

Lunch 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

Tel: (707) 226 - 3027

E-mail: manager@lastradanapa.com

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. This entirely 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

Lunch Banquet Menu A

(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 (excluding steak) served with seasonal vegetables and choice of second side:
 - Polenta
 - Garlic Mashed Potatoes (please pick one)
- Main Course Choices:

Meat Dish - please pick one:

- Veal Rosmarino with rosemary and garlic
 - Veal Scaloppini Marsala with mushrooms
 - Grilled New York Steak served with fries only
- (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 cappers
- Lemon dill sauce

Chicken Dish - please pick one dish:

- Pollo Milanese
(Breaded chicken breast topped with white wine, garlic)
- Pollo Saltimboca
(Breast of chicken topped with prosciutto, sage, olives, mozzarella cheese, baked in a brown sauce)

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

Price: \$25.00 per person (7.75% State Tax & 18% service charge will be added)

Add Dessert

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

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)
-

Lunch Banquet Menu B

- 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:
 - Seafood Dish - please pick one:*
 - Calamari Steak
(Calamari squid, white wine, lemon)
 - Red Snapper
(Fish fillet sautéed in a white wine, lemon, topped with capers, fresh tomatoes, spring onions)
 - 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)
 - Chicken Dish - please pick one:*
 - Pollo Marsala
(Chicken breast sautéed with marsala wine & mushrooms)
 - Pollo Carciofi
(Chicken breast sautéed with white wine, artichoke hearts, spring onions, chopped tomatoes)
- Beverage: Regular Sodas, Iced-Tea, Coffee Included

Price: \$23.00 per person (7.75% State Tax & 18% service charge will be added)

Add Dessert

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

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)
-

Lunch Banquet Menu C (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)
- Pasta Dish - **please pick two:**
 - 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)
 - Penne Ragu
(Pasta tubes, meat 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: \$20.00 per person (7.75% State Tax & 18% service charge will be added)

Add Dessert (served individually)

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

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)

**Add Additional Main course to the buffet table (Salmon, Red Snapper or Pork Loin)
Additional \$5 per person**
