

Take-Out Catering

Catering & Special Events

Phone: 732.815.1200 Fax: 732.815.1205

catering@lucianosristorante.com



Luciano's Hot Buffet Packages

Choose Any Pasta, Chicken, OR Pork from Any Of Our Menus All Packages Are Served with Italian Bread

Package #1 \$23.95 Per Person

2 Full Tray Entrees
1 Full Tray Pasta
1 Large Appetizer Platter
1 Full Tray Salad
Bread
20-25 People
(Seafood, Veal, Beef additional Up charge)

Package #2 \$25.95 Per Person

2 Full Tray Entrees
2 Full Tray Pastas
1 Large Appetizer Platter
1 Full Tray Salad
Bread
20-25 People
(Seafood, Veal, Beef additional Up charge)

Create your own Package from items listed inside

We Feature Artistically Arranged Platters To Compliment Your Hot Buffet!



Appetizer Platters

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

½ 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

½ 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

09/2020



Hot Appetizers HALF TRAY/FULL TRAY

10-12 ppl 18-22ppl

EGGPLANT ROLLATINI\$40.00filled with ricotta & mozzarella cheese	\$75.00
SPIENDINI ROMANO	\$75.00
STUFFED MUSHROOM	
Choice of seafood\$40.00	\$85.00
prosciutto, mozzarella and .00	
sun-dried tomatoes\$35.00	\$65.00

Side Dishes

	Half Tray
	8-12ppl
GARLIC MASHED POTATOES	\$30.00
RICE PILAF	\$22.00
CHEF'S VEGETABLE MEDLEY	\$40.00
GRILLED VEGETABLES	\$40.00
ROSEMARY ROASTED POTATOES	\$30.00
BROCCOLI RABE	\$40.00
ESCAROLE & BEANS	\$25.00
BROCCOLI & GARLIC	\$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

Caesar Salad	Half Tray / Full Tray \$25.00 / 50.00
Pear & Mesclun Green Salad	\$25.00 / 50.00
Mixed Field Greens Salad	\$25.00 / 50.00
Tri-Color Salad	\$25.00 / 50.00
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
09/2020	
	4al 790 015 1000



Pastas

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

Cavatelli	Farfalle	Fusilli	Penne	Rigatoni	Tortellini	
				Half	Tray / Full Tray	
					8-12ppl 18-2	
					\$40.00 / \$7	5.00
gra	ted Roma	no and	parmesa	in cheese,	heavy cream	
BOLOGNE	SE				\$40.00 /	\$75.00
beef, veal, pork	, sausage	, carrots	s, celery,	onions an	nd garlic in a	tomato sauce
BROCCOLI, ROAS'				RGIN OL tra virgin		42.00 / \$80.00
CARBONA	R.A				\$42.00 / \$	880 00
grated Romano &						
					\$37.00 / \$' esh herbs	
PRIMAVEI	RA				\$42.00 / \$	80.00
					e & oil or pink	
ALLA VODKA flavo					\$42.00 ka, and crear	'
SALMON &diced sautéed chun					\$47.00 / a vodka toma	
SAUSAGE ofsautéed sweet saus					RA \$42.00 / 8 in a light tom	•
					\$50.00 / \$9 a pink cream	

09/2020



Chicken

Half Tray / Full Tray 8-12ppl 18-22ppl
CHICKEN SORRENTINO\$57.00 / \$105.00breast of sautéed chicken topped with eggplant, prosciutto & mozzarella, finished in a Madeira & Marsala wine sauce
CHICKEN AFUMACATA
CHICKEN BALSAMICO
CHICKEN DIJONAISE
CHICKEN FRANCAISE
CHICKEN MARSALA\$50.00 / \$92.00 breast of chicken sautéed with mushrooms in Marsala wine sauce
CHICKEN PARMESAN
CHICKEN PRIMAVERA
CHICKEN ROLLATINI
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

09/2020



Beef

Deer
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
FILET MIGNON BAROLO\$97.00 / \$180.00
medallions of filet mignon sautéed in a
Barolo red wine sauce with fresh oregano
FILET MIGNON FUNGHI\$97.00 / \$180.00
grilled medallions of filet mignon, served with wild mushrooms
Veal
VEAL MARSALA\$80.00 / \$155.00
veal scaloppini sautéed with mushrooms in a marsala wine sauce
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
VEAL SORRENTINO \$77.00 / \$160.00
sautéed veal scaloppini topped with eggplant, prosciutto &
mozzarella, finished in a Madeira wine sauce

Pork

09/2020



Seafood

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 FRANCAISE\$60.00 (20 PC) / \$118.00 (40PC)jumbo shrimp dipped in lightly seasoned egg batter, sautéed in a lemon, butter, and white wine sauce
SHRIMP SCAMPI
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 / \$152.00St. 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

09/2020