



*Thank You*  
For Considering LC  
As Your Event Host

911 Waverly Street  
Framingham MA 01702  
golacantina.com

Our goal is to provide you with an affordable alternative  
along with the quality of service, cuisine and experience  
patrons have come to expect since 1946

We will assist you in menu planning, room setup and any details  
necessary to ensure your special occasion is smooth and worry free

Our professional staff will assist you from beginning to end,  
ensuring your event is everything you expect and more

Call the Business Office  
508 879 7874 Ext 104

Anniversaries  
Rehearsal Dinners  
Wedding Receptions  
Bridal & Baby Showers  
Bar & Bat mitzvahs  
School & Athletic Banquets  
Family & School Reunions  
Bereavement Luncheons  
Social & Corporate Events  
Celebration of Life Gatherings

## GENERAL INFORMATION & POLICIES

### REQUIREMENTS

Fanny's Fireside minimum 25 adults - Burgundy Room minimum 70 adults  
For your special event you have the room for 4 hours  
Additional time will be billed at \$250.00 per hour  
Events requiring extensive set up will incur a Set up Fee:  
One Room \$500.00, Two Rooms \$1000.00

### BARTENDER(S)

No Charge – included

### VALET PARKING

May be required at certain times – pricing available upon request

### DEPOSIT

A non refundable deposit for Fanny's Fireside of 250.00 or 500.00 for the Burgundy Room  
Due at booking and will be credited to your final bill  
Final Count & Menu  
Guaranteed number of guests & final menu due *no less than 14 days prior to event*  
Payment Method  
Payment in full is due 7 days prior to your event, including 7% meals tax, 20% gratuity and  
3% administration fee - we will accept cash, check or Credit Card  
All prices are per person unless otherwise noted and subject to change without notice

### FOOD AND BEVERAGE

For a hosted bar beverage prices will be based upon consumption and due upon close of event.  
We accept cash 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 fine selection of desserts for you to choose from, however, you are more  
Than welcome to bring in cake from a commercial bakery  
Teired cake cutting and/or plating charge 2.00 per person

### DECLARED WEATHER EMERGENCY

In the event, paid deposits will be applied to a future event

### TABLE SETTING

We provide ivory linen table covers – napkins and colored linens available 1.00 Per Person  
Special order linens pricing available upon request

### DECORATIONS & ACCESS

TIME LIMIT FOR EVENTS IS 4 HOURS  
ACCESS ALLOWED 30 MINUTES PRIOR TO YOUR EVENT FREE OF CHARGE –  
ADDITIONAL TIME BEFORE OR AFTER CONTRACTED TIME WILL BE BILLED AT \$200 PER HOUR  
Table and chair decorations only - nothing on ceilings, light fixtures or walls and  
**NO CONFETTI, GLITTER OR THE LIKE**  
Candles are allowed in globes or hurricane lamps  
Smoke or fog machines are not allowed

### PERSONAL PROPERTY

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

### SMOKING

We are a non smoking facility

### ENTERTAINMENT

We provide wireless microphone, tv, dvd, cd, blu ray disk computer connection for  
Presentations and audio connection for portable music devices  
Hired disc jockeys or bands must contact the office prior to engagement for coordination and instructions

### PRICING

All prices subject to change without notice

## COCKTAIL HOUR / RECEPTION HORS-D'OEUVRES

	<u>50</u> Pcs	<u>75</u> Pcs
Meatball Sliders	135.	197.
Chicken Meatball Sliders	135.	197.
Chicken Parmigiana Sliders	160.	235.
Philly Cheesesteak Rolls	160.	235.
Antipasto Cups	120.	175.
Fried Ravioli (Marinara Dip)	110.	160.
Mozzarella Sticks (Marinara Dip)	108.	157.
Chicken Fingers	110.	160.
Pizza Squares	70. (40)	100. (80)
Stuffed Mushroom Caps	120.	175.
Scallops & Bacon	160.	235.
Shrimp Cocktail	140.	205.

### FOR 25 PEOPLE

Fried Calamari	135.
Spinach & Artichoke Dip / Crostini	120.
Vegetable Crudités & Dip	130.
Fresh Fruit & Dip	160.
Cheese & Crackers	110.
Cheese, Fruit & Crackers	135.

### TRADITIONAL ANTIPASTI FOR 25

**190.**

Imported Prosciutto, Mortadella, Capicola, Salami  
 Olives, Roasted Peppers, Arugula, Fresh Mozzarella  
 Artichoke Hearts, Hot Cherry Peppers

### JUST HORS-D'OEUVRES PARTY

Choice of Any Hors d'oeuvres & Desserts

Minimums: Fanny's Fireside 1,000.      The Burgundy Room 2,500.

#### ADD - ON

Any Of The Following For Only \$7. Each

Side Choice	Soup	Garden Salad	Antipasto (\$2.)
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Add a Standard Entrée 12.

**MONDAY THRU THURSDAY BUFFET 32.**

**FRIDAY, SATURDAY & SUNDAY BUFFET 37.**

CHOICE OF:

2 ENTREES WITH GARDEN SALAD 2 SIDES: PASTA, POTATO OR VEGETABLE

BREAD, BUTTER & COFFEE

SUBSTITUTE ANTIPASTO 4.75

## PASTA CHOICES

Additional Standard Pasta 6.

### PENNE WITH:

Marinara Sauce

Bolognese Sauce 4.50

Alfredo Sauce

Olive Oil, Garlic & Broccoli 4.75

Oil, Garlic Broccoli & Chic 5.25

Alfredo Broccoli Sauce 4.75

Alfredo Broccoli & Chicken 5.25

Lasagna Bolognese 4.75

Potato Gnocchi 4.75

Manicotti 4.75

Cheese or Spinach Ravioli 5.00

Stuffed Shells 4.75

**SIDES** Additional Standard Side 6.

Roast Potatoes

Mashed Potatoes

Rice Pilaf

Fanny's Risotto Milanese 5.50

Italian Style Green Beans

Butternut Squash

Steamed Broccoli

Sautéed Broccoli 4.50

Whipped Cauliflower 4.50

### ADD-ONS

Garlic Bread 3.75

Fanny's Meatballs (2) 5.00

Sweet Italian Sausages (2) 5.00

Minestrone Soup 4.75

Passatelli Soup 4.75

Pasta e Fagiole 4.75

## ENTREES

Additional Standard Entrée 12.

### TRADITIONAL

Eggplant Parmigiana

Sausages & Roasted Peppers

Roast Porchetta

### VEAL, PORK & BEEF

Veal Cacciatore

Veal Cutlet Parmigiana 6.00

Veal & Eggplant Parmigiana 6.50

Roast Pork Tenderloin (Gravy)

Roast Prime Rib Au Jus 12.50

### CHICKEN

Roast Chicken

Grilled Chicken Tenders

Chicken Cacciatore Ala Cantina 5.00

Chicken Cutlet Parmigiana

Chicken & Eggplant Parmigiana 5.00

Chicken Ala Marsala 5.00

Pollo Limóne (Picatta) 6.00

House Roasted Turkey & Stuffing 6.00

(White Meat, Mashed Potato, Gravy, Cranberry Sauce)

Baked Stuffed Filet of Haddock

Haddock Bellavista

Topped Provolone, Tomato, Peppers, Onions, Fanny's

Salmon Filet 6.00

**CHILDREN UNDER 10 BUFFET 15<sup>99</sup>**

OR

Chicken Fingers & French Fries

Penne & Meatballs

## SPORTS TEAM & SCHOOL EVENTS

**Monday, Tuesday & Wednesday**

Includes: Garden Salad, Bread & Butter & Soda

UNLIMITED

1 Topping Pizza's - Choice of 2 Toppings & Penne with Two Meatballs

Add Chicken Parmigiana Only 10. pp

**21.99**

**CHOICE OF 1 DESSERT - ONLY 3.**

Vanilla Ice Cream / Chocolate Sauce

Spumoni / Melba Sauce

Cheesecake / Strawberries

### DESSERT

Tiramisu	10.
Chocolate Covered Strawberries (3 pp)	6.
Assorted Cookies	6.
Mini Cheesecakes	7.
Mini Cannoli's	8.
Variety Platter (Asst. Cookies, Mini Cheesecakes & Cannoli's)	9.
Mini Eclairs	8.
Mini Cream Puffs	7.
Combo Platter (Mini Eclairs & Cream Puffs)	10.
Vanilla Ice Cream Chocolate Sauce	7.
Spumoni Wedge	7.
<b>Ice Cream OR Cannoli Bar (Help Yourself)</b>	<b>11.</b>

### PUNCH BOWLS FOR 35

<b>Margarita Bowl</b>	225.
Cuervo Gold Tequila, Triple Sec, Lime	
<b>Mimosa Bowl</b>	160.
Champagne & Orange Juice	
<b>Champagne Punch</b>	195.
Champagne, Peach Schnapps, Orange Juice	
<b>Rum Punch</b>	185.
Bacardi Rum, Orange and Pineapple Juice, Ginger Ale	
<b>Non-Alcoholic Punch Bowl</b>	85.
1. Raspberry Sherbet, Pineapple & Orange Juice, Ginger Ale, Orange Slices	
2. Orange Sherbet, Cranberry & Orange Juice, Ginger Ale, Orange Slices	
House Wine Carafe	29.
Champagne Toast	6.
House Wine Toast	5.
Open Soda Bar	6.
Pitcher of Soda	9.