## Weekend & Evening Banquet Menu

<u>Available Anytime for parties of 30 or more with the exception of Saturday evening.</u>

<u>Choice of One or Three Entree Selections. Vegetarian or dietary restricted meals are always available.</u>

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 Sautéed with lemon, butter & capers	\$46.95
Chicken Florentine Topped with Proscuitto & mozzarella and served on a bed of spinach, lightly sautéed with Marsala wine	<i>\$46.95</i>
Chicken Marsala Sautéed with fresh mushrooms and Marsala wine.	<i>\$46.95</i>
Chicken Parmigian Chicken cutlet topped with mozzarella & sauce and served with pasta.	<i>\$46.95</i>
Roast Prime Rib of Beef Served au jus	\$89.95
Filet Mignon Served with béarnaise sauce	\$89.95
Roast Rack of Lamb Tender lamb served with mint jelly	\$ <b>7</b> 9.95
Surf and Turf Two jumbo shrimp scampi and a petite filet mignon	\$85.95
Swordfish Florentine Grilled center-cut swordfish steak, served over sautéed spinach with artichoke hearts and white wine sauce over mashed potatoes.	\$69.95
Baked Stuffed Jumbo Shrimp Three fresh gulf shrimp stuffed with crabmeat, scallops & breadcrumbs	\$51.95
Broiled Boston Scrod Fresh scrod served in lemon butter and breadcrumbs.	\$51.95
Veal Parmigian Veal cutlet topped with mozzarella & sauce served with pasta.	<i>\$49.95</i>

## All entrees are served with:

Luciano's Focaccia Bread & Freshly Baked Bread.

## Every one receives:

Garden Salad with Luciano's House made Italian Dressing.
Choice of One (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, state and local meals tax.

Prices are subject to change without notice.