

## EVENT NOTES & ROOM PHOTOS



### DEPOSITS & CANCELLATIONS

\$150 deposit is required when booking your event. The deposit will be applied to final bill. If you cancel event inside 14 days of date, the deposit is nonrefundable | outside 14 days, the deposit will be refunded in the form of a La Strada Gift Card with a 1-year expiration.

### PARTY TIMES

Lunch parties from 12:00-3:00 PM | Dinner parties from 6:00-9:00 PM (time is flexible). Saturday dinner parties in front room only, select either 4:30-7:30 PM or 7:30-10:30 PM.

### PRIVATE DINING ROOMS

A private event in our front dining room requires a minimum of at least 15-25 people, plus a \$150 room fee. A private event in our main dining room requires a minimum of at least 40-65 people and no room fee. If you have a lower number of guests, the room is still available but it is now considered semi-private. At our option, a semi-private room may be shared with other diners or a \$150 room fee may be applied | Due to busy Saturday night dinner business, our main dining room is not available for private parties after 4:00 PM, but we can still offer you our front dining room with the same criteria as noted above.

### DECORATING

Decorating for lunch parties 1-hour prior to start | dinner parties 30-minutes prior to start. Please, no confetti on tables.

### BAR

La Strada is a BYO restaurant. You may bring your own Wine & Beer and also bring O.J. and Champagne (or Prosecco) for Mimosas, and Tomato Juice & Vodka for Bloody Marys

### GUEST COUNT & PAYMENT

Your final guest count (adults + children) is due 1-week prior to the event. This number becomes your minimum guarantee for payment. 6% tax & 20% gratuity are added to bill. Payment is due at the conclusion of event. Additional gratuities are at host's discretion.



*Voted best party venue in the 3 county area!  
Celebrate your next affair at our place!  
La Strada Italian Restaurant | Byo!*



**Birthdays · Anniversaries · Retirement Parties**  
**Baby Showers · Bridal Showers · Rehearsal Dinners**  
**Intimate Weddings · Sweet 16 Parties**  
**Baptisms · Holy Communions · Confirmations**  
**Bar & Bat Mitzvahs · Business Meetings**  
**Funeral Luncheons · Gravestone Unveilings**  
**Memorial Dinners · Celebrations of Life**

**If you're planning a small event, our private dining room is the perfect choice to comfortably seat 25 guests**

**If you have a large group, we can accommodate a private party in our main dining room which seats 65 guests**

Additional party & event information contact our Banquet Manager by calling 215.947.1818 or Email the party inquiry form on our website <https://lastradaitalian.com/private-parties>

*Private Parties*

**215-947-1818**  
**LaStradaitalian.com**

*La Strada*  
ITALIAN RESTAURANT | BYO

*Private Parties*



2519 Huntingdon Pike near Red Lion  
In the Valley Court Yard Shoppes  
Huntingdon Valley PA 19006

**215-947-1818**  
**LaStradaitalian.com**

**OPEN 6 DAYS – CLOSED MONDAYS**

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Prices and descriptions herein are subject to change without notice  
This party menu supersedes all previous party menus

The consumption of raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses especially if you have a medical condition.

## ROMA PARTY PACKAGE

### PARTY STARTER

*One Appetizer served Family-Style*

#### Bruschetta Crostini

Toasted Artisan Bread with Diced Tomatoes, Onion and Basil | Balsamic-glace

### SALAD COURSE

#### House Salad

Fancy Spring Mix Lettuce, Tomatoes, and Cucumber | Balsamic Vinaigrette

### MAIN COURSE

*Entrée orders taken table-side*

#### Rigatoni a la Vodka

Freshly Cooked al Dente Pasta tossed in a Marinara Vodka Cream sauce with Diced Sun-dried Tomatoes and Crushed Plum Tomatoes (*meatless*)

#### Rollatini di Melanzane

Thin slices of fresh Eggplant | batter-dipped | lightly fried | rolled & stuffed with Ricotta Cheese | baked with Mozzarella & Tomato sauce | served with Penne

#### Salmone Balsamico

Center-cut Salmon Fillet Grilled to perfection | drizzled with Balsamic-glace  
Served with Vegetables & Potato

#### Parmigiana di Pollo

Boneless Chicken Breast Coated with Panko Bread Crumbs and Crispy-Fried  
Topped with Mozzarella & Tomato sauce | served with Penne

### DESSERT & BEVERAGES

Bring Your Own Wine and Beer (no corkage fee)

Package includes all Soft Beverages, Coffee and Decaf

Pellegrino Bottled Water, Espresso, and Cappuccino are extra

Bring Your Own Cake(s) & Cookies, etc. (no cakeage fee)

Assorted Miniature Italian Pastries \$4 extra pp

### ROMA PRICES

Lunch @ \$40 pp | Dinner @ \$45 pp

*Lunch minimum 25 people | Dinner minimum 10 people*

*The Roma menu is not available for dinner on Friday, Saturday, and Sunday*

### CHILDREN'S MENU

*Ages 2 thru 10 years old | select one kids' meal*

Penne in Butter Sauce

Chicken Fingers and Fries

Cheese Ravioli in Tomato sauce

Meatball with Penne in Tomato sauce

Price | \$20 per Child

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## SICILIA PARTY PACKAGE

### PARTY STARTERS

*Two Appetizers served Family-Style*

#### Bruschetta Crostini

Toasted Artisan Bread with Diced Tomatoes, Onion and Basil | Balsamic-glace

#### Antipasto Italiano

Assorted Italian Cured Meats, Cheeses and Seasonal Grilled Vegetables

### SALAD COURSE

#### House Salad

Fancy Spring Mix Lettuce, Tomatoes, and Cucumber | Balsamic Vinaigrette

### MAIN COURSE

*Entrée orders taken table-side*

#### Ravioli Aragoste alle Vodka

Homemade Ravioli filled with Luscious Lobster Meat served in Vodka sauce

#### Salmone di Scampi Classico

Pan-seared Center-cut Salmon Fillet perfectly cooked | prepared in a Classic Scampi Sauce of White Wine Garlic and Lemon | served with Veg & Pot

#### Vitello al Marsala

Veal Scaloppini sautéed w/ Mushrooms in Marsala Wine | served with Penne

#### Parmigiana di Pollo

Boneless Chicken Breast Coated with Panko Bread Crumbs and Crispy-Fried  
Topped with Mozzarella & Tomato sauce | served with Penne

### DESSERT & BEVERAGES

Bring Your Own Wine and Beer (no corkage fee)

Package includes all Soft Beverages, Coffee and Decaf

Pellegrino Bottled Water, Espresso, and Cappuccino are extra

Bring Your Own Cake(s) & Cookies, etc. (no cakeage fee)

Assorted Miniature Italian Pastries \$4 extra pp

### SICILIA PRICES

Lunch @ \$50 pp | Dinner @ \$55 pp | Friday & Saturday Dinner \$60 pp

*Lunch minimum 25 people | Dinner minimum 10 people*

### Optional Starters & Salad Upgrade

*Appetizers are served Family-Style*

#### Antipasto Italiano \$4 pp

*Assorted Italian Cured Meats, Cheeses, Grilled Veggies, and Olives | Evoo & Balsamic-glace*

#### Caprese di Napoli \$4 pp

*Fresh Mozzarella, Sliced Red Ripe Tomatoes, and Roasted Peppers | Evoo & Balsamic-glace*

#### Battered Artichoke Hearts Francese \$5 pp

#### Calamari Fritti a la Modena-glace \$5 pp

#### Panko Coated Zucchini Fritte \$3 pp

#### Upgrade to a Caesar Salad \$3 pp

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## VENEZIA PARTY PACKAGE

### PARTY STARTERS

*Three Appetizers served Family-Style*

#### Bruschetta Crostini

Toasted Artisan Bread with Diced Tomatoes, Onion and Basil | Balsamic-glace

#### Calamari Fritti al Modena

Squid dredged in Asian flour and Fried | Sweet Chili sauce & Balsamic-glace

#### Antipasto Italiano

Assorted Italian Cured Meats, Cheeses and Seasonal Grilled Vegetables

### SALAD COURSE

#### Classic Caesar Salad

Hearts of Romaine in Classic Dressing | Croutons & Shaved Aged Parmesan

### PASTA INTERMEZZO

#### Traditional Penne Pomodoro

Freshly Cooked al Dente Pasta in a Crushed Plum Tomato sauce with Basil

### MAIN COURSE

*Entrée orders taken table-side | served with Vegetable Medley (except Monte Rosa)*

#### Bistecca di Primo

12oz NY Prime Strip | Grilled and finished with a Port Wine Demi-glace

#### Pollo Monte Rosa

Boneless Chicken Breast with Spinach, Roasted Peppers, and Mozzarella  
Served in a White Wine Blush sauce with a Splash of Marinara and Cream

#### Bronzino e Gamberi

Mediterranean Seabass and Shrimp | White Wine Lemon Garlic Butter sauce

#### Vitello al Marsala

Veal Scaloppini sautéed with fresh Mushrooms in a Marsala Wine Demi-glace

#### Parmigiana di Pollo

Boneless Chicken Breast Coated with Panko Bread Crumbs and Crispy-Fried  
Topped with Mozzarella & Tomato sauce

### DESSERT & BEVERAGES

Bring Your Own Wine and Beer (no corkage fee)

Package includes all Soft Beverages, Coffee and Decaf

Pellegrino Bottled Water, Espresso, and Cappuccino are extra

Bring Your Own Cake(s) & Cookies, etc. (no cakeage fee)

Assorted Miniature Italian Pastries \$4 extra pp

### VENEZIA PRICES

Lunch @ \$60 pp | Dinner @ \$65 pp | Friday & Saturday Dinner \$70 pp

*Lunch minimum 25 people | Dinner minimum 10 people*

*Private Cocktail Receptions Available*

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