



Locanda del Lago Catering Information

Welcome to Locanda del Lago on the Third Street Promenade in Santa Monica.

We look forward to working with you to create a tasteful, successful special event at the venue of your choice (or for pick up!). Consider an intimate dinner at home for 10, a wedding reception for 300 guests, or cocktail party for 100 employees to celebrate the holidays. Locanda del Lago is available to cater large or small events for you & your guests.

Attached are menu selections from which we will be happy to assist you to create a customized menu for any kind of party: cocktails & hors d'oeuvres, luncheons or dinners. Choices are limited to your own imagination, so feel free to get creative & impress your guests with a wide array of Locanda del Lago's famous, authentic Lake Como cuisine!

Locanda del Lago is proud of an award-winning wine list with over 400 choices, highlighting superior Italian selections, & many California offerings, to complement our cuisine. Please be sure to consult with us to find the best choices for your menu. A full bar menu is also available.

Please contact our Event Planner, JD Kessler, by phone at **(310) 451-3525** or via email at **jd@lagosantamonica.com** for any questions, a walk-through or a tasting. We are pleased that you are considering Locanda del Lago for your event. Delivery is available with an extra charge.

Third Street Promenade @ 231 Arizona Avenue, Santa Monica, CA 90401

Phone: (310) 451-3525 ~ fax: (310) 576-3424 ~ website:

www.lagosantamonica.com

Facebook: Lago Santa Monica ~ Twitter: LagoSantaMonica



(There is a 20 piece minimum for every item ordered)

Hot & Cold Hors d'Oeuvres

(Can be passed or tray plated)

- Mini Puff Pastry Vol-au-Vent Filled with Mascarpone Cheese Fondue & Asparagus Tip \$1.20
- Lamb Chops Lollipops with Thyme Sauce \$3.00
- Salmon Caviar on Thinly Sliced Roasted New Potatoes with Sour Cream \$2.50
- Idaho Trout & Walnut Mousse over Crostini \$1.00
- Assorted Salatini – Puff Pastry: Roasted Red Bell Pepper & Anchovy; Wild Mushroom & Ricotta 2.00
- Milano Salame with Mini Gherkin over Toast Points \$1.50
- Mozzarella & Cherry Tomato Skewers \$1.50
- Warm Chicken Skewer with Capers, Italian Parsley & Lemon \$2.50
- Bresaola (Air-Dried Beef) Rolled with Fresh Arugula, Goat Cheese & Dijon Mustard \$1.50
- Warm Stuffed Mushrooms with Crab, Bread Crumbs & Parsley \$1.40
- Marinated Artichoke Hearts with Parsley Pesto \$1.50
- Melon Wrapped with Parma Prosciutto \$2.00
- Smoked Salmon with Crème Fraiche on Toast Points \$1.50
- Mini Pizzas: Margherita; Sausage & Taleggio; Speck, Caramelized Onion, Potato & Fontina \$3.00
- Ahi Tuna Tartar in Endive Leaves \$2.00
- Prosciutto-Wrapped Tiger Shrimp \$3.00
- Vitello Tonnato-Thinly Sliced Roasted Veal Chilled & Topped with Tuna-Caper Aioli \$1.50
- Stracchino Cheese over Toast with Dab of Truffle Honey \$2.50
- Traditional Bruschetta of Chopped Tomatoes with Garlic, Basil & Olive Oil over Crostini \$1.30
- Champagne Vinegar Marinated Trout with Carrots, Celery & Juniper Berry \$2.50
- Housemade Sausage, Puff Pastry Crust, Pink Lady Apple Sauce \$2.00

Panini & Piadinas

(All Panini made on ciabatta bread, 4 pieces per order)

- Verdure: Grilled Eggplant, Zucchini, Portobello Mushroom, Fresh Mozzarella Cheese, Pesto Spread \$8.50
- Parma: Parma Prosciutto, Grilled Asparagus & Whiskey Mascarpone on Sfilatino \$8.95
- Valdostana: Baked Ham, Fontina Cheese & Minced Vegetable Giardiniera \$8.50
- Tonno: Genoa Tuna Salad Sandwich with Baby Frisée & Roma Tomato on Como Bread \$8.50
- Pollo: Grilled Chicken Breast with Fontina Cheese, Roma Tomato, Baby Frisée & Jalapeno Aioli \$9.50
- Caprese: Fresh Mozzarella, Vine-Ripened Tomato, Basil & Olive Oil \$8.50 (add prosciutto or chicken \$2.00)
- Tacchino: Turkey Breast, Creamed Spinach, Honey Mustard Sauce \$8.95
- Porchetta: Roasted Pork, Arugula, Tomato, Olive Oil, Dijon Mustard \$9.50

(All Piadina are made on Italian flatbread, 2 pieces per order)

- Chicken Caesar Wrap \$9.95
- Milano Cheesesteak Wrap: Flat Iron Steak, Bell Pepper, Onion, Fontina, Jalapeno Aioli \$9.95
- Prosciutto Wrap – Arugula, Burrata Cheese \$9.95

Potato Chips (Sea Salt, Jalapeno, BBQ, Salt & Vinegar) \$1.60



Buffet Displays

Tavola Fredda - Cold Italian Appetizer Buffet

(Choice of 4 - \$15.00 per person : Choice of 6 - \$19.00 per person : Choice of 8 - \$22.00)

Trotella in Carpione – Sautéed Trout Marinated in Champagne Vinegar with Celery & Carrots
Chicken Salad with Chopped Celery in Creamy Mustard Dressing
Pasta Salad of Fusilli with Fresh Tomato & Roasted Vegetables
Bresaola (Air-Dried Beef) Rolled with Goat Cheese over Arugula Salad
Pasta Salad of Penne with Chicken, Pinenuts & Pesto
Slices of Fresh Mozzarella & Roma Tomatoes Topped with Basil & Extra Virgin Olive Oil
Grilled Assorted Vegetables Drizzled with Herb-Infused Olive Oil
Insalata Cesare - Romaine Lettuce with Creamy Caesar Dressing & Garlic Croutons
Insalata Mista - Mixed Baby Greens with Carrot, Celery & Roma Tomato in Citronette Dressing
Peperonata – Red & Yellow Peppers Sautéed with Olive Oil & Italian Parsley
Chicken Salad Tossed with Baby Artichokes in Creamy Aioli
Insalata di Calamari – Calamari Salad with Tomato & Capers in Lemon Vinaigrette
Insalata di Gamberi e Fagioli – Shrimp & Tuscan Bean Salad with Tomato in Red Wine Vinaigrette
Tonno e Fagioli – Tuna with Cannellini Beans & Red Onion in Red Wine Vinaigrette

Appetizers/Salads

Cold Tiger Shrimp with Traditional Cocktail Sauce \$5.00
Salad of Calamari, Scallops, Mussels, Shrimp & Octopus with Capers in Lemon Dressing \$4.50
Slices of Roma Tomato & Fresh Mozzarella with Basil & Extra Virgin Olive Oil \$3.50
Grilled Assorted Seasonal Vegetables with Garlic-Herb Olive Oil \$3.00
Crudite: Garden of Fresh Raw Vegetables with Gorgonzola Dip \$2.50
Assorted Italian Cheeses with an Array of Crackers & Toasted Bread Points \$4.50
Cold Cut Platter of Italian Meats with Assorted Olives \$5.50
Radicchio & Arugula Salad with Belgian Endive Leaves & Light Raspberry Vinaigrette \$4.50
Traditional Caesar Salad with Parmesan Cheese & Croutons \$4.50
Organic Mixed Green Salad with Tomato, Radish & Cucumber in Raspberry Vinaigrette \$4.00
Arugula Salad with Orange Slices, Shaved Parmesan & Citronette Dressing \$4.50
Burrata Cheese, Vine-Ripened Tomato, Basil Oil \$5.00
Alleanza Cobb– Mixed Greens, Gorgonzola, Avocado, Tomato, Croutons, Chicken, Crispy Pancetta,
Hard-Boiled Egg, Balsamic Vinaigrette \$7.00
Baked Eggplant, Tomato, Parmesan, Basil, Mozzarella \$4.00
Spinach Salad, Pink Lady Apples, Caramelized Walnuts, Gorgonzola Dressing \$5.50
Greek- Romaine, Red Onion, Feta, Cucumber, Black Olives, Tomato, Lemon Dressing \$6.00

Pastas

- Traditional Lasagna with Bolognese Meat Sauce \$7.00
- Seasonal Vegetable Lasagna with Creamy Pesto Sauce \$7.00
- Roasted Veal & Spinach Cannelloni Baked with Béchamel & Tomato Sauce (2 piece each order) \$8.00
- Penne Tossed with Fresh Tomato, Garlic, Basil & Extra Virgin Olive Oil \$5.00
- Ravioli Stuffed with Ricotta Cheese & Spinach in Pesto-Tomato Sauce \$7.00
- Ravioli Stuffed with Chicken with Asparagus Tips in Curry Sauce \$9.50
- Linguine with Clams, Mussels, Calamari, Shrimp & Scallops in Lightly Spicy Tomato Sauce \$11.00
- Housemade Potato Gnocchi with Wild Mushrooms in Cream Sauce \$8.00
- Risotto with Asparagus & Fontina Cheese \$10.00
- Risotto with Saffron, Parmesan Cheese & Porcini Mushrooms \$12.00

Main Courses

Seafood

- Roasted Salmon with Braised Leeks in Dijon Mustard Sauce \$17.00
- Grilled Salmon in Lemon-Garlic Sauce \$17.00
- Grilled Tiger Shrimp with Garlic & Parsley Sauce \$18.50
- Baked Maine Lobster with Seafood Béchamel \$mp
- Grilled Swordfish with Artichoke Sauce \$17.00
- Pan-Roasted Chilean Sea Bass with Val Paradiso Olive Oil & Thyme \$30.00
- Trout Marinated & Grilled with Lemon, Anchovy & White Wine Sauce \$16.00

Poultry

- Braised Chicken with Bell Peppers, Onion & Tomato Sauce \$16
- Chicken Breast Sautéed with Wild Mushrooms in Marsala Sauce \$16
- Roasted Chicken with Balsamic Reduction \$16.50
- Chicken Breast Stuffed with Fontina Cheese & Mushrooms, Lettuce, Wrapped in Parma Prosciutto, Sautéed in White Wine \$22
- Duck Breast Sautéed in Red Wine Sauce \$24.00

Meats

- Flat Iron Steak Pan-Seared with Green Peppercorn Sauce \$21.50
- Beef Stewed with Red Peppers, Zucchini & Port Wine \$21.00
- Roast Prime Rib of Beef with Horseradish & Au Jus Sauce (sliced to order) \$28.50
- Grilled Rib Eye Steak with Roasted Shallots in Red Wine Reduction \$29.50
- Grilled Lamb Lollipops with Gorgonzola-Red Wine Dipping Sauce (2 pieces/order) \$28.00
- Tagliata di Manzo – Grilled & Sliced New York Steak Drizzled with Rosemary Olive Oil \$28.50
- Pork Medallions in Cranberry Sauce \$25.00
- Grilled Veal Medallions with Black Truffle in Brown Sauce \$26.00
- Braised Rabbit with Carrots, Peas & Onion in Dijon Mustard Sauce \$24.50

Sides

Sautéed Green Beans, Baby Carrots \$2.50
Grilled Assorted Seasonal Vegetables with Garlic-Herb Olive Oil \$3.00
Rosemary Roasted Potatoes \$2.00
Yukon Potato & Leeks "Au Gratin" \$3.00
Soft Polenta \$2.00
Polenta Cakes \$3.00
Mashed Potatoes \$2.00
Assorted Bread \$2.00

Desserts

Chocolate Dipped Strawberries \$2.50 (2 each)
Tiramisù \$2.50
Profiteroles \$2.50
Flourless Chocolate Cake \$3.50
Lemon Tart \$3.50
Cherry Crumble Pie \$3.50
Crème Brulée or Panna Cotta \$4.00
Fresh Seasonal Fruit with Chambord-Flavored Sweet Cream \$4.00
Italian Flatbread Wrap "Piadina" with Nutella (2 pieces per order) \$4.50

Brunch Items

(All Panini made on ciabatta bread, 4 pieces per order. Piadinas made on Italian flatbread, 2 pieces per order)

Breakfast Panino: Red Onion Frittata Sandwich with Pancetta, Potato, Aurora Sauce, Fontina \$8.50
Panino Parmigiana: Egg, Asparagus, Jalapeno Aioli & Parmesan \$8.50
Piadina Salmone: Smoked Salmon, Cream Cheese & Arugula Wrap \$9.50
Piadina Americana: Egg, Ham, Fontina Cheese & Jalapeno Aioli Wrap \$8.95
Piadina Mattina: Egg, Tomato, Pancetta, Basil & Fontina Wrap \$9.50

Bagels (plain, everything) \$2.50 cream cheese \$0.50
Croissant (plain, pretzel, chocolate) \$3.25
Muffins (blueberry, banana nut, honey bran) \$23.25
Fruit Bowl \$5.00

Beverages

Soda (Coke, Diet Coke, Sprite) \$2.00
Italian Sodas (Aranciata-Orange, Aranciata Rossa-Blood Orange, Pompelmo-Grapefruit,
Limonata-Lemon Lime, Peach Iced Tea) \$2.50
San Pellegrino/Panna
500ml \$2.50 ~ 1 L \$4.50
Coffee/Tea (with cream and sugar)
12 ppl ~ 96oz \$20.00
Juice (orange, assorted) \$2.50



Bar Menu

FULL BAR MENU

WELL \$35pp

includes: Well Vodka, Gin, Rum, Tequila, & Scotch, Budweiser & Bud Light, House Cabernet & Chardonnay

CALL \$42pp

includes: Absolut Vodka, Bombay Gin, Bacardi Rum, Patron Tequila, Chivas Scotch & Jack Daniels, Budweiser, Bud Light, Peroni & Corona, Premium Red & White

TOP SHELF \$48pp

includes: Kettle One Vodka, Bombay Sapphire Gin, Bacardi Reserve Rum, Don Julio Tequila, Johnnie Walker Black & Maker's Mark Bourbon, Corona, Moretti, Mirror Pond, Napa Cabernet & Sonoma Chardonnay

BEER & WINE MENU

HOUSE \$24pp

includes: Budweiser & Bud Light, House Cabernet & Chardonnay

PREMIUM \$28pp

includes: Peroni & Corona, Premium Red & White

HIGH-END \$30pp

includes: Moretti, Corona, Mirror Pond, Napa Cabernet & Sonoma Chardonnay, Italian Meritage

All Bars Include:

Up to four hours of bar product, ABC license, beverage napkins, beverage straws, limes, lemons, Coke, Diet Coke, Sprite, juices, sparkling water, plastic cups and ice.

Other Options:

Glassware is available for an additional charge. Staffing services, themed bars & drinks, blended drinks, and cash bars are available upon request. Bar rentals range between \$100.00-\$250.00 for one day plus delivery fees.

Staffing:

Bartenders minimum 7 hours needed to service 4 hour bar - \$30/hour per bartender
Suggest 1 bartender for every 30 guests.

*pricing does not include tax