

## Package Four

### Hors D'oeuvres Cocktail Hour

*Selection of Hot & Cold appetizers  
Individually served by our Wait staff*

#### Tortellini Saffi

*Meat filled rings with prosciutto and peas in a cream sauce*

#### Tri-Colore or Caesar Salad

#### Dinner Entrée Selections

##### Chicken Rollatini Marsala

*Rolled chicken breast stuffed with spinach, cheese and herbs*

##### Veal Principessa

*Veal scaloppini topped with prosciutto, eggplant, peas and fresh asparagus topped with melted mozzarella in a white wine sauce*

##### Manzo Medici

*Filet mignon sautéed with roasted peppers and mushrooms in a reduced red wine and light cream sauce*

##### Stuffed Sole Piccata

*Sole stuffed with crabmeat in a white wine lemon sauce with capers*

#### Coffee, Hot Tea and Soda

*Choice of one:*

*Chocolate Mousse, Cheesecake or Cannoli*

OR

*A customized cake can be substituted for the above desserts*

**\$51.95 per person**

## Package Five

### Hot & Cold Antipasto

*Served family style*

### Buffet

#### Penne Vodka

*Penne pasta with prosciutto, onions, mushrooms in a pink vodka sauce*

#### Zuppa di Pesce

*Mixed seafood prepared in a marinara sauce*

#### Pollo Marsala

*Breast of chicken sautéed with shallots and mushrooms in a marsala wine sauce*

#### Melanzane alla Parmigiana

*Breaded eggplant with melted mozzarella and tomato sauce*

#### Sausage, Peppers & Onions

#### Vegetable of the Day

#### Coffee, Hot Tea and Soda

*Choice of one:*

*Chocolate Mousse Cake, Cheesecake or Cannoli*

OR

*A customized cake can be substituted for the above desserts*

**\$32.95 per person**

*We are pleased to offer dinners for groups of 20 or more*

*Banquet facilities for up to 150 people*

## Catering Menu



## La Strada Ristorante

*"Catering At Its Finest"*

1105 Route 10 East • Randolph, NJ 07869

**(973) 584-4607**

**Fax (973) 927-7579**

*LaStradaRestaurant.com*

*Please contact Vincenzo for additional  
information*

## Package One

### PASTA

(choice of one)

**Penne Vodka, Cavatelli & Broccoli or Rigatoni Bolognese**

*Mixed Green Salad*

### Dinner Entrée Selections

#### Pollo Marsala

*Breast of chicken sautéed with mushrooms in a Marsala wine sauce*

#### Vitello Principessa

*Veal scaloppini topped with prosciutto, eggplant, peas and fresh asparagus topped with melted mozzarella in a white wine sauce*

#### Tilapia con Arugola

*Tilapia sautéed with arugola and plum tomatoes in a white wine sauce*

### Coffee, Hot Tea and Soda

*Choice of one:*

*Chocolate Mousse, Cheesecake or Cannoli*

OR

*A Customized cake can be substituted for the above desserts*

**\$31.95 per person**

Substitutions can be arranged for Any Course with items from our Regular Menu

**Wine and Beer \$12.00 per person for 3 hours**

**4 hours \$16.00 per person**

**Open Bar \$26.00 per person for 3 hours**

**4 hours \$34.00 per person**

Beverages and Bar Set-ups Available

Dinners for children 12 and under \$18.95 each

## Package Two

### Appetizers

(served family style)

#### Eggplant Rollatini

*Eggplant rolled in egg and flour, stuffed with ricotta, tomato and mozzarella*

#### Stuffed Mushroom

*With ground veal, spinach, and melted mozzarella*

#### Caprese Salad

*Fresh mozzarella, tomatoes, roasted peppers and basil*

*Choice of one:*

**Mixed Green Salad or Penne Vodka**

### Dinner Entrée Selections

#### Pollo Cordon Bleu

*Breaded chicken breast stuffed with ham and Swiss cheese in a white wine lemon sauce*

#### Salmon with Dill

*Filet of Salmon in a dill cream sauce*

#### Veal Parmigiana

*Breaded veal, marinara sauce and melted mozzarella*

### Coffee, Hot Tea and Soda

*Choice of one:*

*Chocolate Mousse, Cheesecake or Cannoli*

OR

*A Customized cake can be substituted for the above desserts*

**\$34.95 per person**

*Tax and 18% gratuity will be added to all packages*

## Package Three

### Hot and Cold Antipasto

*Assorted Appetizers Served Family Style*

#### Penne Vodka

*Choice of one:*

**Mixed Green or Caesar Salad**

### Dinner Entrée Selections

#### Snapper della Casa

*Red Snapper sautéed with mushrooms onions, basil and fresh plum tomatoes in a white wine sauce.*

#### Prime Black Angus Steak

*Sautéed with shallots and mushrooms in cognac*

#### Pollo Sorrentino

*Breast of chicken, sautéed in white wine, mushrooms, prosciutto, eggplant and mozzarella demi-glace*

#### Veal Francese

*Breaded veal dipped in egg, sautéed in a butter, lemon wine sauce*

### Coffee, Hot Tea and Soda

*Choice of one:*

*Chocolate Mousse, Cheesecake or Cannoli*

OR

*A Customized cake can be substituted for the above desserts*

**\$40.95 per person**