



LUNCH BANQUET MENUS

Monday - Friday (11:00am - 2:30pm)

******Pre-order required 5 days prior the event******

Italian Lunches & Dinners

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

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

E-mail: LaStradaRestaurant@sbcglobal.net

www.LaStradaSanPablo.com

General 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.
- A minimum of 25 guests is required to utilize the banquet menus and a minimum of 35 guests for the buffet menu.
- Non-refundable deposit fee of \$300 is required to reserve the banquet 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 considering La Strada as your venue.

Lunch

Banquet Menu A

(Minimum of 25 guests required)

PRICE: \$32.00 per person

(8.75% State Tax & 18% service charge will be added)

- ❖ Focaccia and French bread with dipping olive oil served on guest's 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):

- Veal Rosmarino with rosemary and garlic
- Veal Scaloppini Marsala with mushrooms
- Grilled New York 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)
- Pollo Champagne
(Chicken breast, mushrooms, champagne sauce, touch of cream)
- 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

ADD APPETIZERS:

1. Add 1 appetizer: Additional \$3 per person
 2. Add 2 appetizers – additional \$5 per person
 3. 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)

ADD DESSERT: *choose one*

- Tiramisu Cheesecake or Ice-Cream: Additional \$5 per person
 - Bringing own cake - mandatory cutting cake fee: Additional \$2 per person
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Lunch Banquet Menu B

(Minimum of 25 guests required)

PRICE: \$28.00 per person

(8.75% State Tax & 18% service charge will be added)

- ❖ 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):

- Red Snapper
(Fish fillet sautéed in a white wine, lemon, topped with capers, fresh tomatoes, spring onions)
- Fusilli Primavera
(Tricolor pasta with spinach, bell peppers, artichoke, white wine, garlic, touch of cream)
- Cheese Ravioli or Beef Ravioli
(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)
- Pollo Marsala
(Chicken breast sautéed with marsala wine & mushrooms)
- Petto di Pollo
(Breaded chicken breast with sun-dried tomatoes, artichoke hearts, spring onions, white wine)
- ❖ 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

ADD APPETIZERS:

1. Add 1 appetizer: Additional \$3 per person
 2. Add 2 appetizers – additional \$5 per person
 3. 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)

ADD DESSERT: *choose one*

- Tiramisu Cheesecake or Ice-Cream: Additional \$5 per person
 - Bringing own cake - mandatory cutting cake fee: Additional \$2 per person
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Lunch

Banquet Menu C (Buffet Style)

(Minimum of 35 guests required)

Price: \$25.00 per person

(8.75% State Tax & 18% service charge will be added)

- ❖ Focaccia and French bread with dipping olive oil served on guest's 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)
- ❖ PASTA 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)
 - Penne Ragu
(Pasta tubes, meat sauce)
 - Italian sausage
(Marinara sauce with roasted bell peppers)
- ❖ Seasonal Vegetables
- ❖ Second side dish - **please pick one:** Polenta Garlic Mashed Potatoes
- ❖ Beverage: Regular Sodas, Iced-Tea, Coffee Included

SEAFOOD AND BEEF OPTIONS:

- ❖ 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

ADD APPETIZERS:

1. Add 1 appetizer: Additional \$3 per person
2. Add 2 appetizers – additional \$5 per person
3. 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)

ADD DESSERT: choose one

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