


# Casseroles

Whether you're looking to have a delicious buffet or a plated sit-down event, Lisa's casseroles are the perfect choice. Our gourmet casseroles come in an oven safe 8 ½" x 11" metal pan. All of our casseroles will serve approximately 10-12 ppl. **Reminder:** Please place orders a minimum of three days in advance for guaranteed availability, although our catering team will do its best to serve you even when you're planning a last-minute event.

Our signature casseroles as well as the most trending & popular casseroles are marked with a  sprig of rosemary.

## Chicken Casseroles

### Baked Chicken Pastina **NF**

Tender chicken, garlic, tomatoes, & macaroni pasta tossed with mozzarella cheese & fresh herbs. Topped with seasoned bread crumbs & parmesan cheese, then baked.

\$55.00

### Bowtie Pasta **NF**

Farfalle pasta in a sundried tomato cream sauce with grilled chicken & mushrooms.

\$55.00

### Chicken Tetrizzini **NF**

Tender chicken, mushrooms, swiss & parmesan cheeses tossed with spaghetti & a creamy sherry wine sauce.

\$60.00

### Layered Chicken Enchiladas **GF NF**

Layers of corn tortilla, jack & cheddar cheeses, shredded chicken & a red enchilada sauce.

\$55.00

### Chicken Enchiladas Suizas **GF NF**

Layers of corn tortilla, jack & cheddar cheeses, shredded chicken & a green jalapeno cream sauce.

\$55.00

### Grilled Chicken Fettuccine Alfredo **NF**

Fettuccine pasta tossed with grilled chicken & alfredo sauce, topped with parmesan cheese.

\$60.00

### Ortega Chili Chicken **NF**

Layers of flour tortilla, shredded chicken, ortega chilies, jack & cheddar cheeses and a zesty white sauce.

\$60.00

Dietary Key: **VG** – Vegetarian | **GF** – Gluten Free | **VN** – Vegan | **NF** – Nut Free



## Penne Pesto with Grilled Chicken

Penne pasta, grilled chicken, and grilled veggies [mushrooms, zucchini, squash, bell peppers, & broccoli] all tossed in a house-made creamy basil pesto sauce and topped with parmesan cheese.

\$60.00

## Spicy Chicken Alfredo **NF**

Fettuccine pasta tossed with cajun rubbed grilled chicken & alfredo sauce, topped with parmesan cheese.

\$60.00

## Coconut Curry Chicken **NF**

Chunks of chicken breast in a curry sauce with apples, onions, peppers, and coconut. Served over basmati rice.

\$65.00

# Beef Casseroles

## Baked Rigatoni **NF**

Rigatoni pasta tossed in a blend of seasoned ground beef, sausage, bell peppers, and marinara sauce, topped with mozzarella & parmesan cheeses.

\$55.00



## Beef Burgundy **NF**

Tender beef in a red wine sauce with mushrooms, onions and carrots. Served with buttered egg noodles.

\$80.00

## Beef Merlot **NF**

Tender sirloin beef strips in a merlot wine sauce. Served with mashed potatoes.

\$85.00

## Beef Shepherd's Pie **NF**

Ground beef with peas and carrots topped with mashed potatoes then baked. Served with a savory sauce.

\$60.00



## Beef Stroganoff **NF**

Tender beef in a creamy mushroom sauce. Served over buttered egg noodles.

\$85.00

## Beef Lasagna **NF**

Layered lasagna pasta filled with ground beef, marinara sauce, ricotta, romano and mozzarella cheeses.

\$55.00

## Beef Tamale Pie **GFNF**

Seasoned ground beef with corn, zucchini, and masa breading to create a delicious baked tamale casserole.

\$55.00

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## Mostaccioli **NF**

Penne pasta layered with a blend of seasoned ground beef, sausage, bell peppers, romano cheese, and marinara sauce, topped with mozzarella and parmesan cheeses, then baked to perfection.

\$55.00

## Beef Enchilada **GF NF**

Layers of corn tortilla, jack & cheddar cheeses, seasoned ground beef & a red enchilada sauce.

\$55.00

## Spaghetti Bolognese **NF**

Spaghetti pasta with a blend of seasoned ground beef, sausage, bell peppers, and marinara sauce. Served with a side of parmesan cheese.

\$55.00

# Vegetarian & Vegan Casseroles



## Macaroni & Cheese **VG NF**

Macaroni pasta in a gourmet cheese sauce made with four delicious cheeses, topped with cheddar cheese.

\$36.50

## Stuffed Shells **VG NF**

Pasta shells stuffed with ricotta & spinach cheeses in a marinara sauce, topped with mozzarella cheese.

\$45.00

## Fettuccine Alfredo **VG NF**

Fettuccine pasta tossed with a creamy Alfredo sauce.

\$35.00



## Layered Cheese Enchiladas **VG NF GF**

Layers of corn tortilla, jack cheese, cheddar cheese, and a red enchilada sauce.

\$45.00

## Layered Roasted Veggie Enchiladas **VG NF GF**

Layers of corn tortilla, roasted vegetables [squash, corn, carrots, peppers, onions] cotija cheese, and a jalapeno cream sauce.

\$50.00

## Vegan Alfredo **VG VN NF**

Vegan Truffled cauliflower white sauce with roasted vegetables on a bed of Fettuccine.

\$60.00

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## Vegan Mac & Cheese **VG GF VNNF**

Mac & cheese made with elbow noodles, caramelized onion, and pan fried tempe. Served in a delicious creamy vegan butternut squash sauce.

\$45.00

## Vegan Shepherd's Pie **VG GF VNNF**

Mushroom medley simmered with red wine, carrots, onions, and peas. Topped with zesty mashed potatoes, and baked to perfection.

\$65.00

## Veggie Lasagna **VG NF**

Layered lasagna pasta filled with marinara sauce, ricotta, broccoli, zucchini, mushrooms, yellow squash, carrots, spinach, red & green bell peppers.

\$55.00

## Chickpea Medley **VG GF VNNF**

Roasted chickpeas & veggies, served with a creamy avocado cilantro sauce. Served with steamed basmati rice.

\$60.00

## Veggie Masala **VG GF VNNF**

Roasted veggies stewed in a curry tomato & coconut cream sauce. Served with steamed basmati rice.

\$70.00

## Tortellini & Walnut Cream Sauce **VG NF**

Cheese tortellini with a creamy walnut alfredo sauce.

\$55.00

## Penne Pesto with Grilled Veggies **VG NF**

Penne pasta, and grilled veggies [mushrooms, zucchini, squash, bell peppers, & broccoli,] all tossed in a house-made creamy basil pesto sauce and topped with parmesan cheese.

\$60.00

# Pork Casseroles

## Mac Daddy **NF**

Gourmet macaroni & cheese with layers of apple-wood smoked bacon, gorgonzola cheese and caramelized onions, topped with seasoned bread crumbs.

\$55.00