

Hors D'oeuvres

Cold Hors D'oeuvres

Each hors d'oeuvre display serves approximately 50 guests

ANTIPASTO DISPLAY	\$160
<i>Salami, capicola, prosciutto, aged provolone, black olives, and roasted red peppers</i>	
ASSORTED CHEESE DISPLAY	\$110
<i>Swiss, cheddar, provolone, and an assortment of crackers</i>	
CRUIDITÉS DISPLAY	\$110
<i>Broccoli, cauliflower, carrots, celery and house-made ranch</i>	
SEASONAL FRUIT DISPLAY	\$140
<i>Selections vary depending upon the season</i>	
JUMBO SHRIMP COCKTAIL	\$3 per shrimp
<i>Minimum order of two shrimp per guest</i>	

Hot Hors D'oeuvres

*STUFFED MUSHROOMS	\$140
<i>Serves 20 with 40 pieces</i>	
*WOOD-FIRED BRUSCHETTA	\$120
<i>Serves 20 with 40 pieces</i>	
*HOMEMADE MEATBALLS	\$140
<i>Serves 30 with 60 meatballs</i>	
*MOZZARELLA STICKS	\$100
<i>Serves 30 with 60 pieces</i>	
CAJUN CHICKEN	\$130
<i>Serves 30 with 60 tenders</i>	
BREADED CHICKEN TENDERS	\$130
<i>Serves 30 with 60 tenders</i>	
CHICKEN WINGS	\$100
<i>Plain, buffalo or barbeque (serves 30 with 60 wings)</i>	
SAUTÉED SAUSAGE, PEPPERS, AND MUSHROOMS	\$160
<i>Serves 40</i>	

**Items can be butler passed for a 10% surcharge*

Desserts

SMALL INDIVIDUAL DESSERT	\$4.50
<i>Choose one: spumoni, tiramisu, or vanilla ice cream</i>	
MINI-DESSERT STATION	\$5.50
<i>Includes an assortment of cakes and cheesecakes</i>	
FULL-SIZE DESSERTS	\$7.00
<i>Cannoli, vanilla cheesecake, tiramisu</i>	

All prices are subject to 20% gratuity and Ohio sales tax

Family – Style Dinner

****Our popular family-style dinner is an all-you-can-eat, sit-down meal****

Please pre-select **three** entrées and **two** accompaniments.

All five items will be served on platters to each table. Our chef can prepare individual meals for any guests with special dietary needs (i.e. gluten free, vegetarian, vegan, etc.) at no additional charge.

The family-style dinner includes Italian salad, ciabatta bread, iced tea and coffee.

Entrée – choose three

Lasagna (ground beef)

Chicken Parmesean

Pine Nut Crusted Grouper

Vegetarian Lasagna

Chicken Picatta

Roasted Pork Loin

Rotini with Sausage

Chicken Marsala

Baked Salmon (+\$4)

Cavatelli Alfredo

Chicken Rosa

Prime Rib (+\$7)

Eggplant Parmesan

Tortellini Alfredo

Beef Tenderloin (+\$11)

Accompaniments – choose two

Fresh Broccoli

Italian Green Beans

Zucchini Romano

Italian Style Peas

Garlic Smashed Potatoes

Mixed Italian Vegetables

\$31.95 per person

\$16.00 for children 10 and younger

All prices are subject to 20% gratuity and Ohio sales tax

Individual Dinners

For individual dinners, we require an accurate count of how many of each entrée to prepare at least two weeks prior to the reception (with a **maximum of three choices**).

You will also need to provide place cards that indicate which guest ordered which entrée

Individual dinners will include Italian salad, ciabatta bread, iced tea and coffee.

LASAGNA \$25.75
Layered with ground beef, provolone, and parmesan

Chicken Bella Vista \$27.75
Boneless chicken breast sautéed with Italian sausage, artichokes, and sun-dried tomatoes in a light cream sauce, served with garlic potatoes

MANICOTTI \$25.75
With ground beef, ricotta, provolone, and parmesan

SHRIMP MARSALA \$30.95
With mushrooms, onions, and marsala wine; served over angel hair pasta

PASTA PRIMAVERA \$24.75
Broccoli, cauliflower, carrots, and red onions tossed in Alfredo sauce and served over penne pasta

PINE NUT CRUSTED GROUPER \$30.95
Topped with a roasted red pepper cream sauce and served with garlic smashed potatoes

CHICKEN PARMESAN \$27.75
Served over homemade fettuccini alfredo

PRIME RIB AU JUS * \$36.95
Served with garlic smashed potatoes
**NOTE: must have a minimum order of 30*

CHICKEN MARSALA \$27.75
Boneless chicken breast sautéed with marsala wine and mushrooms, served with garlic smashed potatoes

BEEF TENDERLOIN & CHICKEN CARUSO \$35.95
4 o.z. beef tenderloin and chicken sautéed with lemon and white wine, served with green beans

CHICKEN PICATTA \$27.75
Boneless chicken breast sautéed in lemon juice, topped with mushrooms, served with fettuccini

NEW YORK STRIP \$40.95
Served with garlic smashed potatoes

CHICKEN ROSA \$27.75
Pan fried chicken breast topped with a roasted red pepper cream sauce, served over prosciutto-sage angel hair pasta

FILET MIGNON \$42.95
Served with garlic smashed potatoes

All prices are subject to 20% gratuity and Ohio sales tax

Specialty Dinners

All specialty dinners include ciabatta bread and iced tea or coffee.

*Please note: there are no substitutions on specialty dinners.

La Scala Seven-Course Dinner

First Course: **Antipasto**

Second Course: **Italian Wedding Soup**

Third Course: **Baked Pasta**

Fourth Course: **Sautéed sausage and meatballs**

Fifth Course: **La Scala Roasted Chicken**

Sixth Course: **Italian Salad**

Seventh Course: **Spumoni**

\$36.95

La Scala Celebration Dinner

Salad: **Benny Salad**

Tossed with Italian dressing, topped with crumbled bleu cheese, diced shrimp, tomatoes, black olives, and marinated mushrooms and peppers.

Entrées: **Baked Pasta**

Served with sautéed sausage and meatballs

And Chicken Caruso

Lightly floured and sautéed with butter and white wine

Dessert: **Spumoni**

\$34.95

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Bar Packages

Bar packages are based on a **three-hour** open bar.

Additional hours may be purchased for \$3.95 per person, per hour.

(The platinum package is \$5.95 per person for each additional hour).

BRONZE PACKAGE (beer and wine) \$21.95 per person

*Includes: domestic beer (Yuengling / Bud Light / Miller Light)
house wine (Chardonnay / Moscato / Merlot / Chianti)
soft drinks (Pepsi products)*

SILVER PACKAGE (premium beer and wine) \$24.95 per person

*Includes: domestic beer (Yuengling / Bud Light / Miller light)
craft and import beer (Sam Adams / Corona / Great Lakes Burning River Pale Ale)
bottled Canyon Road wine (Pinot Grigio / Chardonnay / Merlot / Cabernet Sauvignon)
soft drinks (Pepsi products)*

GOLD PACKAGE (beer, wine and spirits) \$26.95 per person

*Includes: soft drinks, domestic beer, house wine (see "Bronze Package" for details),
plus well liquor (vodka / scotch / gin / tequila / rum / bourbon / whiskey) and standard mixers*

PLATINUM PACKAGE (premium beer, wine and spirits) \$29.95 per person

*Includes: soft drinks, domestic beer, craft and import beer, bottled Canyon Road Wine (see "Silver Package"),
plus premium liquor (Absolut / Tanqueray / Jack Daniel's / Jim Beam / Malibu Rum / Captain
Morgan / Bacardi Light / Dewar's / Jose Quervo 1800) and standard mixers*

CHAMPAGNE TOAST \$5.50 per person

Asti Spumante

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Consumption Bars

La Scala can provide a bartender for up to **three hours** with a **\$75** bar staffing fee and a **\$400** bar minimum.

*Please add **\$25** for each additional hour to staff the bar

Consumption bars can be limited to only beer and wine (with liquor available for purchase if you choose)

Beer can be prorated; liquor can be prorated in increments of a ¼ of a bottle.

DOMESTIC BEER <i>Yuengling, Bud Light, Miller Light</i>	\$105 per case (24)
IMPORT AND CRAFT BEER <i>Sam Adams, Corona, Great Lakes Burning River Pale Ale</i>	\$120 per case (24)
HOUSE WINE (each carafe pours approximately 7 glasses) <i>Chardonnay, Chianti, Merlot, Moscato</i>	\$27.50 per carafe
CANYON ROAD WINE (each bottle pours approximately 4 glasses) <i>Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio</i> <i>*Additional selections available on our restaurant's wine list</i>	\$25 per bottle
WELL LIQUOR (750 ml) <i>Rum, vodka, gin, whiskey, bourbon, scotch and brandy</i>	\$100 per bottle
CALL LIQUOR (750 ml) <i>Bacardi, Smirnoff, Tanqueray, Beefeater, Seagrams, Canadian Club, Captain Morgan, Jim Beam, Jack Daniel's, Dewars, J&B</i>	\$120 per bottle
PREMIUM LIQUOR (750 ml) <i>Absolut, Ketel One, Three Olives, Wild Turkey, Crown Royal</i>	\$150 per bottle
SOFT DRINKS <i>Pepsi, Diet Pepsi, Sierra Mist</i>	\$2.75 per glass
FRUIT PUNCH	\$75 (serves 50)
CHAMPAGNE PUNCH	\$100 (serves 50)

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Cash Bars

La Scala can provide a bartender for up to **three hours** with a **\$75** bar staffing fee and a **\$400** bar minimum

*Please add **\$25** for each additional hour to staff the bar.

DOMESTIC BEER	\$4.25 each
<i>Yuengling, Bud Light, Miller Light, Coors Light</i>	
IMPORT AND CRAFT BEER	\$5.00 each
<i>Sam Adams, Corona, Great Lakes Burning River Pale Ale</i>	
CANYON ROAD WINE	\$7.00/glass
<i>Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio</i>	
WELL COCKTAILS	\$6.50 each
<i>Rum, Vodka, Gin, Whiskey, Bourbon, Scotch, and Brandy</i>	
CALL COCKTAILS	\$7.50 each
<i>Bacardi, Smirnoff, Tanqueray, Beefeater, Seagrams, Canadian Club, Captain Morgan, Jim Beam, Dewar's, J&B</i>	
PREMIUM COCKTAILS	\$8.50 each
<i>Absolut, Ketel One, Three Olives, Wild Turkey, Crown Royal</i>	
SOFT DRINKS	\$2.75/glass
<i>Pepsi, Diet Pepsi, Sierra Mist</i>	

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