

Banquet Menu #1

Standard Package:

All meals served with Homemade Italian Bread, Red and White Focaccia, Garden Salad, Soda Station and Coffee.

All Inclusive Package:

Give your guests an enhanced selection when you choose our **All Inclusive Package** - Add three appetizers (Zucchini Fritti, Mozzarella Sticks, Bruschetta, Fried Calamari, Roasted Peppers, Tomatoes & Mozzarella) served family style for every six guests in your party as well as one dessert from the following list: Chocolate Creme Cake, Cannoli, or Cheesecake. Also included: Homemade Italian Bread, Red and White Focaccia, Garden Salad, Iced Tea, Soda, Coffee, and Hot Tea.

Please note - Friday, Saturday, and Sunday banquets must use our All Inclusive Package.

Plases choose one entrée from each one of the categories below.

Pasta:

Penne Romano - An aurora cream sauce with fresh cut and sun-dried tomato with a touch of vodka.

Garlic & Broccoli - Sautéed with garlic, fresh cut tomatoes, white mushrooms served in a white wine blush sauce over penne pasta.

Capellini Primavera - Seasonal vegetables and tomatoes sautéed in olive oil with a garlic light marinara sauce.

Chicken:

Chicken Griglia - Marinated and grilled, served over spinach with garlic and olive oil and a side of fresh grilled vegetables.

Chicken Parmigiana - Topped with marinara and mozzarella cheese.

Chicken Piccata - Lightly sautéed in pure olive oil with mushrooms and capers in a white wine and lemon sauce

House Specialties:

Eggplant Parmigiana - Baked eggplant topped with mozzarella cheese served in a marinara sauce. Served with side of capellini.

Baked Ziti Alla Carne - Mixed with sausage, meatballs, supressata - topped with cheese and meat sauce.

Cheese Stuffed Shells - Cheese stuffed shells served in a marinara sauce.

Add any of the following entrees to your package for a per person cost.

6oz. Petite Filet Mignon - Topped with jumbo lump crab meat and gorgonzola cheese. Served with grilled vegetables and mushrooms in a marsala wine sauce.

10oz. New York Strip Steak - Served with sautéed garlic with broccoli and mushrooms in a marsala wine sauce.

***For buffet option to apply please choose one pasta and one chicken dish.**

Banquet Menu #2

Standard Package:

All meals served with Homemade Italian Bread, Red and White Focaccia, Garden Salad, Soda Station and Coffee.

All Inclusive Package:

Give your guests an enhanced selection when you choose our **All Inclusive Package** - Add three appetizers (Zucchini Fritti, Mozzarella Sticks, Bruschetta, Fried Calamari, Roasted Peppers, Tomatoes & Mozzarella) served family style for every six guests in your party as well as one dessert from the following list: Chocolate Creme Cake, Cannoli, or Cheesecake. Also included: Homemade Italian Bread, Red and White Focaccia, Garden Salad, Iced Tea, Soda, Coffee, and Hot Tea.

Please note - Friday, Saturday, and Sunday banquets must use our All Inclusive Package.

Plases choose one entrée from each one of the categories below.

Pasta:

Penne Vodka - Sautéed with garlic, olive oil, fresh bacon, fresh cut and sun-dried tomatoes in vodka blush cream sauce.

Fettucine Bolognese - Ground meat with onions, chopped carrots, basil, and wine.

Fettucine Alfredo - Homemade fettucine served in a cream sauce.

Chicken:

Chicken Abruzzi - Sautéed in a shallot brandy cream sauce with mushrooms, sun-dried tomatoes, topped with asparagus spears and mozzarella cheese.

Chicken Parmigiana - Topped with marinara and mozzarella cheese.

Chicken Marsala - Sautéed with imported Marsala wine and topped with mushrooms and sun-dried tomatoes.

House Specialties:

Shrimp Stuffed Shells - Shrimp stuffed shells served in a creamy aurora sauce.

Mondo Nostro- Baby shrimp sautéed in a garlic white wine sauce, with a touch of marinara.

Mussels - Fresh mussels sautéed in a zesty marinara sauce.

Add any of the following entrees to your package for a per person cost.

6oz. Petite Filet Mignon - Topped with jumbo lump crab meat and gorgonzola cheese. Served with grilled vegetables and mushrooms in a marsala wine sauce.

10oz. New York Strip Steak - Served with sautéed garlic with broccoli and mushrooms in a marsala wine sauce.

***For buffet option to apply please choose one pasta and one chicken dish.**

Banquet Menu #3

Standard Package:

All meals served with Homemade Italian Bread, Red and White Focaccia, Garden Salad, Soda Station and Coffee.

All Inclusive Package:

Give your guests an enhanced selection when you choose our **All Inclusive Package** - Add three appetizers (Zucchini Fritti, Mozzarella Sticks, Bruschetta, Fried Calamari, Roasted Peppers, Tomatoes & Mozzarella) served family style for every six guests in your party as well as one dessert from the following list: Chocolate Creme Cake, Cannoli, or Cheesecake. Also included: Homemade Italian Bread, Red and White Focaccia, Garden Salad, Iced Tea, Soda, Coffee, and Hot Tea.

Please note - Friday, Saturday, and Sunday banquets must use our All Inclusive Package.

Please choose one entrée from each one of the categories below.

Pasta:

Tortellini T'rep - Alfredo sauce with peas, proscuitto and parmesan.

Gnocchi Margarita - Light delicate sauce sautéed with cherry tomatoes, fresh basil, garlic and topped with melted buffalo mozzarella.

Sausage & Peppers - Sweet sausage and bell peppers served in a marinara sauce.

Chicken:

Chicken Siciliano - Sautéed in pure olive oil with black olives, fresh oregano, grilled eggplant, garlic and tomatoes.

Chicken Cacciatore - Sautéed with onions, mushrooms, tomatoes and peppers served in a white wine blush sauce.

Chicken Primavera - Seasoned vegetables sautéed with garlic & olive oil over capellini pasta in a white wine alfredo sauce.

House Specialties:

Shrimp Scampi - Jumbo shrimp sautéed with garlic and fresh cut tomatoes in a white wine lemon blush sauce, served over capellini.

Salmon Griglia - Grilled salmon with a side of grilled vegetables, and a side of bruschetta topped with mussels in a pomodoro sauce.

Sea Scallop and Baby Shrimp Alfredo - Tender sea scallop and baby shrimp served in a creamy alfredo sauce over fettuccine with parmesan cheese.

Add any of the following entrees to your package for a per person cost.

6oz. Petite Filet Mignon - Topped with jumbo lump crab meat and gorgonzola cheese. Served with grilled vegetables and mushrooms in a marsala wine sauce.

10oz. New York Strip Steak - Served with sautéed garlic with broccoli and mushrooms in a marsala wine sauce.

***For buffet option to apply please choose one pasta and one chicken dish.**

Banquet Menu #4

Standard Package:

All meals served with Homemade Italian Bread, Red and White Focaccia, Garden Salad, Soda Station and Coffee.

All Inclusive Package:

Give your guests an enhanced selection when you choose our **All Inclusive Package** - Add three appetizers (Zucchini Fritti, Mozzarella Sticks, Bruschetta, Fried Calamari, Roasted Peppers, Tomatoes & Mozzarella) served family style for every six guests in your party as well as one dessert from the following list: Chocolate Creme Cake, Cannoli, or Cheesecake. Also included: Homemade Italian Bread, Red and White Focaccia, Garden Salad, Iced Tea, Soda, Coffee, and Hot Tea.

Please note - Friday, Saturday, and Sunday banquets must use our All Inclusive Package.

Please choose one entrée from each one of the categories below.

Chicken:

Chicken Maximo - Sautéed in a shallot, white wine sauce with a touch of marinara, fresh chopped tomatoes, mushrooms, and sun-dried tomatoes, topped with asparagus and mozzarella cheese.

Chicken & Crab - Egg-dipped chicken sautéed with garlic, olive oil, jumbo lump crab meat, jumbo shrimp, mushrooms, and fresh cut tomatoes in a brandy blush cream sauce.

Chicken Parmigiana Crisp - Breaded rolled chicken stuffed with prosciutto, ricotta cheese and mozzarella with capellini smothered in a creamy aurora sauce.

Dal Forno:

Seafood Baked Ziti - Alfredo sauce with spinach, baby shrimp, and sea scallops smothered with mozzarella cheese.

Lasagna - With meat and cheese.

Mamma's Trio - Meat manicotti, shrimp shells and cheese ravioli served in our homemade marinara sauce.

House Specialties:

Salmon Scampi - Sautéed with garlic, fresh cut tomatoes, jumbo shrimp served in a lemon white wine blush sauce.

Shrimp Fiorentina - Jumbo shrimp, prosciutto, spinach and mushrooms sautéed with garlic and olive oil over linguini in a white wine lemon sauce.

Crab Alfredo - A homemade creamy alfredo sauce tossed with broccoli and jumbo lump crab meat.

Add any of the following entrees to your package for a per person cost.

6oz. Petite Filet Mignon - Topped with jumbo lump crab meat and gorgonzola cheese. Served with grilled vegetables and mushrooms in a marsala wine sauce.

10oz. New York Strip Steak - Served with sautéed garlic with broccoli and mushrooms in a marsala wine sauce.

***For buffet option to apply please choose one chicken and one dal forno entree.**

Appetizers:

Armando's Zucchini Fritti - Strips of zucchini flour-dipped and lightly battered, with marinara sauce for dipping.

Mozzarella Sticks - Lightly breaded and served with marinara sauce for dipping.

Bruschetta - A Blend of plum tomatoes, onion, extra virgin olive oil, served over crisped seasoned Italian bread slices.

Fried Calamari - Tender calamari, lightly fried and served with a tangy marinara sauce.

Tomatoes & Mozzarella - Fresh mozzarella, tomatoes, garlic, basil and olive oil.

Roasted Peppers & Mozzarella - Our own roasted peppers served with fresh mozzarella.

Mussels - Fresh mussels in a zesty red sauce.

Vegetali Freschi - Seasoned vegetables grilled & sautéed in a honey balsamic dressing.

Childrens Menu:

Spaghetti with Meatsauce
Chicken Fingers with French Fries
Chicken Parmigiana with Capellini
Personal Cheese Pizza

Facilities Available for Rent with Light Fare:

(Includes four hours of reception services)

Small Room - \$200.00 * **Large Room** - \$300.00

Light Fare:

Stuffed Mushrooms - White button mushrooms stuffed with our homemade crab imperial.

Crab Bruschetta - A blend of plum tomatoes, onion, extra virgin olive oil, and jumbo lump crab meat served over crisped seasoned Italian bread slices. (2 per guest)

Melon Wedges - Wrapped with prosciutto. (2 per guest)

Cheese and Vegetable Combo - Fresh vegetables with an assortment of cheese.

Mozzarella Sticks - Lightly breaded and served with marinara sauce for dipping. (3 per guest)

Bruschetta - A blend of plum tomatoes, onions, extra virgin olive oil, served over crisped seasoned Italian bread slices. (3 per guest)

Fried Calamari - Tender calamari, lightly fried and served with a tangy marinara sauce.

Roasted Peppers & Mozzarella - Our own roasted peppers served with a fresh mozzarella.

Meatballs - Our own homemade meatballs served in a marinara sauce. (3 per guest)

A soda station is included in this package (Pepsi, Diet Pepsi, Sierra Mist,). A minimum of two selections for this menu to apply. No outside food allowed. A plating fee per person on all cakes. A coffee and hot tea station is available for a per person cost.

General Information

Room Requirements

A minimum of 25 guests is necessary for banquet pricing to apply for the small room.

A minimum of 50 guests is necessary for the large room. If the final count does not meet these requirements, La Cucina reserves the right to seat other tables in the banquet room, unless a room fee is paid. A room fee applies if a banquet package is not selected.

Reservations & Cancellations

A \$100.00 deposit is required to reserve space for your banquet. Any cancellation received less than 5 months prior to the scheduled event will result in loss of deposit. Cancellations due to weather will be rescheduled; it is the responsibility of the banquet party to cancel. If the banquet party does not cancel they will be billed for the banquet accordingly.

Payment Policy

An 18% gratuity will be added to all banquet pricing. The prices of the meals do not include the 6% Pennsylvania sales tax. All prices are subject to change without notice. Payment is expected in full the day of the event unless other arrangements are made. Billing of banquet is based on number of confirmed guests. A guaranteed number of guests must be given 1 week prior to event. This guaranteed total must come within 20% of the estimated amount and will be used as the billing amount, even if fewer guests attend.

Banquet Room Hours

All banquet rooms are available for a maximum of 4 hours. Additional time will be billed at the rate of \$200.00 per hour. La Cucina reserves the right to reassign rooms up until two weeks before the event. The decision is based on your estimated total given. This excludes rehearsal dinners and wedding receptions.

Alcohol Arrangements

Provisions requiring alcohol for your banquet must be arranged with management. If required, bartenders must be provided by La Cucina. A fee of \$100.00 per bartender and \$35.00 per extra hour will be charged.

Lunch/Dinner Hours

Luncheon banquet menu prices are available for all banquets that end prior to 4:00 p.m.. For any event after 4:00 p.m. dinner prices apply.

Plating Fees

A plating fee of .50 per person applies to all desserts not provided by La Cucina.

Children's Menu

A children's menu is available for all children 12 and under. The prices are \$6.95 and \$10.95 for the all-inclusive package. A children's menu will be provided upon request.

Decor & Property Damage

Display items may not be affixed to stationary walls, doors, floor or ceiling with nails, staples, tape or any other substance unless approved by management in order to prevent damage to the property. This includes using confetti on tables. If not approved prior to the event and damage occurs, client assumes responsibility for correcting any damage that occurs.

Security

The restaurant shall not assume liability or responsibility for the damage or loss of any merchandise, or articles brought to the restaurant. La Cucina will not be held responsible for items left unattended in a banquet room.