911 Waverly Street
Framingham MA 01702
golacantina.com

Function Menu

Thank You

For Considering LC
As Your Event Host

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

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

GENERAL INFORMATION & POLICIES

Requirements	Fanny's Fireside Minimum 25 Adults - Burgundy Room Minimum 70 Adults
	Time Limit For Events Is 4 Hours - Additional Time Will Be Billed At $300. Per Hour
	Events Requiring Extensive Set Up And/Or Break Down willl Be Charged An Additional $300.
	Access Allowed 30 Minutes Prior To Your Event Free Of Charge, Additional Time Before or After Contracted
	Time Will Be Billed At $300. Per Hour
Decorations	YOU ARE RESPONSIBLE FOR REMOVING ANY DECORATIONS AT END OF YOUR EVENT No Confetti, Confetti Balloons, Table Scatter, Glitter *Or The Like* - In The Event, An Additional $200. Cleaning Fee Will Be Added To Final Bill Table And Chair Decorations Only - Nothing On Ceilings, Light Fixtures Or Walls. Candles Are Allowed In Globes Or Hurricane Lamps. Smoke Or Fog Machines Are Not Allowed
Room Fee	We Do Not Charge A Room Fee (Except Noted)
Bartender	We Do Not Charge A Bartender Fee
Valet Parking	May Be Required At Certain Times – Pricing Available Upon Request
Deposit	Non Refundable: Fanny's Fireside $250. Burgundy Room $500 **Due At Booking & Credited To Final Bill**
Final Count	Guaranteed Number Of Guests & Final Menu Choices Due ***No Less Than 14 Days Prior To Event***
Payment	***Due In Full 7 Days Prior To Your Event,*** Including 7% Meals Tax, 20% Gratuity, 3% Admin. Fee
	We Accept Cash, Check Or Credit Card
Food / Beverage	**Due to Liquor Laws Guests Are Allowed Alcohol *ONLY FROM FUNCTION BAR.***
	For A Hosted Bar Beverage Prices (And Gratuity) Will Be Based Upon Comsumption 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, However, You May Bring In Cupcakes (We Will Furnish Cupcake Towers).
	Cake From A Commercial Bakery Is Allowed - Cake Cutting And/Or Plating Charge $2. Per Person
Table Setting	We Provide Ivory Linen Table Covers. Colored Napkins Available $1. pp. Special Order Linens Available At Extra Cost..
Personal Property	La Cantina Is Not Responsible For Lost, Damaged Or Stolen Items
Smoking	We Are A Non Smoking Facility
Entertainment	We Provide: Microphone, Podium, Projector & Screen, Connection For Presentations And Audio Connection For Portable Music
	Hired Disc Jockeys Or Bands Must Contact The Office Prior To Engagement For Coordination And Instructions
Pricing	PRICING IS PER PERSON UNLESS NOTED. Subject To Change Without Notice
Weather	In The Event of A Weather Emergency, Paid Deposits Will Be Applied To A Future Event

I Have Read, Understand and Will Comply with the Above:

SIGNED:_____DATE_____

PRINT:_____

COCKTAIL HOUR / RECEPTION
HORS-D'OEUVRES

	50 Pcs	75 Pcs
Chicken Wings	100.	150.
Chicken Fingers	150.	225.
Add Wing Sauce: BBQ | Buffalo | Hot Honey | Kikn' Bourbon | Sweet Chili	20.	30.
Antipasto Cups	120.	180.
Philly Cheesesteak Rolls	200.	300.
Fried Ravioli (Marinara Dip)	140.	210.
Mozzarella Sticks (Marinara Dip)	140.	210.
Stuffed Mushrooms	140.	210.
Scallops & Bacon	180.	270.
Shrimp Cocktail	150.	225.
Pizza Squares	(40) 80.	(80) 120.
Chicken Parmigiana Sliders	(24) 90.	
Meatball Sliders	(24) 90.	

HORS-D'OEUVRES FOR TWENTY FIVE

Traditional Antipasto Ham, Mortadella, Capicola, Salami, Artichokes, Capers, Olives Roasted Peppers, Tomatoes, Arugula, Fresh Mozz, Cherry Peppers	200.
Vegetable Crudités & Dip	150.
Fresh Fruit & Dip	180.
Cheese & Crackers	140.
Cheese, Fruit & Crackers	180.
Fried Calamari	150.
Spinach & Artichoke Dip	135.

HORS-D'OEUVRE SANDWICH TRAYS 40 Pcs

Lettuce, Tomato, Pickles, Condiments

Roast Beef & Provolone	120.
Italian Grinder	120.
Spicy Capicola & Provolone	85.
Mortadella & Provolone	85.
Imported Ham & Provolone	85.
Genoa Salami & Provolone	85.
Chicken Cutlet Deluxe Lettuce, Tomato, Mayo (Unheated)	100.
Veal Cutlet Deluxe Lettuce, Tomato, Mayo (Unheated)	140.
Lobster Salad	mkt

JUST HORS-D'OEUVRES PARTY

CHOICE OF ANY HORS D'OEUVRES & DESSERT

ADD ONS:

Any Entrée or Side Item (Priced Per Full Tray)

FOR TWENTY FIVE:

Soup du jour	125.
Garden Salad	125.
Caesar Salad	150.
Antipasto	175.

MINIMUMS:

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

BUFFET CHOICES

Weekday Buffet $34. Weekend Buffet $39.

Choose Two Unlimited Entrees and Two Unlimited Sides

Bread, Butter, Coffee, Salad Included

Substitute Caesar Salad $1. or Antipasto $5.

SIDES

Additional Standard Side $4. pp

PENNE:

Marinara Sauce
Penne Parmigiana
Bolognese Sauce +$2.
Alfredo Sauce
Vodka Sauce +$2.
Olive Oil, Garlic & Broccoli +$4.
Oil, Garlic Broccoli & Chic +$5.
Alfredo Broccoli +$4.
Alfredo Broccoli & Chicken +$5.
Lasagna Bolognese +$5.
Manicotti +$5.
Butternut Squash Ravioli +$5.
Sweet Butternut Cream Sauce
Cheese or Spinach Ravioli +$5.

Mashed Potatoes
Roast Potatoes
Rice Pilaf
Risotto Milanese +$2
Italian Style Green Beans
Butternut Squash
Steamed Broccoli
Sautéed Broccoli +$2.
Whipped Cauliflower +$2.

ADD-ONS

Garlic Bread +$4.
Fanny's Meatballs (2) +$5.
Sweet Italian Sausages (2) +$5.
Soup du jour +$5.

CHILDREN UNDER TEN BUFFET 1599
or
Chicken Fingers & French Fries 1599
Penne & Meatballs 1599

ENTREES

Additional Standard Entrée $12. pp

TRADITIONAL

Eggplant Parmigiana
Sausages & Roasted Peppers
Roast Porchetta

VEAL, PORK & BEEF

Meatloaf (Gravy)
Roast Pork Loin (Gravy)
Sweet Marinated Steak Tips +$10.
Braised Short Ribs +$9.
BBQ Baby Back Ribs +$9.
Veal Parmigiana +$10.
Veal & Eggplant Parmigiana +$12.
Roast Prime Rib Au Jus +$14.

POULTRY

Roast Turkey (Gravy)
Roast Chicken (Boneless Thighs)
Chicken Cacciatore Ala Cantina
Chicken Cutlet Parmigiana
Chicken & Eggplant Parmigiana +$6.
Chicken Ala Marsala +$6.
Pollo Limóne (Picatta) +$8.

FISH

Baked Haddock - Bread Crumb Topping
Haddock Bellavista
Topped Tomatoes, Peppers, Onions, Provolone
Broiled Salmon Filet +$7.
Shrimp Scampi Penne +$7.
Clam Sauce Penne +$7.

SPORTS TEAM
&
SCHOOL EVENTS

UNLIMITED BUFFET 23.99

Monday, Tuesday & Wednesday

One Topping Pizza - Choice of Two Toppings

Plus

Penne with Two Meatballs

Includes:

Salad, Bread, Butter

Unlimited Soda

Add Chicken Parmigiana Only $8. pp

CHOICE OF ONE DESSERT - ONLY $3.

Vanilla Ice Cream with Chocolate Sauce

Spumoni & Melba Sauce

Cheesecake & Strawberries

DESSERT

Ice Cream or Cannoli Bar with all the Fixings
$12. pp

Grapenut Pudding	6.
Tiramisu	6.
Assorted Cookies	5.
Mini Cheesecakes	5.
Mini Cannoli's	6.
Variety Platter (Asst. Cookies, Mini Cheesecakes & Cannoli's)	6.
Vanilla Ice Cream Chocolate Sauce	5.
Spumoni Wedge	5.

PUNCH BOWLS FOR 30

Margarita Bowl 295.
Cuervo Tequila, Triple Sec, Margarita Mix

Mimosa Bowl 250.
Prosecco & Orange Juice

Champagne Punch 295.
Champagne, Peach Schnapps, Orange Juice

Rum Punch 250.
Bacardi Rum, Orange and Pineapple Juice, Ginger Ale

Non-Alcoholic Punch Bowl 95.
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	8.
House Wine Toast	6.
Open Soda Bar	6.
Pitcher of Soda	9.