

## 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

### Hot and Cold Antipasto

*Assorted Appetizers Served Family Style*

### 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*

#### Pollo Marsala

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

#### Melenzane alla Parmigiana

*Breaded eggplant with melted mozzarella and tomato sauce*

#### Veal Principessa

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

### 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*

**\$36.00 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"*

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*LaStradaRestaurant.com*

*Please contact Vincenzo for additional information*