

LaScala Events

We are honored
that you're considering hosting your event
with LaScala. For your convenience,
we have compiled the following information
regarding our all-inclusive pricing structure
and delectable house made cuisine.

- ~No hidden charges for room rental, linens, set up, clean up, etc.
- ~Distinctive many private and semi-private spaces with updated décor.
- ~Complementary centerpieces.
- ~Our professional coordinators are available at no additional charge.
- ~All entrees are prepared in-house daily by our executive chef.

Our experienced banquet staff will manage your event
with the utmost professionalism & care.

www.LaScala.com

4199 West Dublin-Granville Road Dublin, Ohio 43017

Hors D'oeuvres

Cold Hors D'oeuvres

Each hors d'oeuvre display serves approximately 50 guests

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

Hot Hors D'oeuvres

FRIED CALAMARI- serves 30. With marinara and garlic aioli sauces	\$100.
ARANCINI- 40 pieces. Breaded risotto balls, drizzled with red bell pepper cream sauce.	\$120.
MINI CRAB CAKES-40 pieces. Accented with fresh basil aioli sauce	\$140.
STUFFED MUSHROOMS 40 pieces	\$140.
WOOD-FIRED BRUSCHETTA 40 pieces	\$120
HOMEMADE MEATBALLS 60 meatballs	\$140
MOZZARELLA STICKS 60 pieces	\$100
CAJUN CHICKEN-boneless sautéed in a Cajun cream sauce 60 tenders	\$130.
BREADED CHICKEN TENDERS 60 tenders	\$130
CHICKEN WINGS Plain, buffalo or barbeque (60 wings)	\$100
SAUTÉED SAUSAGE, PEPPERS, AND MUSHROOMS Serves 40	\$160

Desserts

Full Size Desserts- Tiramisu, Cheesecake, Cannoli	\$7.00
Small Individual- Tiramisu, Spumoni, or Vanilla Ice Cream	\$4.50
Mini Dessert Variety- Assortment of Tiramisu, Cheesecakes, Sheet Cakes	\$5.50

Family – Style Dinner

(A minimum of 25 orders)

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

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)
Cheese Lasagna
Rotini with Sausage
Cavatelli Alfredo
Eggplant Parmesan

Chicken Parmesan
Chicken Picatta
Chicken Marsala
Chicken Rosa
Tortellini Alfredo

Pine Nut Crusted Grouper
Roasted Pork Loin
Baked Salmon(+4)
Prime Rib (+7)
Beef Tenderloin(+11)

Accompaniments – choose two

Fresh Broccoli
Zucchini Romano
Garlic Smashed Potatoes

Italian Green Beans
Italian Style Peas
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 10 days prior to your event. (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.

<p>LASAGNA \$25.75 Layered with ground beef, provolone, and parmesan</p>	<p>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</p>
<p>MANICOTTI \$25.75 With ground beef, ricotta, provolone, and parmesan</p>	<p>SHRIMP MARSALA \$30.95 Mushrooms, onions, and marsala wine; served over angel hair pasta</p>
<p>PASTA PRIMAVERA \$24.75 Broccoli, cauliflower, carrots, and red onions tossed in Alfredo sauce and served over penne pasta</p>	<p>PINE NUT CRUSTED GROUPER \$30.95 Topped with a roasted red pepper cream sauce and served with garlic smashed potatoes</p>
<p>CHICKEN PARMESAN \$27.75 Served over homemade fettuccini alfredo</p>	<p>PRIME RIB AU JUS * \$36.95 Served with garlic smashed potatoes *NOTE: must have a minimum order of 30</p>
<p>CHICKEN MARSALA \$27.75 Boneless chicken breast sautéed with marsala wine And mushrooms, over garlic smashed potatoes.</p>	<p>BEEF TENDERLOIN & CHICKEN CARUSO \$35.95 4 oz. beef tenderloin and chicken s lemon and white wine, served w/green beans.</p>
<p>CHICKEN PICATTA \$27.75 Boneless chicken breast sautéed in lemon juice, topped with mushrooms, served with fettuccini</p>	<p>NEW YORK STRIP \$40.95 Served with garlic smashed potatoes</p>
<p>CHICKEN ROSA \$27.75 Pan fried chicken breast topped with a roasted red pepper cream sauce, served over prosciutto-sage angel hair pasta</p>	<p>FILET MIGNON \$42.95 Served with garlic smashed potatoes</p>

Specialty Dinners

(A minimum of 25 orders)

All specialty dinners include ciabatta bread and iced tea and 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: LaScala 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

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) \$19.95 per person
Includes: domestic beer -Budweiser, Yuengling, Bud Light, Miller Light.
house wine -Chardonnay, Moscato , Merlot, Chianti, soft drinks.

SILVER PACKAGE (premium beer and wine) \$21.95 per person
Includes: Domestic beer- Budweiser, Yuengling, Bud Light, Miller light
Craft and Import beer- CBC I.P.A., Corona, Great Lakes Burning River Pale Ale
Bottled Canyon Road wine – Chardonnay, Pinot Grigio, Moscato,
Cabernet Sauvignon, Merlot, Pinot Noir, soft drinks.

GOLD PACKAGE (house beer, wine and spirits) \$24.95 per person
Includes: soft drinks, domestic beer, house wine (see “Bronze Package”),
plus well liquor vodka, scotch, gin, tequila, rum, bourbon, whiskey, 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”), premium liquors.

CHAMPAGNE TOAST \$5.50 per person
NON ALCOHOLIC SPARKLING \$3.50 per person

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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 beer and wine only.
Liquor can be prorated in increments of a ¼ of a bottle.

DOMESTIC BEER Budweiser, Yuengling, Bud Light, Miller Light	\$4.00
IMPORT AND CRAFT BEER Sam Adams, Corona, Great Lakes Burning River Pale Ale, CBC IPA	\$5.00
HOUSE WINE (each carafe pours approximately 7 glasses) Chardonnay, Chianti, Merlot, Moscato	\$27.50 per carafe
CANYON ROAD WINE Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon, Merlot, Pinot Noir. *Additional selections available on our restaurant's wine list	\$25 per bottle
WELL LIQUOR (750 ml) Rum, vodka, gin, whiskey, bourbon, scotch and brandy	\$100 per bottle
CALL LIQUOR (750 ml) Bacardi, Smirnoff, Tanqueray, Beefeater, Seagram's 7 Canadian Club, Captain Morgan, Jim Beam, Jack Daniel's, Dewar's, J&B	\$120 per bottle
PREMIUM LIQUOR (750 ml) Absolut, Ketel One, Tanqueray, Makers Mark, Jameson, Dewar's, Wild Turkey, Crown Royal, and more.	\$150 per bottle
We can stock many other liquors. Please contact your coordinator with special requests.	
SOFT DRINKS Pepsi, Diet Pepsi, Sierra Mist	\$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 fee and a \$400 minimum.

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

DOMESTIC BEER Budweiser, Yuengling, Bud Light, Miller Light, Coors Light	\$4.00 each
IMPORT AND CRAFT BEER Sam Adams, Corona, Great Lakes Burning River Pale Ale, CBC IPA	\$5.00 each
CANYON ROAD WINE Chardonnay, Pinot Grigio, Moscato, Cabernet Sauvignon, Merlot, Pinot Noir.	\$7.00/glass
WELL COCKTAILS Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, mixers.	\$6.00 each
CALL COCKTAILS Absolut, Tito's, Tanqueray, Beefeater, Seagram's 7, Canadian Club, Bacardi, Malibu, Captain Morgan, Jim Beam, Jack Daniels, Dewar's, J&B	\$7.00 each
PREMIUM COCKTAILS Absolut, Ketel One, Tanqueray, Bombay, Makers Mark, Wild Turkey, Crown Royal, Jameson, Johnny Walker Red.	\$8.00 each
We can provide other brands as well. If you would like a specific liquor in your bar, please discuss with your event coordinator.	
SOFT DRINKS Pepsi, Diet Pepsi, Sierra Mist	\$2.75/glass

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