



## **Dinner Banquet Menus**

Information enclosed

**Open 7 days a week**

Mon – Thu 11:00 am ~ 9:30 pm

Fri 11:00 am ~ 10:00 pm

Sat 11:30 am ~ 10:00 pm

Sun 11:30 am ~ 9:00 pm

[Closed Thanksgiving & Christmas Day]

**Italian Lunches & Dinners**

Tel: (510) 237 – 9047



2215 Church Lane  
San Pablo, CA 94806

Please ask for Martino

[www.lastradasanpablo.com](http://www.lastradasanpablo.com)

# *Information*

Enclosed you'll find information regarding banquets

Our *upper room* can accommodate 65 people; the *bar area* can accommodate up to 25 people; the *downstairs banquet room* can accommodate up to 85-90 people

Our Banquet Rooms are not handicapped accessible

There is a required deposit fee to reserve the room which will be used towards your final bill.

## Deposits should be made by Cash or Check

20-35 people \$100.00 Deposit

35-50 people \$200.00 Deposit

50 people or more \$300.00 Deposit

You need a minimum of 25 people to use the enclosed banquet menus

If you reserve the downstairs banquet room and would like to have a bar,  
Please let us know

If you cancel 30 days prior to your party, your deposit will be refundable.

Corkage fee \$10.00



## *Dinner Banquet Menu 1*

*Focaccia and French bread with dipping olive oil served at the table  
All served with mixed green salad with Italian dressing*

### *Roasted New York Steak*

Roasted New York in a brown sauce and mushrooms served with polenta and vegetables

### *Salmon Picatta*

Salmon fillet sautéed with a white wine, lemon, butter and top with cappers served with polenta and vegetables

### *Rollatini di Pollo*

Chicken breast roll stuffed with spinach, bell-peppers, artichoke, gorgonzola cheese in a marsala mushroom sauce; served with polenta and vegetables

Includes coffee & dessert

**\$28.00 per person**

Tax & Gratuity will be added

\*Other arrangements can be made\*



## *Dinner Banquet Menu 2*

*Focaccia and French bread with dipping olive oil served at the table  
All served with mixed green salad with Italian dressing*

### *Red Snapper*

Red Snapper sautéed in a white wine, lemon, and butter, topped with capers, fresh tomatoes, and spring onions; served with polenta and vegetables of the day

### *Ravioli Ragu*

Beef ravioli in a meat sauce

### *Pollo Marsala*

Chicken breast sautéed with marsala wine & mushrooms served with polenta and vegetables of the day

Includes coffee & dessert  
\$24.00 PER PERSON  
Tax & Gratuity will be added

*\*Other arrangements can be made\**



## *Dinner Banquet Menu*

*Menu 3  
Buffet Style*

*Focaccia and French bread with dipping olive oil served at the table*

Buffet table will have the following:

*Mixed green salad with Italian dressing*

*Polenta and vegetables of the day*

*Pollo Marsala*

Chicken breast sautéed with marsala wine & mushrooms

*Penne Fiorentina*

Pasta tubes, spinach, bell peppers, roasted garlic and fresh tomatoes, extra virgin olive oil

*Penne Ragu*

Pasta tubes with a meat sauce

Includes coffee & dessert

\$22.00 PER PERSON

Tax & Gratuity will be added

\*Other arrangements can be made\*