



## SEASON'S GREETINGS FROM CASANOVA'S BY THE SEA

*To Our Valued Friends & Family,*

With the Holidays rapidly approaching, we'd like to take this opportunity to thank you for your continued support and patronage over the years.

Casanova's would love to be a part of your holiday celebrations this year, and we've got all of your favorites made just for you to help in the festivities! Delicious traditional turkey dinners with all of the trimmings, as well as beautiful fresh seafood and delectable pasta selections... *'Tis the Season to Celebrate!*

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 start the holiday season off by presenting this selection of menus for all of your corporate events, staff socials, end of year celebrations, and everything in-between! 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](mailto:casanova@candw.ky), or feel free to call on the restaurant line at 949-7633.

Casanova's By the Sea...gorgeous setting right on the water, all of your favorite dishes, exceptional customer service, and the most fantastic ambiance for your Holiday 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 Natale!

*With Love from Tony!*



## MENU ONE

CI\$35.00 + 15% SERVICE CHARGE

### APPETIZERS

CURRIED PUMPKIN SOUP

OR

AVOCADO SALAD

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

OR

SALMON TARTARE

Served with Shallots, Capers, Lemon & Olive Oil

### MAIN COURSES

FETTUCCINI PRIMAVERA WITH SHRIMP

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

OR

STEAK DIANNE

Strips of Steak in a Mushroom Gravy  
Served Over a Bed of Parmesan Risotto

OR

SALMON PICCATA

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

OR

TRADITIONAL TURKEY

Served with All the Trimmings

### DESSERTS

HOMEMADE ITALIAN TIRAMISU

OR

CASANOVA'S DOUBLE LAYER CHOCOLATE CAKE

Two Chocolate Cake Layers Separated & Topped with Chocolate Fudge



## MENU TWO

CI\$45.00 + 15% SERVICE CHARGE

### APPETIZERS

SEAFOOD CHOWDER

OR

SPRING ROLLS

Filled with Shrimp & Vegetables

Served with Mango Chutney

OR

AVOCADO SALAD

Served with Arugula, Fresh Tomatoes, Fresh Basil, Olive Oil & Balsamic Vinegar

OR

TRIFOLATA

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

### MAIN COURSES

LINGUINI AL PROFUMO DI MARE

Seafood Pasta with Lobster, Shrimp, Calamari & Clams

In a Fresh Tomato, Garlic & Olive Oil Sauce

OR

ENTRECOTE AI FUNGHI

10oz NY Sirloin Steak Topped with a Wild Mushroom Sauce

OR

SNAPPER CASANOVA

Fresh Local Red Snapper in a Lobster & Zucchini Cognac Cream Sauce

OR

TRADITIONAL TURKEY

Served with All the Trimmings

### DESSERTS

HOMESTYLE CHEESECAKE

Topped with Strawberry Coulis

OR

HOMEMADE ITALIAN TIRAMISU



## MENU THREE

CI\$55.00 + 15% SERVICE CHARGE

### APPETIZERS

#### BEEF CARPACCIO

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

OR

#### TUNA SASHIMI

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

OR

#### CAPRESE SALAD

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

### MAIN COURSES

#### TAGLIATELLE AI PORCINI E TRUFFLE

Homemade Tagliatelle Tossed with Porcini Mushrooms in a Truffle Olive Oil

OR

#### LOBSTER CASANOVA

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

OR

#### GRILLED RIB-EYE STEAK AL PEPE VERDE

12oz Rib-Eye Steak with Green Peppercorn Sauce

OR

#### TRADITIONAL TURKEY

Served with All the Trimmings

### DESSERTS

#### HOMEMADE ITALIAN TIRAMISU

OR

#### CASANOVA'S DOUBLE CHOCOLATE LAYER CAKE

OR

#### HOMESTYLE CHEESECAKE

Topped with Strawberry Coulis



## MENU FOUR

CI\$70.00 + 15% SERVICE CHARGE

### APPETIZERS

LOCAL YELLOW FIN TUNA CARPACCIO

OR

LAMB LOLLIPOPS

OR

MIXED GREEN SALAD

With Pear & Italian Pecorino Cheese

### MAIN COURSES

RACK OF LAMB AL BAROLO

Barolo Red Wine & Rosemary Sauce

OR

LOBSTER CASANOVA

Served in a Champagne Mushroom Cream Sauce

OR

FILETTO DI BELL'ANTONIO

8oz Filet Mignon Served with Sun-Dried Tomatoes & Wild Mushrooms  
Splashed with Cognac & Cream

### DESSERTS

HOMEMADE ITALIAN TIRAMISU

OR

CASANOVA'S DOUBLE LAYER CHOCOLATE CAKE

Two Chocolate Cake Layers Separated and Topped with Chocolate Fudge

OR

HOMESTYLE CHEESECAKE

Topped with Strawberry Coulis



**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, 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

10% DISCOUNT OFF WINE LIST BOTTLE SELECTION

### 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  
\*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](http://www.casanova.ky) for the full wine list\*

# CASANOVA'S BY THE SEA—CANAPE 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  
Crostiti 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  
Focaccia with Beef Carpaccio & Gorgonzola  
Vegetable Crudités with Dipping Sauce  
Tapenade & Blue Cheese on Crostiti  
Mushrooms & Goat Cheese on Crostiti  
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](mailto:casanova@candw.ky) or by phone 345-949-7633





## 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.