
La Strada

Gourmet

231 Godwin Avenue
Midland Park, New Jersey 07432

Phone: 201.670.9233

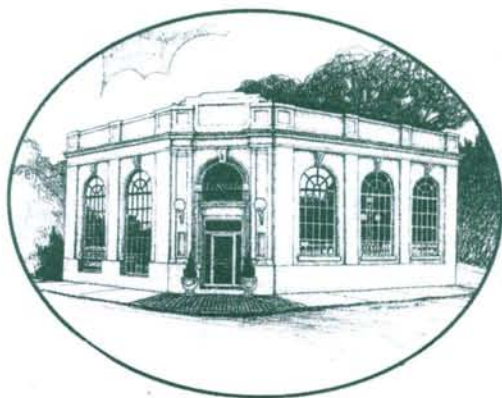
Fax: 201.670.7620

Open 7 Days a Week

M - F 9 - 7

Sat 9 - 5

Sun 9 - 3



*Delicious
Catering
Possibilities*

❖ *Finger Sandwich Platter* ❖

A variety of our most popular sandwiches on soft italian bread wedges, beautifully arranged & garnished.

❖ **Regular** ~ \$52.⁰⁰ serves approx. 10

❖ **Large** ~ \$62.⁰⁰ serves approx. 15

Extra charges for customizing platter

❖ *Dinner Roll Sandwich Platter* ❖

A variety of: roast beef, turkey, ham/cheese, pastrami, stuffed high on our semolina dinner rolls.

(Mayo & Mustard separate)

❖ **Price** ~ \$62.⁰⁰ serves approx. 15

Extra charges for customizing platter

❖ *Focaccia Sandwich Platter* ❖

Extra thick herbed focaccia bread sandwich beautifully arranged and garnished. Includes grilled chicken, smoked turkey, prosciutto with mozzarella, grilled eggplant and more.

❖ **Regular** ~ \$70.⁰⁰ serves approx. 10

❖ **Large** ~ \$80.⁰⁰ serves approx. 15

❖ *Giant Subs* ❖

Specially Baked Brick Oven Italian Bread, 3 to 6 feet long, serves approximately 4 - 6 people per foot.

3 & 4 foot Round Subs available.

❖ *Traditional* ❖

Ham, salami, provolone, lettuce, tomato, onions and dressing.

❖ **Price** ~ \$16.⁰⁰ per foot

❖ *La Strada Special* ❖

Prosciutto Di Parma, roasted peppers, fresh mozzarella & grilled eggplant.

❖ **Price** ~ \$20.⁵⁰ per foot

❖ *Cold Antipasto* ❖

Grilled eggplant, wet mozzarella, prosciutto, sopressata, imported provolone, roasted peppers, mushrooms and artichoke hearts, garnished with a sprinkle of our imported olives and sundried tomatoes.

❖ **Regular** ~ \$52.⁰⁰ serves approx. 8

❖ **Large** ~ \$72.⁰⁰ serves approx. 15

❖ *Hot Antipasto Tray* ❖

Make 4 Selections:

St. Mushrooms (Italian), St. Mushrooms (Florentine), Breaded Cauliflower, Hot Wings, Mozzarella Sticks, Rice Balls, Artichoke Hearts or Breaded Jumbo Shrimp (extra charge)

❖ **Price** ~ \$125.⁰⁰ serves approx. 25

❖ *Salumeria Tray* ❖

Sliced sopressata and pepperoni surrounded with cubes of imported cheeses.

❖ **Price** ~ \$60.⁰⁰ serves approx. 30

❖ *Platter of Neapolitan Bruschette* ❖

Toasted italian bread topped with a fresh plum tomato & garlic sauce, centered with grated romano cheese.

❖ **Price** ~ \$40.⁰⁰ serves approx. 15

❖ *Caprese Platter* ❖

Our home made sliced mozzarella, grilled eggplant, fresh sliced tomato, basil and garnished with sundried tomatoes, beautifully arranged around our vinaigrette dressing.

❖ **Price ~ \$70.00** serves approx. 25

❖ *Vegetable Crudite* ❖

Broccoli, cucumber, celery, carrots, cauliflower, radishes and peppers beautifully arranged around our delicate dip.

❖ **Price ~ \$50.00** serves approx 25

❖ *Tri-Color Salad Bowl* ❖

Arrugula, radicchio, plum tomato, endive and iceberg lettuce covered with our imported kalamata olives.

❖ **Regular ~ \$55.00** serves approx. 25

❖ *Fresh Fruit Platter* ❖

A colorful selection of both seasonal and non-seasonal cut-up fresh fruit.

❖ **Price ~ \$55.00** serves approx. 20

❖ *Assorted Wrap Platter* ❖

A variety of chicken, roast beef, turkey & vegetable wraps.

❖ **Price ~ \$80.00** serves approx. 15

❖ *Grilled Vegetable Platter* ❖

A colorful array of fresh vegetables delicately seasoned & grilled.

❖ **Price ~ \$80.00** serves approx. 20

❖ *Spinach Dip & Pumpernickel Bread* ❖

❖ **Price ~ \$40.00** serves approx. 15

❖ *Smoked Salmon Platter* ❖

❖ **Price ~ \$135.00** minimum 20 people

❖ *Shrimp Cocktail* ❖

Large pink shrimp, the best that money can buy, arranged on a bed of lettuce garnished with slices of lemon around our fresh make cocktail sauce.

❖ **Regular ~ \$85.00** serves approx. 20

❖ **Large ~ \$110.00** serves approx. 25

❖ *Shrimp & Crab Platter* ❖

Large crab claws and of course our famous large pink shrimp arranged around our homemade cocktail sauce.

❖ **Regular ~ \$100.00** serves approx. 20

❖ **Large ~ \$125.00** serves approx. 25

❖ *Melon & Prosciutto Platter* ❖

Sweet melon, cantelope or honeydew, wrapped with imported prosciutto di parma.

❖ **Price ~ \$65.00** serves approx. 20

❖ *Clam Bake* ❖

Manhattan Clam Chowder, 1-6oz. Lobster tail, 4 shrimp, 6 clams, 6 mussels, 1 chicken breast-italian herbed, corn on the cob, new potatoes, tossed salad, cut fresh fruit.

❖ **Price ~ \$35.00 p/p** minimum 20 guests

Delivery, servers & cooks - extra charge

❖ *Cold Buffet* ❖

Design Your Own!

Your choice of cold cuts, bread & salads. Includes pickle & relish platter.
Priced Accordingly

❖ *Old Fashion BBQ* ❖

Includes: Hot dogs & rolls, Hamburgers & rolls, american cheese slices, cooked corn on the cob, coleslaw or potato salad, baked beans, pickles, sauerkraut, relish tray, tossed salad, cut fresh fruit, ketchup, mustard, relish, lettuce, tomato & onions.

Plus Your Choice of 2

Cooked Barbeque Ribs, Half Chicken, Italian Sausage
or Cheese & Parsley Sausage

❖ **Price ~ \$21.⁹⁵ p/p** minimum 20 guests
Delivery, servers & cooks - extra charge

❖ *Homemade Stromboli* ❖

1. Sausage, Mozzarella & roasted peppers.
2. prosciutto, mozzarella & roasted peppers
3. Pepperoni, ham & cheese
4. Broccoli, spinach & mozzarella

❖ **Price ~ \$5.⁵⁰ each**

Also Available

❖ *Hot Hors D'oeuvres* ❖

Asparagus Rissotto Balls - with asparagus, asiago cheese & roasted peppers

Stuffed Mushrooms

Mini Crab Cakes

Franks in a Blanket

Asparagus wrapped in Prosciutto Au Gratin

Baby Lamb Chops (market price)

Mini Italian Rice Balls

Chicken Sate

Parmesan Chicken Strips

Assorted Cold Canapes

Baked Brie & Apricots

Maple Sesame Chicken Skewers

❖ *Assorted "Puffs"* ❖

Please call for details & pricing.

❖ *Assorted Pates & Cheese Spreads* ❖

Please call for details & pricing.

❖ *A Variety of traditional salads, specialty salads & pasta salads* ❖

Please call for details & pricing.

❖ *We can also provide continental breakfast or brunch* ❖

Please call for details & pricing.

❖ *Outstanding award winning Desserts* ❖

Assorted Mini Pastries

Cookie Platters

Sorbets & Tartufo

Occasion Cakes

Custom Ice Cream Cakes

Assorted Pies & Tarts

Cookie & Pastry Platters @ \$2.00 p/p minimum 10 guests

❖ ❖ ❖ *Hot Buffet - \$15.95p/p* ❖ ❖ ❖

Tossed green salad covered with croutons, mozzarella bocconcine, and tomatoes.

House dressing provided. Other salad possibilities: caesar, string bean & potato, tri-color. (\$1.00 Extra)

Party Groups of 20 ~ 30...choose 4 of the following entree choices (delivery, set up and chafers) ❖ \$40.⁰⁰

Party Groups of 31 ~ 50...choose 5 of the following entree choices (delivery, set up and chafers) ❖ \$50.⁰⁰

Party Groups of 51 & over...choose 6 of the following entree choices (delivery, set up and chafers) ❖ \$60.⁰⁰

❖ ❖ ❖ *Light Buffet - \$12.00p/p* ❖ ❖ ❖

Includes choice of 1 chicken entree, 1 pasta, bread, house salad, delivery, set up, chafing dishes, sternos, serving spoons etc.

❖ Entree Choices ❖

All entrees available in half & full pans

	Half Tray/Full Tray
Tortellini Primavera Light cream sauce with julienne vegetables\$35/\$65
Bow Ties Basil, sundried tomatoes in garlic oil\$8.99/lb.
Pasta con Broccoli Pasta of your choice in a red pepper garlic & oil sauce\$30/\$60
Tortellini Bolognese Cheese filled pasta in our hearty meat sauce\$35/65
Orechette/Pesto Ear shaped pasta in our pesto sauce - basil, garlic, pignoli nuts, parmesan cheese & olive oil\$35/\$65
Fusilli Arabiata Corkscrew pasta in a spicy red sauce\$35/\$65
Spaghetti Neopolitan Plum tomato, basil, in our garlic & oil sauce\$35/\$65
Rapi/Pennette With sauteed sausage & garlic sauce\$35/\$65
Mezza Rigatoni Tomato basil or filetto de pomodoro\$35/\$65
Penne/Vodka Fresh basil garnish\$35/\$65
Baked Ziti Romano & grated mozzarella cheese\$30/\$55
Stuffed Shells Ricotta filled\$30/\$60

Cheese Lasagna Ricotta & mozzarella filled\$45/\$90
Meat Lasagna Ricotta, mozzarella & beef\$45/\$90
Vegetable Lasagna Spinach, eggplant & cheese\$45/\$90
Eggplant Lasagna Mozzarella, prosciutto covered with our bruschette sauce\$45/\$90
Sausage & Peppers Home made sausage, fresh roasted peppers & onions, lightly covered\$45/\$90
Roast Loin of Pork Boneless center cut, thinly sliced, covered with our pan de glaze sauce\$45/\$90
Stuffed Mushrooms All vegetarian filling\$30/\$60
New Zealand Mussels In a delicate white or red sauce\$30/\$60
Eggplant Rolletine Ricotta filled, light marinara sauce\$45/\$90
Italian Meatballs All beef, hand made in our marinara sauce\$40/\$80
Chicken Champagne With wild mushrooms\$55/\$105
Chicken Francese\$55/\$105

Chicken Piccata Tangy lemon sauce, sundried tomatoes & capers, garnish\$55/\$105
Chicken Marsala Fresh mushrooms, light marsala sauce\$55/\$105
Chicken al Orange Marinated in our special dressing & broiled\$55/\$105
Chicken Oreganato Covered with our fresh bread stuffing\$55/\$105
Chicken Scampi Chicken Medallions in our outrageous scampi sauce\$55/\$105
Vegetable Medley Variety of 7, steamed & seasoned\$30/\$55
Roasted Vegetable Combo A medley of roasted potatoes & fresh vegetables\$35/\$60
Roasted Garlic Mashed Potatoes\$30/\$55
Roasted Potatoes Diced, oven roasted & seasoned\$30/\$55
Saffron Rice Pilaf\$30/\$55
Wild Mushroom Rice A blend of 5 exotic mushrooms\$30/\$55
Broccoli Aoli Garlic & oil\$30/\$55
Asparagus AuGratin Market Price\$35/\$60
Juliene of Match Stix Seasoned Vegetables\$30/\$55

❖ Specialty Entree Choices ❖

The following may be added to, or substituted for in your Buffet Selections. (**\$4 - 6 more per person**)

Broiled Brazilian Lobster Tails

Lightly battered with our oreganato mix
& broiledMarket Price

Shrimp Parm

Tomato sauce & Mozzarella\$125/\$65

Shrimp Fra Diavolo

In our spicy hot plum tomato sauce\$125/\$65

Shrimp Francese

Topped with our tangy lemon sauce,
fresh lemon wedge garnish\$125/\$65

Shrimp Scampi

Served over rice\$125/\$65

Lemon Sole

Egg battered, pan fried\$125/\$65

Salmon Fillet

Mustard crust - fresh salmon marinated in our
mustard sauce & broiled to perfection\$150/\$75

Homemade Crab Cakes

With tatar or spicy horseradish sauce\$5 each

Veal & Peppers

Veal, fresh roasted peppers & onions,
lightly covered\$165/\$85

Stuffed Lemon Sole Florentine

w/ Crab Meat\$165/\$85

Veal Marsala

In our light brown mushroom sauce\$165/\$85

Veal Francese

Topped with a tangy lemon sauce, garnished
with lemon wedges & sundried tomatoes\$165/\$85

Veal La Strata

Slices of veal scallopini with layers of eggplant
mozzarella, prosciutto, tomato & fresh basil
with a light marinara sauce\$165/\$85

Stuffed Roast Loin of Pork

Roasted peppers, spinach & mozzarella cheese
in a light brown sauce\$125

Beef Bourgunone

.....\$165/\$85

Filet Mignon - Au Jus

.....Market Price

Filet Mignon - Au Poive

In a cognac & peppercorn sauceMarket Price

Shrimp LaStrada

Fresh tomato, basil and oil\$125

Coffee & Soda set-up available.

**Disposable plateware, utensils & glassware
available at an extra charge.**

**Waitress Service is Available
and Highly Recommended**