



Joseph Mastrella (Executive Chef/Partner) Catering & Special Events

> Phone: 732.815.1200 Fax: 732.815.1205

joseph@lucianosristorante.com

11-8-11



# Luciano's Hot Buffet Packages

Minimum 20 People Choose Any Pasta, Chicken, OR Pork From Any Of Our Menus All Packages Are Served With Italian Bread

#### Package #1 \$15.00 Per Person

2 Entrees 1 Pasta Appetizer Platter Salad & Bread Minimum 20 ppl Paper Goods and set up included (Seafood, Veal, Beef additional Up charge)

#### Package #1 \$18.00 Per Person

2 Entrees 2 Pastas Appetizer Platter Salad & Bread Minimum 20 ppl Paper Goods and set up included (Seafood, Veal, Beef additional Up charge)

## Create your own Package from items listed inside

All Paper Ware, Condiments, Racks, Sternos, & Serving Spoons Are Included

We Feature Artistically Arranged Platters To Compliment Your Hot Buffet!



#### Antipasto Platter –

Imported Provolone, Roasted Peppers, Artichoke Hearts, Marinated Mushrooms, Olives, Sundried Tomatoes, Stuffed Peppers, Salami, Prosciutto, Fresh Mozzarella

> Small \$45.00 (Serves 8-10)

Large \$90.00 (Serves 15-18)

#### **Assorted Cheese Platter**

Tempting selection of International Cheeses Artistically Arranged and Garnished With Crackers

Small \$25.00 (Serves 8-10) Large \$52.00 (Serves 15 – 18)

Seafood Salad

A Tasty Combination of Fresh Seafood - Calamari, Scungili, & Gulf Shrimp with Celery, & Sweet Red Peppers Marinated in Extra Virgin Olive Oil and Fresh Lemon Dressing

> <sup>1</sup>/<sub>2</sub> Tray \$80.00 (Serves 10 – 12)

Full Tray \$160.00 (Serves 20 – 25)

Mozzarella Salad Sliced Mozzarella and Sliced Beefsteak Tomatoes, Roasted Red Pepper Marinated with Extra Virgin Olive Oil

> <sup>1</sup>/<sub>2</sub> Tray \$45.00 (Serves 10 – 12)

Full Tray \$90.00 (Serves 10 – 12)

# Special Requests Made To Order

Let Us Cater You Next Event With Our Fine Quality Food



# Hot Appetizers HALF TRAYFULL TRAY 10-12 ppl 18-22ppl

EGGPLANT ROLLATINI\$40.00 filled with ricotta & mozzarella cheese	\$75.00
SPIENDINI ROMANO\$40.00 toasted prosciutto & mozzarella sandwich with anchovy caper sauce	\$75.00
STUFFED MUSHROOM Choice of seafood\$40.00 prosciutto, mozzarella âñd	\$85.00
sun-dried tomatoes\$35.00	\$65.00

## **Side Dishes**

Half Tray 8-12ppl

\$30.00
\$22.00
\$40.00
\$40.00
\$30.00
\$40.00
\$25.00
\$20.00



# **Appetizer Platters**

## **Antipasto Platter**

...mortadella, fresh mozzarella, provolone, salami, prosciutto, roasted peppers, sun dried tomatoes, olives, mushrooms, grilled vegetables, imported cheese, marinated artichokes

and caponata Small: \$45.00 Large: \$90.00

## Salads

#### Half Tray / Full Tray

0
0

...arugula, endive, radicchio

## Shrimp Cocktail

...with cocktail sauce Small: \$57.00 (20 pieces) Medium: \$112.00 (40 pieces) Large: \$220.00 (60 pieces)

## **Baked Pasta Dishes**

Half Tray / Full Tray 8-12ppl 18-22ppl

Baked Ziti	\$40.00 / \$70.00
Classic Meat Lasagna	\$52.00 / \$95.00
Eggplant Parmesan	\$47.00/ \$80.00
Eggplant Rollatini	\$47.00/ \$85.00
Cheese Or Meat Ravioli	\$45.00 / \$88.00
Meatballs In Pomodoro Sauce	\$40.00 / \$74.00



"First, choose your pasta...then add your favorite sauce"

Thist, choose your pastathen add your favorite sauce					
Cavatelli	Farfalle	Fusilli	Penne	Rigatoni	Tortellini
Half Tray / Full Tray 8-12ppl 18-22ppl ALFREDO\$40.00 / \$75.00 grated Romano and parmesan cheese, heavy cream					
					\$40.00 / \$75.00 nd garlic in a tomato sauce
BROCCOLI, ROASTED GARLIC, EXTRA VIRGIN OLIVE OIL\$42.00 / \$80.00 broccoli, garlic and extra virgin olive oil					
					\$42.00 / \$80.00 prosciutto and heavy cream
					\$37.00 / \$70.00 esh herbs
					\$42.00 / \$80.00 c & oil or pink sauce
					\$42.00 / \$80.00 lka, and cream
SALMON &	ASPAR	AGUS			\$47.00 / \$85.00

...diced sautéed chunks of salmon and asparagus tips in a vodka tomato cream sauce

**SAUSAGE & WILD MUSHROOMS MARINARA**...\$42.00 / \$80.00 ...sautéed sweet sausage and assorted wild mushrooms in a light tomato basil sauce

**TAORMINA**.....\$50.00 / \$95.00 ...shrimp, prosciutto, peas and mushrooms in a pink cream sauce

11-8-11



Half Tray / Full Tray 8-12ppl 18-22ppl

CHICKEN SORRENTINO......\$57.00 / \$105.00 ...breast of sautéed chicken topped with eggplant, prosciutto & mozzarella, finished in a Madeira & Marsala wine sauce CHICKEN AFUMACATA.......\$47.00 / \$85.00 ...breast of chicken sautéed in a lemon, butter and white wine sauce; topped with tomato and smoked mozzarella

CHICKEN BALSAMICO......\$47.00 / \$85.00 ...chicken tenderloins flambéed with white wine balsamic vinegar, garlic and rosemary, finished in a brown sauce

CHICKEN DIJONAISE......\$47.00 / \$85.00 ...chicken tenderloins sautéed with shallots and mushrooms in a Dijon mustard brandy demi sauce

CHICKEN FRANCAISE......\$47.00 / \$85.00 ...breast of chicken dipped in egg batter, sautéed & finished in a lemon, butter and white wine sauce

CHICKEN PARMESAN......\$57.00 / \$80.00 ...breaded breast of chicken cutlet topped with mozzarella and baked in a marinara sauce

CHICKEN PRIMAVERA.....\$50.00 / \$85.00 ...chicken tenderloins sautéed with julienne vegetables in a brandy tomato cream sauce

CHICKEN SCARPIELLO......\$50.00 / \$92.00 ...chicken tenderloins sautéed with sweet Italian sausage, onions, peppers, mushrooms, and potatoes in an aged red wine vinegar demi sauce



**Beef** 

Half Tray / Full Tray 8-12ppl 18-22ppl FILET MIGNON TIPS & ARTICHOKES....\$97.00 / \$180.00 ...grilled medallions of filet mignon & artichokes in a warm vinaigrette

## Veal

VEAL PICCATA......\$80.00 / \$155.00 ...veal scaloppini sautéed with lemon, butter and white wine, garnished with capers

VEAL SALTIMBOCCA......\$77.00 / \$160.00

...veal scaloppini sautéed, topped with prosciutto, sage and mozzarella in a sherry wine sauce, served over a bed of sautéed spinach

...sautéed veal scaloppini topped with eggplant, prosciutto & mozzarella, finished in a Madeira wine sauce

# Pork

**ROASTED PORK LOIN GIAMBOTTA**..\$55.00 / \$100.00 ...boneless pork loin sautéed with sweet sausage, potatoes, vinegar peppers, mushrooms and onions in a white wine marinara sauce

**ROASTED PORK LOIN**.....NA / \$130.00 ...whole boneless pork loin, lightly seasoned & then roasted

**SAUSAGE & PEPPERS**.....\$44.00 / \$78.00

...sweet Italian sausage sautéed with peppers & onions in a light marinara sauce

## 11-8-11



Half Tray / Full Tray 8-12ppl 18-22ppl MUSSELS (your choice of style)......\$49.00 / \$90.00 ...scampi, marinara or fra diavolo

**RED SNAPPER MARECHIARO**......\$74.00 / \$147.00 ...filet of red snapper sautéed in a light tomato sauce and garnished with clams and mussels

SALMON PICCATA......\$62.00 / \$117.00 ...scaloppini of salmon filet sautéed in a lemon, butter, and white wine sauce, garnished with capers

**SHRIMP FRA DIAVOLO**......\$60.00 (20 PC) / \$118.00 (40PC) ...jumbo shrimp sautéed in a spicy red sauce (choice of mild, medium or hot)

SHRIMP SCAMPI......\$60.00 / \$118.00 ...jumbo shrimp with garlic and Italian herbs, flambéed with sherry and finished in a light tomato sauce

SCALLOPS PROVENCAL.....\$70.00 (30PC)/ \$137.00 (60PC) ...sautéed sea scallops finished in a Provencal sauce

SOLE OREGANATO.....\$70.00 / \$127.00 ...filet of sole sprinkled with seasoned bread crumbs & herbs, baked & finished in a lemon, butter & white wine sauce

SEAFOOD STUFFED SOLE......\$80.00 / \$152.00 ...filet of sole stuffed with crabmeat, scallops and shrimp, baked and finished in a lemon butter sauce

ST. PETER'S FISH RIVIERA.....\$77.00 / \$152.00 ...St. Peter's fish sautéed with sea scallops, and jumbo shrimp; in a brandy scampi sauce

**ZUPPA DE PESCE**.....\$87.00 / \$167.00 ...calamari, clams, mussels, red snapper, sea scallops and shrimp simmered in a light tomato broth

### 11-8-11