

# HASTA LA PASTA

## Italian Grill

In-House Banquet  
Fall 2010 Cypresswood Location

Please follow the 4 easy steps listed below to book your in-house banquet at Hasta la Pasta.

**Step 1:** Choose your private banquet room.

### UPPER CELLAR

Up to 20 Guests  
Anyday Lunch-\$250  
Weekday Evenings  
(Sun-Thur)-\$500  
Weekend Evenings  
(Fri/Sat)-\$800

### LOWER CELLAR

Up to 28 Guests  
Anyday Lunch-\$350  
Weekday Evenings  
(Sun-Thur)-\$700  
Weekend Evenings  
(Fri/Sat)-\$1,120

### WHOLE CELLAR

Up to 50 Guests  
Anyday Lunch-\$600  
Weekday Evenings  
(Sun-Thur)-\$1,250  
Weekend Evenings  
(Fri/Sat)-\$1,800

### CYPRESS ROOM

Up to 40 Guests  
Anyday Lunch-\$480  
Weekday Evenings  
(Sun-Thur)-\$1,000  
Weekend Evenings  
(Fri/Sat)-\$1,400

All food and beverage sales for your event are applied against your room minimum, exclusive of gratuity and sales tax. Minimums must be guaranteed.

**Step 2:** Check availability.

Please call our restaurant at 832-717-7676 or email us at [hlpchampions@hastalapasta.com](mailto:hlpchampions@hastalapasta.com). We will check to verify availability and get back to you asap. We will also help with all details of your event, process your deposit and book the room.

**Step 3:** Choose your menu.

### TRADITIONAL ITALIAN

#### MENU 1

\$20 per person

#### Choose 3 entrees

Lasagna  
Spaghetti & Meatballs  
Chicken Penne Alfredo  
Ravioli Rosa  
Chicken Parmesan  
Eggplant Parmesan  
Chicken Caesar Salad

### HASTA CLASSIC

#### MENU 2

\$25 per person

#### Choose 3 entrees

Any entree from Menu 1  
Shrimp Scampi  
Hasta la Pasta Chicken or Shrimp  
Chicken Verona  
Chicken Marsala  
Cannelloni Pepe

### CHEF SUGGESTIONS

#### MENU 3

\$33 per person

#### Choose 3 entrees

Any entree from menu 1 or 2  
Filet Da Vinci  
Salmon Sicily  
Veal Marsala  
Pesce Nero

Our **Lunch Menu Option** is Menu 1 above @ \$15 per person for events scheduled between 11 a.m. and 2 p.m.

All menus are served with your choice of House Salad, Caesar Salad or Tomato Basil Soup; bullet rolls and mozzarella sauce, and coffee, tea or soda.

**Step 4:** Arrange for additional items.

You are welcome to personalize your party or add equipment, as needed. Below are prices and suggestions for commonly added items.

### APPETIZERS, \$4 per Guest

#### Choose 2

Brushetta  
Spinach/Artichoke Dip  
Calamari  
Rustic Crostada  
Tortellini Fritti

### DESSERT, \$3 per Guest

#### Choose 2

Death-by-Chocolate  
Tiramisu  
Cheesecake  
Carrot Cake

### CHAMPAGNE TOAST

\$4 per Guest

### WINE CARAFES \$25

### MIMOSA CARAFES \$25

Please speak to the banquet coordinator for A/V equipment needs, linen and china options, & entertainment.

**PRINTED MENUS** - We are happy to print basic menus on 8X10 basic paper stock. Should you require a more elaborate design, we are happy to refer you to a good local printer.

Thank You.