Luciano's

Restaurant & Banquet Facilities

800 Washington St.
Route 1 ~ Wrentham, MA 02093
508-384-3050 ~ Fax 508-384-7784

Web site: www.DiningQuest.com/Lucianos

Dear Sir or Madame,

Thank you for considering Luciano's Restaurant in helping you to make that day a very special one. Luciano and his staff bring a tradition of excellence in food, service and attention to detail.

We invite you to plan your upcoming social affair (shower, rehearsal dinner, wedding or business function) with us. Our restaurant and function rooms are beautifully decorated and our professional staff is looking forward to serving you.

Riviera Room-

Our elegantly decorated function room accommodates groups of 40-80 guests and is equipped with a private, full service bar.

Riviera Terrace-

This intimate room has a lovely garden view, and outside patio and seats 28-40 guests.

The Gallery-

Your party of 21-30 people will enjoy the inviting atmosphere of this lovely room.

The Charles Room-

This room is perfect for 18-20 guests.

Luciano's is located on Route One, approximately three miles south of Foxboro Stadium. It is easily accessible to all major highways, Route 495 being only one eighth of a mile away. We will gladly accept bookings 6 days a week.

Should we be honored with the opportunity to handle your party, we promise to carry out our tradition of excellence through every detail of this special occasion. Please feel free to call for an appointment to see our facility. We are delighted to answer any questions that you may have.

Thank you,
Luciano's

Important Banquet Information

Deposit and Payment:

A non-refundable deposit of $200.00 is required at the time of booking. This deposit is deducted from your final bill. Full payment is due at the completion of your event. We accept all credit cards and personal checks.

Guarantee Due Date:

A final guarantee count shall be furnished 14 days prior to the event and CANNOT BE REDUCED after this time.This count represents the minimum number of dinners for which you will be billed, and must be no less than the minimum number of guests for that room.

Banquet Space:

Luciano's reserves the right to assign another room should your final attendance fall below the minimum number of guests required for the room booked. If the function room minimum is not met you are still required to pay for the minimum number of meals. Rooms are rented with a 3-hour limit. A maximum of one additional hour may be purchased for $200.00. Additional hour must be booked ahead of time with the banquet manager.

Menu Selection:

Menu selection shall be arranged with Luciano's 14 days in advance of the function. If using one of our banquet menus, two entree selections may be offered. Vegetarian or special diet meals are always available. A final guarantee count for each entree selection is required.

Food and Beverage:

Due to insurance and health code regulations, all food and beverage must be provided by Luciano's and is not allowed to be removed from the premises. Food left over on a buffet may not be wrapped. In accordance with Massachusetts State Law, alcoholic beverages may not be brought in or removed from the premises. Luciano's reserves the right to refuse alcohol service to anyone at anytime. We reserve the right to discontinue bar service at any event if minors are found with alcohol in their possession. Proper identification is required.

Entertainment:

Luciano's must be notified of and approve any entertainment to perform in our banquet space prior to the date of the scheduled event.

Decorations:

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, doors, fixtures or ceilings. Table confetti is not allowed.

Gratuity and Tax:

Please add 17% gratuity and 3% taxable administrative fee as well as 7% Massachusetts meal tax.

Saturday Evening Bookings:

Luciano's does not book any banquets or parties over 40pp on Saturday evening. What we do offer is private dining with our open dinner menu as well as open bar service. Times for private dining on Saturday evening would be 4:30-7:30 or 8:00-11:00. A non-refundable deposit of $200.00 is required at the time of booking.

Beverage Service:

Open bar is charged on a per drink basis. You could also offer open bar on a monetary limit or time limit.

If you'd like you may also offer a cash bar in which your guests will be charged per drink.

Luciano's Premium Package Menu

This menu is available any time with the exception of Saturday evenings for parties up to 50pp.
For parties over 50pp there will be appetizer & salad course restrictions.
No pre-selection is required. Your guests will order directly from this menu on the day of your event.

Appetizer Course:

Jumbo Shrimp Cocktail or Stuffed Mushroom Caps

Salad Course:

Caesar Salad or Mountain Green Salad

Entrees:

Steak Luciano

New York Sirloin steak grilled to perfection and topped with sautéed mushrooms and served with a baked potato.

Swordfish Florentine

Grilled center-cut swordfish steak, served on a bed of fresh spinach with artichoke hearts and white wine sauce, over mashed potatoes.

Shrimp Scampi

Jumbo Shrimp sautéed in garlic butter and a splash of white wine served over linguine pasta.

Chicken Marsala

Medallions of chicken sautéed with fresh mushrooms and Marsala wine, served over linguine pasta.

Veal Parmigiana

Breaded veal cutlet topped with mozzarella cheese and marinara sauce served with penne pasta and finished with parmigiano-reggiano.

Rigatoni Zingara

Rigatoni pasta sautéed in a creamy marinara sauce with sliced Italian sausage, black olives, and fresh mushrooms, finished with parmigiano-reggiano.

Dessert:

Strawberry Cheesecake or Tiramisu

$49.95per person

Prices do not include 17% gratuity, 3% taxable administration fee, state and local meal tax.
Prices are subject to change without notice

Weekend & Evening Banquet Menu

Available Anytime for parties over 20pp with the exception of Saturday evening.
Choice of One or Two Entree Selections. Vegetarian or dietary restricted meals are always available.
Final count for each Meal Selection is required 2 weeks before event.

Stuffed Chicken Breast **$28.95**
Boneless breast of chicken stuffed with bread and sausage stuffing.

Chicken Francese **$28.95**
Sautéed with lemon, butter & capers

Chicken Florentine **$28.95**
Topped with Proscuitto & mozzarella and served on a bed of spinach, Lightly sautéed with Marsala wine

Chicken Marsala **$28.95**
Sautéed with fresh mushrooms and Marsala wine.

Chicken Parmigian **$28.95**
Chicken cutlet topped with mozzarella & sauce and served with pasta.

Roast Prime Rib of Beef **$39.95**
Served au jus

Filet Mignon **$41.95**
Served with béarnaise sauce

Roast Rack of Lamb **$41.95**
Tender lamb served with mint jelly

Surf and Turf **$46.95**
Two baked stuffed jumbo shrimp and a petite filet mignon

Swordfish Florentine **$39.95**
Grilled center-cut swordfish steak, served over sautéed spinach with artichoke hearts and white wine sauce over mashed potatoes.

Baked Stuffed Jumbo Shrimp **$31.95**
Three fresh gulf shrimp stuffed with crabmeat, scallops & breadcrumbs

Broiled Boston Scrod **$29.95**
Fresh scrod served in lemon butter and breadcrumbs.

Veal Parmigian **$29.95**
Veal cutlet topped with mozzarella & sauce served with pasta.

All entrees are served with:

Luciano's Focaccia Bread & Freshly Baked Bread.

Choice of one (same for everyone):
Fruit Cocktail Cup or Pasta Fagoli Soup.

Every one receives:
Garden Salad with Luciano's House made Italian Dressing.

Choice of One (same for everyone):
Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, Carrot Cake or Tiramisu.

Coffee & Tea will be served with dessert course.

Prices do not include 17 % gratuity, 3% taxable administrative fee, state and local meal tax. Prices are subject to change without notice.

Weekend & Evening Buffet Menu

(Minimum 40 people)

Select Four from the following:

Chicken

Francese- Lemon, butter & capers.
Marsala- Wine sauce with fresh mushrooms.
Florentine- Topped with Proscuitto & mozzarella served over spinach.
Parmigiana- Lightly breaded baked in marinara sauce topped with mozzarella.

Beef

Sliced Prime Rib- With mushroom gravy.
Beef Tips- In Marsala with sauce with fresh mushrooms.

Seafood

Seafood Casserole- Shrimp, scallops & crab meat served in Newburg sauce.
Baked Stuffed Sole- Stuffed with seafood stuffing served in Newburg sauce.

Pasta

Rigatoni Zingara- Pasta with Italian sausage, mushrooms & black olives in a creamy marinara sauce finished with parmigiano-reggiano.
Gnocchi Bolognese- Potato pasta in Luciano's homemade meat sauce.
Tortellini Alfredo- Meat filled pasta in creamy cheese sauce.

Select two from the following:

Potato

Oven Roasted, Garlic Mashed, Baked, or Rice Pilaf

Vegetable

Green Beans Almandine, Honey Glazed Carrots, Or Seasonal Medley

$36.95 per person

All entrees are served with:

Luciano's Focaccia bread & Freshly Baked Bread
Individual Garden Salad

Dessert choice (same for everyone):
Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, Carrot Cake or Tiramisu.

Coffee & Tea will be served with dessert course.

Prices do not include 17% gratuity, 3% taxable administrative fee, state and local meal tax.
Prices are subject to change without notice.

Brunch Buffet

A Perfect Menu for Showers and Ladies' Luncheons
(40 person minimum)

Individual Garden Salad

Homemade Cinnamon Rolls

Fresh Seasonal Fruit Platter

Scrambled Eggs
Sausage
Home Fries
Baked Virginia ham with Pineapple Sauce
Chicken Francese
Seafood Casserole
Penne Marinara

Chocolate Mousse Parfait

Coffee & Tea

$29.95 per person

Additions:

Champagne Punch
$95.00
Mimosa Bowl
$95.00
Non-Alcoholic Punch Bowl
$75.00
Champagne Toast
$3.75 per person

Prices do not include 17% gratuity, 3% taxable administrative fee, state and local meal tax.
Prices are subject to change without notice.

Weekday Banquet Menu

Available Tuesday thru Saturday for parties over 20 people at lunch time.
Choice of One or Two Entree Selections. Vegetarian or dietary restricted meals are always available.
Final counts for each selection is required.

Chicken Francese — **$ 21.95**
Boneless breast of chicken sautéed with lemon, butter & capers.

Chicken Florentine — **$ 22.95**
Topped with prosciutto & mozzarella and served on a fresh bed of spinach, lightly sautéed with Marsala wine.

Chicken Marsala — **$ 22.95**
Simmered with fresh mushrooms & Marsala wine sauce.

Chicken Parmigian — **$ 21.95**
Chicken cutlet topped with mozzarella & sauce and served with pasta.

New York Sirloin — **$ 34.95**
Grilled 14-ounce New York Strip Steak.

Petite Filet Mignon — **$ 34.95**
Grilled tenderloin of beef, served with béarnaise sauce.

Surf & Turf — **$ 36.95**
Two baked stuffed jumbo shrimp & a petite filet mignon.

Baked Stuffed Jumbo Shrimp — **$ 24.95**
Three fresh gulf shrimp stuffed with scallops, crabmeat & breadcrumbs.

Broiled Boston Scrod — **$ 22.95**
Fresh scrod served in lemon butter and breadcrumbs.

Veal Parmigian — **$ 24.95**
Veal cutlet topped with mozzarella & sauce and served with pasta.

Veal Piccata — **$ 22.95**
Veal medallions sautéed with butter, lemon &capers.

Lasagna Bolognese — **$ 21.95**
Homemade noodles layered with Italian herbed ricotta & mozzarella cheese and topped with meat sauce.

All entrees are served with:

Luciano's Focaccia Bread & Freshly Baked Bread.

Choice of one (same for everyone):
Fruit Cocktail Cup, Pasta Fagoli Soup or Garden Salad.

Choice of one (same for everyone):
Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, Carrot Cake or Tiramisu.

Coffee & Tea will be served with dessert course.

Prices do not include 17% gratuity, 3% taxable administration fee, state and local meal tax. Prices are subject to change without notice.

Weekday Buffet Menu

(Available Tuesday thru Saturday
during lunch time only)
40 Person Minimum

Select Three from the Following:

Chicken

Francese (lemon, butter & capers) Marsala (wine sauce with fresh mushrooms), Cacciatore (peppers, mushrooms, onions & black olives), or Parmigian

Beef

Sliced Prime Rib in a mushroom gravy sauce
Beef Tips, with peppers, mushrooms and onions

Seafood

Seafood Casserole (shrimp, scallops & crab meat in Newburg sauce)
Baked Stuffed Sole (stuffed with seafood stuffing served in Newburg sauce)

Also choose two from the Following:

Pasta

Rigatoni, Ravioli, or Penne
(Served in a Marinara or Bolognese Sauce)

Starch

Oven Roasted Potato, Garlic Mashed or Rice Pilaf

Vegetable

Seasonal Medley, Honey Glazed Carrots, or
Green Beans Almandine

$25.95 per person

All entrees are served with:

Luciano's Focaccia bread & Freshly Baked Bread
Individual Garden Salad

Dessert Choice (same for everyone):
Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, Carrot Cake or Tiramisu.

Coffee & Tea will be served with dessert course.

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Accompaniments

If using the weekend & evening or the weekday banquet menu please choose your starch & vegetable to accompany your entrée selection from the following. Starch and vegetable will be the same for all meals.

Starch Selection:

Baked Potato, Oven Roasted Potato or Garlic Mashed Potato.

Vegetable Selection:

Green Beans Almandine, Honey Glazed Carrots or Sautéed mixed Vegetables.

Extras:

Pasta Course Served Family Style:

Pasta Choices: Ravioli, Penne, Fettuccini or Gnocchi.
Sauce Choices: Marinara, Bolognese or Alfredo sauce.

$5.00pp

Champagne:

Champagne Punch
$95.00
Mimosa Bowl
$95.00
Non-Alcoholic Punch Bowl
$75.00
Champagne Toast
$3.75 per person

For The Kids:

(Under 12 years old)

Chicken fingers & French Fries or
Spaghetti & meatballs.
$12.95

Prices do not include 17% gratuity, 3% taxable administrative fee, state and local meal tax.
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Hot Hors D'oeuvres

50 pieces per order.

Beef Wellington	***$120.00***
Baked Stuffed Mushroom Caps	***$90.00***
Broiled Scallops Wrapped in Bacon	***$120.00***
Mini Crab Cakes	***$110.00***
Italian Meatballs	***$100.00***
Clams Casino	***$110.00***
Chicken Teriyaki Skewers	***$90.00***
Cashew Chicken Spring Rolls	***$90.00***
Spanikopita (Spinach & feta in phyllo pastry)	***$85.00***
Assorted Quiche	***$90.00***

Cold Hors D'oeuvres

Prosciutto & Melon	***$120.00***
Chilled Jumbo Shrimp Bowl	***$195.00***
Luciano's Assorted Cheese Tray	***$100.00***
Assorted Vegetable Tray	***$85.00***
Norwegian Smoked Salmon	***$150.00***
Italian Antipasto	***$110.00***
Fresh Fruit Platter	***$90.00***

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Sparkling Wines

#17	NV Domaine St Michelle, Brut, Washington	$40
#18	NV Domaine Chandon, Blanc de Noir, California	$50
#19	Gloria Ferrar, Brut, California	$50
#20	White Star, Moet & Chandon, France	$80
#21	Veuve Clicquot, Brut "Yellow Label" France 375ml.	$50
#21	Veuve Clicquot, Brut "Yellow Label" France 750ml.	$100
#22	Dom Perignon, France	$215

American White Wine

#66	Sauvignon Blanc, Cloudy Bay	$60
#30	White Zinfandel, Beringer, California	$30
#32	Chardonnay, Canyon Road, California	$35
#33	Sauvignon Blanc, Bogle Vineyards, California	$35
#34	Pinot Grigio, Terra D'Oro, Amador County	$40
#35	Sauvignon Blanc, Napa Cellars, Napa Valley	$35
#36	Johannisberg Riesling, Kendall Jackson, California	$40
#37	Chardonnay, Hess "Select", California	$40
#38	Pinot Gris, Montinore Vineyards, Oregon	$40
#39	Chardonnay, Rodney Strong, "Chalk Hill", Sonoma	$45
#40	Chardonnay, Kendall Jackson "Vintner's Reserve", California	$40
#41	Sauvignon Blanc, Frog's Leap, Napa Valley	$45
#42	Chardonnay, Buehler "Russian River", Sonoma	$40
#43	Sauvignon Blanc, St. Supery, Napa Valley	$40
#44	Chardonnay, Sonoma Cutrer "Russian River Ranches",Sonoma	$40
#45	Chardonnay, Simi, Sonoma	$40
#46	Chardonnay, Newton "Red Label", Napa Valley	$55
#47	Chardonnay, Clos du Bois "Calcaire", Sonoma	$55
#48	Chardonnay, Stag's Leap "Karia", Napa Valley	$60
#49	Chardonnay, Far Niente, Napa Valley	$95

Imported White Wine

#50	Fontana Candida, Frascati, Italy	$30
#51	Chardonnay, Casa Lapostolle, Chile	$35
#52	Sauvignon Blanc, Oyster Bay, New Zealand	$40
#53	Chardonnay, Penfolds "Thomas Hyland", Australia	$35
#54	Soave Classico, Pieropan, Italy	$35
#55	Vernaccia di San Gimignano, Teruzzi E Puthod, Italy	$35
#56	Gavi di Gavi, Ascheri, Italy	$35
#57	Pinot Grigio, Lagader, Italy	$35
#58	Chardonnay, Dona Paula, Argentina	$35
#59	Chardonnay, Glen Carlou, South Africa	$35
#60	Pinot Gris, Mohau, New Zealand	$40
#61	Pinot Grigio, Bortoluzzi, Italy	$40
#62	Verdicchio Classico, Bucci, Italy	$40
#63	Sauvignon Blanc, Mono, New Zealand	$40
#64	Pinot Grigio, Jermann, Italy	$60
#65	Pinot Grigio, Santa Margarita, Italy	$50
#31	Kessler Reisling Kabinett	$35

Please ask your server about our premium wines available by the glass.

American Red Wines

#110	Pinot Noir. Byron, Santa Barbara	$50
#111	Cabernet Sauvignon, Jordan Vineyards, Sonoma	$110
#113	Merlot, Round Hill, California	$40
#114	Zinfandel, Decoy, Napa Valley	$50
#115	Cabernet Sauvignon, Clos du Bois, California	$40
#116	Cabernet Sauvignon, Joel Gott, Napa Valley	$40
#117	Meritage, Lock & Key, California	$40
#118	Pinot Noir, Montinore, Oregon	$40
#119	Zinfandel, Renwood Old Vine	$40
#120	Pinot Noir, Sequana Vineyards, Santa Lucia Highlands	$60
#121	Merlot, Chateau Ste. Michelle, Washington	$40
#122	Cabernet Sauvignon, Napa Cellars, Napa Valley	$45
#123	Merlot, Wildhorse, Santa Barbara	$40
#124	Cabernet Sauvignon, St. Supery, Napa Valley	$55
#125	Zinfandel, Rombauer, Napa Valley	$60
#126	Pinot Noir, Saintsbury, Carnero	$55
#127	Merlot, Steltzner, Stag's Leap District	$65
#128	Cabernet Sauvignon, Simi, Alexander Valley	$45
#129	Cabernet Sauvignon, Joseph Phelps, Napa Valley	$85
#130	Merlot, Shafer, Napa Valley	$80
#131	Cabernet Sauvignon, Stag's Leap Wine Cellars, Napa Valley	$80
#132	Cabernet Sauvignon, Hess Collection, Napa Valley	$80
#133	Cabernet Sauvignon, Nickel & Nickel, Sullenger Vineyards	$130
#134	Cabernet Sauvignon, Cliff Lede, Napa Valley	$90
#135	Zinfandel, Frog's Leap, Napa Valley	$55
#171	Cabernet Sauvignon, Silver Oak, Alexander Valley	$110
#172	Cabernet Sauvignon, Caymus, Napa Valley	$110
#173	Cabernet Sauvignon, Trinchero Central Park West, Napa Valley	$65
#174	Cabernet, Frei Brothers, Alexander Valley	$50
#175	Pinot Noir, Frei Brothers, Alexander Valley	$45
#176	Cabernet Sauvignon, Kelleher "Brix Vinard", Napa Valley	$110
#178	Cabernet Sauvignon, Pride Mountain	$95

Imported Red Wines

#136	Montepulciano D'Abruzzo Riserva, Farnese, Italy	$40
#137	Malbec Reserva, Terrazas, Argentina	$45
#138	Clancy's Red, Peter Lehman, Australia	$40
#139	Malbec Finca Decero, Argentino	$40
#140	Chianti Classico, San Felice, Italy	$40
#141	Shiraz, Rosemount, Australia	$40
#142	Chianti Classico, Toscolo, Italy	$45
#143	Chianti Classico, Gabbiano, Italy	$50
#144	Valpolicella, Speri "La Roverina", Italy	$40
#145	Dolcetto, Sandrone, Italy	$50
#146	Campo Ceni Toscana IGT, Barone Ricasoli, Italy	$40
#147	Valpolicella, Fumanelli, Italy	$40
#148	Carnenere Gran Reserva, Carmen, Chile	$40
#149	Rosso di Montalcino, Tenuta Caparzo, Italy	$45
#150	Shiraz, Mitolo "Jester", Australia	$45
#151	Shiraz, Penfolds "Bin 28", Australia	$60
#152	Pinot Noir, Russian Jack, New Zealand	$45
#153	Chianti Classico, Isole e Olena, Italy	$50
#154	Barolo, Ascheri "Sorano", Italy	$70
#155	Campaccio, Terrabianca, Italy	$60
#156	Brunello di Montalcino, San Felice "Campogiavanni", Italy	$90
#157	Barbaresco, Beni di Batasiolo, Italy	$90
#158	Amarone, Tenuta Sant'Anrtonio, Italy	$90
#160	Tapada dos Coelheiros, Alentejo, Portugal	$70
#161	Chianti, Da Vinci, Italy	$40
#162	Chianti Classico, Ruffino "Tan Label", Italy	$55
#177	Toscana, Ippolito, Italy	$40
#179	Tignanello Antinori	$125
#180	Integolo Toscana	$40
#181	Baldoro Toscana	$45
#182	Volpolo Bolgheri	$55

Preferred Vendors

Special Services, Which May Be Helpful To You in Planning Your Special Event:

Disc Jockeys:		
	Anthony Crosenzi	*401-474-3730*
	A Palace of Music	*401-751-3110*
	Manhattan Express	*978-256-0360*
	Sound Stream	*401-334-2796*
	Celebrations	*401-767-5222*
	Frank Zarba Music	*978-453-7484*
	Something Old – Something New	*781-329-7640*
Bands:		
	Frank Pedula Band	*508-528-2498*
	Steve Burke	*401-647-7485*
Violinist:		
	Paul Pelletier	*401-766-0769*
Guitar & Vocals:		
	Al Sebay	*401-270-2185*
Piano & Vocals:		
	Johnny T	*401-397-8253*
	Al Abbott	*401-270-9992*
Photographers:		
	Jennifer Neves Photography	*401-253-0010*
Balloons/Decorations:		
	Balloons All Over	*508-366-6307*
Flowers:		
	The Flower Studio	*508-695-3600*
	Nolan's Flowers	*800-661-4525*
Justice of the Peace:		
	Susan B. Green	*508-429-7770*
Chocolates, Favors & Gifts:		
	Shirley's Chocolates	*508-695-8837*
Bridal Shop/Tuxedo Rentals/Invitations:		
	House of Brides	*401-762-1772*
	Carl Anthony Tuxedos	*401-353-4055*
Ice Sculptors:		
	Brookline Ice Co.	*617-232-0941*
Wedding Cakes:		
	Dessert Works	*781-769-1133*
	Konditor Meister	*781-849-1970*
Local Hotels:		
	Comfort Inn- Foxboro	*508-543-1000*
	Residence Inn Marriott- Foxboro	*508-698-2800*