

CAFE La Scala Catering HUB

PLEASE SIGN YOUR PARTY AGREEMENT CONTRACT & MENU CHOICES

TO EMAIL DINE@DINELASCALA.COM OR TEXT 650 313-7844

Please pick choice of 2 starters, 2 salads, 3 Entrees and 2 desserts We will give you price per person depend on what your choice are.

(We will serve brunch on requests)

SPECIAL HOLIDAYS MENUS (minimum for 12 People)

Menu #1 \$18 per person plus tax Mixed green salad, Penne marinara, Beef ravioli with beef sauce, Penne with chicken in a pink sauce.

Menu #2 \$22 Creaser salad and herbs lemon Chicken with pasta marinara, Mushroom Ravioli in a creamy gorgonzola sauce.

STARTER-COLD

BRUSCHETTA-Toasted homemade Italian bread topped w tomato, garlic, basil, aged parmigiana cheese.8(4)

CAPRESE-Tomatoes, fresh mozzarella, basil, extra virgin olive oil. 16

PROSCIUTTO CRUDO-Imported Italian ham with melon. 12 (6)

ANTIPASTA-Bruschetta, caprese, prosciutto, Italian salami & olives. 24 (for two)

STARTERS-HOTH

POLPETTE AL SUCA-Homemade meatballs w tomato, basil sauce, parmesan cheese.14(4)

ROLLANTINE DI MELANZANE-Eggplant stuffed goat cheese, sundried tomatoes, herbs in a pink sauce.14(4)

GAMBERONI-Sautéed prawns in garlic, spicy calabrese chili, thyme & cherry tomato sauce.18(6)

SALAD'S

SPINACI-Organic baby spinach, pears, cherry tomatoes, gorgonzola cheese and roasted almonds in a homemade balsamic vinaigrette dressing. 7

MISTA-Organic mixed greens, cherry tomatoes, olives, red onions, aged parmigiana in a homemade white wine vinaigrette dressing. 7

CAESARE-Romaine heart croutons, aged parmesan in a homemade classic Caesar dressing. 9

LA SCALA-Home roasted beets, arugula, goat cheese, walnuts in a homemade balsamic dressing. 12

GREEK-Romaine, tomato, cucumber, red onion feta cheese in a lemon olive oil parsley dressing.10

PASTA'S

PENNE ALLA MARINARA-Pasta in a marinara sauce and aged parmigiana cheese.16

GNOCCHI ALLA PESTO A BARBIATOLO-Fresh potato dumpling, red beets in a creamy pesto sauce.18

POSITANO-Mushroom ravioli in a creamy gorgonzola sauce, topped w crushed walnuts.229add sausage \$4)

RAVIOLI ALLA ASTICE-Lobster Ravioli in a vodka, tomato, cream, basil and chopped prawns. 32

TAGLIATELLE ALLA ROMA-Fresh pasta w homemade beef ragu, plum tomato sauce and aged parmesan cheese.24(add meatball \$3 each)

PENNE CON SALSICCIA-Pasta homemade mild Italian sausage, chili, mixed mushrooms, pecorino Romano cheese in light cream sauce.24

PENNE ALLA BARASE-Pasta, diced chicken breast, roman broccoli, zucchini & aged parmigiana cheese in a tomato & cream Sauce. 22

LASAGNA-Pasta layered w. beef ragu, bechamel & tomato sauce, parmigiana & mozzarella cheese for 8 orders pan 120 For16 order try 190

CIOPPINO-Freshly mixed seafood, tomatoes, bell peppers, basil, chili, potatoes & light tomato sauce.28 (Add risotto or pasta \$6)

RISOTTO ALLA FUNGHI-Arborio rice w mixed mushroom & parmigiana cheese truffle oil.24(add prawns \$3)

GLUTEN FREE AND WHOLE WHEAT PASTAS AVAILABLE ON YOUR REQUEST

ENTREES

MELANZANE ALLA PARMIGIANA-Eggplant baked with fresh mozzarella and parmigiana cheese in a fresh tomato and basil sauce served with pasta. 24(For 8 people pan 120 for 16 people pan 190

POLLO DIJONESE-Organic Mary's chicken white meat scallopine sautéed w white wine, sun-dried tomatoes, capers, Dijon mustard serve with pasta.22

POLLO ALLA PARMIGIANA-Organic Mary's breaded chicken white meat in a marinara and mozzarella cheese served with pasta.25

PAILLARD DI MANZO ALLA MILANESE-lightly floured beef scallopine mushroom, parsley, garlic, cumin, lemon sauce serve with risotto and arugula. 26 (add prawn \$3 each)

STINCO DI AGNELLO-Braised Lamb shank with vegetable serve with smoked purred eggplant & red bellpepper.28(minimum for 8 people)

SALMON LIVORNESE-Pan seared fresh Scottish salmon, capers, olives, basil, red onion & cherry tomato sauce served with risotto. 26

SPEZZATINI DI POLLO-Stewed organic Mary's chicken drum-sticks fresh herbs, garlic, tomatoes, mushroom, celery, carrots, bell peppers, potatoes.18(2 drums)

BBQ-BACKRIB, BEEF BRISKET-Available on your request (Minimum for 12 people)

Minimum for 4 people

SIDE DISHES & FINGER FOODS

SKEWERS-Chicken 8(4 cubs)

Beef 9-Lamb 9 (4 cubs)

Prawns 12 (4 each)

Salmon 12 (4 cubs)

Purred smoked eggplant & red bell pepper 8

Sautéed garlic paprika sweet potatoes 8

Sauteed garlic butternut squash 8

Sautéed garlic zucchini 8

DOLCE E CAFFE - DESSERTS

TIRAMISU 8, CHOCOLATE MOUSSE 9, CANNOLI 12 (4) STICKY TOFFEE 12

