**2020 MENU**

LaScala Events

We are honored to host your event. For your convenience, we have compiled the following information regarding our in house

chef created cuisine and staff services.

-No room rental fees

-No charge for linens, set up, clean up, etc.

-Complementary centerpieces

-Our professional coordinators at no charge

Our experienced banquet staff will manage

Your event with the utmost professionalism and care.

**Hors D’oeuvres**

**Cold Hors D’oeuvres**

Each hors d’oeuvre **display** serves approximately 50 guests

ANTIPASTO DISPLAY $160

Salami, capicola, prosciutto, aged provolone, black olives, and roasted red peppers

ASSORTED CHEESE DISPLAY $110

Swiss, cheddar, provolone, and an assortment of crackers

CRUIDITÉS DISPLAY $110

Broccoli, cauliflower, carrots, celery and house-made ranch

SEASONAL FRUIT DISPLAY $140

Selections vary depending upon the season

JUMBO SHRIMP COCKTAIL $3 ea.

Minimum order of two shrimp per guest

**Hot Hors D’oeuvres**

FRIED CALAMARI- Accented with tomatoes, basil, banana peppers. $100.

Serves 30

ARANCINI – Breaded risotto balls drizzled with a roasted red pepper cream sauce. $120.

40 pieces

MINI CRAB CAKES- Drizzled with basil aioli sauce. $140.

40 pieces

STUFFED MUSHROOMS $140.

40 pieces

WOOD-FIRED BRUSCHETTA $120

40 pieces

HOMEMADE MEATBALLS $140

60 pieces

MOZZARELLA STICKS $100

60 pieces

CAJUN CHICKEN $130

60 tenders

BREADED CHICKEN TENDERS $130

60 tenders

CHICKEN WINGS $100

Plain, buffalo or barbeque ( 60 wings)

$160.

SAUTÉED SAUSAGE, PEPPERS, AND MUSHROOMS- serves 40ppl

**Family – Style Dinner**

**\*\***Our popular family-style dinner is an all-you-can-eat, sit-down meal\*\*

Please pre-select **three** entrées and **two** accompaniments.

All five items will be served on platters to each table. Our chef can prepare individual meals for any guests with special dietary needs (i.e. gluten free, vegetarian, vegan, etc.) at no additional charge.

The family-style dinner includes Italian salad, ciabatta bread, iced tea and coffee.

**Entrée – choose three**

Lasagna (ground beef) Chicken Parmesan Pine Nut Crusted Grouper  
Cheese Lasagna Chicken Picatta Roasted Pork Loin

Rotini with Sausage Chicken Marsala Baked Salmon (+$4)

Cavatelli Alfredo Roasted Chicken Prime Rib (+$7)

Eggplant Parmesan Tortellini Alfredo Beef Tenderloin(+$11)

**(**w/mushrooms, peas and pancetta)

**Accompaniments – choose two**

Fresh Broccoli Italian Green Beans

Zucchini Romano Italian Style Peas

Garlic Smashed Potatoes Mixed Italian Vegetables

**$33.00 per person**

**$17.00** for children 10 and younger

**Dessert Menu**

Full Size Desserts $8

Cheesecake, Tiramisu, Cannoli

Mini Dessert Assortment $6

Includes sheet cakes, cheesecakes, Tiramisu

Individual Mini Dessert $5

Tiramisu, Spumoni, Vanilla Ice Cream

**Individual Dinners**  
For individual dinners, we require an accurate count of how many of each entrée to prepare at least 10 days prior to event (with a **maximum of three choices**).

\*You will also need to provide place cards that indicate which guest ordered which entrée\*

**Individual dinners will include Italian salad, ciabatta bread, iced tea and coffee.**

LASAGNA $27. Chicken Bella Vista $29.

Layered with ground beef, provolone, and parmesan Boneless chicken breast sautéed with Italian sausage, artichokes, and sun-dried tomatoes in a light cream sauce, served with garlic potatoes

MANICOTTI $27. SHRIMP MARSALA $32.

With ground beef, ricotta, provolone, and parmesan With mushrooms, onions, and marsala wine; served over angel hair pasta

PASTA PRIMAVERA $26. PINE NUT CRUSTED GROUPER $32.

Broccoli, cauliflower, carrots, and red onions tossed in Topped with a roasted red pepper cream sauce and served with garlic smashed potatoes

Alfredo sauce and served over penne pasta

CHICKEN PARMESAN $29. PRIME RIB AU JUS \* $38.

Served over homemade fettuccini alfredo Served with garlic smashed potatoes

\*NOTE: must have a minimum order of 30

CHICKEN MARSALA $29. BEEF TENDERLOIN & CHICKEN CARUSO $37.

Boneless chicken breast sautéed with marsala wine 4 o.z. beef tenderloin and chicken sautéed with lemon and white wine, with green beans.

and mushrooms, served with garlic smashed potatoes

CHICKEN PICATTA $29. NEW YORK STRIP $42.

Boneless chicken breast sautéed in lemon juice, topped Served with garlic smashed potatoes

with mushrooms, served with fettuccini

CHICKEN ROSA $29. FILET MIGNON $44.

Pan fried chicken breast topped with a roasted red Served with garlic smashed potatoes

pepper cream sauce, served over prosciutto-sage

angel hair pasta

**(Dessert Menu listed on previous page)**

**Bar Packages**

Bar packages are based on a **3-hour** open bar

BRONZE PACKAGE (beer and wine) **$21. per person**

Includes: Domestic Beer (Budweiser, Bud Light, Miller Light)

House Wine (Chardonnay, Moscato, Merlot, Chianti)

Soft Drinks (Pepsi products)

SILVER PACKAGE (premium beer and wine)  **$24. per person**

Includes: Domestic Beer (Budweiser, Bud Light, Miller light)

Craft and Import Beer ( CBC I.P.A., Corona, Great Lakes Burning River Pale Ale)

Bottled Canyon Road wine (Pinot Grigio Chardonnay, Moscato, Merlot, Pinot Noir,

Cabernet Sauvignon.

Soft Drinks (Pepsi products)

GOLD PACKAGE (beer, wine and spirits) **$27. per person**

Includes all Bronze package options , as well as a fully

stocked bar of spirits and mixers.

PLATINUM PACKAGE (premium beer, wine and spirits) **$32 .per person**

Includes all Silver Bar Package options, as well

as Absolut, Tito’s, Bacardi, Captain Morgan, Malibu,

Tanqueray, Beefeater, Maker’s Mark, Jim Beam, Jack Daniels,

Jameson, Johnny Walker Red, Dewars, !800 Gold Tequila

**We have higher tier liquor and wines available as well. Please contact your event coordinator if you have special requests.**

CHAMPAGNE TOAST **$5. per person**

**Cash and Consumption Bars**

**Our Pavarotti and Caruso Rooms have private bars which may be**

**obtained for a $100 bar set up fee (3 hours), and requires a $400 minimum.**

**Other private and semi- private rooms**

**can have beer and wine tables set up for your guests to access at their leisure. A variety of beers and house wines will be displayed.( Please note if you would like specific beers and wines set up. ) You may purchase a package or select a consumption tab, in which you will be charged only for what your guests serve themselves throughout the evening. If you would like cocktails served in your room, your serving staff is happy to accommodate.**

**Domestic Beers $4**

**Import/Craft Beers $5**

**Canyon Road Wines $26 btl**

**Well liquor $6**

**Call Liqours $7**

**Premium Liquors $8-$9**

**Soft Drinks $2.75**

**Celebratory Non-Alcoholic Punch $75 (50 servings)**

**Champagne Punch $100 (50 servings)**