Banquet Menus



**Open 7 Days a Week** 

Monday – Sunday 11:30am – 9:00pm [Closed Thanksgiving and Christmas Day]

### **Italian Lunches and Dinners**

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

E-mail: lastradarestaurant@sbcglobal.net

Web-site: www.lastradasanpablo.com

# Information

Our Upper Room can accommodate 35 guests.

The Bar Area can accommodate 18 guests.

The Downstairs Banquet Room (private) can accommodate up to 60 guests. (20 guests minimum required) with a \$200 room fee and maximum of 4 hours. No additional charge to decorate an hour prior to the event.

Our Banquet Rooms are not handicapped accessible. You need a minimum of 20 guests to use the banquet menus.

Non-refundable deposit fee of \$400 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 to the event.

Corkage fee \$15 per bottle

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

Thank you for considering La Strada as your venue.

# Banquet Menu 1

(Pre-order required 5 days prior to the event)

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

(grilled Angus Rib-eye steak, brushed with herb butter. All steaks are cooked at the same temperature for all guests. \_\_ Med rare / \_\_ Med / \_\_ Med well)

## o Salmon Lemon Dill

(Fish filet with lemon dill sauce)

# o Roasted Chicken

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: \$39 per person (9.25% state tax & 18% service will be added)

#### Add Dessert: additional \$6 per person

- Tiramisu
- Cheesecake

Add Appetizers: Add 1 - \$4 / Add 2 - \$6 / Add 3 - \$8

\_\_Bruschetta

\_\_Mini Meat Balls

\_\_Antipasto Italiano

\_\_Mozzarella Caprese

\_\_Fried Calamari

# Banquet Menu 2

(Pre-order required 5 days prior to the event)

- Focaccia and French bread with dipping olive oil served on guest tables
  - All main courses include house mixed green salad
  - Red Snapper (fish filet sauteed in a white wine, lemon, topped with capers, fresh tomatoes, spring onions)
  - Scaloppini Marsala (Veal Marsala with mushrooms)
  - Pollo Fiorentina (Breast of chicken, spinach, roasted red bell peppers, mozzarella, white wine)

All main courses served with seasonal vegetables and choice of second side (please select one for the whole party): **Polenta \_\_Garlic Mash Potatoes \_\_** 

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

### Price: \$35 per person (9.25% state tax & 18% service will be added)

#### Add Dessert: additional \$6 per person

- Tiramisu
- Cheesecake

Add Appetizers: Add 1 - \$4 / Add 2 - \$6 / Add 3 - \$8

\_\_Bruschetta

\_\_Mini Meat Balls

\_\_Antipasto Italiano

\_\_Mozzarella Caprese

\_\_Fried Calamari

# Banquet Menu 3

(Pre-order required 5 days prior to the event)

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

CHOOSE 3:

#### • Cheese Ravioli / Beef Ravioli Meat Sauce / Marinara Basil / Pesto / Alfredo

- o Cheese Tortellini / Beef Tortellini Meat Sauce / Marinara Basil / Pesto / Alfredo
- Pollo Parmigiana / Pollo Marsala

Chicken, tomato sauce, cheese / Chicken, Marsala wine, mushrooms

All main courses served with seasonal vegetables and choice of second side (please select one for the whole party): **Polenta \_\_Garlic Mash Potatoes \_\_** 

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

### Price: \$30 per person (9.25% state tax & 18% service will be added)

#### Add Dessert: additional \$6 per person

- Tiramisu
- Cheesecake

Add Appetizers: Add 1 - \$4 / Add 2 - \$6 / Add 3 - \$8

\_\_Bruschetta

\_\_Mini Meat Balls

\_\_Antipasto Italiano

\_\_Mozzarella Caprese

\_\_Fried Calamari