



Catering Information

Catering & Special Events

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Roma 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 (Supp Market Price per person) Over shrimp 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

Roasted Pork Loin Giambotta With sautéed sweet sausage, cherry peppers, onion, and roasted potatoes

Dessert

(Select one)

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

| Special Occasion Cake

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

Alcohol Not Included

\$93.95 per person

***Add A Chilled Raw Bar Tower Display for \$17.00 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)

Prices above do not include NJ State 6.625% sales tax, or 20% gratuity

A transaction fee of 3.99% is applied to all card charges

We will customize a menu at your request

02/2024



Venetian 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

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 Pan seared 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 (Supp Market Price per person) Over shrimp 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)

| Special Occasion Cake

Soda, Coffee, Tea Service Included

Alcohol Not Included

\$64.95 per person

Enhancement

Cappuccino and Espresso \$5.00 per person

***Add A Chilled Raw Bar Tower Display for \$17.00 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 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 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 (*Supp Market Price per person*) Over creamy poelenta and escarole

Dessert

(Select one)

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

Soda, Coffee, Tea Service Included

Alcohol Not Included

\$55.95 per person

Enhancement

Cappuccino and Espresso \$5.00 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 \$17.00 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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Sienna 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

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

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)
| **Special Occasion Cake**

Soda, Coffee, Tea Service Included

Alcohol Not Included

\$46.95 per person

Enhancements

Cappuccino and Espresso \$5.00 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 \$17.00 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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Cocktail Party # 1

Stationary Display

Fresh Cut Vegetable Crudités
With Fresh Herb Dipping Sauce

Passed Hot & Cold Hors d'oeuvres

(Choose any 6 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

\$ 33.95 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)

***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 # 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 7 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

\$ 41.95 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 two)

Penne Vodka, Rigatoni Bolognese, or Pasta Primavera

Passed Hot & Cold Hors d'oeuvres

(Choose any 8 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

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

\$ 52.95 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* \$6.50

Maine Lobster Salad *With horseradish mustard sauce* \$9.00

Nova Scotia Smoked Salmon *Crème fraîche and chives* \$7.75

Ahi Tuna Tataki on Crispy Wonton *With soy and wasabi* \$4.50

Mozzarella & Tomato *On Brioche crostini with basil pesto* \$5.25

Marinated Asparagus *Wrapped with prosciutto or smoked salmon* \$5.25

Mini Potato Pancake *With zesty remoulade sauce* \$5.50

Fig Compote and Gorgonzola *On a seasoned crostini* \$5.50

Caponata on Crostini *Sicilian eggplant relish with balsamic glaze* \$4.75

Prosciutto and Melon Skewer \$5.50

Miniature Crab Cakes *With garlic aioli* \$7.75

Sriracha Chicken Dumpling *A spicy twist on the classic pot sticker* \$6.00

Porcini Mushroom and Risotto Croquette *Sliced porcini mushrooms, and aged Asiago and Parmesan cheese* \$5.75

Chicken and Cilantro Mini Dumpling *Mini Asian style dumpling stuffed with chicken, cilantro, cabbage, scallions, and soy sauce* \$5.25

Spinach & Swiss Profiterole *Pâte à Choux filled with a delicious blend of imported Swiss cheese, sautéed spinach* \$5.25

Korean BBQ Spring Roll *accompanied with traditional marinara sauce*

\$6.25 **Lollipop Lamb Chop** *served with a sweet and sour mint sauce*

\$8.95 **Beef Wellington** *Baked in a wild mushroom and puff pastry* \$8.50

Sesame Chicken Tenders *breaded and served with honey mustard sauce* \$5.25

American Wagyu Burger with American Cheese *Tender and succulent Kobe beef patty layered with sautéed onions and American cheese* \$6.00

Coconut Crusted Shrimp *with tropical fruit marmalade* \$7.75

Beef Yakatori *tender pieces of beef sirloin coated in a teriyaki, Mirin wine glaze finished* \$7.00

Short Rib Bao Buns *Traditional steamed Bao Buns tender braised short ribs* \$6.00

Thai Curry Vegetable Samosa Triangle *This traditional samosa blends the flavors of Thailand & India* \$4.75

Peking Duck Ravioli *Peking style duck filled round ravioli lightly dusted with panko bread crumbs, and sesame seeds* \$5.50

Mini Philadelphia Style Cheese Steak Hoagie *An updated version of a true Philadelphia classic: Tender sirloin steak sautéed with onion and cheese* \$4.75

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 \$6.25

Imported and Domestic Cheese & Fruit Arrangement assortment of crackers \$7.75

Puff Pastry with Baked Brie with crostini and fresh berries \$7.50

Cold Antipasto Bar traditional Bruschetta, marinated mushrooms, grilled Mediterranean Vegetables, Sicilian caponata and Traditional Italian Meats and cheese \$11.50

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 \$16.50

Chilled Shrimp Bar with cocktail sauce and roasted red pepper aioli \$17.50

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 \$20.00

Pasta Station

\$8.00 per person per hour- per selection -made to order chef \$77.00- additional \$6.00 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 \$9.50 per selection

Carving Station

Each selection is served with appropriate accompaniments - additional \$8.00 per item if creating own buffet

Roasted Boneless Rib Eye \$11.50

Herb Crusted Beef Tenderloin \$15.50

Steamship Round of Beef \$11.50 (100 person minimum)

Honey Clove Baked Ham \$9.50

Sugar Cured Breast of Turkey \$9.00

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Beverage Selections

Deluxe Open Bar

Crown Royal, Makers Mark, Belvedere, Grey Goose, Chopin, Bacardi 8 years, Bombay Sapphire, Tanqueray10, Cuervo 1800, Kaluha, Chivas Regal, Johnny Walker red and black label

Imported and Domestic Beers, Premium Wine and Sparkling Wine

\$32.00 per Person for 2 Hour

\$15.00 per Person for 3rd Hour

\$12.00 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

\$27.00 per person for 2 hours

\$12.00 per Person for 3rd Hour

\$10.00 per Person for 4th Hour

Beer & Wine

Domestic Beers and House Red and White Wine

\$20.00 per person for 2 hours

\$8.00 per Person for 3rd Hour

\$6.00 per Person for 4th Hour

Cash Bar

Drinks to be served and paid for on an individual basis.

Under 50 People Cash Bar Event \$75.00

Over 50 People Cash Bar Event \$100.00

Bartender Fee Will Apply

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 \$48.00 per bottle

Single Bottle .750 house wine available \$28.00 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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Catering Requirements and Upcharges

In Order to Keep Our Prices Within Economic Value

Range the Following Room Fee will be Required

for all Events

Room Fee's

Main Room \$300.00

Tuscan Room \$250.00

Venetian Room \$200.00

Lounge \$150.00

Room Requirements

All Rooms will Have a Minimum Guarantee Requirements on Peak Months, Holiday's and Weekend Dates. All of Which will Always be Open to Management Discretionary Review

Bar Rates

Under 50 People Cash Bar Event \$75.00

Over 50 People Cash Bar Event \$100.00

Deposits

All Events Under 35 People
Require a \$300.00 Deposit to Book Date

All Events Over 35 People
Require a \$500.00 Deposit to Book Date

All Event Over 100 People
Require a \$1,000.00 Deposit to Book Date

Event Hours

All Events Under 50 People are 3 Hour Events
All Events Over 50 People are 4 Hour Events
All Events Looking to Extend Hours will be Charged an Additional \$10.00 Per Person, Per Hour

All events can extend hour of room only if room is available for remainder of the day or evening

Rentals

Additional Items Can be Rented to Enhance your Event

Linen Rental

(Only if guests request colored linens)

Tablecloths \$5.50 Per Table

Napkins \$1.50 Per Napkin

Dance Floor Rental

Small \$150.00

Medium \$250.00

Large \$350.00

Audio and Visual

Projector \$150.00

Screen \$75.00

Podium \$50.00

Event Enhancements

Bar Set Up \$100.00

Coffee Bar \$100.00

Cappuccino and Espresso Service \$5.00 Per Person

Ice Cream and Waffle Station \$4.50 Per Person

Cakes

Special Fondant Cakes \$3.00 - \$7.50 Per Person

Special Tiered Cakes \$4.50 - 6.50 Per Person

12 Inch Round Cake \$38.00

Quarter Sheet Cake \$45.00

Half Sheet Cake \$80.00

Full Cake \$150.00

***Continental Breakfast Offered Upon Request
25 - 100 People Minimum***

*We Provide Guests with an Hour to Come and Decorate
Prior to Time of Event*

All Times Must be Approved by the Restaurant

*If Host Require Additional Set Up Time a Charge of
\$75.00 will be Added to Their Bill for Each Hour*

*Absolutely Nothing is to be
Taped, Attached, or Hung from the Walls.*

Our Walls are Custom

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