

BANQUET MENUS

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 prosciutto & 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 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

\$69.95

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, 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.