

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*

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

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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

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Bar Packages

Bar packages are based on a **five-hour** open bar, and a bar package is required for all Saturday receptions.

Please note that your reception ends when your bar closes.

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
<i>Includes: domestic beer (Yuengling / Bud Light / Miller Light) house wine (Chardonnay / Moscato / Merlot / Chianti) soft drinks (Pepsi products)</i>	
SILVER PACKAGE (premium beer and wine)	\$24.95 per person
<i>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)</i>	
GOLD PACKAGE (beer, wine and spirits)	\$26.95 per person
<i>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</i>	
PLATINUM PACKAGE (premium beer, wine and spirits)	\$32.95 per person
<i>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 / Capitan Morgan / Bacardi Light / Dewar's / Jose Quervo 1800) and standard mixers</i>	
CHAMPAGNE TOAST	\$5.50 per person
<i>Asti Spumante</i>	

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La Scala's Signature Wedding Package

Our all-inclusive Signature Wedding Package includes:

A premium **Signature Drink** during cocktail hour

with a **cheese display** and a **crudit  display**

plus our popular **Family-Style Dinner**

with a five-hour, fully stocked open bar (**Gold Package**)

and a complimentary **Champagne Toast** for all of your guests!

Our exclusive Signature Wedding Package also includes all of La Scala's standard complimentary services: use of the room for five hours, cake cutting, linens and napkins, centerpieces, d cor and favor placement, free parking and an on-side wedding coordinator.

\$63.95 per person

(Sorry, no substitutions. You may upgrade to a Platinum bar for an additional \$5 per person)

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