



CASBAH CATERERS

Wedding Packages

2024

3461-65 E Thompson St.

Philadelphia, PA. 19134

215-425-0163



Choice of either our buffet or a sit-down dinner



Four hours of deluxe open bar

Wedding Cake

Champagne toast for the head table

Chair covers and choice of linens

\$60.00 per person all inclusive

For that added impression

Our extraordinary sweet table.....\$10.00 per person

*Cocktail hour with an additional hour of open bar
and an abundance of hot and cold hors d'oeuvres*

\$15.00 per person

Wine toast for all the guests.....\$5.00 per person

Bottled Domestic Beer 2 plus 1 Imported

Is available for an additional \$15.00 per person

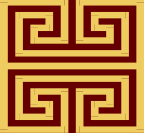
\$500.00 Deposit

25% Additional deposit 6 months prior to wedding

BALANCE DUE NO LESS THAN

14 DAYS PRIOR TO WEDDING





CASBAH'S GRAND BUFFET

*A beautifully presented tossed salad with
assorted dressings*

*Your choice of either our famous pierogies
or Spanish rice*

Baked ziti or macaroni and cheese, meatballs

*Homemade mashed potatoes
or oven roasted red potatoes*

String Beans or Choice of vegetable

PLUS ANY THREE OF THE FOLLOWING:

ROAST PORK LOIN, CHICKEN CACCIATORE

ROASTED EYE ROUND IN GRAVY,

STUFFED SHELLS, BAKED HAM,

FRIED FISH, BAKED CHICKEN,

SEAFOOD NEWBURG,

KIELBASA AND SAUERKRAUT

CHICKEN TENDERS, STUFFED CABBAGE,

CHEESE RAVIOLI IN CHOICE OF SAUCE,

BEEF STROGANOFF, BAKED LASAGNA,

OUR SPECIAL CHICKEN IN OUR SPECIAL

CREAMY GARLIC BUFFALO SAUCE,

SAUSAGE WITH PEPPERS AND ONIONS,

BAKED CHICKEN ALFREDO





OPTIONS AVAILABLE

FOR OUR BUFFET

*SKINLESS BAKED SALMON WITH
A LEMON DILL SAUCE*

*\$10.00 up charge per guest
(counted as fourth hot dish)*

*YOUR CHOICE OF EITHER A
PRIME RIB OR WHOLE FILET MIGNON
CARVING STATION AS
AN ADDITIONAL HOT DISH*

\$15.00 per guest

*AS ALWAYS, WE WANT YOU TO BE
AND WILL WORK WITH YOU TO MAKE
YOUR DAY AS SPECIAL AS POSSIBLE.*

*OUR CHEF IS ALWAYS READY TO
MAKE SOMETHING THAT MAY NOT
BE ON THIS LIST, JUST TALK TO US*





SITDOWN DINNER

INCLUDES

*SOUP OR SALAD, ENTRÉE,
TWO VEGETABLES, ROLLS AND BUTTER,
WITH SERVED COFFEE AND TEA
SLICED ROASTED EYE ROUND
ROAST TURKEY WITH DRESSING
BONELESS STUFFED CAPON
FLOUNDER STUFFED WITH CRABMEAT
CHICKEN KIEV
ROASTED TENDERLOIN OF PORK'
CHICKEN CORDON BLEU
POACHED SALMON IN LEMON DILL SAUCE
FOR AN ADDITIONAL \$10.00 PER PERSON
HERB SEASONED PRIME RIB
FOR AN ADDITIONAL \$15.00 PER PERSON*

VEGETABLES

*ROASTED RED POTATOES,
RICE PILAF, HOMEMADE MASHED POTATOES,
GREEN BEANS, GLAZED CARROTS,
JULIENNED BEETS, PEAS & CARROTS,
VEGETABLES NORMANDY*

