



Lucca's Family Style Dining

Wedding and Event Catering--Minimum 20 people

At Lucca we stand behind our motto: "It's all about the food." We encourage you to come into our café and cheese shop to experience our food. Over the years, we have amassed a large repertoire of Regional Mediterranean Dining possibilities. Every course that we prepare is done with a lot of care and attention using the finest ingredients that we can find locally as well as from around the world. We pride ourselves in using Certified Angus Beef, Wild Salmon, All Natural Chicken Breasts, Diestel Free Range Turkey Breasts, Artisanal and Imported Cheeses and Charcuterie, Organic and Locally Grown Produce and Eggs from Cage Free Hens.

Each Course has been carefully paired with a wine choice from the region. It will be our pleasure to make your next event the most memorable that you have experienced. This menu illustrates just a few of our Family Style Dining options, available for on site catering in your office or home. We would also be happy to create a menu around your own special wine, or a region of your choice.

We usually require a 2 week notice to guarantee your order. Our menu changes with the seasons and some items may not be available out of season. Since we purchase and prepare all fresh ingredients for your order, we reserve the right to apply a cancellation fee for orders cancelled after 9:00am on the day prior to the event. Bakery items require a 48 hour cancellation.

Service: Lucca has a full range of Service Personnel, please call our Catering Manager for information regarding our Service Costs

Rentals.: We offer a full line of catering supplies from dishware to cooking equipment

Pricing: All prices are subject to change without notice. Credit card information is required upon placement of your order. Food and beverage are billed on the day of your event. We gladly accept Visa, Mastercard, American Express, and Discover.

Lucca Cafe
6507 Quail Hill Parkway, Irvine, CA 92603

949.725.1773
www.LuccaCafe.Com

Celebrating the Greek Islands!

first

crabcakes with lemon aioli, shrimp with ouzo and tomatoes, grilled calamari and octopus,
pita, olives, and spreads

with

Foloi Regional Dry White Wine of Pisatis 2008

second

village salad with red and green peppers, feta, cucumbers, tomatoes, red onions
and red wine-oregano vinaigrette

with

Ktima Pavlidis Thema Estate 2008

third

stuffed lamb chops, moussaka, farmer's market roasted beets,
green beans and lemon-garlic sauce (skordalia)

with

Uranos-Xinomavro 40 Macedonia Red 2006

dessert

galatobouriko (custard and filo tarts) with sweet grapefruit rinds and cherries

French Holidays (can be done all year)

first

the seven meatless dishes
(traditional Christmas appetizers)

with

Domaine de Nizas Coteaux de Languedoc Rose 2009

second

potage de noel
(cream of chicken soup with mushrooms and truffle oil)

with

Joseph Faiveley Bourgogne Chardonnay 2008

third

roasted leg of free range Colorado lamb with herbs over
white beans and baby carrots with white wine sauce

with

Philippe & Vincent Jaboulet Crozes Hermitages 2005

dessert

buche de noel
(chocolate Christmas yule log with raspberries)

Italian Holidays

antipasto

seasonal antipasto specialties: prosciutto, bruschette, grilled veggies,
roasted peppers, and olives

with

Caposaldo pinot grigio 2007

second course

lasagna Bolognese

with

Rubio San Polo Toscana 2007

third course

salmon creek all natural pork loin braised in milk, Bolognese style,
roasted baby carrots and new potatoes
green beans with oregano

with

Colosi Sicilia rosso 2007

dolci

tira misu and cannoli

We'll Always Have Paris!

amuse bouche

tartelette a la tomate et au fromage, palourdes au beurre blanc au thym, millefeuilles d'aubergine

(tomato and goat cheese tartlets, clams in thyme beurre blanc, layers of eggplant)

avec

Joseph Faiveley Bourgogne Blanc 2007 Burgundy

salade

salade composee a la Parisienne

*(composed salad with organic mesclun mix, ham, goat cheese, hard boiled egg,
tomatoes, green beans, olives and Dijon vinaigrette)*

avec

Didier Champalou Vouvray Sec 2008 Loire Valley

plat principal

poulets rotis avec sauce aux agrumes, pommes de terre sardalaises, asperges blanches et vertes

(roasted whole chickens with citrus gravy, potatoes Sardalaise, white and green asparagus)

avec

Domaine de Nizas Rose Coteaux du Languedoc 2008

dessert

crepes au nutella avec fruits rouge et creme glacee a la vanille

(crepes with nutella, fresh berries and vanilla bean ice cream)

Tuscan Farm Supper

first

pizzas on the grill in the field, Lucca's favorite antipasto of fall vegetables,
assorted tray passed bruschette

with

Canella Prosecco di Conegliano DOC

second

penne with basil pesto, diced tomatoes and fresh mozzarella cheese,
roasted butternut squash raviolis, brown butter, spinach alla Romana

with

San Quirico Vernaccia di San Gimignano DOCG 2008

third

Chianti braised short ribs, gremolata, mascarpone polenta,
grilled all natural chicken in garlic-herb sauce, borlotti beans,
broccoli alla Toscana

with

Rubio San Polo Montalcino 2007

dessert

late harvest pears poached in wine, toasted walnuts, and a selection of Italian
cheeses and seasonal fruit

Napa Valley Picnic Style

first

locally grown golden tear drop tomatoes on bruschette with basil and lemon-infused housemade
ricotta cheese, roasted beet shooters, handmade charcuterie from northern California,
olives, and accompaniments

with

Sonoma Cutrer Russian River Ranches 2008

second

locally grown haricot vert and potato salad with mission figs, Humboldt fog goat cheese
and jamon serrano

with

Silverado Sauvignon Blanc 2008

third

pork 2 ways: spicy rubbed St. Louis baby back ribs, salmon creek all natural stuffed
pork loin, locally grown roasted corn on the cob with lime salt, confit byaldi, crusty bread

with

Alexander Valley Sin Zin Zinfandel 2007

dessert

Mixed locally grown plum galette paired with a dark chocolate
decadence, raspberry drizzle

Dining in the Alps!

first

speck, apples, radishes, cucumbers, horseradish, sauerkraut washed in white wine, melted LaGrein cheese on crusty bread, onion tarts

with

Tiefenbrunner Pinot Grigio 2009

second

strangolopreti canederli (*priest-strangler spinach dumplings*) in aromatic sage butter and Parmesan cheese

with

Tiefenbrunner Chardonnay 2008

third

brook trout, pan-roasted tyrolian style, braised sauerkraut and pork, wild mushrooms all natural chicken and bockwurst (veal and pork) simmered in beer with root vegetables

with

JHofstatter LaGrein 2009

dessert

caramelized pear and apple strudel with vanilla and rum sauces

Celebrating Burgundy!

amuse bouche

gougères, salade de haricots verts et tomate

(French cheese puffs, salad of haricot vert and tomatoes)

avec

Joseph Faiveley Bourgogne Chardonnay 2007

soupe

potage bourguignon avec croûtons de thym et jambon fume

(Burgundy vegetable soup with thyme and bacon croutons)

avec

Louis Jadot Meursault 2006

plat principal

boeuf certifié Angus mariné au moutarde de dijon, oignons caramélisé, champignons sauvages,

bearnaise bourguignonne, purée de pommes de terre yukon et panais

(Certified Angus Beef Tri Tip, marinated in Dijon mustard, caramelized onions, wild mushrooms,

burgundy reduction bearnaise, mashed Yukon gold potatoes and parsnips)

avec

Bruno Colin Santenay Vieilles Vines Grand Vin de Bourgogne 2006

dessert

profiteroles à la vanille avec creme caramel et fleur de sel et pommes caramélisé

(cream puffs with vanilla bean ice cream, caramel sauce with sea salt and caramelized apples)

Viva Espana!

tapas

Platters of Lucca's signature crostini, tapenades, jamon Serrano, Manchego cheese and tortilla Espanola

with

Cristalino Cava Brut (N.V)

second course

Platters of Spring Greens with Avocados, Oranges, Tomatoes, Almonds, Kalamata Olives, Red Onions and Lemon Vinaigrette

with

Las Brisas Rueda 2007 Spain

third course

Pans of Traditional Paella for the table filled with seafood, chicken, tomatoes

with

Red Guitar Tempranillo 2007 Navarra, Spain

sweets

white chocolate mousse, dark chocolate mousse and caramel mousse wrapped in sherry soaked ladyfingers

Celebrating Venice!

cicchetti

arancini (*rice balls*), bacala mantecato (*cod in cream*), calamari fritti and other seasonal antipasti

with

prosecco di Conegliano

pasta

risi e bisi

(*risotto and pea soup*)

with

Tiefenbrunner pinot grigio 2008

terzo

wild halibut 'in saor,' (*sweet and sour*) roasted radicchio, mascarpone polenta, butter lettuce and endive salad

with

Allegrini Soave 2007

dolci

zucotto al limone (*pound cake and lemon cream*) e limoncello