

The PLATE is all you need

We do the rest...

For your elegant luncheon, cocktail party or five course meal; for a child's birthday party, a casual buffet or a boys' night out - let us provide the main course for your special gathering.

Make your event a success with everything from appetizers to desserts from La Piastra.

Or simply add a few of our dishes to your special creations.

We can work together to meet your needs.

Some of our most talked about plates are listed inside.

Dietary needs are accommodated

We offer Gluten Free Products

We are happy to present our dishes on your plates.

The PLATE is all you need!

La Piastra Catering

The aromas of my Nana's kitchen are things I will never forget, nor duplicate exactly. When it came to making sauce, no one did it better than my Nana. But if you wanted to learn how, you would have to make a good guess, because she never measured anything - it was always a little of this and a little of that.

In the same way as my Nana, I continuously experiment with different combinations of flavors and textures to produce memorable tastes.

Mangia!

-Lauren DeLisa



860.632.PLATE (7528)

info@lapiastra.com

www.lapiastra.com

For additional information on ingredients, please visit our web site at www.lapiastra.com.



Catering

A la Carte Menu

Inside is just a mere sampling of our catering possibilities... Visit our web site for more inspiration! www.lapiastra.com

For ordering and estimates please call:

860.632.PLATE (7528)

STORE HOURS

Monday-Friday 10:00am-7:00pm
Saturday 10:00am-5:00pm

25 Shunpike Road Cromwell, CT 06416
www.lapiastra.com info@lapiastra.com
Located behind Mortensen's Ice Cream

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Buffet Appetizers:

Perfect appetizers to leave on a table - let your guests help themselves. Low maintenance! Light heating may be required. Small serve 8-10; Large serves 20-25

Grilled Veggie Plate ~ grilled zucchini, squash, red onions & peppers served with our gorgonzola candied walnut dip and crostinis.	\$30/sm \$55/lg
Bruschetta Bar ~ choice of 3 spreads: tomato, basil & fresh mozzarella; wild mushroom; white bean & garlic; hummus or tapanade with crostinis	\$25/sm \$45/lg
Chicken Quesadillas ~ scallion sour cream	\$14/dz
Chicken Satay ^{GF} ~ peanut dipping Sauce	\$15/dz
Eggplant Napoleon Cups feta basil & tomatoes	\$15/dz
Fillo Cups: <i>We offer:</i> *Pulled Pork & Cheddar, Curried Chicken Salad or Apricot Chicken Salad	\$14/dz
Mini Black Bean Burgers cilantro crème fraîche	\$16/dz
Mini Crab Cakes ~ red pepper aioli (2 dz min)	\$18/dz
Pear and Gorgonzola Quesadilla	\$14/dz
Quesadilla Bar ~ BBQ pulled pork & cheddar quesadillas, and Chicken quesadillas served with scallion sour cream	\$35/sm \$65/lg

Passed Plates: When you want a appetizer hot from the oven to share with your guests. These all require heating or cooking before serving. Slightly higher maintenance...but well worth it! Small serve 8-10; Large serves 20-25

Baked Brie ~ apricots and toasted almonds, wrapped in a puffed pastry	\$25/sm \$45/lg
Bacon Wrapped Water Chestnuts/Dates ^{GF}	\$15/dz
Bacon Wrapped Scallops ^{GF}	\$18/dz
Beef Tenderloin Crostinis ~ with crème fraiche	\$18/dz
Crab & Goat Cheese Empanadas ~ (2 dz min)	\$18/dz
Plum Glazed Sausage Stuffed Mushrooms ^{GF}	\$16/dz
Sausage Pinwheels ~ (2 dz min)	\$14/dz
Spinach Pinwheels ~ (2 dz min)	\$14/dz
Tapenade or Pesto Pinwheels ~ (2 dz min)	\$12/dz

Side Plates:

We figure between 1/4-1/3 lb. per person. Also available by the pound. Half serves 10-12; Full serves 20-25

	Half	Full
Apricot Chicken Salad ^{GF} ~ almonds, apples, and celery in a housemade apricot mayo	\$31	\$60
Barley Squash Pilaf ~ barley, sautéed butternut squash, onions, pepper, sage and thyme	\$21	\$40
Carrot Souffle ~ pureed carrots, crunchy walnut topping ~ the veggie that tastes like dessert!	\$24	\$46
Cranberry Walnut Couscous ~ with scallions, peas tossed in a citrus dressing.	\$20	\$38
Curried Chicken Salad ^{GF} ~ dried currant berries, celery and scallions in a curry mayo	\$31	\$60
Grilled Asparagus & Portobello Mushrooms ^{GF}	\$31	\$60
Garlic Mashed Potatoes ^{GF} ~ Red Bliss (skin on)	\$21	\$40
Green Beans Almondine ^{GF} ~ fresh green beans tossed with toasted almonds in a garlic aioli	\$30	\$58
Roasted Root Vegetables ^{GF} turnips, parsnips, carrots and potatoes diced and crispy!	\$30	\$58
Roasted Vegetable Pasta Salad ~ zucchini, squash, red onion & peppers with balsamic aioli	\$21	\$40
Sweet Mashed Potatoes ^{GF} ~ with maple syrup	\$21	\$40

Green Salad Plates:

Priced per person. Mix/match your choice of dressings.

Caesar Salad ^{GF} ~ with parmesan crisps	\$2.00/pp
Mesclun Salad ^{GF} ~ with cranberries, red onion, gorgonzola, almonds & our balsamic vinaigrette.	\$2.50/pp
Chopped Green Salad ^{GF} ~ cucumbers, carrots & tomatoes tossed in our ginger dressing.	\$2.00/pp
Strawberry Spinach Salad & Gorgonzola ^{GF} tossed with candied walnuts & citrus vinaigrette.	\$2.50/pp

^{GF} All items marked are considered Gluten Free. Visit our website for our monthly GF Dinner Special(s) at www.lapiastra.com. Disclaimer: Although all sanitary measures are taken to prevent cross-contamination, we also serve gluten products and cannot guarantee that all of the foods served are allergen-free.

Trays:

Reheat in half or full trays. Half serves 10-12; Full 20-24

	Half	Full
Chicken Picatta ~ sauteed onions with capers in a lemon white wine butter sauce	\$43	\$82
Chicken Marsala ~ sauteed mushrooms and onions in a marsala wine sauce.	\$43	\$82
Chicken Francaise ~ battered chicken breast topped with a pink vodka sauce	\$43	\$82
Chicken Parmesan	\$43	\$82
Pulled Pork ^{GF} ~ with ciabatta rolls	\$40	\$75
Mini Meatballs	\$29	\$55
Sausage and Peppers ^{GF} ~ cooked in a white wine beef stock	\$40	\$75
LASAGNAS: Any can be made ^{GF}		
Beef	\$40	\$75
Chicken Artichoke	\$40	\$75
Chicken Parmesan	\$40	\$75
Vegetable	\$37	\$69
Eggplant Parmesan	\$37	\$69
Eggplant Rollatini	\$40	\$75
Baked Ziti with Pink Vodka Sauce	\$29	\$55
Pasta Primavera ~ sautéed vegetables tossed with farfalle and Mascarpone aioli	\$33	\$63
Penne Chicken & Broccoli	\$35	\$66
Penne Vodka	\$27	\$50

Add Grilled Chicken for an additional \$1.50/pp

Bread Plates:

(Serves 10-15) Offered stuffed (loaf) style or flat focaccia (pizza) style cut in bite-sized pieces.

Asiago Cheese & Roasted Garlic	\$18
Broccoli, Onions & Cheese	\$22
Grilled Vegetables with Balsamic Aioli	\$22
Pepperoni or Italian Meats & Cheese	\$22
Roasted Tomatoes, Portobello & Onions	\$24
Sausage, Spinach, Onions, & Potato	\$24
Tomato, Basil, & Mozzarella	\$18