



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 in helping you to take that day a very special one. Luciano and his staff bring a tradition of excellence in food, service, atmosphere 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 Lori our function manager to make a appointment. She is here Tuesday-Saturday from 9-5 or you can email her at LRyan@LucianosWrentham.com.

**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 8:00-11:0. 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

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

Coffee & Tea will be served with dessert course

\$54.95 per person

Prices do not include 17% gratuity, 3% taxable administration fee, state and local Meal tax.

Weekday Banquet Menu

Available Tuesday thru Saturday for parties over 20 people at lunch time.

Choice of One or Three Entree Selections. Vegetarian or dietary restricted meals are always available.

Final counts for each selection is required.

Chicken Francese \$24.95

Boneless breast of chicken sautéed with lemon, butter & capers.

Chicken Florentine \$24.95

Topped with prosciutto & mozzarella and served on a fresh bed of spinach, lightly sautéed with Marsala wine.

Chicken Marsala \$24.95

Simmered with fresh mushrooms & Marsala wine sauce.

Chicken Parmigiana \$24.95

Chicken cutlet topped with mozzarella & sauce and served with pasta.

New York Sirloin \$41.95

Grilled 14-ounce New York Strip Steak.

Petite Filet Mignon \$44.95

8oz Grilled tenderloin of beef, served with béarnaise sauce.

Surf & Turf

Two jumbo shrimp scampi & a petite filet mignon. \$48.95

Broiled Boston Scrod \$31.95

Fresh scrod served in lemon butter and breadcrumbs.

Veal Parmigiana \$27.95

Veal cutlet topped with mozzarella & sauce and served with pasta.

Veal Piccata \$27.95

Veal medallions sautéed with butter, lemon & capers.

Lasagna Bolognese \$23.95

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.

Weekend & Evening Banquet Menu

Available Anytime for parties over 20pp 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	\$33.95
Boneless breast of chicken stuffed with bread and sausage stuffing.	
Chicken Francese	\$33.95
Sautéed with lemon, butter & capers	
Chicken Florentine	\$33.95
Topped with Proscuitto & mozzarella and served on a bed of spinach, Lightly, sautéed with Marsala wine	
Chicken Marsala	\$33.95
Sautéed with fresh mushrooms and Marsala wine.	
Chicken Parmigiana	\$33.95
Chicken cutlet topped with mozzarella & sauce and served with pasta.	
Roast Prime Rib of Beef	\$51.95
Served au jus	
Filet Mignon	\$53.95
Served with béarnaise sauce	
Roast Rack of Lamb	\$51.95
Tender lamb served with mint jelly	
Surf and Turf	\$59.95
Two jumbo shrimp scampi and a petite filet mignon	
Swordfish Florentine	\$46.95
Grilled center-cut swordfish steak, served over sautéed spinach with artichoke hearts and white wine sauce over mashed potatoes.	
Baked Stuffed Jumbo Shrimp	\$36.95
Three fresh gulf shrimp stuffed with crabmeat, scallops & breadcrumbs	
Broiled Boston Scrod	\$38.95
Fresh scrod served in lemon butter and breadcrumbs.	
Veal Parmigiana	\$36.95
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 meals tax.

Prices are subject to change without notice.

Weekend & Evening Buffet Menu

(Minimum 40 people)

Select Four from the following:

Chicken

Francesce- 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

\$38.95 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.

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 Parmigiana

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 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

\$28.95 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

\$31.95 per person

Additions:

Champagne Punch

\$125.00

Mimosa Bowl

\$125.00

Non-Alcoholic Punch Bowl

\$75.00

Sangria Bowl (White or Red)

\$150.00

Champagne Toast

\$4.00 per person

*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.

<i>Beef Wellington</i>	\$130.00
<i>Baked Stuffed Mushroom Caps</i>	\$135.00
<i>Broiled Scallops Wrapped in Bacon</i>	\$135.00
<i>Mini Crab Cakes</i>	\$130.00
<i>Italian Meatballs</i>	\$120.00
<i>Clams Casino</i>	\$130.00
<i>Chicken Teriyaki Skewers</i>	\$120.00
<i>Cashew Chicken Spring Rolls</i>	\$120.00
<i>Spanikopita (Spinach & feta in phyllo pastry)</i>	\$130.00
<i>Assorted Quiche</i>	\$85.00
<i>Lamb Lollipops</i>	\$195.00

Cold Hors D'oeuvres

<i>Prosciutto & Melon</i>	\$120.00
<i>Chilled Jumbo Shrimp Bowl</i>	\$195.00
<i>Luciano's Assorted Cheese Tray</i>	\$120.00
<i>Assorted Vegetable Tray</i>	\$120.00
<i>Norwegian Smoked Salmon</i>	\$150.00
<i>Italian Antipasto</i>	\$130.00
<i>Fresh Fruit Platter</i>	\$130.00

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