



Special Bereavement Luncheon Menu Choices

911 waverly street
framingham ma 01702
golacantina.com

During this difficult time...

We understand the many decisions which must be made

Our Professional Staff...

Will assist you with menu planning, room set up and any necessary details to make this event smooth, worry free and a little easier to deal with

*Call Nikie or Kristine
Monday - Friday 9:00am - 2:00pm
508 879 7874 ext 104*

GENERAL INFORMATION & POLICIES

***no room fee**

la cantina will never charge you a room fee
for your event you have the room for 4 hours
additional time will be billed at 200.00 per hour

food and beverage

for a hosted bar beverage prices will be based upon consumption and due upon close of event – we will accept cash, check or credit card

drinking age for alcohol is 21 - no minors will be served. we reserve the right to refuse alcohol service to anyone at anytime or discontinue bar service

due to board of health regulations no buffet food, under any circumstances, may be packaged to take home - please keep this in mind when ordering

dessert

we have a nice selection of desserts for you to choose from, however, you are more than welcome to bring in cake from a commercial bakery

payment method

due at the close of your event including 7% meals tax, 20% gratuity and 3% administration fee - we will accept cash, check, MC or Visa

all prices are per person unless otherwise noted and subject to change without notice

final count

we realize the difficulty in giving an accurate number of guests for a bereavement, therefore we make a count of actual attendees - you will be responsible for either the guaranteed number given or the number actually present, whichever is greater.

table setting

we provide white plastic table covers free of charge - linens available at additional cost

personal property

la cantina is not responsible for lost, damaged or stolen items

smoking

we are a non smoking facility

COCKTAIL HOUR / RECEPTION

hors d'oeuvres

<u>*passed or stationary</u>	<u>50</u> PIECES	<u>75</u> PIECES
stuffed mushroom caps	82.99	122.99
macaroni & cheese bites	72.99	107.99
mozzarella sticks (marinara dip)	62.99	92.99
scallops & bacon	102.99	152.99
coconut shrimp (mandarin dip)	72.99	107.99
buffalo chicken & bleu cheese bites	57.99	85.99
chicken, prosciutto & spinach bites	62.99	87.99
chicken fingers (marinara dip)	72.99	107.99

<u>stationary displays</u>	<u>25</u> PEOPLE
bruschetta with crostini	71.99
cheese & crackers	77.99

just hor d'oeuvres

your choice of any :

hors d'oeuvres	dessert	side choices 3.99
soup 2.99	salad 2.99	antipasto 3.99
fanny's fireside	500.00 minimum	
burgundy room	1400.00 minimum	

* A dditional cost for passed appetizers is 1.00 per person

notice: raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of a food borne illness.
before ordering inform server of any food allergies

BUFFET STYLE 19.99

choice of two entrees caesar or garden salad
choice of two - pasta, potato or vegetable bread butter

PASTA CHOICES

penne with:

marinara sauce
meat sauce
bolognese sauce 1.99
alfredo sauce
olive oil, garlic & broccoli 1.99
oil, garlic broc & chic 2.49
alfredo broccoli sauce 1.99
alfredo broccoli & chic 2.49
potato gnocchi 1.99
cheese or spin ravioli 1.99

ADDITIONAL PASTA 2.99

SIDES

roast potatoes
rice pilaf
italian style green beans
butternut squash

ADDITIONAL SIDE 2.99

ADDITIONAL CHOICES

add on antipasto 2.25
garlic bread .99
fanny's meatballs (2) 2.25
sweet italian sausages (2) 2.25
minestrone soup 1.99
passatelli soup 1.99

ENTREES

traditional

eggplant parmigiana
sausages & roasted peppers
roast porchetta

veal

veal cacciatore alla cantina
veal cutlet parmigiana 2.99
veal & eggplant parmigiana 2.99

chicken

marinated & grilled chicken tenders
chicken cutlet parmigiana
chicken & eggplant parmigiana 1.99

fish

baked stuffed filet of haddock
broiled filet of scrod
haddock bellavista

ADDITIONAL STANDARD ENTREE 5.99

CHILDREN UNDER TEN 13.99

DESSERT PLATTERS

mini cupcakes 1.99 assorted cookies 1.99
mini cheesecakes 2.25 mini cannoli 2.50
assortment platter of above 2.99

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BEVERAGES

HOUSE WINE

CARAFE WINE 26.00 GLASS 7.00

CHARDONNAY PINOT GRIGIO WHITE ZINFANDEL WHITE SANGRIA
PINOT NOIR MERLOT CABERNET CHIANTI RED SANGRIA

BOTTLE WINE LIST UPON REQUEST

BOTTLED BEER 5.00

BUDWEISER BUD LITE MILLER LITE COORS LIGHT
CORONA SAMUEL ADAMS SAM SEASONAL
ST. PAULI GIRL (NON ALCOHOLIC)

CHAMPAGNE TOAST 3.99 HOUSE WINE TOAST 2.99
OPEN SODA BAR 6.00 SODA PITCHER 7.99

WE SERVE ONLY PREMIUM LIQUORS

PUNCH BOWLS (serves 25) 79.00

MIMOSA BOWL	champagne & orange juice
CHAMPAGNE PUNCH	champagne, peach schnapps, orange juice
MALIBU COLADA PUNCH	malibu rum, triple sec, pina colada blend
BACARDI RUM PUNCH	bacardi, orange & pineapple juice, ginger ale

NON ALCOHOLIC PUNCH BOWLS (serves 25) 49.00

- 1) raspberry sherbet, pineapple & orange juice, ginger ale, orange slices
- 2) orange sherbet, orange & cranberry juice, ginger ale, orange slices