

# CAFÉ LUCCI

609 Milwaukee Ave  
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## BANQUET DINNER I

*Three Course Menu*

### Lucci Salad

### Pollo Marsala

*boneless breast of chicken sautéed in a sweet Marsala wine sauce with fresh mushrooms*



### Dessert

Spumoni

Coffee & Tea

*Dinners begin with Italian bread, roasted garlic and olive salad.  
Pasta with marinara sauce is served family style with all entrées*

\$21.95 per person, plus tax and gratuity

# BANQUET DINNER II

## APPETIZER BUFFET

*Fried Calamari  
Bruschetta  
Grilled Portobello Mushrooms*

## MENU

Lucci Salad

## Choice of Entrée

### POLLO MARSALA

*boneless breast of chicken sautéed in a sweet Marsala wine sauce with fresh mushrooms*

### VITELLO ASPARAGI

*medallions of veal sautéed in white wine  
with sun-dried tomatoes and fresh asparagus*

### SALMONE POMODORO

*fresh broiled North Atlantic salmon topped with diced fresh tomatoes and basil in a lemon butter sauce*



Dessert

Spumoni

Coffee & Tea

*Dinners begin with Italian bread, roasted garlic and olive salad.  
Pasta with marinara sauce is served family style with all entrées*

*\$32.95 per person plus tax and gratuity*

# BANQUET DINNER III

## Five-Course Menu

### Appetizer Buffet

*Fried Calamari*  
*Grilled Portobella Mushrooms*  
*Bruschetta*  
*Sausage and Peppers*

Shrimp Bisque

Caesar Salad

## Choice of Entrée

### POLLO ASPARAGI

*boneless breast of chicken sautéed in white wine with fresh asparagus and sun-dried tomatoes*

### VITELLO GORGONZOLA

*medallions of veal sautéed in white wine with Gorgonzola cheese and fresh basil*

### SALMONE POMODORO

*fresh filet of halibut with roasted pine nuts in a lemon butter sauce*

### COSTOLETTE di VITELLO FUNGHI

*16-oz. bone-in veal chop served in a wild mushroom sauce*  
*(\$14 per order supplement)*



## Dessert

Tiramisù

Coffee & Tea

*Dinners begin with Italian bread, roasted garlic and olive salad.*  
*Pasta with marinara sauce is served family style with all entrées.*

\$46.95 per person, plus tax and gratuity

# LUNCHEON BANQUET I

*Three-Course Menu*

Lucci Salad

Pollo Marsala

*boneless breast of chicken  
sautéed with mushrooms and sweet Marsala wine*



Dessert

Spumoni

Coffee & Tea

*Lunches begin with Italian bread, roasted garlic and olive salad.  
Pasta with marinara sauce is served family style with all entrées.*

\$16.95 per person, plus tax and gratuity

# LUNCHEON BANQUET II

*Four-Course Menu*

## Appetizer Buffet

*fried calamari  
grilled portobello mushrooms  
bruschetta*

## Lucci Salad

## Choice of Entrée

### **POLLO MARSALA**

*boneless breast of chicken sautéed in a sweet Marsala wine sauce with fresh mushrooms*

### **VITELLO ASPARAGHI**

*medallions of veal sautéed in a white wine sauce with sun dried tomatoes and fresh asparagus*

### **SALMONE POMODORO**

*Fresh North Atlantic Salmon served in a lemon butter sauce topped with diced fresh tomatoes and basil*



## Dessert

Spumoni

Coffee & Tea

*Lunches begin with Italian bread, roasted garlic and olive salad.  
Pasta with marinara sauce is served family style with all entrées.*

\$28.95 per person, plus tax and gratuity

# FAMILY-STYLE BANQUET

(table service)

Lucci Salad

Chicken Asparagus  
Charred Sausage and Peppers  
Penne alla Vodka

Dessert

Spumoni

Coffee & Tea

\$21.95 per person, plus tax and gratuity

## Add-ons

Veal Asparagus	\$10.00 per person supplement
Additional Pasta	\$3.75 per person supplement
Additional Pasta with seafood	\$Market
Appetizer Buffet of Fried Calamari, Grilled Portobello Mushrooms and Bruschetta	\$6.95 per person Supplement

*Dinners begin with Italian bread, roasted garlic and olive salad.  
Pasta with marinara sauce is served family style with all entrées*

# BANQUET BUFFET

(minimum 30 people)

## Appetizer Buffet

*fried calamari*  
*grilled portobello mushrooms*  
*bruschetta*

## Choice of two pastas

*(penne, bow tie, rigatoni, spaghetti or linguini)*

## and two sauces

*(marinara, vodka, alfredo or garlic and olive oli)*

## Choice of one Entrée

*Chicken Marsala*  
*Chicken Parmigiana*  
*Chicken Limone*

## Salad Bowl

## Add-ons

Veal Asparagus	\$10.00 per person supplement
Additional Pasta	\$3.75 per person supplement
Additional Pasta with seafood	\$Market



## Dessert

Spumoni

Coffee & Tea

\$21.95 per person, plus tax and gratuity

# **Appetizer buffet**

## **Basic**

*Fried Calamari*  
*Bruschetta*  
*Grilled Portobella Mushrooms*  
\$12.95 per person

## **Standard**

*Fried Calamari*  
*Bruschetta*  
*Grilled Portobella Mushrooms*  
*Charred Italian Sausage and Peppers*  
*Penne Alla Vodka*  
\$16.95 per person

## **Premium**

*Fried Calamari*  
*Bruschetta*  
*Grilled Portobella Mushrooms*  
*Charred Italian Sausage and peppers*  
*Penne Alla Vodka*  
*Mini Crab Cakes*  
\$22.95

	<b>Add-ons</b>
Shrimp Frangelico	\$3.25 per piece (30 piece minimum)
Grilled Jumbo Scallops Pomodoro	\$3.25 per piece (30 piece minimum)
Baby Lobster tails (3oz. pieces)	\$9.95 per piece (20 piece minimum)
Mini Filet Mignon (3oz. pieces)	\$6.95 per piece (20 piece minimum)
Baked Clams	\$12.00 per dozen
Additional pasta (without seafood)	\$3.75 per person

Other items available upon request