



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...Tameika & 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 us 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\$34.95 + 15% SERVICE CHARGE

APPETIZERS

CURRIED PUMPKIN SOUP

AVOCADO SALAD

Avocado with Fennel, Arugula & Cherry Tomatoes
Served with Balsamic Reduction & Parmesan Slivers

INSALATA DI CESARE

Caesar Salad

MAIN COURSES

HOMEMADE CASERECCI WITH SHRIMP

Fettuccini Pasta with Shrimp, Fresh Tomatoes & Zucchini
In a Garlic Olive Oil Sauce

ENTRECOTE AL PEPE VERDE

Grilled 10oz Ny Sirloin Steak Seasoned & Served with Green Peppercorn Sauce

SALMON PICCATA

Grilled Thinly Sliced Salmon Fillet in a Light Lemon Butter Sauce
Served with Mashed Potatoes & Asparagus

TRADITIONAL TURKEY

Served with All the Trimmings

DESSERTS

HOMEMADE ITALIAN TIRAMISU

DOUBLE LAYER CHOCOLATE CAKE

Two Chocolate Cake Layers Separated and Topped with Chocolate Fudge



MENU TWO

CI\$39.95 + 15% SERVICE CHARGE

APPETIZERS

SEAFOOD CHOWDER

SPRING ROLLS

Filled with Shrimp & Vegetables
Served with Mango Chutney

AVOCADO SALAD

Avocado with Fennel, Arugula & Cherry Tomatoes
Served with Balsamic Reduction & Parmesan Slivers

MAIN COURSES

HOMEMADE TAGLIATELLE PASTA AL PROFUMO DI MARE

Seafood Pasta with Lobster, Shrimp, Calamari & Clams
In a Fresh Tomato, Garlic & Olive Oil Sauce

ENTRECOTTE AI FUNGHI

10 oz NY Sirloin Steak with Wild Mushroom Sauce

SNAPPER CASANOVA

Fresh Local Red Snapper in a Lobster Cream Sauce

TRADITIONAL TURKEY

Served with All the Trimmings

DESSERTS

HOMEMADE CHEESECAKE

Topped with Strawberry Coulis

HOMEMADE ITALIAN TIRAMISU



MENU THREE

CI\$49.95 + 15% SERVICE CHARGE

APPETIZERS

BEEF CARPACCIO

Raw Tenderloin of Beef Thinly Sliced Topped with Arugula & Shaved Parmigiana
Marinated with Fresh Lemon & Olive Oil

TUNA SASHIMI

Diced Local Yellow Fin Tuna Marinated with Soya Sauce & Sesame Seeds
With Ginger & Seaweed Salad

CAPRESE SALAD

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

MAIN COURSES

TAGLIATELLE AI PORCINI E TRUFFLE

Homemade Tagliatelle Tossed with Porcini Mushrooms in a Truffle Olive Oil

LOBSTER CASANOVA

Medallions of Lobster in a Pink Cognac Cream Sauce with Baby Spinach

GRILLED RIB-EYE STEAK AL PEPE VERDE

12oz Rib-Eye Steak with Green Peppercorn Sauce

TRADITIONAL TURKEY

Served with All the Trimmings

DESSERTS

HOMEMADE ITALIAN TIRAMISU

CASANOVA'S DOUBLE LAYER CHOCOLATE CAKE

HOMESTYLE CHEESECAKE



MENU FOUR

CI\$59.95 + 15% SERVICE CHARGE

APPETIZERS

LOCAL YELLOW FIN TUNA CARPACCIO

PROSCIUTTO e MELONE

Parma Ham & Melon

AVOCADO SALAD

Avocado with Fennel, Arugula & Cherry Tomatoes
Served with Balsamic Reduction & Parmesan Slivers

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

RACK OF LAMB BAROLO

Barolo Red Wine Rosemary Sauce

LOBSTER CASANOVA

Medallions of Lobster in a Pink Cognac Cream Sauce with Baby Spinach

OR

FILETTO DI BELL`ANTONIO

Filet Mignon with Sun-Dried Tomatoes & Aromatic Wild Mushrooms
Splashed with Cognac & Cream

DESSERTS

HOMEMADE ITALIAN TIRAMISU

CASANOVA'S DOUBLE LAYER CHOCOLATE CAKE



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

\$17.95CI

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

PACKAGE 2

\$19.95CI

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

PACKAGE 3

\$22.95

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
Rose Rickety Bridge South Africa

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

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

SPARKLING

*Prosecco Veneto Brut Italy \$40/bottle
*Batassiolo 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 VENUE 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

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 & screen upstairs, PA system & microphone (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 evening events. This is not a room charge, but a minimum spend which will include food and beverages. Kindly note, for daytime events, the minimum guarantee is \$500CI + 15% service charge. 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. For Thursday & Friday evenings, our buy-out minimum guarantee is \$15,000 CI, to include food and beverage costs, but not including the 15% service charge. On other nights, the buy-out minimum guarantee is \$10,000CI. We DO have flexibility with this amount, and are happy to work with our clientele. Feel free to discuss with us directly!

***Management reserves the right to request a deposit to secure the reservation. Please inquire for more details.**