

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

Or

Pollo Francese

Breaded chicken dipped in egg, sautéed in butter, lemon wine sauce

Veal Principessa

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

Or

Veal Parmigiana

Breaded veal with melted mozzarella and tomato sauce

Tilapia con Arugola

Tilapia sautéed with arugula and plum tomatoes in a white wine sauce

Or

Snapper della Casa

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

Coffee, Hot Tea and Soda

Choice of one:

Chocolate Mousse, Cheesecake or Cannoli

A Customized cake can be substituted for the above desserts

\$33.00 per person

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

Wine and Beer \$13.50 per person for 3 hours

4 hours \$18.00 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 3 - 12 \$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

Mixed Green Salad

Dinner Entrée Selections

Pollo Cordon Bleu

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

Or

Pollo Sorrentino

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

Salmon with Dill

Filet of Salmon in a dill cream sauce

Or

Sole Francese

Filet of Sole breaded and dipped in egg, sautéed in butter, lemon wine sauce

Veal Parmigiana

Breaded veal with melted mozzarella and tomato sauce

Or

Veal Principessa

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

Coffee, Hot Tea and Soda

Choice of one:

Chocolate Mousse, Cheesecake or Cannoli

A Customized cake can be substituted for the above desserts

\$36.00 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

Dinner Entrée Selections

Snapper della Casa

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

Or

Salmon al Cognac

Filet of Salmon with mushrooms in a brandy pink sauce

Black Angus Steak Diana

Steak sautéed with shallots and mushrooms in a cognac and cream mustard sauce

Pollo Sorrentino

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

Or

Pollo Giambotta

Tender pieces of chicken with mushrooms, peppers, sausage and potatoes, white wine, garlic and vinegar

Veal Francese

Veal scaloppini breaded and dipped in egg, sautéed in butter, lemon wine sauce

Or

Veal Saltimbocca

Veal scaloppini sautéed shallots, sage, prosciutto, melted mozzarella, and Masala wine over spinach

Coffee, Hot Tea and Soda

Choice of one:

Chocolate Mousse, Cheesecake or Cannoli

OR

A Customized cake can be substituted for the above desserts

\$41.00 per person

Package Four

Hors D'oeuvres

Selection of Hot & Cold appetizers

Tortellini Saffi

Meat filled rings with prosciutto and peas in a cream sauce

Or

Rigatoni Bolonese

Rigatoni pasta in a meat sauce

Tri-Colore or Caesar Salad

Dinner Entrée Selections

Pollo Francese

Breaded chicken dipped in egg, sautéed in butter, lemon wine sauce

Or

Pollo Saltimbocca

Chicken Scaloppini, sautéed shallots, sage, prosciutto, melted mozzarella, and Marsala wine over spinach

Veal Principessa

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

Or

Veal Marsala

Veal sautéed with mushrooms in a Marsala wine suace

Manzo Medici

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

Or

Grilled Black Angus Steak

Stuffed Sole Piccata

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

Or

Snapper Livornese

Red snapper sautéed with olives and capers in a white wine and light tomato 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

\$53.00 per person

Package Five

Mixed Green Salad

Served Individually

Buffet

Penne Vodka

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

Snapper Francese

Red Snapper breaded and dipped in egg, sautéed in butter, lemon wine sauce

Risotto alla Toscana

Arborio rice, asparagus, sun-dried tomato, tips of filet mignon, brandy demi-glace

Pollo Marsala

Breast of chicken sautéed with mushrooms in a Marsala wine sauce

Melenzane alla Parmigiana

Breaded eggplant with melted mozzarella and tomato sauce

Roasted Pork Loin in Natural Juice

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

\$34.00 per person

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

Banquet facilities for up to 100 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