

Banquet Menus



Open 7 Days a Week

Sunday - Thursday 11:00am - 9:00pm

Friday - Saturday 11:00am - 9:30pm

[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 Mona Lisa Room can accommodate 60 guests.
\$150 set-up fee.

The Bar Area can accommodate 25 guests.

The Vineyard Room (private) can accommodate up to 80 guests (minimum of 30 guests). \$300 set-up fee.

Please note our Vineyard Banquet Room is not handicapped accessible.

The Patio (outdoor) can accommodate up to 100 guests.
\$300 set-up fee.

No additional charge to decorate an hour prior to the event.

Additional time in our banquet rooms will be at \$125 per hour.

Parties are to be finished and cleaned up no later than 10:00 pm.

You will need a minimum of 35 guests to use our buffet menus.

Non-refundable deposit fee of \$400 is required to reserve for your party 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 (750ml) Magnum \$25 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 New-York steak, brushed with herb butter. All steaks are cooked at the same temperature for all guests. __ Med / __ Med well)

○ Salmon Pizzaiolo Sauce

(Fish filet sauteed in white wine, lemon, topped with capers, tomatoes and spring onions)

○ Roasted Chicken

(half roasted chicken in an herb butter)

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: \$49 per person (9.25% state tax & 20% service will be added)

Add Dessert: additional \$6 per person

Choice of: **Tiramisu** **Spumoni** **Cannoli**

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

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

__Bruschetta

__Antipasto Italiano

__ Mini Meat Balls

__ Fried Calamari

__ Mozzarella Caprese

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: \$39 per person (9.25% state tax & 20% service will be added)

Add Dessert: additional \$6 per person

Choice of: **Tiramisu** **Spumoni** **Cannoli**

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

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

-- **Bruschetta** -- **Antipasto Italiano** -- **Mini Meat Balls**

-- **Fried Calamari** -- **Mozzarella Caprese**

Banquet Menu 3

Buffet:

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

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

House Salad > Creamy Italian / Balsamic Vinaigrette

Chicken Dish > please choose one

____ Pollo Marsala - mushrooms, marsala wine

____ Chicken Piccata - white wine, lemon, capers

____ Petto di Pollo - sun-dried tomatoes, spring onions, artichokes, white wine

Pasta Dish > please choose one

____ Beef or Cheese Tortellini or Ravioli

____ Penne, Fusilli, Bow-tie pasta

____ Choice of sauce: tomato, ragu, alfredo, pesto, pink sauce

SIDE DISH > please choose one

____ Polenta

____ Garlic Mashed Potatoes

Seasonal Vegetables

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

Price: \$39 per person (9.25% state tax & 20% service will be added)

Add Dessert: additional \$6 per person

Choice of: **Tiramisu**

Spumoni

Cannoli

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

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

__ **Bruschetta**

__ **Antipasto Italiano**

__ **Mini Meat Balls**

__ **Fried Calamari**

__ **Mozzarella Caprese**