LaSCALA'S FIRE

GLASSBORO

112 ROWAN BOULEVARD

GLASSBORO, NJ 08028 • 856.863.5500

THE FIRE'D UP FOR LUNCH EVENTS PACKAGE

$45 PER PERSON

STARTERS

Select One

RICOTTA BOARD
Ricotta, Honey, Piadina Bread

CAPRESE
Fresh Tomatoes, Fresh Mozzarella, Roasted Peppers, Basil Pesto, Balsamic

CLASSIC ARANCINI
Classic Handmade Rice Balls with Italian Ham & Mozzarella in Our Famous Tomato Sauce

MEATBALL TRIO
Old-Fashioned Meatballs, Sweet & Salty Ricotta

CALABRIAN BRUSSELS SPROUTS
Crispy Bacon, Sweet & Spicy Glaze

CRISPY PARMIGIANO ARTICHOKES
Sun-Dried Tomatoes, Parmigiano, Honey-Lemon Vinaigrette

SALADS

Select One

MISTA
Spring Mix, Grape Tomatoes, Kalamata Olives, Carrots, Cucumbers, Sharp Provolone, Balsamic

CLASSIC CAESAR
Crisp Romaine, Parmigiano, Garlic Croutons, Caesar Dressing

LaSCALA CHOPPED
Crisp Romaine, Provolone, Parmigiano, Italian Meats, Tomatoes, Red Onions, Pepperoncini, White Balsamic

FAVORITES

Select One

RIGATONI VODKA
Tomato Cream Sauce

GNOCCHI
Fresh Mozzarella, Basil, Our Famous Tomato Sauce

CHICKEN PARMIGIANO
Seasoned Cutlet, Our Famous Tomato Sauce, Mozzarella

PIZZA

Select One

MARGHERITA
San Marzano Tomato Sauce, Buffalo Mozzarella, Basil

GRANDMA'S PIE
Mozzarella on the Bottom, Our Famous Tomato Sauce on Top

HOT ITALIAN
Sausage, Pepperoni, Long Hots, Mozzarella

BUFFALO CHICKEN CUTLET
Chicken Cutlet, Buffalo Sauce,
Mozzarella, Blue Cheese

WILD MUSHROOM TRUFFLE
Wild Mushrooms, Caramelized Onions,
Asiago, Ricotta

FIG & SMOKED PROSCUITTO
Prosciutto, Fig Jam, Basil Pesto,
Crumbled Gorgonzola

VODKA PIE
Vodka Sauce, Mozzarella, Pepperoni,
Sausage, Meatballs

PROSCIUTTO STRACCIATELLA
Mozzarella, Grape Tomatoes, Stracciatella,
Prosciutto, Arugula, Balsamic Glaze

SPINACH & RICOTTA
Fresh Tomatoes, Spinach, Ricotta,
Mozzarella, Olive Oil

DESSERTS

Select One

TIRAMISU
LaScala's Homemade Favorite

CHOCOLATE CHIP COOKIES & FUDGE BROWNIES

MINI CANNOLIS
Sweet Ricotta & Chocolate Chips in a Homemade Shell

ZEPPOLES
Fried Dough Tossed in Powdered Sugar, Filled with
Cannoli Cream, Served with Raspberry Dipping Sauce

THE PIZZA PARTY PACKAGE

$35 PER PERSON

Event must be concluded by 4pm

SALAD

Served Family Style – Select One

MISTA
Spring Mix, Grape Tomatoes, Kalamata Olives, Carrots, Cucumbers, Sharp Provolone, Balsamic

CLASSIC CAESAR
Crisp Romaine, Parmigiano, Garlic Croutons, Caesar Dressing

LASCALA CHOPPED
Crisp Romaine, Provolone, Parmigiano, Italian Meats, Tomatoes, Red Onions, Pepperoncini, White Balsamic

PIZZA

Select Two

MARGHERITA
San Marzano Tomato Sauce,
Buffalo Mozzarella, Basil

GRANDMA'S PIE
Mozzarella on the Bottom,
Our Famous Tomato Sauce on Top

VODKA PIE
Vodka Sauce, Mozzarella, Pepperoni,
Sausage, Meatballs

LASCALA'S HOT HONEY
San Marzano Tomato Sauce, Sausage,
Pepperoni, Ricotta, Mozzarella,
LaScala's Hot Honey

FIG & SMOKED PROSCIUTTO
Prosciutto, Fig Jam, Basil Pesto,
Crumbled Gorgonzola

DESSERT

CHOCOLATE CHIP COOKIES & FUDGE BROWNIES

THE LASCALA'S EVENTS PACKAGE

$65 PER PERSON

STARTERS

Select Two

RICOTTA BOARD
Ricotta, Honey, Piadina Bread

CHEESESTEAK EGG ROLLS
Chopped Sirloin, Caramelized Onions, Cheese Sauce

ITALIAN EGG ROLLS
Roasted Pork, Sharp Provolone, Broccoli Rabe,
Calabrian Chili Sauce

MEATBALL TRIO
Old-Fashioned Meatballs, Sweet & Salty Ricotta

CALAMARI FRITTI
Fresh Calamari Battered & Fried in Rice Flour

CAPRESE
Fresh Tomatoes, Fresh Mozzarella,
Roasted Peppers, Basil Pesto, Balsamic

TRUFFLE FRIES
Crispy Fries, Truffle Salt, Truffle Oil, Parmigiano

BAKED EGGPLANT
Italian Eggplant, Ricotta, Our Famous Tomato Sauce

SALADS

Select One

MISTA
Spring Mix, Grape Tomatoes, Kalamata Olives, Carrots, Cucumbers, Sharp Provolone, Balsamic

CLASSIC CAESAR
Crisp Romaine, Parmigiano, Garlic Croutons, Caesar Dressing

CRANBERRY & FETA
Spinach, Spring Mix, Candied Walnuts, Craisins, Feta, Olive Oil & Balsamic

LASCALA CHOPPED
Crisp Romaine, Provolone, Parmigiano, Italian Meats, Tomatoes, Red Onions, Pepperoncini, White Balsamic

PASTA

Select One

RIGATONI VODKA
Tomato Cream Sauce

GNOCCHI
Fresh Mozzarella, Basil, Our Famous Tomato Sauce

RAVIOLI
Ricotta, Fresh Herbs, Basil, Our Famous Tomato Sauce

RICOTTA TORTELLINI
Proscuitto, Peas, Parmigiano, Truffle Cream Sauce

ITALIAN SAUSAGE BOLOGNESE
Sausage, Onions, Pecorino Romano, Our Famous Tomato Sauce, Rigatoni

SPINACH & BEANS OVER RIGATONI
Cannellini Beans, Spinach, Onions, Red Pepper Flakes, Pecorino Romano, Olive Oil

FAVORITES

Select Two

CHICKEN MARSALA
Crimini Mushrooms, Sage, Sun-Dried Tomatoes, Marsala Wine

CHICKEN PICCATA
Lemon Butter Sauces, Capers, Crimini Mushrooms

CHICKEN PARMIGIANO
Seasoned Cutlet, Our Famous Tomato Sauce, Mozzarella

CHICKEN MILANESE
Cutlet topped with Arugula, Fresh Mozzarella, Cherry Tomatoes, Balsamic Glaze

GRILLED SALMON
Mixed Vegetable, Sun-Dried Tomatoes, Scampi Sauce

DESSERTS

Select Two

TIRAMISU
LaScala's Homemade Favorite

CHOCOLATE CHIP COOKIES & FUDGE BROWNIES

MINI CANNOLIS
Sweet Ricotta & Chocolate Chips in a Homemade Shell

ZEPPOLES
Fried Dough Tossed in Powdered Sugar, Filled with Cannoli Cream, Served with Raspberry Dipping Sauce

THE LET'S EAT! EVENTS PACKAGE

$85 PER PERSON

STARTERS

Select Two

RICOTTA BOARD
Ricotta, Honey, Piadina Bread

CHEESESTEAK EGG ROLLS
Chopped Sirloin, Caramelized Onions, Cheese Sauce

BAKED EGGPLANT
Italian Eggplant, Ricotta, Our Famous Tomato Sauce

MEATBALL TRIO
Old-Fashioned Meatballs, Sweet & Salty Ricotta

CALAMARI FRITTI
Fresh Calamari Battered & Fried in Rice Flour

CAPRESE
Fresh Tomatoes, Fresh Mozzarella, Roasted Peppers, Basil Pesto, Balsamic

BURRATA BOARD
Burrata, Prosciutto, Sliced Tomatoes with Pesto & Balsamic Glaze, Piadina Bread

MUSSELS IN RED
White Wine, Our Famous Tomato Sauce, Italian Bread

STUFFED LONG HOTS
Prosciutto, Sharp Provolone, Our Famous Tomato Sauce

ITALIAN EGG ROLLS
Roasted Pork, Sharp Provolone, Broccoli Rabe, Calabrian Chili Sauce

LASCALA FRIES
Old Bay Fries, Bacon, Jumbo Lump Crabmeat, Long Hots, Provolone Sauce

CALABRIAN BRUSSELS SPROUTS
Crispy Bacon, Sweet & Spicy Glaze

SALADS

Select Two

CLASSIC CAESAR
Crisp Romaine, Parmigiano, Garlic Croutons, Caesar Dressing

MISTA
Spring Mix, Grape Tomatoes, Kalamata Olives, Carrots, Cucumbers, Provolone, Balsamic

CRANBERRY & FETA
Spinach, Spring Mix, Candied Walnuts, Craisins, Feta, Olive Oil & Balsamic

LASCALA CHOPPED
Crisp Romaine, Provolone, Parmigiano, Italian Meats, Tomatoes, Red Onions, Pepperoncini, White Balsamic

PASTA

Select Two

RIGATONI VODKA
Tomato Cream Sauce

GNOCCHI
Fresh Mozzarella, Basil, Our Famous Tomato Sauce

ITALIAN SAUSAGE BOLOGNESE
Sausage, Onions, Pecorino Romano, Our Famous Tomato Sauce, Rigatoni

RAVIOLI
Ricotta, Fresh Herbs, Basil, Our Famous Tomato Sauce

RICOTTA TORTELLINI
Proscuitto, Peas, Parmigiano, Truffle Cream Sauce

SPINACH & BEANS OVER RIGATONI
Cannellini Beans, Spinach, Onions, Red Pepper Flakes, Pecorino Romano, Olive Oil

FAVORITES

Select Three

CHICKEN MARSALA
Crimini Mushrooms, Sage,
Sun-Dried Tomatoes, Marsala Wine

CHICKEN PICCATA
Lemon Butter Sauces, Capers, Crimini Mushrooms

CHICKEN PARMIGIANO
Seasoned Cutlet, Our Famous
Tomato Sauce, Mozzarella

CHICKEN MILANESE
Cutlet topped with Arugula, Fresh Mozzarella,
Cherry Tomatoes, Balsamic Glaze

VEAL MARSALA
Crimini Mushrooms, Sage, Sun-Dried
Tomatoes, Marsala Wine

VEAL PICCATA
Lemon Butter Sauce, Capers, Crimini Mushrooms

VEAL PARMIGIANO
Seasoned Cutlet, Our Famous
Tomato Sauce, Mozzarella

GRILLED SALMON
Mixed Vegetables, Sun-Dried Tomatoes,
Scampi Saucee

JUMBO LUMP CRAB
Jumbo Lump Crab Cakes, Roasted
Red Pepper Sauce

SLICED BEEF TENDERLOIN
Red Wine Demi-Glace

DESSERTS

Select Two

TIRAMISU
LaScala's Homemade Favorite

CHOCOLATE CHIP COOKIES & FUDGE BROWNIES

MINI CANNOLIS
Sweet Ricotta & Chocolate Chips in a Homemade Shell

ZEPPOLES
Fried Dough Tossed in Powdered Sugar, Filled with
Cannoli Cream, Served with Raspberry Dipping Sauce

BAR PACKAGES

PRICES BASED ON A 3-HOUR EVENT

$35 PER PERSON	$45 PER PERSON	$55 PER PERSON	CASH BAR
Beer + House Wines	Beer + House Wines + Standard Bar (Well)	Beer + Fine Wines + Middle-Shelf Bar	Available Upon Request

HOUSE RED & WHITE WINE
$45 per carafe

RED & WHITE SANGRIA
$55 per carafe

BLOODY MARY & MIMOSA BAR WITH ATTENDANT
$20 per person + $75 attendant fee

PLAN YOUR EVENT

Jeimi Chamalian, General Manager
856.863.5500
glassboro@lascalasfire.com

ALL PACKAGES INCLUDE SOFT DRINKS, COFFEE & TEA

Deposit required

20% gratuity and applicable sales tax additional

LASCALASFIRE.COM