen!

Contact: Mairi Ann or Gianni by email casanova@candw.ky or by phone 345-949-7633



ENJOY THE PARTY WITHOUT ANY SURPRISES!

TO HELP YOU KEEP YOUR BUDGET ON TRACK
WE CAN OFFER ALL-INCLUSIVE DRINKS OPTIONS

The following options are per person per hour, plus 15% service charge.
(Two hours minimum for any package)

PACKAGE 1

\$14.95CI

Choice of House Wine, Local Beers, Sangria or Rum Punch

PACKAGE 2

\$16.95CI

House Wine, Local & Imported Beers, Mixed Drinks, Sangria & Rum Punch

PACKAGE 3

\$19.95

House Wines, Prosecco, Local & Imported Beers
Mixed Premium Drinks, Martinis & Mojitos, Specialty Coffees
Sangria & Rum Punch

Combine the Drink Package
With Your Set Menu Selection...
Receive a 10% Discount off Your Entire Bill!



CASANOVA'S HOUSE WINES BY THE BOTTLE

WHITE \$38CI/BOTTLE + 15% SERVICE CHARGE

Santa Margherita Pinot Grigio Italy
Kendall Jackson Chardonnay California
Sauvignon Blanc Babich New Zealand
Riesling Prum Essence Germany
White Zinfandel Beringer California

RED \$40CI/BOTTLE + 15% SERVICE CHARGE

Lu Rosso Blend Italy
Villa Antinori Chianti Italy
Chateau Gachon Merlot France
Avalon Cabernet Sauvignon California
Beringer Pinot Noir California
Catena Malbec Argentina

SPARKLING

*Prosecco Veneto Brut Italy \$40/bottle
*Batassiole Moscato Italy \$50/bottle
*Champagne Veuve Cliquot \$90/bottle

BEVERAGE PRICING

(15% SERVICE CHARGE ADDED)

WELL DRINKS \$7.50
PREMIUM DRINKS \$9.50
HOUSE WINE/GLASS \$9.95
BEER \$5.00
FRUIT PUNCH \$3.00
SODA \$2.50

Please visit our website at www.casanova.ky for the full wine list



Casanova's By the Sea Seating Capacity Information

PLATED DINNERS

Main Floor Interior A/C Dining Room—80-100 guests approximately (booths can be removed, and a variety of different tables can be arranged)

Main Floor Exterior Covered Terrace—70 guests approximately (a variety of different tables)

Beach Deck (weather permitting)—40 guests approximately (4 x 10 tops)

Beach (weather permitting)—30 guests approximately

Pier—end of pier is intimate for a small table—10 guests approximately—also for an intimate standing cocktail party

Main Floor A/C Wine Cellar—14 guests approximately, intimate and semi-private with a curtain for separation

Upstairs Interior A/C Private Dining Room—60 guests (6 x 10 tops)

Upstairs Exterior Balcony (uncovered)—70-90 guests approximately

COCKTAIL PARTY UPSTAIRS

Cocktail party, with standing room only, finger foods set up buffet style—indoor capacity 75, outdoor capacity 75.

ADDITIONAL INFORMATION

*We have a projector & projector screen upstairs, a PA system (for guests with their own musical playlist using an ipod or a laptop), restroom facilities upstairs, as well as a separate kitchen to handle the upstairs guests. We have a mobile bar for the upstairs, that can be moved wherever is convenient, per the guests' request...supported by our full bar on the main floor.

*Please note, we have a minimum guarantee for the use of the private upstairs area in the amount of \$1500CI + 15% service charge for an evening event, or for a daytime event, \$500CI + 15% service charge. This is not a room charge, but a minimum spend which will include food and beverages. We DO have flexibility with this amount, so please do not hesitate to discuss with us...we like to work with everyone! Contact us directly with any questions or special requests...we are here for you!

*We are happy to work our clients regarding a buy-out of the entire restaurant. Our buy-out minimum guarantee is \$15,000 CI, to include food and beverage costs, but not including the 15% service charge. We DO have flexibility with this amount, and are happy to work with our clientele. Feel free to discuss with us directly!