Banquet Menus

La Strada
Italian Cuisine

Open 7 days a week

Mon – Thu 11:00 am ~ 9:30 pm
Fri 11:00 am ~ 10:00 pm
Sat 11:30 am ~ 10:00 pm
Sun 11:30 am ~ 9:00 pm
[Closed Thanksgiving & Christmas Day]

Italian Lunches & Dinners

2215 Church Lane
San Pablo, CA 94806
Tel: (510) 237 – 9047

E-mail: LaStradaRestaurant@sbcglobal.net

www.LaStradaSanPablo.com

Information

Our ***upper room*** can accommodate 65 guests.

The ***bar area*** can accommodate up to 25 guests.

The ***downstairs banquet room (private)*** can accommodate up to 90 guests (35 guests minimum required) with no room fee of 4 hours (any additional hours will be $125 per hour). No additional charge to decorate an hour prior the event.

Our Banquet Rooms are not handicapped accessible.
You need a minimum of 25 guests to use the banquet menus and minimum of 35 guests for the buffet menu.

Non-refundable deposit fee of $200 is required to reserve the room which will be used towards your final bill. If you cancel your event, your deposit will not be refunded.

Final count of guests and final payment is required 5 days prior the event.

Projector and screen available for rent ($50 each)

Corkage fee $15.00 per bottle

Other arrangements can be made

All chinaware, glassware, linen, setup and clean up is included.

Thank you for considerate La Strada as your venue.

Banquet Menu 1

(Pre-order required 5 days prior the event)

- Focaccia and French bread with dipping olive oil served on guests tables
- All main courses include house mixed green salad

- Main Course Choices (Please pick 3 choices from below that will be offered to your guests):

☐ Bistecca
(Grilled Angus Rib-Eye steak, brushed with herb butter)
(All steaks are cooked at same temperature for all guests: ☐med rare, ☐ med, ☐ med well)

☐ Salmone Picatta
(Fish fillet sautéed with white wine, lemon, butter and cappers)

☐ Salmone Lemon dill
(Fish fillet with lemon dill sauce)

☐ Rollatini di Pollo
(Breast of chicken stuffed with spinach, bell-peppers, artichoke, gorgonzola cheese in a marsala mushrooms sauce)

☐ Pollo Cordon-Bleu
(Stuffed chicken with ham, mozzarella, garlic, mustard cream sauce)

All main courses served with seasonal vegetables and choice of second side (please select one for the whole party): ☐ Polenta ☐ Garlic Mashed Potatoes

- Beverage: Regular Sodas, Iced-Tea, Coffee Included

Price: $36.00 per person (9% State Tax & 18% service charge will be added)

Add Dessert:
☐ Tiramisu, ☐ Cheesecake or ☐ Ice-Cream): Additional $5 per person
☐ Bringing own cake - mandatory cutting cake fee: Additional $2 per person

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Add Appetizers:
Add 1 appetizer: Additional $3 per person
Add 2 appetizers – additional $5 per person
Add 3 appetizers – additional $7 per person

☐ Bruschetta (2 pcs per person)
☐ Mini Meat Balls (Demi-glaze or Marinara Basil sauce - 3pcs per person)
☐ Fried Calamari (1 order per every 5 people)
☐ Antipasto Italiano (1 order per every 6 people)
☐ Mozzarella Caprese (2pcs per person)
☐ Pancetta Wrapped Prawns (2pcs per person)

Banquet Menu 2

(Pre-order required 5 days prior the event)

- Focaccia and French bread with dipping olive oil served on guests tables
- All main courses include house mixed green salad

- Main Course Choices (Please pick 3 choices from below that will be offered to your guests):

☐ Gamberi alla Bordolese
(Prawns sautéed with fresh chopped tomatoes, white wine, garlic)

☐ Petrale Sole
(Fish fillet sautéed with white wine, lemon sauce)

☐ Scaloppini Marsala
(Veal Marsala with mushrooms)

☐ New-York Steak
(Grilled Angus New-York steak, brushed with herb butter)
(All steaks are cooked at same temperature for all guests: ☐med rare, ☐ med, ☐ med well)

☐ Pollo Fiorentina
(Breast of chicken, spinach, roasted red bell peppers, mozzarella, white wine)

☐ Pollo Saltimboca
(Breast of chicken topped with prosciutto, sage, olives, mozzarella cheese, baked in a brown sauce)

All main courses served with seasonal vegetables and choice of second side (please select one for the whole party): ☐ Polenta ☐ Garlic Mashed Potatoes

- Beverage: Regular Sodas, Iced-Tea, Coffee Included

Price: $33.00 per person (9% State Tax & 18% service charge will be added)

Add Dessert:
☐ Tiramisu, ☐ Cheesecake or ☐ Ice-Cream): Additional $5 per person
☐ Bringing own cake - mandatory cutting cake fee: Additional $2 per person

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Add Appetizers:
Add 1 appetizer: Additional $3 per person
Add 2 appetizers – additional $5 per person
Add 3 appetizers – additional $7 per person

☐ Bruschetta (2 pcs per person)
☐ Mini Meat Balls (Demi-glaze or Marinara Basil sauce - 3pcs per person)
☐ Fried Calamari (1 order per every 5 people)
☐ Antipasto Italiano (1 order per every 6 people)
☐ Mozzarella Caprese (2pcs per person)
☐ Pancetta Wrapped Prawns (2pcs per person)

Banquet Menu 3

(Pre-order required 5 days prior the event)

- Focaccia and French bread with dipping olive oil served on guests tables
- All main courses include house mixed green salad

- Main Course Choices (Please pick 3 choices from below that will be offered to your guests):

☐ Pacific Red Snapper
(Fish fillet sautéed in a white wine, lemon, topped with capers, fresh tomatoes, spring onions)

☐ Penne Carcioffi
(Pasta tubes, artichoke hearts, tomatoes, mushrooms, garlic, extra virgin olive oil)

☐ Cheese Tortellini or ☐ Beef Tortellini)
(Please choose one sauce for all guests: ☐ Meat Sauce, ☐ Marinara Basil, ☐ Pesto, ☐ Alfredo)

☐ Pollo Marsala
(Chicken breast sautéed with marsala wine & mushrooms)

☐ Pollo Parmesana
(Breaded chicken breast in a marinara sauce, parmesan cheese)

☐ Petto di Pollo
(Breaded chicken breast with sun-dried tomatoes, artichoke hearts, spring onions, white wine)

All main courses excluding pastas, served with seasonal vegetables and choice of second side (please select one for the whole party): ☐ Polenta ☐ Garlic Mashed Potatoes

- Beverage: Regular Sodas, Iced-Tea, Coffee Included

Price: $28.00 per person (9% State Tax & 18% service charge will be added)

Add Dessert:
☐ Tiramisu, ☐ Cheesecake or ☐ Ice-Cream): Additional $5 per person
☐ Bringing own cake - mandatory cutting cake fee: Additional $2 per person

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Add Appetizers:
Add 1 appetizer: Additional $3 per person
Add 2 appetizers – additional $5 per person
Add 3 appetizers – additional $7 per person

☐ Bruschetta (2 pcs per person)
☐ Mini Meat Balls (Demi-glaze or Marinara Basil sauce - 3pcs per person)
☐ Fried Calamari (1 order per every 5 people)
☐ Antipasto Italiano (1 order per every 6 people)
☐ Mozzarella Caprese (2pcs per person)
☐ Pancetta Wrapped Prawns (2pcs per person)

Banquet Menu 4 (Buffet Style)

(Minimum of 35 guests required)

- Focaccia and French bread with dipping olive oil served on guests tables

Buffet table will have the following:

- Mixed green salad with 2 dressings on side **(please pick two dressings:)**

☐ Creamy Italian (house) ☐ Blue Cheese ☐ Ranch ☐ Balsamic Vinaigrette

- Chicken Dish - **please pick one:**

☐ Pollo Marsala
(Chicken breast pieces sautéed with marsala wine & mushrooms)
☐ Pollo Picatta
(Chicken breast pieces sautéed with white wine, lemon, butter, capers)
☐ Pollo Cacciatore
(Baked chicken pieces, celery, carrots, onions, kalamata olives, tomato sauce)

- Second Dish - **please pick two:**

☐ Fusilli Primavera
(Tricolor pasta with spinach, bell peppers, artichoke, white wine, garlic, touch of cream)
☐ Penne Carcioffi
(Pasta tubes, artichoke hearts, tomatoes, mushrooms, garlic, extra virgin olive oil)
☐ Cheese Tortellini or ☐ Beef Tortellini
(Please choose one sauce: ☐ Meat Sauce, ☐ Marinara Basil, ☐ Pesto, ☐ Alfredo)
☐ Cheese Ravioli or ☐ Beef Ravioli
(Please choose one sauce: ☐ Meat Sauce, ☐ Marinara Basil, ☐ Pesto, ☐ Alfredo)
☐ Italian Sausage
(Marinara sauce with roasted bell peppers and garlic)

- Seasonal Vegetables
- Second side dish - **please pick one:** ☐ Polenta ☐ Garlic Mashed Potatoes
- Beverage: Regular Sodas, Iced-Tea, Coffee Included

Price: $28.00 per person (9% State Tax & 18% service charge will be added)

Add Salmon or Red Snapper to the buffet table - Additional $5 per person
Add Roasted Angus Rib-Eye Steak or Angus New York Steak - Additional $8 per person

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Add Dessert:
☐ Tiramisu, ☐ Cheesecake or ☐ Ice-Cream): Additional $5 per person
☐ Bringing own cake - mandatory cutting cake fee: Additional $2 per person

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Add Appetizers:
Add 1 appetizer: Additional $3 per person
Add 2 appetizers – additional $5 per person
Add 3 appetizers – additional $7 per person

☐ Bruschetta (2 pcs per person)
☐ Mini Meat Balls (Demi-glaze or Marinara Basil sauce - 3pcs per person)
☐ Fried Calamari (1 order per every 5 people)
☐ Antipasto Italiano (1 order per every 6 people)
☐ Mozzarella Caprese (2pcs per person)
☐ Pancetta Wrapped Prawns (2pcs per person)