



# *Catering Information*

*Catering & Special Events*

*Phone: 732.815.1200*

*Fax: 732.815.1205*

[Catering@lucianosristorante.com](mailto:Catering@lucianosristorante.com)



# 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*

09/2024



# 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)

*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**

09/2024



# 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)

*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*

09/2024



# 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)

*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*

09/2024



# 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)

*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**

**09/2024**



## **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)

*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**

**09/2024**



# **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)

*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**

**09/2024**





# 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 fraiche 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

**Koren BBQ Spring Roll** *accompanied with tr additional 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*

*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*

09/2024



# 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**

*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*

09/2024



# ***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 3<sup>rd</sup> Hour**

**\$12.00 per Person for 4<sup>th</sup> 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 3<sup>rd</sup> Hour**

**\$10.00 per Person for 4<sup>th</sup> Hour**

## **Beer & Wine**

Domestic Beers and House Red and White Wine

**\$20.00 per person for 2 hours**

**\$8.00 per Person for 3<sup>rd</sup> Hour**

**\$6.00 per Person for 4<sup>th</sup> 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 \$64.00 per bottle

Single Bottle .750 house wine available \$32.00 per bottle

Large Pitchers of Red & White Sangria \$39.00 per pitcher

Wine Brought in by Guest \$30.00 Corkage Fee Per 750ml Bottle \$60.00 Corkage Fee Per 1.5L Bottle

*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***



# 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*

*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*



# *Bereavement Information*

*"During your time of sorrow, we provide comfort in your time of need"*

1579 Main Street

Rahway, NJ 07065

Phone: 732-815-1200

Fax: 732-815-1205

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

[www.lucianosristorante.com](http://www.lucianosristorante.com)



## ***Classico Repass Menu***

### ***Start with Bread & Butter***

#### **First Course**

(Select one)

#### **Mixed Greens**

Seasonal vegetables, balsamic vinaigrette

#### **Traditional Caesar Salad**

Caesar dressing, toasted croutons, grated parmesan cheese

#### **Second Course**

(Select one)

#### **Penne a la Vodka**

Tubular pasta in a creamy vodka sauce

#### **Rigatoni Al Pomodoro**

With parmesan cheese & fresh basil

#### **Entrée**

#### **Grilled Salmon Filet**

Finished in a wine lemon sauce

#### **Pan Seared Chicken Breast**

Choose your style: Francaise, Piccata or Marsala

#### **Tilapia Siciliana**

Served with fresh tomatoes, capers, and olives

***(All main courses are served with roasted potatoes & mixed vegetables)***

***Coffee & Tea service included.***

**\$23.95 per person**

Additional \$6.00 for soda pitchers.

**Cappuccino or Espresso Not Included**

*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*

***Minimum 25 People***

***Less than 25 people will have the regular menu or prix fixe menu upon request. Please contact us!***



## *Hot Buffet*

### Insalata

(Select one)

### **Mesclun Greens**

Seasonal vegetables, balsamic vinaigrette

### **Traditional Caesar Salad**

Caesar dressing, toasted croutons, grated parmesan cheese

### Luciano's Signature Pasta

(Select one)

### **Penne a la Vodka**

Tubular pasta in a creamy vodka sauce

### **Orecchiette & Broccoli Rabe**

Broccoli rabe sautéed in a garlic oil sauce

### **Farfalle Primavera**

Classic Farfalle Primavera served in a choice of garlic oil sauce or marinara

### Pan-Seared Chicken Breast

(Select a style)

### **Marsala**

Pan-seared chicken breast and mushrooms in a rich Marsala wine sauce

### **Parmigiana**

Breaded chicken breast coated in tomato sauce and mozzarella cheese

### **Piccatta**

Pan-seared chicken breast served in a white wine lemon capers sauce

### Carne o Pesce

(Select one)

### **Pork Loin Giambotta**

Sliced tender pork loin simmered in potatoes, onions, and hot cherry peppers

### **Tilapia Siciliana**

Filets of Tilapia sautéed with garlic, tomatoes, onions, olives, capers, and wine

### **Sliced Steak *(additional \$5.00 per person)***

With Barolo mushroom sauce

**\$26.95 per person**

**Additional \$6.00 for soda pitchers. | Bread and butter included**

**Coffee, Cappuccino or Espresso Not Included**

*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*

**Minimum 25 People**

***Less than 25 people will have the regular menu or prix fixe menu upon request. Please contact us!***



## Lunch/Dinner Sit Down Menu

### Primo

(Select one)

#### **Mesclun Greens**

Seasonal vegetables, balsamic vinaigrette

#### **Traditional Caesar Salad**

Caesar dressing, toasted croutons, grated Parmesan cheese

#### **Penne a la Vodka**

Tubular pasta in a creamy vodka sauce

### Il Secondo Piatto

#### **Grilled Salmon Filet**

served in a champagne citrus sauce

#### **Pan Seared Chicken Breast**

Choose one style: Francaise, Picatta, or Marsala

#### **Grilled Sliced Steak**

With Barolo mushroom sauce

*(All main courses are served with roasted potatoes & mixed vegetables)*

### Dolce

#### **NY Style Cheesecake**

served with a berry reduction sauce and whipped cream

**\$27.95 per person**

**Additional \$6.00 for soda pitchers | Bread and butter included**

**Coffee, Cappuccino or Espresso Not Included**

*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*

**Minimum 25 People**

**Less than 25 people will have the regular menu or prix fixe menu upon request. Please contact us!**





## ***Lunch Sit Down 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**

Caesar dressing, toasted croutons, grated parmesan cheese

### Second Course

(Select one)

#### **Penne a la Vodka**

Tubular pasta vodka cream sauce

#### **Penne Pomodoro**

Fresh plum tomatoes and basil

#### **Rigatoni Bolognese**

With meat sauce and parmesan cheese

### Entrée

(Select Two)

#### **Grilled Salmon Filet**

Over asparagus risotto finished in a champagne citrus sauce

#### **Pan Seared Chicken Breast**

Choose your style: Francaise, Piccata or Marsala

#### **Eggplant Rollatini Parmigiana**

Served over linguini pomodoro finished with fresh basil and plum tomatoes.

#### **Grilled 8oz. Flat Iron Steak**

With whipped potatoes and seasonal vegetables

### Dessert

(Select one)

#### **NY Style Cheesecake**

**\$35.99 per person**

Coffee, Soda & Tea service

**Cappuccino and Espresso Not Included**

*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*

**Minimum 25 People**

***Less than 25 people will have the regular menu or prix fixe menu upon request. Please contact us!***



## Dinner Sit Down 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**

Caesar dressing, toasted croutons, grated Parmesan cheese

### Second Course

(Select one)

#### **Penne a la Vodka**

tubular pasta vodka cream sauce

#### **Penne Pomodoro**

fresh plum tomatoes and basil

#### **Rigatoni Bolognese**

with meat sauce and Parmesan cheese

### Entrée

(Select two)

#### **Grilled Salmon Filet**

Over asparagus risotto finished in a champagne citrus sauce

#### **Pan Seared Chicken Breast**

Choose your style: Francaise, Picatta, or Marsala

#### **Eggplant Rollatini Parmigiana**

Served over linguini pomodoro finished with fresh basil and plum tomatoes

#### **Grilled 8oz. Flat Iron Steak**

With whipped potatoes and seasonal vegetables

### Dessert

(Select one)

#### **NY Style Cheesecake**

**\$39.99 per person**

Coffee, Soda & Tea service

**Cappuccino and Espresso Not Included**

*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*

**Minimum 35 People**