

# *Dinner Banquet Menus*

*La Strada*  
Italian Cuisine

## **Open 7 days a week**

Mon – Thu 11:30 am ~ 9:30 pm

Fri 11:30 am ~ 10:00 pm

Sat 12:00 noon ~ 10:00 pm

Sun 12:00 noon ~ 9:00 pm

[Closed Thanksgiving & Christmas Day]

## **Italian Lunches & Dinners**

6240 Napa Vallejo Hwy 29  
American Canyon, CA 94503

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[www.LaStradaNapa.com](http://www.LaStradaNapa.com)

# *Information*

**Banquet room** can accommodate up to 90 guests with no room fee of 4 hours (any additional hours will be \$75 per hour). No additional charge to decorate an hour prior the event.

If your event is 30-49 guests, the banquet room may have to be shared with other guests. That depends upon the time/date of scheduled event. If you would like to reserve the banquet room for your entire party with no other outside guests, there will be a room fee of \$750 for 30-35 guests, \$600 for 36-40 guests and \$500 for 41-49 guests to have the whole room private. That fee will apply only Friday, Saturday and Sunday Dinner.

You need a minimum of 30 guests to use the banquet menus and minimum of 35 guests for the buffet menu.

There is a required deposit fee of \$300 to reserve the room which will be used towards your final bill. If you cancel 30 days prior to your event, your deposit will be refundable. Deposits should be made by Cash or Check.

Final count of guests and final payment is required 3 days prior the event. Costco gift certificates are **not valid** for banquets (please see the final print voucher in Costco).

Projector and screen available for rent (\$50 each)

Corkage fee \$20 per bottle

\*Other arrangements can be made\*

Any of the following banquet menus can be modified

Thank you for considerate La Strada as your venue

# Dinner Banquet Menu 1

(Pre-order required 3 days prior the event)

- Focaccia and French bread with dipping olive oil served on guests tables
- All main courses include house mixed green salad
- All main courses served with seasonal vegetables and choice of second side:  
 Polenta                       Garlic Mashed Potatoes (please pick one)
- Main Course Choices:

## *Bistecca - New York steak, please pick the sauce:*

- Roasted, topped with light brown sauce and mushrooms    Grilled, brushed with herb butter  
(All steaks are cooked at same temperature for all guests:  med rare,  med,  med well)

## *Salmon - Salmon fillet, please pick the sauce:*

- Picatta, sautéed with white wine, lemon, butter and capers                       Lemon dill sauce

## *Chicken Dish - please pick one dish:*

- Rollatini di Pollo  
(Breast of chicken stuffed with spinach, bell-peppers, artichoke, gorgonzola cheese in a marsala mushrooms sauce)
- Pollo Portafoglio  
(Breast of chicken stuffed with brae cheese, asparagus, topped with white wine brown sauce, garlic, portobello mushrooms)

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

Price: \$35.00 per person (7.75% State Tax & 18% service charge will be added)

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### Add Dessert

- Tiramisu,  Cheesecake or  Chocolate Cake): Additional \$5 per person  
 Cutting cake fee: Additional \$2 per person

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### Add Appetizers

- Add 1 appetizer – additional \$3 per person  
Add 2 appetizers – additional \$5 per person  
Bruschetta (2 per person), Meat Balls (3 per person), Fried Calamari (1 order per 4 people),  
Antipasto Italiano (1 order every 5 people)

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Substitute New York Steak to 13oz. Angus Rib-Eye Steak  
Additional \$4 per person

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# Dinner Banquet Menu 2

(Pre-order required 3 days prior the event)

- Focaccia and French bread with dipping olive oil served on guests tables
- All main courses include house mixed green salad
- All main courses served with seasonal vegetables and choice of second side:  
 Polenta                       Garlic Mashed Potatoes (please pick one)
- Main Course Choices:

## *Gamberi alla Bordoiese*

(Prawns sautéed with fresh chopped tomatoes, white wine, garlic )

## *Veal Scaloppini - please pick one:*

- Picatta sautéed with white wine, lemon, butter and cappers                       Marsala with mushrooms

## *Chicken Dish - please pick one:*

- Pollo Fiorentina

(Breast of chicken, spinach, roasted red bell peppers, mozzarella, white wine)

- Pollo Matone

(Grilled half chicken bone-in, brushed with herbs)

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

Price: \$32.00 per person (7.75% State Tax & 18% service charge will be added)

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### Add Dessert

- Tiramisu,  Cheesecake or  Chocolate Cake): Additional \$5 per person  
 Cutting cake fee: Additional \$2 per person

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### Add Appetizers

- Add 1 appetizer – additional \$3 per person  
Add 2 appetizers – additional \$5 per person  
Bruschetta (2 per person), Meat Balls (3 per person), Fried Calamari (1 order per 4 people),  
Antipasto Italiano (1 order every 5 people)
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# Dinner Banquet Menu 3

- Focaccia and French bread with dipping olive oil served on guests tables
- All main courses include house mixed green salad
- All main courses served with seasonal vegetables and choice of second side:  
 Polenta                       Garlic Mashed Potatoes (please pick one)
- Main Course Choices:

## *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)

## *Chicken Dish - please pick one:*

Pollo Marsala

(Chicken breast sautéed with marsala wine & mushrooms)

Pollo Parmesana

(Breaded chicken breast in a marinara sauce, parmesan cheese)

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

Price: \$26.00 per person (7.75% State Tax & 18% service charge will be added)

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### Add Dessert

Tiramisu,  Cheesecake or  Chocolate Cake): Additional \$5 per person

Cutting cake fee: Additional \$2 per person

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### Add Appetizers

Add 1 appetizer – additional \$3 per person

Add 2 appetizers – additional \$5 per person

Bruschetta (2 per person), Meat Balls (3 per person), Fried Calamari (1 order per 4 people),

Antipasto Italiano (1 order every 5 people)

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# Dinner Banquet Menu 4 (Buffet Style)

(Minimum of 35 guests required)

- Focaccia and French bread with dipping olive oil served on guests 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)
  - Pollo Matone  
(Bone-in chicken pieces grilled, brushed with herbs)
- Pasta Dish - **please pick one:**
  - 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)
  - Ravioli Ragu  
(Beef ravioli, meat sauce)
  - Tortellini Ragu  
(Beef tortellini, meat sauce)
- Pork Dish - **please pick one:**
  - Pork Loin (Roasted with rosemary and garlic 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

Price: \$27.00 per person (7.75% State Tax & 18% service charge will be added)

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Add Dessert (served individually)

- Tiramisu,  Cheesecake or  Chocolate Cake): Additional \$5 per person  
 Cutting cake fee: Additional \$2 per person

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Add Appetizers

- Add 1 appetizer – additional \$3 per person  
Add 2 appetizers – additional \$5 per person  
Bruschetta (2 per person), Meat Balls (3 per person), Fried Calamari (1 order per 4 people),  
Antipasto Italiano (1 order every 5 people)

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**Add Salmon or Red Snapper to the buffet table  
Additional \$5 per person**

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