



La Vera

PARTY CENTER



Catering to Perfection Since 1952

Thank you for choosing La-Vera Party Center as a possible host for your upcoming event. Enclosed you will find information regarding our Buffet, Plate Style and Family Style dinner menus.

La-Vera Party center is a spacious and newly remodeled two-room banquet and conference facility that customizes each event to the needs of our guests. We have been family owned and operated since 1952 and pride ourselves on a tradition of excellence to capture each important detail of your event.

La-Vera Party Center has the ability to accommodate events ranging from 100-720 guests for a variety of junctions including weddings, proms, bar and bat mitzvahs, anniversary parties, luncheons, holiday company parties, sales rallies, seminars, auction and fund raisers.

We believe that you will find La-Vera Party Center to be an elegant and accommodating facility. We look forward to working with you and thank you for the opportunity to provide you with the impeccable costumer service and a first class event! Please feel free to contact one of our catering consultants at 440.943.0087.

Sincerely,
The Santagata & Verdone Families
Owners

La-Vera Party Center
32200 Chardon Road
Willoughby Hills, Ohio 44094
440.943.0087
lavera@la-vera.com
www.la-vera.com

We offer two banquet facilities to accommodate your Company Parties, Organizational and Civic Functions, as well as Bridal Shower and/or Wedding Reception.

Stage areas

Large dance floors

Full service bar areas

Elegant seating area for full wedding parties of 26

Full service buffet areas (if requested)



The Tuscan Room

exudes elegance and prestige. Let your guests enjoy a fine dining experience amongst the imported chandeliers and ornate architecture felt throughout the expansive room.

Seating capacity of 350 guests



The Crystal Room

(newly renovated) presents itself with crystal chandeliers and vaulted ceilings. Your guests will feel a contemporary elegance while dining in this room.

Seating capacity of 340 guests





Hors D'oeuvres Menu

Cheese Tower

\$1.50

An Assortment of Swiss, Cheddar, Pepper Jack Cheese, & Gourmet Crackers

Crudit  Platter

\$1.50

Cucumber Slices, Baby Carrots, Assorted Bell Peppers, Grape Tomatoes, Ranch Dressing

Pizza Squares

\$1.50

Neapolitan Style Red & White Pizza

Hummus and Pita Platter

\$1.50

Roasted Pepper Hummus, Red Bell Peppers, Cucumbers, Baby Carrots, Pita Squares

Meatballs

\$1.75

Grandma Gaudio's Secret Recipe Meatballs (Cocktail Size)

Water Chestnuts Wrapped in Bacon

\$2.75

Water Chestnuts, Applewood Smoked Bacon, Thai Chili Sauce

Spanakopita

\$3.00

Flaky Filo Dough, Spinach, Feta Cheese

Lump Crab Cakes

\$3.00

Jumbo Lump Crab, Panko, Parmigiano Cheese, Spicy Aioli

Stuffed Mushrooms

\$3.50

Cremini Mushroom Caps, House Sausage Stuffing, Parmigiano Reggiano

Antipasto Table

\$6.25

Parma Prosciutto, Mastro Sopressata & Capicola, Pepper Shooters, Marinated Artichoke Hearts, Olives, Roasted Red Peppers, Asiago, Parmigiano Reggiano

Shrimp Cocktail

\$7.50

Wild Caught Jumbo Shrimp, Cocktail Sauce, Clam Ice Carving

Buffet Style Event

Hors D'oeuvre Service *(please select two)*

**Red & White Pizza Squares, Assorted Cheese & Cracker Tower,
Fresh Vegetable Crudit **

Salad *(please select one)*

LaVera House Salad

Spring Mix with Romaine Hearts, Grape Tomatoes, Sliced English Cucumbers, House Italian Dressing

Caesar

Romaine Hearts, Garlic Croutons, Caesar Dressing, Parmigiano Reggiano

Entr e *(please select two)*

Prime Rib

Slow Roasted Choice Ribeye, House AuJus

Beef Tenderloin Medallions

Seared & Roasted Medallions of Beef Tenderloin, Caramelized Onions, Cabernet Demi Glaze

Chicken Piccata

Saut ed Chicken Breast, White Wine, Lemon

Chicken Marsala

Saut ed Chicken Breast, Marsala Wine, Cremini Mushrooms, Parmigiano Reggiano

Chicken Cordon Bleu

Stuffed Boneless Chicken Breast, Local Ham, Swiss Cheese

Broccoli Stuffed Chicken

Stuffed Boneless Chicken Breast, Broccoli Florets, Swiss & Mozzarella Cheese

LaVera's Famous Meatballs & Sausage

All We Can Say Is...They're the Best!!!

Alaskan Cod

Baked Alaskan Cod Loin, White Wine, Lemon

Turkey Breast

Oven Roasted Turkey Breast, Pan Reduction

(entr es continued next page)

Center Cut Pork Loin

Roasted Pork Loin, Caramelized Onion, Pan Reduction

Atlantic Salmon *

Baked Filet of Salmon, Lemon, Greek Yogurt, English Cucumber

Beef Tenderloin *

Seared & Roasted Tenderloin of Beef, Cabernet Reduction

Accompaniments

Pasta *(choice of one)*

Cavatelli or Penne Pasta Served with LaVera's Signature Sauce

Starch *(choice of one)*

Roasted Redskin Potatoes

Au gratin Potatoes

Garlic Mashed Potatoes

Wild Long Grain Rice Pilaf

Vegetables *(choice of one)*

Long Green Bean Almandine

Garlic Broccoli Florets

Broccoli, Cauliflower, Carrot Medley

Candied Baby Carrots

Salad Relish Station

Italian Olive Salad, Greek Pasta Salad, Zesty Bowtie Pasta Salad, Bruschetta Cous Cous, Deviled Eggs, Caprese Salad

Dessert Station

A Beautiful Presentation of House Made Mini Eclairs, Cheesecakes, Petite Fours, Italian Cannoli's, Cream Puffs, Brownies, and Your Wedding Cake (186 Styles to choose from)

**Denotes additional cost item. A market price will be given at time of booking and will guaranteed sixty (60) days prior to scheduled event.*

Plate Style Event

Hors D'oeuvre Service *(please select two)*

**Red & White Pizza Squares, Assorted Cheese & Cracker Tower,
Fresh Vegetable Crudit **

Salad *(please select one)*

LaVera House Salad

Spring Mix with Romaine Hearts, Grape Tomatoes, Sliced English Cucumbers, House Italian Dressing

Caesar*

Romaine Hearts, Garlic Croutons, Caesar Dressing, Parmigiano Reggiano

Entr e's *(please select one)*

Pork Tenderloin

Pan Seared & Roasted Pork Tenderloin, White Wine, AuJus

Prime Rib

Slow Roasted Choice Ribeye, House AuJus

Chicken Piccata

Saut ed Chicken Breast, White Wine, Lemon

Chicken Marsala

Saut ed Chicken Breast, Marsala Wine, Cremini Mushrooms, Parmigiano Reggiano

Chicken Cordon Bleu

Stuffed Boneless Chicken Breast, Local Ham, Swiss Cheese

Broccoli Stuffed Chicken

Stuffed Boneless Chicken Breast, Broccoli Florets, Swiss & Mozzarella Cheese

Beef Tenderloin Medallions

Seared & Roasted Medallions of Beef Tenderloin, Caramelized Onions, Cabernet Demi Glaze

Alaskan Cod

Baked Alaskan Cod Loin, White Wine, Lemon

Atlantic Salmon*

Baked Filet of Salmon, Lemon, Greek Yogurt, English Cucumber

Beef Tenderloin*

Seared & Roasted Tenderloin of Beef, Cabernet Reduction

Accompaniments

Pasta *(choice of one)*

Cavatelli or Penne Pasta Served with LaVera's Signature Sauce

Starch *(choice of one)*

Roasted Redskin Potatoes

Au gratin Potatoes

Garlic Mashed Potatoes

Wild Long Grain Rice Pilaf

Vegetables *(choice of one)*

Long Green Bean Almandine

Garlic Broccoli Florets

Broccoli, Cauliflower, Carrot Medley

Candied Baby Carrots

Dessert Station

A Beautiful Presentation of House Made Mini Eclairs, Cheesecakes, Petite Fours, Italian Cannoli's, Cream Puffs, Brownies, and Your Wedding Cake (186 Styles to choose from)

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Family Style Event

Hors D'oeuvre Service *(please select two)*

**Red & White Pizza Squares, Assorted Cheese & Cracker Tower,
Fresh Vegetable Crudit **

Salad *(please select one)*

LaVera House Salad

Spring Mix with Romaine Hearts, Grape Tomatoes, Sliced English Cucumbers, House Italian Dressing

Caesar*

Romaine Hearts, Garlic Croutons, Caesar Dressing, Parmigiano Reggiano

Entr e's *(please select two)*

Center Cut Pork Loin

Roasted Pork Loin, Caramelized Onion, Pan Reduction

Prime Rib

Slow Roasted Choice Ribeye, House AuJus

Turkey Breast

Oven Roasted Turkey Breast, Pan Reduction

Chicken Piccata

Saut ed Chicken Breast, White Wine, Lemon

Chicken Marsala

Saut ed Chicken Breast, Marsala Wine, Cremini Mushrooms, Parmigiano Reggiano

Chicken Cordon Bleu

Stuffed Boneless Chicken Breast, Local Ham, Swiss Cheese

Broccoli Stuffed Chicken

Stuffed Boneless Chicken Breast, Broccoli Florets, Swiss & Mozzarella Cheese

Beef Tenderloin Medallions

Seared & Roasted Medallions of Beef Tenderloin, Caramelized Onions, Cabernet Demi Glaze

Alaskan Cod

Baked Alaskan Cod Loin, White Wine, Lemon

(entr es continued next page)

LaVera's Famous Meatballs & Sausage
All We Can Say Is...They're the Best!!!

Atlantic Salmon*

Baked Filet of Salmon, Lemon, Greek Yogurt, English Cucumber

Beef Tenderloin*

Seared & Roasted Tenderloin of Beef, Cabernet Reduction

Accompaniments

Pasta *(choice of one)*

Cavatelli or Penne Pasta Served with LaVera's Signature Sauce

Starch *(choice of one)*

Roasted Redskin Potatoes

Au gratin Potatoes

Garlic Mashed Potatoes

Wild Long Grain Rice Pilaf

Vegetables *(choice of one)*

Long Green Bean Almandine

Garlic Broccoli Florets

Broccoli, Cauliflower, Carrot Medley

Candied Baby Carrots

Dessert Station

A Beautiful Presentation of House Made Mini Eclairs, Cheesecakes, Petite Fours, Italian Cannoli's, Cream Puffs, Brownies, and Your Wedding Cake (186 Styles to choose from)

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Late Night Snack

LaVera's House Made Pizza Squares

\$1.00

An Assortment of Red and White Pizza Squares

Slider Station

\$4.00

Crab Cake, Burger, Western Pulled Pork, or Meatball (select three)

Taco Bar

\$5.00

Corn Taco Shells, Flour Tortillas, Mildly Spicy Chicken and Beef Taco Meat, Sour Cream, Guacamole, Mild Salsa, Diced Tomatoes, Chopped Onions, Shredded Lettuce and Cheddar Jack Cheese

Nacho Bar

\$2.00

Tri Color Tortilla Chips, Mildly Spicy Ground Beef, Jalapeños, Diced Tomatoes, Guacamole, Cheese Sauce, Mild Salsa

Mashed Potato Station

\$4.00

Fluffy Mashed Potatoes Served in a Martini Glass, Bacon Bits, Scallions, Cheddar Jack Cheese, Sour Cream and Diced Tomatoes

Tater Keg Bar

\$2.50

A Customer Favorite, An Assortment of Loaded Baked Potato, Buffalo Chicken, Rueben and Mexican Jumbo Overstuffed Tater Tots



Additional Information

Package Inclusions

Complimentary Banquet Room Rental for Five and One Half (5 ½) Hours
Table Linens and Napkins with a Choice of Colors
Mirror and Eiffel Tower Centerpieces
Champagne Toast for Bridal Party
Video Projector and Screen
Complimentary WIFI
Coffee and Tea Service
Bar Washes to include Juices, Mixers, Soft Drinks, Fruit Garnish, Ice, and Glassware
Service Staff Including Bar Tenders
China and Silverware
Coat Room Attendant (weather permitting)
Event Manager to Coordinate your Entire Event
Sales Tax and Service Charges

Food and Beverage

Per Ohio Health Code, La-Vera Party Center does not allow any outside food on the premises. The client is required to supply La-Vera Party Center with all alcoholic beverages that are to be consumed during your event.

Per Ohio Health Code, La-Vera Party Center will not be allowed for left over food to be taken from the premises. All left over food will remain the property of La-Vera Party Center and will be disposed of accordingly. No credit will be issued for leftover food.

Payment and Deposit Information

A signed contract with a deposit of \$1000.00 will secure your date with La-Vera Party Center.
Six (6) months prior to your scheduled event an additional \$1,500.00 will be collected.
One (1) month prior to your scheduled event one-half (1/2) of the balance will be collected.
Final balance is due seven (7) days prior to the scheduled event.
La-Vera Party Center accepts all major credit cards (Visa, MasterCard, Discover, American Express), cash, personal check, and money orders as form of payment.
All deposits come off the final master balance and are non-refundable in the event of cancellation.

Children

LaVera Party Center will discount all children in excess of the minimum guaranteed guest count agreed to in your contract as follows.
Children five (5) and under are complimentary.
Children between the ages of six (6) and twelve (12) will be invoiced atw a rate equal to ½ of the total price per person.

Security

LaVera Party Center will provide a security officer for every event where alcohol is being served at a cost of \$175.00 that will be added to the final master invoice.

PREFERRED VENDORS

Disc Jockeys

Absolutely Unbelievable
Entertainment
440.479.9366

Billy J Entertainment
440.585.3004

Jesse Webb Entertainment
440.897.3331

Photographers

Cirino Photography
440.953.8200

Jeff Jones Photography
440.946.3262

Florist

Bouquets by Becky
440.479.2817

Mayfield Floral
440.646.1100

Formal Wear

American Commodore Tuxedo
216.382.2889

Gallery Gowns
440.943.6065

Hotel Accommodations

Courtyard Marriott Willoughby
440.530.7701

Hilton Garden Inn Mayfield
Village
440.646.1777

Wedding Cakes

Cakes by Maria & Joe
440.829.3525

Beverage Stores

Alcohol Catering Cleveland
440.539.5520



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Willoughby Hills, Ohio 44094
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lavera@la-vera.com
www.la-vera.com



In 1952, Larry and Vera Gaudio, our Grandparents and the founders of La-Vera Party Center, started a catering business. With that came the traditions of homemade Italian cooking. They used only the finest ingredients to prepare each item off their menu. Three generations later, we still follow those same recipes.

Please enjoy, and Buon Appetito!

Ask about our new line of Products available for take out.

