



Catering Information

Catering & Special Events

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[*catering@lucianosristorante.com*](mailto:catering@lucianosristorante.com)

**Luciano's will be using a third-party valet company to accommodate for all events.*

Please acknowledge acceptance of this if you would like valet service to be used for your event at a \$5.00 per car charge

Prices above do not include NJ State 6.625% sales tax, 20% gratuity, \$50.00 Valet Fee, and 8% Set-up Charge

Chef Joseph will customize a menu at your request

02/2020



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 Tubular pasta in a vodka cream sauce

Rigatoni Bolognese Meat sauce and parmesan cheese

Entrée

(Select three)

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 (\$3.00 Enhancement) Over potato puree and seasonal vegetables

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 Included

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)

Lunch menu only available Tuesday through Friday between 12:00 and 4:00 p.m.

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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 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 Scarpariello Grilled breast of chicken with garlic, peppers, onions, potatoes finished with oregano-white wine sauce

Pastas

(Select two)

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 cheese

Penne a la Vodka Tubular pasta in a vodka cream sauce

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 30 people 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 house made 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 two, \$5.00 additional entrée)

Sautéed Breast of Chicken Choose your style: Francaise, Marsala, Picatta, Dijon, Cognac

Tilapia Siciliano Style Topped with capers, olives, plum tomato and fresh basil 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 in a vodka cream sauce

Dessert

(Select one)

NY Style Cheesecake | Assortment of Mini Pastries |

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

Soda, Coffee, Tea Service Included (*Cappuccino and Espresso \$2.50 additional*)

One Complimentary Mimosa or Bellini Toast

Other Alcohol Not Included

\$37.00 per person

Minimum 30 people for Buffet

Enhancements (*all prepared to order*)

Carving Station \$8.50 per person

Prime rib with au jus, honey clove baked ham, or Sugar-cured breast of Turkey with the traditional condiments

Belgian Waffle Station \$3.75 per person

Freshly made to order waffles with fresh whipped cream and assorted syrups

Omelet Station \$6.00 per person

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



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)

Rigatoni Bolognese With meat sauce and parmesan cheese

Penne a la Vodka Tubular pasta in a vodka cream sauce

Wild Mushroom Risotto (Supp \$3.50) Finished with mascarpone and parmesan cheeses

Entrée

(Select three)

Grilled Salmon Filet Citrus butter sauce

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

Chicken alla Scarpariello Grilled breast of chicken with garlic, peppers, onions, potatoes finished with oregano-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 cheeses

Grilled 8oz Flat Iron Steak With escarole and whipped potatoes

Dessert

(Select one)

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

Flourless Chocolate Cake & Chocolate Mousse | Special Occasion Cake

Soda, Coffee, Tea Service Included

Alcohol Not Included

\$35.00 per person

Enhancements

Cappuccino and Espresso \$2.50 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: east and west coast oysters with fresh horseradish and mignonette, Little Neck clams, & jumbo Gulf shrimp served with cocktail sauce & lemon)

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Tuscan Dinner Menu

Family Style Appetizer

Cold Antipasti Fresh mozzarella, vine ripe tomatoes, marinated (mushrooms, artichokes, olives) grilled vegetables, sliced Italian meats, and imported aged cheeses

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)

Rigatoni Bolognese With meat sauce and parmesan cheese

Penne a la Vodka Tubular pasta in a vodka cream sauce

Entrée

(Select three)

Grilled Salmon Filet Citrus butter sauce

Parmesan Crusted Tilapia Topped with lemon-white wine with extra virgin olive oil

10 oz. Grilled Rib Eye (Supp \$5.00) With a 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, Piccata, Milanese. Dijon, Cognac

Shrimp & Roasted Tomato and Asparagus Risotto With shaved parmesan cheese

Grilled Sword Fish Over creamy polenta and escarole

Dessert

(Select one)

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

Flourless Chocolate Cake & Chocolate Mousse | Special Occasion Cake

Soda, Coffee, Tea Service Included

Alcohol Not Included

\$42.00 per person

Enhancement

Cappuccino and Espresso \$2.50 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: east and west coast oysters with fresh horseradish and mignonette, Little Neck clams, & jumbo Gulf shrimp served with cocktail sauce & lemon)

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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, olives) grilled vegetables, sliced Italian meats, and imported aged cheeses

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 | Risotto Cacio Pepe

Entrée

(Select three)

Horseradish Crusted Salmon Filet Champagne cream broth

Chicken alla Scarpariello 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

10 oz. Grilled Rib Eye With a Cabernet reduction sauce

Dessert

(Select one)

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

Flourless Chocolate Cake & Chocolate Mousse | Special Occasion Cake

Soda, Coffee, Tea Service Included

Alcohol Not Included

\$50.00 per person

Enhancement

Cappuccino and Espresso \$2.50 per person

***Add A Chilled Raw Bar Tower Display for \$16.00 per person per hour**

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jumbo Gulf shrimp served with cocktail sauce & lemon)



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, 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 extra 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)

Rigatoni Bolognese With meat sauce and parmesan cheese

Penne a la Vodka Tubular pasta in a vodka cream sauce

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 Waffle & Ice Cream (made to order)

Flourless Chocolate Cake & Chocolate Mousse | Special Occasion Cake

Soda, Coffee, Tea, Cappuccino, and Espresso Service Included

Alcohol Not Included

\$62.00 per person

***Add A Chilled Raw Bar Tower Display for \$16.00 per person per hour**

(Includes: east and west coast oysters with fresh horseradish and mignonette, Little Neck clams, & jumbo Gulf shrimp served with cocktail sauce & lemon)

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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 Scarpariello Grilled breast of chicken with garlic, peppers, onions, potatoes finished with oregano-white wine sauce

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 sauce

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 a la Vodka Tubular pasta in a vodka 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 Waffle & Ice Cream (made to order)

Flourless Chocolate Cake & Chocolate Mousse | Special Occasion Cake

Soda, Coffee, Tea Service Included

Alcohol Not Included

\$48.00 per person

Minimum 30 People

Enhancement

Cappuccino and Espresso \$2.50 per person

***Add A Chilled Raw Bar Tower Display for \$16.00 per person per hour**

(Includes: east and west coast oysters with fresh horseradish and mignonette, Little Neck clams, &

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jumbo Gulf shrimp served with cocktail sauce & lemon)



Cocktail Party # 1

Stationary Display

Fresh Cut Vegetable Crudités
With Fresh Herb Dipping Sauce

Passed Hot & Cold Hors d'oeuvres

(Choose any 4 items)

Coney Island Franks

All beef frank stuffed with sauerkraut and mustard, wrapped in a crescent roll pastry

Mozzarella & Tomato

On Brioche crostini with basil pesto

Ahi Tuna Tataki on Crispy Wonton

With soy and wasabi

Mini Potato Pancakes

With zesty remoulade sauce

Fig Compote and Gorgonzola

On a seasoned crostini

Caponata on Crostini

Sicilian eggplant relish with balsamic glaze

Porcini Mushroom and Risotto Croquette
Sliced porcini mushrooms, and aged Asiago and Parmesan cheese

Chicken and Cilantro Mini Dumpling Mini
Asian style dumpling stuffed with chicken, cilantro, cabbage, scallions, and soy 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 \$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 # 2

Stationary Display

Fresh Cut Vegetable Crudités
With Fresh Herb Dipping Sauce

Imported and Domestic Cheese & Fruit Arrangement
With an assortment of crackers

Passed Hot & Cold Hors d'oeuvres

(Choose any 5 items)

Prosciutto and Melon Skewer

Marinated Asparagus

Wrapped with prosciutto or smoked salmon

Shrimp Cocktail Shooter

With lemon zest and blood Mary

Spinach & Swiss Profiterole

Pâte à Choux filled with a delicious blend of
imported Swiss cheese, sautéed spinach

Stuffed Mushrooms

Stuffed with prosciutto, sausage & pancetta

Korean BBQ Spring Roll

Accompanied with traditional marinara sauce

American Wagyu Burger with American Cheese

Tender and succulent Kobe beef patty layered
with sautéed onions and American cheese

Beef Wellington

Baked in a wild mushroom and puff pastry

Chicken and Cilantro Mini Dumpling

Mini Asian style dumpling stuffed with chicken,
cilantro, cabbage, scallions, and soy sauce

Sesame Chicken Tenders

Breaded and served with honey mustard sauce

\$ 27.95 Per Person

Per Hour

30 People Minimum

Alcohol Not Included

***Add an Additional Hour for \$ 10.00 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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Cocktail Party # 3

Stationary Display

Cold Antipasto Bar

Fresh Mozzarella, Roasted Red Peppers, Vine ripe tomatoes, Marinated mushrooms, artichokes, and olives, Grilled Vegetables, Sliced Italian Meats & Italian Cheeses

Pasta Station

(choose one)

Penne vodka, Rigatoni Bolognese, or Pasta Primavera

Passed Hot & Cold Hors d'oeuvres

(Choose any 6 items)

Nova Scotia Smoked Salmon

Crème fraiche and chives

Maine Lobster Salad

With horseradish mustard

Miniature Crab Cakes

With garlic aioli

Sriracha Chicken Dumpling

A spicy twist on the classic pot sticker

Shrimp Cocktail Shooter

With lemon zest and blood Mary

Coconut Crusted Shrimp

With a tropical fruit marmalade

Pablano and Queso Blanko Dumpling

With cream cheese and chives

Lollipop Lamb Chops

Served with a sweet and sour mint sauce

Beef Wellington

Baked in a wild mushroom and puff pastry

Chicken and Cilantro Mini Dumpling

Mini Asian style dumpling stuffed with chicken, cilantro, cabbage, scallions, and soy sauce

Sesame Chicken Tenders

Breaded and served with honey mustard sauce

Crispy Fried Shrimp

Served with a Traditional Marinara sauce

\$ 37.95 Per Person

Per Hour

30 People Minimum

Alcohol Not Included

***Add an Additional Hour for \$ 10.00 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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Maiordomo

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

(per person per hour)

Shrimp Cocktail Shooter *With lemon zest and blood Mary* \$5.50

Maine Lobster Salad *With horseradish mustard sauce* \$7.50

Nova Scotia Smoked Salmon *Crème fraiche and chives* \$6.25

Ahi Tuna Tataki on Crispy Wonton *With soy and wasabi* \$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 zesty remoulade sauce* \$4.00

Fig Compote and Gorgonzola *On a seasoned crostini* \$4.00

Caponata on Crostini *Sicilian eggplant relish with balsamic glaze* \$3.25

Prosciutto and Melon Skewer \$4.00

Pablano and Queso Blanco Dumpling *with cream cheese and chives* \$4.50

Miniature Crab Cakes *With garlic aioli* \$6.25

Sriracha Chicken Dumpling *A spicy twist on the classic pot sticker* \$4.50

Porcini Mushroom and Risotto Croquette *Sliced porcini mushrooms, and aged Asiago and Parmesan cheese* \$4.25

Chicken and Cilantro Mini Dumpling *Mini Asian style dumpling stuffed with chicken, cilantro, cabbage, scallions, and soy sauce* \$3.75

Spinach & Swiss Profiterole *Pâte à Choux filled with a delicious blend of imported Swiss cheese, sautéed spinach* \$3.75

Koren BBQ Spring Roll *accompanied with traditional marinara sauce* \$4.75

Lollipop Lamb Chop *served with a sweet and sour mint sauce* \$7.25

Beef Wellington *Baked in a wild mushroom and puff pastry* \$7.00

Sesame Chicken Tenders *breaded and served with honey mustard sauce* \$3.75

American Wagyu Burger with American Cheese *Tender and succulent Kobe beef patty layered with sautéed onions and American cheese* \$4.50

Coconut Crusted Shrimp *with tropical fruit marmalade* \$6.25

Beef Yakatori *tender pieces of beef sirloin coated in a teriyaki, Mirin wine glaze finished* \$5.50

Short Rib Bao Buns *Traditional steamed Bao Buns tender braised short ribs* \$4.50

Thai Curry Vegetable Samosa Triangle *This traditional samosa blends the flavors of Thailand & India* \$3.25

Peking Duck Ravioli *Peking style duck filled round ravioli lightly dusted with panko bread crumbs, and sesame seeds* \$4.00

Mini Philadelphia Style Cheese Steak Hoagie *An updated version of a true Philadelphia classic: Tender sirloin steak sautéed with onion and cheese* \$3.25

Accompaniments are subject to change seasonally

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Classico Enhancements

(per person per hour)

Stationary Displays to enhance your event

Fresh Cut Vegetable Crudités with fresh herb dip \$4.25

Imported and Domestic Cheese & Fruit Arrangement assortment of crackers \$5.75

Puff Pastry with Baked Brie with crostini and fresh berries \$5.50

Cold Antipasto Bar traditional Bruschetta, marinated mushrooms, grilled Mediterranean Vegetables, Sicilian caponata and Traditional Italian Meats and cheese \$9.50

Hot Antipasto Bar sun dried tomato, mozzarella Bruschetta, stuffed mushrooms, eggplant rollatini, spiedini alla Romano, fried calamari, sautéed Italian sweet sausage and broccoli rabe, roasted potatoes and red peppers \$14.50

Chilled Shrimp Bar with cocktail sauce and roasted red pepper aioli \$15.50

Raw Bar New Zealand mussels, oysters and clams with cocktail sauce and lemon P/A

Oyster Bar assorted oysters with wasabi sauce and red wine mignonette P/A

Assorted Sushi with wasabi and pickled ginger \$18.00

Pasta Station

\$8.00 per person per hour - per selection - made to order chef \$75.00 - additional \$4.00 if creating own buffet

Pasta Primavera with seasonal vegetables in a light Parmesan cheese sauce

Cheese or Meat Tortellini with wild mushrooms and Parmesan cream sauce

Farfalle with grilled chicken in a Pesto cream sauce

Penne a la Vodka tubular pasta with vodka tomato cream sauce

Cheese Ravioli with Pomodoro sauce

Rigatoni Bolognese pasta with meat sauce

Risotto Bar chef's risotto made to order \$7.50 per selection

Carving Station

Each selection is served with appropriate accompaniments - additional \$6.00 per item if creating own buffet

Roasted Boneless Rib Eye \$9.50

Herb Crusted Beef Tenderloin \$13.50

Steamship Round of Beef \$9.50 (100 person minimum)

Honey Clove Baked Ham \$7.50

Sugar Cured Breast of Turkey \$7.00

**Luciano's will be using a third-party valet company to accommodate for all events.*

Please acknowledge acceptance of this if you would like valet service to be used for your event at a \$5.00 per car charge

Prices above do not include NJ State 6.625% sales tax, 20% gratuity, \$50.00 Valet Fee, and 8% Set-up Charge

Chef Joseph will customize a menu at your request

02/2020



Beverage Selections

Deluxe Open Bar

Crown Royal, Makers Mark, Belvedere, Grey Goose, Chopin, Bacardi 8 years, Bombay Sapphire, Tanqueray 10, 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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