2020 MENU

LaScala Wedding Receptions

Your vision. Our expertise.







LaScala offers the following complementary amenities:

Professional cake cutting

Champagne toast for the wedding party, upon request

White or ivory linens with your choice of napkin color

White china place settings with all flatware & glassware included

Set up of all guest tables, cake table, gift table, etc.

Placement of favors, décor, centerpieces & escort cards

Large, private lot with ample free parking

Reception Menu tasting

On-site wedding coordinator

Authentic made-from-scratch cuisine prepared in-house daily

Our all-inclusive pricing structure means there are no room-rental fees

www.LaScala.com
4199WestDublin-GranvilleRoad Dublin, Ohio 43017

Hors D'oeuvres

Cold Hors D'oeuvres

Each hors d'oeuvre display serves approximately 50 guests

ANTIPASTO DISPLAY Salami, capicola, prosciutto, aged provolone, black olives, and roasted red peppers	\$160			
ASSORTED CHEESE DISPLAY Swiss, cheddar, provolone, and an assortment of crackers	\$110			
CRUIDITÉS DISPLAY Broccoli, cauliflower, carrots, celery and house-made ranch	\$110			
SEASONAL FRUIT DISPLAY Selections vary depending upon the season	\$140			
JUMBO SHRIMP COCKTAIL Minimum order of two shrimp per guest	\$3 ea.			
Hot Hors D'oeuvres				
PRIED CALAMARI, Association design to see the interest of the second sec	\$122			
FRIED CALAMARI- Accented with tomatoes, basil, banana peppers. Serves 30	\$100.			
ARANCINI – Breaded risotto balls drizzled with a roasted red pepper cream sauce. 40 pieces	\$120.			
MINI CRAB CAKES- Drizzled with basil aioli sauce. 40 pieces	\$140.			
STUFFED MUSHROOMS 40 pieces	\$140.			
WOOD-FIRED BRUSCHETTA 40 pieces	\$120			
HOMEMADE MEATBALLS 60 pieces	\$140			
MOZZARELLA STICKS 60 pieces	\$100			
CAJUN CHICKEN 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.			

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)
Cheese Lasagna
Rotini with Sausage
Cavatelli Alfredo
Eggplant Parmesan

Chicken Parmesan Chicken Picatta Chicken Marsala Roasted Chicken Tortellini Alfredo

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

(w/mushrooms, peas and pancetta)

Accompaniments – choose two

Fresh Broccoli
Zucchini Romano
Garlic Smashed Potatoes

Italian Green Beans
Italian Style Peas
Mixed Italian Vegetables

\$34.00 per person

\$17.00 for children 10 and younger

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

Layered with ground beef, provolone, and parmesan

Chicken Bella Vista

\$29.

Boneless chicken breast sautéed with Italian sausage, artichokes, and sun-dried tomatoes in a light cream sauce, served with garlic potatoes

MANICOTTI \$27.

With ground beef, ricotta, provolone, and parmesan

SHRIMP MARSALA

\$32.

With mushrooms, onions, and marsala wine;

served over angel hair pasta

PASTA PRIMAVERA \$26.

Broccoli, cauliflower, carrots, and red onions tossed in

Alfredo sauce and served over penne pasta

PINE NUT CRUSTED GROUPER

\$32.

Topped with a roasted red pepper cream sauce and

served with garlic smashed potatoes

CHICKEN PARMESAN

Served over homemade fettuccini alfredo

PRIME RIB AU IUS *

\$38.

\$37.

Served with garlic smashed potatoes *NOTE: must have a minimum order of 30

CHICKEN MARSALA

Boneless chicken breast sautéed with marsala wine

BEEF TENDERLOIN & CHICKEN CARUSO

4 o.z. beef tenderloin and chicken sautéed with lemon and white wine, with green beans.

and mushrooms, served with garlic smashed potatoes

CHICKEN PICATTA

Boneless chicken breast sautéed in lemon juice, topped

\$29.

with mushrooms, served with fettuccini

NEW YORK STRIP

\$42.

Served with garlic smashed potatoes

CHICKEN ROSA

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

FILET MIGNON

\$44.

Served with garlic smashed potatoes

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)

\$23.per person

Includes: Domestic Beer (Budweiser, Bud Light, Miller Light) House Wine (Chardonnay, Moscato, Merlot, Chianti) Soft Drinks (Pepsi products)

SILVER PACKAGE (premium beer and wine)

\$26. 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 (Pinot Grigio Chardonnay, Moscato, Merlot, Pinot Noir, Cabernet Sauvignon.
Soft Drinks (Pepsi products)

\$28. per person

GOLD PACKAGE (beer, wine and spirits)
Includes all Bronze package options, as well as a fully
Stocked bar of spirits and mixers.

PLATINUM PACKAGE (premium beer, wine and spirits)

\$34. per person

Includes all Silver Bar Package options, as well as Absolut, Tito's, Bacardi, Captain Morgan, Malibu, Tanqueray, Beefeater, Maker's Mark, Jim Beam, Jack Daniels, Jameson, Johnny Walker Red, Dewars, 1800 Gold Tequila

We have higher tier liquor and wines available as well. Please contact your event coordinator if you have special requests.

CHAMPAGNE TOAST

\$5. per person

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 crudité display,
and our popular Family-Style Dinner.
Your package includes a five-hour, fully stocked open bar
(Gold Package)

Champagne Toast for all of your guests!

Our exclusive Signature Wedding Package also includes
La Scala's standard complementary services,
cake cutting, linens and napkins, LaScala's centerpieces,
and favor placement. (Must be approved in advance)
You will enjoy a 5~ hour reception. Additional hours
may be purchased, upon approval from LaScala.
We offer ample parking and an on-site wedding coordinator.

\$68.00 per person

(Ages 10-20 years old are \$42. Ages 3-9 are \$23.)

(No substitutions. You may upgrade to a Platinum bar for an additional \$6 per person)

<u>LaScala Reception Contract: PAGE 1</u>

Client's Name		Fiancé's Name			
Reception Date		Approx. Guest Arrival Time			
Phone (H)	(C)		(W)		
E-mail Address					
Home Address		City	State	Zip	
Room Selection: All booking	rs require a \$1000 d	eposit. Please	circle then initial next	to your selection below:	
The Caruso Grande Room _		Estimated Number of Guests			
NOTE: The Caruso Grand	le Room has a \$7,00	0.00 minimun	n (plus tax & gratuity) bar packaging required	
The Pavarotti Room		Estimated Number of Guests			
NOTE: The Pavarotti Room	m has a \$5,000.00 m	ninimum (plus	tax & gratuity) bar p	ackaging required	
- Professionally set- Use of the above s	"x 90" table linens, and all necessary head table, gift tables pace for 5 hours (veors, escort cards, Larance. Take cutting, plated to champagne toast for coordinator	with choice of dishware, flat le, escort card endor arrival of Scala's center for self service or the bridal to	Fnapkin color ware, glassware, barw table, cake table, and earlier that day, coord pieces. Additional dé	DJ table linated with LaScala)	
	•	Payment Info			
Credit Card Type:					
Name As It Appears on Card:					
Paid via Check?					
Paid by Cash?	Date:		Coordinator's Initi	als:	
Client Signature:			I	Date:	
* Please read, sign & date LA SCALA	/ 4199 West Dubli		Road / Dublin, Ohio /	·	

LaScala Reception Contract: PAGE 2

Client's Name	Fiancé's Name	
Reception Date	Room (circle one) Caruso	Pavarotti
4) DAVIMENTIC		

1) PAYMENTS:

The CLIENT must submit the non-refundable \$1000 deposit along with the two-page contract to book the room/date. The CLIENT must pay the balance no fewer than 10 days prior to the reception. LASCALA will provide an itemized invoice based on the CLIENT'S final headcount, which is due 14 days prior to the reception.

2) CANCELLATIONS:

In the unlikely event that the CLIENT cancels the reception, all payments/deposits are non-refundable. If the CLIENT cancels the event 181 days or more prior to the reception date, no additional fees will be assessed. If the CLIENT cancels the event 180 days or fewer prior to the reception date, there will be a \$500 cancellation fee in addition to any previous payments/deposits. To cancel the event, LA SCALA must receive the request in writing. If LA SCALA needs to cancel the event due to unforeseeable circumstances (i.e., natural disasters or acts of God), LA SCALA will refund all payments/deposits.

3) AMENDMENT:

This Agreement may be modified or amended at any time by LASCALA and the CLIENT by submitting changes in writing and both parties signing the amendment. Pricing is **not** subject to change once the deposit has been paid.

4) WAIVER OF CONTRACTUAL RIGHT:

The failure of either party to enforce any provision of this Agreement shall not be construed as a waiver or limitation of that party's right to subsequently enforce compliance with every provision of this Agreement.

5) APPLICABLE LAW:

This Agreement shall be governed by the laws of the State of Ohio

6) RESPONSIBILITY:

LA SCALA does not accept responsibility for damaged, lost or stolen items.

7) RULES AND REGULATIONS:

The following is a list of rules and regulations to be upheld by the CLIENT:

- a.) All candles must be contained or enclosed in glass.
- b.) No decorations may be affixed to the walls unless with "Command Strips" or painter's tape.
- c.) Any excessive damage to LA SCALA or its property (i.e., walls, flooring, tables, chairs, etc.) may result in additional charges to cover the venue's replacement/repair costs of any losses or damages.
- d.) All food & beverages must be purchased through LA SCALA (except for a wedding cake).
- e.) Printed menu cards **must** be submitted for approval from LA SCALA to ensure accurate descriptions.
- f.) The standard reception package is five hours. Additional hours may be purchased on your bar package. An hourly room rental will be applied for receptions requiring extra rental time without bar packaging and **MUST** be discussed with your coordinator at the final planning meeting. The hourly rate will be determined at that meeting. Your guests must vacate the venue within **30 minutes** of the reception end. Failure to do so will result in a \$250. per hour rental fee.
 - (The only exception to this rule would be if you are assisting our staff in gathering your decorations.) **This rule includes vendors:** You are responsible for letting your DJ know what time the reception ends
- g.) Vendors may arrive early on the date of your reception, Please contact your LaScala coordinator to arrange their set-up and arrival time(s)

I certify that I am at least 18 years of age, have read & understand all the above, and am competent to execute this Agreement

Client Signature:	Date: