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8/2018
# Plated Lunch Menu

## First Course

(Select one)

- **Traditional Bruschetta**: Plum tomatoes, fresh basil, extra virgin olive oil over herb garlic crostini
- **Mesclun Greens**: Seasonal vegetables, balsamic vinaigrette
- **Traditional Caesar Salad**: Creamy anchovy dressing, crispy wontons, and Parmesan cheese
- **Fresh Mozzarella & Plum Tomato**: with arugula, aged balsamic and extra virgin olive oil

## Second Course

(Choose one)

- **Penne a la Vodka**: Cream sauce
- **Rigatoni Bolognese**: Meat sauce and Parmesan cheese

## Entrée

(Select two)

- **Tilapia Siciliano Style**: Topped with capers, olives, plum tomato and fresh basil showered with extra virgin olive oil
- **Pan Seared Chicken Breast**: Sautéed asparagus and artichokes in a honey Dijon cream broth with whipped potatoes
- **Sicilian Braised Short Ribs**: over potato puree and seasonal vegetables ($3.00 Enhancement)
- **Eggplant Rollatini**: Ricotta, fresh basil and pomodoro sauce
- **Orecchiette & Grilled Chicken**: with house made basil pesto and pine nuts cream sauce

## Dessert

(Select one)

- **Occasion Cake**
- **NY Style Cheesecake**
- **Assorted Mini Pastries**
- **French Chocolate Mousse**

**Soda, Coffee & Tea service**

**Alcohol Not Included**

**$29.00 per person**

*Add a Hot Antipasto Bar for $11.00 per person per hour
(Includes: Sautéed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sautéed Italian Sausage and Broccoli Rabe, & Stuffed Mushrooms)*

*Add A Chilled Raw Bar Tower Display for $16.00 per person per hour
(Includes: Oysters, Clams, & Shrimp Served with Cocktail Sauce & Lemon)*

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*Chef Joseph will customize a menu at your request*
**Lunch Buffet**

**Appetizers and Salads**
- Displayed Appetizers
  - **Homemade Mozzarella** with sliced beefsteak tomatoes
  - **Mixed Greens** Seasonal vegetables and white wine vinaigrette
  - **Caesar Salad** Creamy anchovy dressing, crispy wontons, and Parmesan cheese

**Entree**
- Select two,
  - **Sautéed Breast of Chicken** Choose your style: Francaise, Marsala, Picatta, Honey Dijon, Cognac
  - **Tilapia Siciliano Style** Topped with capers, olives, plum tomato and fresh basil showered with extra virgin olive oil
  - **Grilled Salmon Filet** Tomato garlic broth finished with fresh basil
  - **Eggplant Rollatini** Ricotta, fresh basil and pomodoro sauce
  - **Chicken Alla Scarparrello** Grilled breast of chicken with garlic, peppers, onions, potatoes finished with oregano-white wine sauce

**Pastas**
- Select one,
  - **Rigatoni Bolognese** Meat sauce and Parmesan cheese
  - **Orecchiette** Sautéed broccoli rabe and garlic in a white wine butter sauce
  - **Penne Rustica** Seasonal vegetables in a light parmesan béchamel baked with ricotta, fontina, and Asiago
  - **Penne a la Vodka** Sautéed fresh garlic and plum tomatoes finished with fresh basil in a light pomodoro cream

**Sides**
- Select two
  - Roasted Potatoes
  - Seasonal Vegetables
  - Rice Pilaf

**Dessert**
- Select one
  - Special Occasion Cake
  - NY Style Cheesecake
  - Assorted Mini Pastries
  - Soda, Coffee/Tea Service Included

**Alcohol Not Included**

$33.00 per person
Minimum 30ppl for Buffet

**Enhancement**
Third Entrée Choice $5.00 / Second Pasta Choice $3.00 / Cappuccino and Espresso $2.50

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**Primavera Brunch Buffet**

**Breakfast Breads**
Fresh muffins, mini bagels, breakfast pastries, cream cheeses & butter

**Breakfast Station**
Select two
- **Scrambled Eggs** with crisp bacon
- **Brioche French Toast** with maple syrup
**Eggs Benedict** Poached eggs and Canadian bacon on English muffin with hollandaise sauce

**Appetizers and Salads**
Select three
- **Sliced Fresh Fruit Platter**
- **Homemade Mozzarella** with sliced beefsteak tomatoes
- **Mixed Greens** with seasonal vegetables and white wine vinaigrette
- **Caesar Salad** Creamy anchovy dressing, crispy wontons, and Parmesan cheese

**Entree**
Select one, $5.00 additional entree
- **Sautéed Breast of Chicken** Choose your style: Francaise, Marsala, Picatta, Dijon, Cognac
- **Tilapia Siciliano Style** Topped with capers, olives, plum tomato and fresh basil showered with extra virgin olive oil
- **Eggplant Rollatini** with ricotta, fresh basil and Pomodoro sauce

**Pastas**
Select one, $3.00 additional pasta
- **Rigatoni Bolognese** with meat sauce and Parmesan cheese
- **Penne Primavera** with seasonal vegetables in a light Parmesan cream sauce
- **Penne a la Vodka** Tubular pasta vodka cream sauce

**Dessert**
Select one
- **NY Style Cheesecake** | Assortment of Mini Pastries |
- **Flourless Chocolate Cake & Chocolate Mousse** | Special Occasion Cake

**Other Alcohol Not Included**

**$37.00 per person**

**Enhancements**

- **Carving Station**- $8.50 per person
- **Belgian Waffle Station**- $3.75 per person

Choice of fillings - diced peppers, onions, tomatoes, mushrooms, crumbled cheese, ham.

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8/2018

Sienna Dinner Menu

First Course
(Select one)

**Traditional Bruschetta**
Diced plum tomatoes, fresh basil, extra virgin olive oil on grilled country bread

**Traditional Caesar Salad**
creamy anchovy dressing, crispy wontons, and Parmesan cheese

**Mesclun Greens**
Seasonal vegetables, balsamic vinaigrette

**Fresh Mozzarella & Plum Tomato Caprese**
with arugula, aged balsamic and extra virgin olive oil

Second Course
(Select one)

**Penne Ala Vodka / Rigatoni Bolognese**

**Entrée**
(Select three)

**Tilapia Siciliano Style**
Topped with capers, olives, plum tomato and fresh basil showered with extra virgin olive oil

**Chicken Scarparello**
Boneless Chicken over sautéed peppers, onions, sausage and potatoes in a zesty white wine sauce

**Sicilian Braised Short Ribs**
over potato puree and seasonal vegetables

**Eggplant Rollatini**
Ricotta, fresh basil and linguine pomodoro sauce

**Tuscan Risotto Milanese**
Saffron risotto with seasonal fresh vegetable finish with mascarpone and shaved parmesan cheese

Dessert
(Select one)

**NY Style Cheesecake** | **Assortment of Mini Pastries** | **Belgian Waffles & Ice Cream** (made to order)

**Flourless Chocolate Cake & Chocolate Mousse** | **Special Occasion Cake**

**Soda, Coffee & Tea Service**

**Alcohol Not Included**

**$34.00 per person**

**Enhancements**
Cappuccino and Espresso $2.50pp

*Add a Hot Antipasto Bar for $11.00 per person per hour*
(Includes: Sauteed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sauteed Italian Sausage and Broccoll Rabe, & Stuffed Mushrooms)

*Add A Chilled Raw Bar Tower Display for $16.00 per person per hour*
(Includes: East & West Coast Oysters with fresh Horseradish and mignonette, Little Neck Clams, & Jumbo Gulf Shrimp Served with Cocktail Sauce & Lemon)
**Luciano's Dinner Menu**

**Family Style Appetizer**

**Cold Antipasti**
- Fresh Mozzarella, vine ripe tomatoes, marinated (mushrooms, artichokes, olive), grilled vegetables, sliced Italian Meats

**First Course**

(Select one)

**Traditional Bruschetta**
- Diced plum tomatoes, fresh basil, extra virgin olive oil on grilled country bread

**Pear & Mesclun Greens**
- Candied pecans, sherry emulsion

**Traditional Caesar Salad**
- Creamy anchovy dressing, crispy wontons, and Parmesan cheese

**Second Course**

(Select one)

**Penne Ala Vodka / Rigatoni Bolognese**

**Entrée**

(Select three)

**Grilled Salmon Fillet**
- Citrus butter sauce

**Tilapia Siciliano Style**
- Topped with capers, olives, plum tomato and fresh basil showered with extra virgin olive oil

**10 oz. Grilled Rib Eye (Supp $5.00)**
- With Cabernet reduction sauce

**Roasted Pork Loin Giambotta**
- With sautéed sweet sausage, cherry peppers, onion, and roasted potatoes in a zesty sauce

**Sautéed Breast of Chicken**
- Choose your style: Francaise, Marsala, Picatta, Milanese. Dijon, Cognac

**Shrimp & Roasted Tomato and Asparagus Risotto**
- With shaved parmesan cheese

**Dessert**

(Select one)

**NY Style Cheesecake | Assortment of Mini Pastries | Belgian Waffles & Ice Cream**
- (made to order)

**Flourless Chocolate Cake & Chocolate Mousse | Special Occasion Cake**

**Soda, Coffee & Tea Service**

**Alcohol Not Included**

**$42.00 per person**

**Enhancement**

*Cappuccino and Espresso $2.50 pp*

*Add a Hot Antipasto Bar for $11.00 per person per hour*
- (Includes: Sautéed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sautéed Italian Sausage and Broccoli Rabe, & Stuffed Mushrooms)

*Add A Chilled Raw Bar Tower Display for $16.00 per person per hour*
- (Includes: East & West Coast Oysters with fresh Horseradish and mignonette, Little Neck Clams, & Jumbo Gulf Shrimp)

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8/2018
**Venetian Dinner Menu**

**Family Style**

**Hot & Cold Antipasti**

**Hot** - Fried calamari, eggplant rollatini, spiedini, grilled Portobello mushrooms, broccoli rabe, stuffed mushrooms, sautéed clams, mussels and shrimp

**Cold** - Fresh Mozzarella, vine ripe tomatoes, marinated mushrooms, artichokes, and olives, grilled vegetables, sliced Italian Meats

**First Course**

*(Select one)*

- **Mix Greens** Seasonal vegetables, balsamic vinaigrette
- **Pear & Mesclun Greens** Candied pecans, sherry emulsion
- **Jumbo Shrimp Cocktail** Traditional cocktail sauce, lemon wedges
- **Traditional Caesar Salad** creamy anchovy dressing, crispy wontons, and Parmesan cheese

**Second Course**

*(Select one)*

- **Penne Vodka / Orecchiette and Broccoli Rabe / Pappardelle Tormina**

**Entrée**

*(Select three)*

- **Horseradish Crusted Salmon Filet** Champagne cream broth
- **Chicken Alla Scarparello** Grilled breast of chicken with Garlic, peppers, onions, potatoes finished with oregano/white wine sauce
- **Sliced Filet Mignon** With a Borolo red wine Au jus
- **Roasted Tomato and Asparagus Risotto** With shaved parmesan cheese
- **Roasted Pork Loin Giambotta** With sautéed sweet sausage, cherry peppers, onion, and roasted potatoes
- **Grilled Swordfish** Over Lobster and Asparagus Risotto finished with a saffron cream broth

**Dessert**

*(Select one)*

- **NY Style Cheesecake** | **Assortment of Mini Pastries** | **Belgian Waffles & Ice Cream** (made to order)
- **Flourless Chocolate Cake & Chocolate Mousse** | **Special Occasion Cake**

**Soda, Coffee, and Tea**

**Alcohol Not Included**

**$50.00 per person**

**Enhancement**

*Cappuccino and Espresso $2.50*

*Add A Chilled Raw Bar Tower Display for $16.00 per person per hour*  
(Includes: East & West Coast Oysters with fresh Horseradish and mignonette, Little Neck Clams, & Jumbo Gulf Shrimp Served with Cocktail Sauce & Lemon)

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Luciano's
Italian Ristorante & Lounge

Roma Dinner Menu

Family Style

Hot & Cold Antipasti
Hot: Fried calamari, eggplant rollatini, spiedini, grilled Portobello mushrooms, broccoli rabe, stuffed mushrooms, sautéed clams, mussels and shrimp
Cold: Fresh Mozzarella, vine ripe tomatoes, marinated mushrooms, artichokes, and olives, grilled vegetables, sliced Italian Meats, and imported aged cheeses

First Course
(Select one)

Jumbo Shrimp Cocktail - Traditional cocktail sauce, lemon wedges
Stuffed Portobello - Vine ripened tomatoes, sautéed spinach, fresh melted mozzarella
Jumbo Lump Crab Cake Bruschetta - With virgin olive oil and aged balsamic vinegar

Second Course
(Select one)

Pear & Mesclun Greens
Candied pecans, sherry emulsion

Traditional Caesar Salad
Creamy anchovy dressing, crispy wontons, and Parmesan cheese

Third Course
(Select one)

Penne Ala Vodka / Rigatoni Bolognese

Entrée
(Select three)

Pan Roasted Chilean Sea Bass
Over Lobster and Asparagus Risotto finished with a saffron cream broth

Herb Crusted Chicken Breast
Stuffed with sautéed spinach, provolone cheese, Prosciutto, Chianti wine sauce

8oz. Filet Mignon
Portobello mushroom sauce

Stuffed Filet of Sole
Stuffed with Lump Crabmeat in a lemon butter sauce

Dessert
(Select one)

NY Style Cheesecake | Assortment of Mini Pastries | Belgian Waffles & Ice Cream (made to order)
Flourless Chocolate Cake & Chocolate Mousse | Special Occasion Cake
Soda, Coffee, Tea, Cappuccino, and Espresso Service

Alcohol Not Included

$62.00 per person

*Add A Chilled Raw Bar Tower Display for $16.00 per person per hour
(Includes: East & West Coast Oysters with fresh Horseradish and mignonette, Little Neck Clams, & Jumbo Gulf Shrimp Served with Cocktail Sauce & Lemon)

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8/2018
Evening Buffet

Cold Antipasto Station
Traditional Bruschetta, grilled Mediterranean vegetables, marinated mushrooms, Salami, fresh mozzarella salad, Mortadella, Prosciutto and cheese with basil, extra virgin olive oil served over herb garlic crostini

Salad Station
All Displayed
Mixed Greens with seasonal vegetables in balsamic vinaigrette
Caesar hearts of romaine lettuce, Parmesan cheese and creamy anchovy dressing

Entrées
Select two – each additional selection, ($6.00 Supp.)

Tilapia Siciliano Style Topped with capers, olives, plum tomato and fresh basil
showered with extra virgin olive oil

Chicken Alla Scaparello Grilled breast of chicken with
Garlic, peppers, onions, potatoes finished with oregano-white wine sauce
Garlic, peppers, and onions finished with Balsamic Vinegar, Fresh Rosemary and Oregano

Herb Crusted Chicken Breast sautéed sun-dried tomatoes, asparagus tips, cognac cream sauce

Roasted Pork Loin Giambotta With sautéed sweet sausage, cherry peppers, onion, and roasted potatoes in a zesty sauce

Grilled Salmon Filet with a citrus butter beurre blanc

Eggplant Rollatini slices of eggplant filled with fresh basil ricotta in a Pomodoro

Sicilian Braised Short Ribs with potato puree and seasonal vegetables in a Madeira wine sauce

Pasta Station
Select two – “made to order with chef” $75.00

Rigatoni Pomodoro filet of plum tomatoes and basil

Orecchiette Sautéed broccoli rabe and garlic in a white wine butter sauce

Penne ala Vodka tubular pasta with a vodka tomato cream sauce

Pasta Primavera with sautéed seasonal vegetables in a light Parmesan cream sauce

Penne Rustica with three-cheese cream sauce topped with melted mozzarella cheese

Sides
(Select two)
Seasonal vegetables, Rice Pilaf, Roasted New Potatoes

Desserts
Select One

NY Style Cheesecake | Assortment of Mini Pastries | Belgian Waffles & Ice Cream (made to order)

Flourless Chocolate Cake & Chocolate Mousse | Special Occasion Cake

Soda, Coffee/Tea Service (Cappuccino and Espresso $2.50 additional)

Alcohol Not Included

$48.00 per person

Minimum 30 People

*Add a Hot Antipasto Bar for $11.00 per person per hour
(Includes: Sautéed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sautéed Italian Sausage and Broccoli Rabe, & Stuffed Mushrooms)

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**Cocktail Party # 1**

**Stationary Display**
Fresh Cut Vegetable Crudites
With Fresh Herb Dipping Sauce

**Passed Hot & Cold Hors d’oeuvres**
(Choose any 4 items)

- **Coney Island Cocktail Franks**
  Breaded and served with a honey mustard sauce
- **Mozzarella & Tomato**
  On Brioche crostini with basil pesto
- **Brie On Crostini**
  With charred tomato spread
- **Mini Potato Pancakes**
  With apple and cinnamon compote
- **Traditional Bruschetta**
  Diced Roma tomatoes, red onion and basil
- **Caponata on Crostini**
  Sicilian eggplant relish with balsamic vinaigrette
- **Polenta Coins**
  Topped with Portobello mushrooms, sundried tomatoes & mozzarella cheese
- **Crispy Vegetable Spring Rolls**
  Served with chili dipping sauce
- **Sesame Chicken Tenders**
  Breaded and served with honey mustard sauce
- **Stuffed Mushrooms**
  Stuffed with prosciutto, sausage & pancetta
- **Fried Calamari**
  Served with a spicy marinara sauce
- **Zucchini Frito**
  Served with a pomodoro sauce

**$ 22.95 Per Person**
**Per Hour**
**30 People Minimum**
**Alcohol Not Included**

*Add an Additional Hour for $ 11.00 per person*

*Add a Hot Antipasto Bar for $ 10.00 per person per hour*
Includes: Sautéed Clams & Mussels, Eggplant Rollatini, Spiedini Alla Romano, Sautéed Italian Sausage and Broccoli Rabe, & Stuffed Mushrooms)

*Add A Chilled Raw Bar Tower Display for $ 16.00 per person per hour*
Includes: East & West Coast Oysters with fresh Horseradish and mignonette, Little Neck Clams, & Jumbo Gulf Shrimp Served with Cocktail Sauce & Lemon)

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8/2018
Maiordomo - Freddo

Selection of Passed Cold and Hot Hors d’oeuvres for your Cocktail event

Cold Hors d’oeuvres

(per person per hour)

Crab Salad Tartlet with finely diced vegetables and lemon vinaigrette $6.00
Medallions of Lobster with horseradish mustard sauce $7.50
Nova Scotia Smoked Salmon crème fraîche and chives $5.75
Brie on Crostini with charred tomato spread $3.00
Mozzarella & Tomato on Brioche crostini with basil pesto $3.75
Marinated Asparagus wrapped with prosciutto or smoked salmon $3.75
Mini Potato Pancake with apple and onion compote $4.00
Traditional Bruschetta diced roma tomatoes, red onion and basil $3.00
Caponata on Crostini Sicilian eggplant relish with balsamic glaze $3.25
Prosciutto Crostini with spicy chilled melon salsa $4.00

Maiordomo - Caldo

Hot Hors d’oeuvres

(per person per hour)

Smoked Salmon Dumplings with cream cheese and chives $4.50
Miniature Crab cakes with garlic aioli $6.25
Breaded Crispy Ravioli served with a traditional Pomodoro sauce $4.50
Polenta Coins Portobello mushrooms, sundried tomatoes & mozzarella cheese $3.25
Crispy Vegetable Spring Rolls served with chili dipping sauce $3.75
Assorted Mini Quiche assortment of spinach, Lorraine, cheese and onion $3.75
Spiedini Alla Romano accompanied with traditional marinara sauce $3.75
Lollipop Lamb Chop served with a sweet and sour mint sauce $7.00
Sliced Filet of Beef port-caramelized onions on a sourdough crouton $7.00
Sesame Chicken Tenders breaded and served with honey mustard sauce $3.75
Shredded Chicken and Asiago Cheese Dumplings roasted tomato & basil sauce $4.00
Coconut Crusted Shrimp with tropical fruit marmalade $6.25

Accompaniments are subject to change seasonally

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8/2018
Bevėrage Selections

Deluxe Open Bar
Crown Royal, Makers Mark, Belvedere, Grey Goose, Chopin, Bacardi 8 years, Bombay Saphire, Tanqueray10, Cuervo 1800, Kaluha, Chivas Regal, Johnny Walker red and black label
Imported and Domestic Beers, Premium Wine and Sparkling Wine
$25.00 per Person for 2 Hour
$10.00 per Person for 3rd Hour
$8.00 per Person for 4th Hour

Standard Open Bar
House Brands – absolute, Dewar’s, Jack Daniels, Cuervo tequila, Seagram VO, Bacardi rum, Tanqueray
Imported and Domestic Bottled Beers and House Red and White Wine
$20.00 per person for 2 hours
$7.00 per Person for 3rd Hour
$6.00 per Person for 4th Hour

Beer & Wine
Domestic Beers and House Red and White Wine
$18.00 per person for 2 hours
$6.00 per Person for 3rd Hour
$5.00 per Person for 4th Hour

Cash Bar
Drinks to be served and paid for on an individual basis.
$50.00 per bartender fee - Lunch
$75.00 per bartender fee - Dinner

Host Bar
Drinks to be served and paid for by host on the basis of consumption.
(All pricing below is estimated)

Cordials $7.00-$12.00
Deluxe $7.00-$9.50
Standard $5.00-$6.50
   Imported Beer $4.00
   Domestic Beer $3.00
House Wine $6.00-$10.00
Premium Wine $7.50-$12.50
Special Martini $8.00-$10.00
Virgin Drinks $2.50-$5.00

Wine & Sangria
   per Luciano’s Wine List
Double Bottle 1.5 house wine available $46.00 per bottle
Single Bottle .750 house wine available $26.00 per bottle
Large Pitchers of Red & White Sangria $31.00 per pitcher
Wine Brought in by Guest $30.00 Corkage Fee Per 750ml Bottle $60.00 Corkage Fee Per 1.5L Bottle

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