

BANQUET MENUS

Weekend & Evening Banquet Menu

Available anytime for parties of 30 or more, with the exception of Saturday evening. Choice of one or three 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 \$46.95
 Boneless breast of chicken stuffed with bread and sausage stuffing.

Chicken Francese \$46.95
 Sautéed with lemon, butter & capers.

Chicken Florentine \$46.95
 Topped with prosciutto & mozzarella and served on a bed of spinach, lightly sautéed with Marsala wine.

Chicken Marsala \$46.95
 Sautéed with fresh mushrooms and Marsala wine.

Chicken Parmigiana \$46.95
 Chicken cutlet topped with mozzarella & sauce and served with pasta.

Roast Prime Rib of Beef \$89.95
 Served au jus.

Filet Mignon \$89.95
 Served with béarnaise sauce.

Roast Rack of Lamb \$79.95
 Tender lamb served with mint jelly.

Surf and Turf \$85.95
 Two jumbo shrimp scampi and a petite filet mignon.

Swordfish Florentine \$69.95
 Grilled center-cut swordfish steak, served over sautéed spinach with artichoke hearts and white wine sauce over mashed potatoes.

Baked Stuffed Jumbo Shrimp \$51.95
 Three fresh gulf shrimp stuffed with crabmeat, scallops & breadcrumbs.

Broiled Boston Scrod \$51.95
 Fresh scrod served in lemon butter and breadcrumbs.

Veal Parmigiana \$49.95
 Veal cutlet topped with mozzarella & sauce served with pasta.

All entrees are served with

Luciano's Focaccia Bread & Freshly Baked Bread.

Everyone receives

Garden Salad with Luciano's House-made Italian Dressing.

Choice of one dessert (same for everyone)

Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, or Tiramisu.

Coffee & Tea will be served with dessert course.

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