

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 50 guests.

The Bar Area can accommodate 18 guests.

The Downstairs Banquet Room (private) can accommodate up to 60-70 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 will need a minimum of 20 guests to use our 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 are 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
- 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)
- Salmon Lemon Dill
(Fish filet with lemon dill sauce)
- 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: \$44 per person (9.25% state tax & 18% service will be added)

Add Dessert: additional \$6 per person

(\$3 Cake cutting fee if bringing your own)

- 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)

- **Pollo Marsala**
(Marsala wine with mushrooms)

- **Tortellini alla Panna**
(beef tortellini, green peas, prosciutto, gorgonzola cream sauce)

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

(\$3 Cake cutting fee if bringing your own)

- Tiramisu
 - Cheesecake
-

Add Appetizers:

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

__Bruschetta

__Mini Meat Balls

__Antipasto Italiano

__Mozzarella Caprese

__Fried Calamari