





# LUCCA

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## You can Plan your own Party and Lucca will Help!

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. Every order 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. It will be our pleasure to make your next event the most memorable that you have experienced.

This menu illustrates just some of our gourmet menu packages, available for pick-up, delivery or custom on site catering in your office or home. In addition to this menu, our Chefs and Catering Crew will easily prepare any of the choices from our café menu in any quantity that you may need. We can have your order ready in take-out containers, fancy disposable platters and trays, or your own furnished dishware. All of our knowledgeable crewmembers are ready to help you with any planning or catering details.

**We usually require a 1-3 day notice** to guarantee your order. However, we are generally able to accommodate most orders in a much shorter amount of time. 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.

**Presentation:** Unless otherwise specified, your food is sent in bulk (packed in foil take away containers) for you to arrange and display at your party. For an additional charge of \$4.50 per platter, we can beautifully arrange your food on heavy weight black plastic catering platters. Our own stainless steel trays are available as well for a deposit of \$35.00; \$25.00 will be refunded back to you when you return the platters.

**Utensils, Plates, etc.:** Black plastic ware is available at \$1.25 per person. This includes: dinner plate, fork, knife, and napkin. Serving utensils are available free of charge upon request. We also have 6" heavy weight black plastic plates and cocktail napkins.

**Delivery:** Lucca can deliver to your event site when you need it. Delivery fees are based upon distance from our store and your order size. We will arrange for delivery and provide an estimated delivery fee when you place your order.

**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 pickup or delivery. We gladly accept Visa, Mastercard, American Express, and Discover. **Please note some items on the menu have minimum quantity requirements.**

For more elaborate affairs and on site catering, Lucca can design your entire event, whether this is a sit-down dinner for 12 in your home, formal and informal wedding receptions, or gallery and office events. Our knowledgeable Catering Crew will work closely with you to prepare an event that will surpass your expectations. This may include assisting you with flowers, party rentals, unique menu selection and design, budget, service staff, décor, and bar service. Please see one of our Chefs for more information.

# Lucca Gourmet Catering Menu

## Hot Appetizers (Order by the dozen)

### Lucca Skewers:

- Grilled Chicken with Chipotle Dipping Sauce (1.95 ea)
- Pecan Crusted Chicken with Honey Mustard Dipping Sauce (1.95)
- Grilled Filet Mignon with Roasted Garlic Tarragon Aioli (4.50 ea)
- Grilled Wild Salmon and Mahi Mahi Skewers with Lime Aioli (3.25 ea)
- Pork Tenderloin, Prosciutto and Sage (2.75 ea)
- Asparagus, Prosciutto, Portobello Mushroom (1.95 ea)
- Scampi with Spicy Herb Dipping Sauce (2.50 ea)
- Spicy Chicken Sausage and Shrimp Skewers with Honey Mustard Sauce (2.50 ea)
- Seared Dry Pack Large Scallops wrapped in Applewood Bacon (4.00 ea)
- Mini Meatball Sliders with roasted peppers, provolone cheese (1.95)
- Mini Spanokopitas (1.75 ea)
- Mini Beef Wellingtons with Mustard-Cognac Bearnaise Dipping Sauce (4.50 ea)
- Mini Wild Salmon Wellingtons with Beurre Blanc (3.75 ea)
- Mini Crustless Quiche (Spinach and Cheese, Ham and Cheese) (1.75 ea)
- Artichoke, Cilantro and Parmesan Tarts (1.50 ea)
- Mini Cornbread cups with Roasted Peppers and Sausage (1.75 ea)
- Wild Mushrooms and Goat Cheese Soufflé Tarts (1.50 ea)
- Mushroom Caps stuffed with Spinach, Nutmeg and Blue Cheese (1.75 ea)
- Grilled Baby Lamb Chops with Orange-Mint Chutney dipping sauce (3.50 ea)
- Mediterranean Crab Cakes with Chipotle-Aioli Dipping Sauce (2.75 ea)
- Chicken and 5 Cheese Tortelloni Skewers with Tomato Ragu Dipping Sauce (2.25 ea)
- Brandy soaked dried apricots, stuffed with Havarti cheese and wrapped with Prosciutto (2.25 each)
- Medjool dates, stuffed with Gorgonzola Cheese and wrapped in Pancetta (2.25 each)

## Cold and Room Temperature Appetizers (Order by the dozen)

- Mini Sliders with Oven Roasted Certified Angus Beef Tri-Tip and Mustard Cognac Bearnaise Sauce or Horseradish Rosemary Sauce (2.35 ea)
- Marinated Fresh Mozzarella Skewers with Tomatoes and Basil And Balsamic Dipping Sauce (1.25 ea)
- Passed Shrimp Cocktails with Chili Lime Aioli (3.75 ea)
- Ahi Tartare on Cucumber Rounds (3.25 ea)
- Smoked Salmon with Crème Fraiche and Dill in Pastry Tartlets (1.75 ea)
- Feta Cheese, Grilled Eggplant and Roasted Pepper Parcels (1.75 ea)
- Lucca Hye Roller Mini Wraps: (1.50 ea)
  - Diestel: Turkey Breast, Pt. Reyes Blue Cheese, and Sun-Dried Tomato Aioli
  - Greek: Creamy Feta Cheese, Sliced Market Tomatoes, Cucumbers, Olive Tapenade, Red Onions
  - Mediterranean: Roasted Eggplant, Roasted Peppers, Artichoke Hearts, Hummus, Feta
  - Provence: Goat Cheese, Sun-Dried Tomatoes, Olive Tapenade
  - Smoked Salmon: Cream Cheese Caper Dill Spread, Smoked Salmon and Grilled Asparagus
  - Italian: Prosciutto, Salami, Pesto Cream, Provolone Cheese, Parmesan Cheese, Market Tomatoes
  - Roast Beef: Certified Angus Beef, Cheddar Cheese, Horseradish-Rosemary Sauce
- Mini Baked Potatoes filled with Crème Fraiche and Grappa-Cured Salmon (2.50 ea)
- Prosciutto di Parma wrapped Melon (2.00 ea)

Stationary Display Choices (includes 6" black disposable plates, Forks, and Cocktail Napkins):

**Food Display choices:**

Spreads (Tapenades and Hummus) with Crackers and Crostini (2.25 per person)

Whole Baked Brie wrapped in Puff Pastry, stuffed with fig compote (16 servings 38.50)

Torta Basilica (3 Cheese Torte layered with Sun-Dried Tomato Pesto, Basil Pesto and Pine Nuts) (Serves 15 39.50)

Whole Traditional Spanish Tortillas (Omelets) in different flavors (serves 8 to 10 24.00 ea)

Whole French Quiche (12-16 slices many flavors) (42.50 ea)

Whole French Galettes (12-16 slices many flavors, olive oil crust) (38.50)

Gourmet Seasonal Fruit Display (3.25 per person)

Artisanal Cheese Display with Spreads (Hummus, Tapenades, Pestos) Crackers, Crostinis, and Dried Fruit (7.00 per person)

Add Fresh Fruit, instead of dried fruit, to cheese display (1.75 per person)

Traditional Charcuterie Platter with Imported and Artisanal Cured Meats from Lucca's Deli with Olives and Pickles (6.50 per person)

Gourmet Charcuterie Platter with Hand-Made and Organic American Cured Meats with Olives and Pickles (8.50 per person)

Domestic Meat Platter with Roast Beef, Turkey Breast, Tavern Ham, and Cheddar Cheese (5.75 per person)

Antipasto Display with Roasted Eggplant, Roasted Peppers, Spreads, Grilled Artichokes, Grilled Asparagus, Oven-Roasted Tomatoes, Olives and Crostini and Crackers (4.50 per person)

**Main Course Choices/Stations:**

**Poultry**

Grilled All Natural Marinated Chicken Breast with Chipotle Aioli (6.50 per person)

Grilled All Natural Marinated Chicken Breast with Tequila Lime Cream (7.00 per person)

Half and Half: Platter of Grilled All Natural Chicken Breast with Chipotle Aioli and Oven Roasted and Certified Angus Beef Tri-Tip with Caramelized Onions and Horseradish-Rosemary Sauce (8.50 per person)

Lemon and Oregano Roasted All Natural Chicken Breasts with Tzatziki (7.00 per person)

Florentine All Natural Chicken Breast with Spinach, Garlic, Kalamata Olives and Market Tomatoes (7.00 per person)

All Natural Chicken Breast Milanese with Lemon Aioli (6.50 per person)

All Natural Chicken Breast Saltimbocca with Italian Speck, Gruyere Cheese, Sage Leaf and Truffle sauce (10.50 per person)

Roasted Whole Diestel Free-Range Turkey Breast, carved to order, with Gravy (9.50 per person)

Lucca Chicken Pot Pies (7.95 each)

### **Main Course Choices/Stations:**

#### **Beef, Pork, Lamb:**

Oven Roasted Certified Angus Beef Tri Tip with Caramelized Onions and Horseradish-Rosemary Sauce (10.50 per person)

Half and Half: Platter of Grilled All Natural Chicken Breast with Chipotle Aioli and Oven Roasted and Certified Angus Beef Tri-Tip with Caramelized Onions and Horseradish-Rosemary Sauce (8.50 per person)

Certified Angus Hanger Steak with Mustard Cognac Bearnaise (12.50 per person)

Grilled Ribeye Steaks with Caramelized onions and Rosemary Butter (15.75 per person)

Kobe Beef Sliders with Gorgonzola Cheese and Caramelized Onions (4.50 each)

Whole Black Canyon Filet Mignon, carved to order, served with Green Peppercorn Sauce and Wild Mushrooms (18.00 per person)

Lucca Beef Pot Pies (8.95 ea)

Chairman's Reserve Pork Tenderloin with Spicy Rub, Port Wine Reduction and Carmelized Onions (8.50 per person)

Maple Glazed Pork Tenderloin stuffed with dried Apricots, Figs and Plums, Port Wine Reduction (9.50 per person)

Roasted Herbed New Zealand Free Range Baby Lamb Chops with Orange-Mint Chutney (half rack per person—4 to 6 chops) (15.75 per person)

Roasted Herbed New Zealand Free Range Baby Lamb Chops, crusted with Pancetta and Thyme and served with Cranberry- Green Peppercorn Demi Glace (half rack per person—4 to 6 chops) (16.75 per person)

Roasted Leg of Lamb, studded with Garlic, Rosemary and Mint (9.50 per person)

**Main Course Choices/Stations:****Seafood:**

Wild Salmon Roasted Dijon Style, (15.00 per person)

Wild Salmon Poached with Cucumber Yoghurt Sauce (15.00 per person)

Wild Salmon Roasted and Lacquered with Pomegranate glaze (15.00 per person)

Grilled Mahi Mahi with a Rustic Provencal Sauce (8.50 per person)

Maryland Crab Cakes with Rouille or Chipotle Aioli (11.50 per person)

Pistachio and Black Pepper Crusted Halibut with Basil-Lemon Butter (11.50 per person)

Jumbo Shrimp Scampi (10.50 per person)

Cioppino (8.50 per person)

**Main Course Choices/Stations:****Pastas (sold by the half pan—serves 8 to 10 people):**

|  |         |
|--|---------|
| Penne with Grilled Chicken, Wild Mushrooms and Tomato Cream Sauce                                      | \$42.00 |
| Penne with "Sunday Sauce"—Meatball, Sausage and Pork in a Savory Red Sauce                             | \$42.00 |
| Penne with Grilled Asparagus, Leeks, Grilled Chicken and Lemon-Feta Sauce                              | \$42.00 |
| Penne with Bolognese Meat Sauce  | \$42.00 |
| Penne with Pesto Cream and Grilled Shrimp (or Grilled Chicken)   | \$42.00 |
| Penne with Pesto Cream, Grilled Chicken, Diced Tomatoes and Fresh Mozzarella Cheese                    | \$51.50 |
| Penne with Greek Shrimp: Tomato Ragu, Grilled Shrimp, Olives, Arugula, Diced Tomatoes, and Feta Cheese | \$42.00 |
| Bowties with Wild Mushrooms, Parmesan Cream Sauce  | \$42.00 |
| Bowties with Marinara, Chopped Tomatoes, Basil and Pine Nuts   | \$42.00 |
| Bowties with Roasted Garlic Alfredo Sauce, Wild Mushrooms, and Grilled Chicken                         | \$42.00 |
| Pasta Your Way   | Quoted  |
| Lasagna Bolognese (Meat Sauce, Bechemel, Parmesan Cheese)  | \$51.50 |
| Veggie Lasagna (Eggplant, Spinach, Zucchini, Herbed Ricotta, Ragu)                                     | \$51.50 |

**Main Course Choices/Stations:**

**Vegetarian:**

Oven Roasted Sweet Peppers stuffed with Rice, Parmesan Cheese and Herbs (7.50 ea)

Spanokopitas (7.50 per person)

Vegetable Paella (6.50 per person)

Ratatouille (4.50 per person)

Eggplant Parmesan Napoleons (7.50 each)

**Station Accompaniments:**

**Soups:** 9.95 quart (min. 4 quarts)

Chicken Tortilla

Baked Potato, Bacon and Cheese

Tuscan White Bean with Prosciutto

Cannellini Bean, Spinach and Parmesan

Split Pea with Smoked Ham

Corn Chowder with Potatoes and Basil

Creamy Roasted Tomato with Herbed Croutons and Basil

Mushroom Cream

Fairytale Squash Bisque

Shrimp Bisque (add 1.50 for pint; 3.00 for quart)

Country style Potato Leek

Italian Wedding Soup

Minestrone

Red Lentil Veggie

Lentil with Smoked Ham

New England clam chowder

Manhattan clam chowder

**Station Accompaniments:**

**Salads: (minimum 10 people)**

Lucca Salad with Organic Greens, Market Tomatoes, Roasted Peppers, Pine Nuts  
and Toasted Goat Cheese (3.50 per person)

Caesar Salad with Tomatoes, Parmesan Cheese, and Herbed Croutons (3.00 per person)

Organic Roasted Baby Beets, Arugula, Butter Lettuce, Granny Smith Apples, Toasted Walnuts  
Bucheron Goat Cheese and Lemon-Poppyseed dressing (6.00 per person)

Market Baby Spinach, with Bacon, Gorgonzola Cheese, Caramelized Onions, Granny Smith Apples  
And Buttermilk-Poppyseed dressing (4.50 per person)

Crisp wedges of Romaine, Tomato, Cucumber, with crumbled Applewood-smoked Bacon  
and Gorgonzola Blue Cheese Dressing (4.50 per person)

Organic Baby Market Lettuces, Raspberry Marinated Red Onions, Tomatoes, Cucumbers, Artichoke Hearts, Kalamata Olives, Tzatziki and Feta (3.50 per person)

Winter Caprese Salad (Slow Oven-Roasted Roma Tomatoes with Fresh Mozzarella) with Pesto, Artichoke Hearts and Olives (5.50 per person)

Orzo with Grape Tomatoes, Garbanzos, Feta, Artichoke Hearts, Herbs and Lemon Vinaigrette (3.00 per person)

Pasta Salad with Roasted Corn, Peppers, Onions, Eggplant, Chilis, Garlic, Cumin, Cilantro and Olive Oil (3.50 per person)

Garbanzo Beans with Carrots, Celery, Onions, Tomatoes, and Herb Vinaigrette (3.00 per person)

Roasted New Potato Salad with Dill and Mustard Remoulade (3.50 per person)

**Station Accompaniments:**

**Sides: (Minimum 10 people)**

Grilled Seasonal Vegetables (4.50 per person)

Thinly sliced Jumbo Portobello Mushrooms layered with Parmesan Cheese then flash broiled and drizzled with Gorgonzola Sauce. Finished with Crispy Leeks and Agrodolce Glaze (9.00 each)

Grilled Asparagus (4.50 per person)

Green Beans with Oregano, Lemon Zest, Shallots and Hazelnuts (4.00 per person)

Roasted "Fire in the Sky" Yams with Candied Walnuts or Fork- Mashed Sweet Garnet Yams (5.00 per person)

Pureed Potatoes and Parsnips with Parmesan Cheese (3.50 per person)

Au Gratin Potatoes (3.50 per person)

Farmer's Market Green Beans with Hazelnuts and Fresh Oregano (3.50 per person)

Spinach sautéed with Olive Oil, Garlic and a touch of Red Peppers (3.00 per person)

Broccoli sautéed with Grape Tomatoes, Olive Oil, Garlic and a touch of Red Peppers (3.50 per person)

Roasted Fingerling Potatoes and Baby Carrots (4.00 per person)

Roasted New Potatoes and Sweet Potatoes (3.00 per person)

Bread Basket with Assorted Rolls, Ciabatta Bread, Flat Bread (.75 per person)

**Dessert choices:**

Dessert Platter of European Mini Pastries (3 per person, 2.50ea; 7.50 per person)  
includes Mini Cannolis, Cream Puffs, Eclairs, Rum Babas, Tarts of all Kinds, Brownie Bites,  
Linzer Tortes, Bavarians, and other Chef's Seasonal Specialties

Mini European Dessert Display with Brownie Bites, Truffles and Chocolate-  
Dipped Tuxedo Strawberries (2.50 ea)

Mini Dessert Display with Mixed Cookies, "to live for" Brownie Bites, and European  
Pastries (1.60 ea)

Gourmet Seasonal Fruit Display (3.25 per person)

**We also make a wide selection of full cakes, pies and Euro Desserts to order, such as:**

House Made Giant Cookies (1.50 ea)

"To Live for" Brownies (2.75 ea)

Lucca Bread Pudding with Amaretto, White Chocolate, and Caramel (36.00)

Cheesecake (48.00)

Chocolate French Mousse Torte (32.00)

Lemon Coconut Torte (27.00)

Pecan and Grand Marnier Pie (32.00)

Pastry Chef's Specialties (as quoted)

Mini Wedding Cakes (Market Price depends on number of people)