



Lucca's Home and Office Catering Ready-to-Go

Corporate Catering

Ordering: At Lucca we not only cook with the seasons, we also feature a large selection of imported, handmade and one of a kind items. Because of this, sometimes we may not have your first choice available; we will, however, make every effort to accommodate your culinary needs. We do require a **24 hour notice** on all corporate orders, unless specified differently on the menu. To place your order, please call 949.725.1773 and ask to speak with the Catering Manager. If you are ordering for the next day, please place your order before 4pm the day before.

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 cold items on heavy weight black plastic catering platters with clear domed lids.

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 home or office when you need it. Delivery fees are based upon distance from our restaurant 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 beverages 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.**

Please place your catering orders between the hours of 10am and 4pm.

Lucca Cafe
6507 Quail Hill Parkway, Irvine, CA 92603

949.725.1773
www.LuccaCafe.Com

Sandwich and Wrap Platter Choices

All of our sandwiches are prepared on fresh, no preservative ciabatta bread or deli wheat bread; our wraps are prepared on either sun-dried tomato flavored or spinach flavored flour tortillas. All of our sandwiches and wraps are prepared with organic mesclun lettuce mix and market tomatoes.

Choices:

Certified Angus Beef Tri-Tip with Gorgonzola Cheese, Mushrooms, Aioli
Certified Angus Beef Tri Tip with Havarti Cheese and Mustard-Aioli
Certified Angus Beef, Cheddar, Caramelized onions and Horseradish-Creme Fraiche
Diestel Free Range Turkey Caesar
Grilled Mediterranean Veggie with Hummus
All Natural Chicken Caprese with Pesto
Diestel Free Range Turkey Club with Applewood-Smoked Bacon and Sun-Dried Tomato Aioli
All Natural Chicken Chipotle with Avocado
Wild Albacore Tuna Salad, Provolone Cheese, Avocado and Aioli
Applewood Bacon, Lettuce and Tomato, Caramelized Onions, Goat Cheese and Aioli
Lucca Classic with Prosciutto, Genoa Salami, Coppa, Provolone and Sun-dried tomato aioli
Fresh Mozzarella, Market Tomatoes, Basil Leaves, Balsamic Vinaigrette and Pesto
\$7.95 ea

Lunch Entrees (minimum 6)

Chipotle Glazed Grilled All Natural Chicken Breasts \$6.50 ea
Healthy Grilled All Natural Chicken with Rosemary \$6.50 ea
All Natural Chicken Breast Milanese with Lemon Aioli \$7.00 ea
Grilled Wild Mahi Mahi Filet with Provencal Sauce \$13.50 ea
Sliced Certified Angus Beef Tri Tip, Caramelized Onions, Horseradish-Creme Fraiche \$12.50 ea
Honey Grilled Loch Duart Wild Salmon with Pesto Cream \$15.50 ea

Sides (minimum 6 people)

Orzo Pasta Salad with Grape Tomatoes, Garbanzo Beans, Parmesan Cheese, Artichoke Hearts, Kalamata Olives, Scallions, Herbs and Lemon Aioli (3.25 per person)
Roasted New Potato Salad with Herbs and Mustard Aioli (3.25 per person)
Broccoli sautéed with Grape Tomatoes, Olive Oil, Garlic and a touch of Red Peppers (3.75 per person)
Grilled Asparagus (4.75 per person)
Green Beans with Oregano, Lemon Zest, and Shallots (4.00 per person)
Pureed Potatoes and Parsnips with Parmesan Cheese (3.50 per person)
Grilled Seasonal Vegetables (4.75 per person)

Our Signature Salads

Small serves 4 to 6 as a side; large serves 8-10 people as a side; extra large serves 15-20; for entree sized portions of our salads, small serves 2 to 3; large serves 4 to 5

Add topping of Grilled All Natural Chicken Breast, Shrimp, or Certified Angus Beef Tri Tip \$5.95 ea

Lucca Salad

Mescalun Salad Mix with Tomatoes, Kalamata Olives, Roasted Peppers, Toasted Pine Nuts, and Our Own Balsamic Vinaigrette

Small \$21.95 Large \$34.95

Caesar Salad

Chopped Romaine Lettuce with Tomatoes, Avocado, Parmesan Cheese, Herbed Croutons, and Our Own Caesar Dressing

Small \$19.95 Large \$32.95

Spinach Salad

Market Baby Spinach, with Bacon, Gorgonzola Cheese, Caramelized Onions, Granny Smith Apples and Our Own Gorgonzola Blue Cheese

Small \$27.95 Large \$48.95

Greek Salad

Mescalun Mix with Artichoke Hearts, Tomatoes, Kalamata Olives, Diced Cucumbers, Raspberry-Marinated Red Onions, Feta Cheese and Our Own Tzatziki (Cucumber Yoghurt) Dressing

Small \$21.95 Large \$34.95

Antipasto Salad

Organic Baby Lettuces, Grape Tomatoes, Fresh Mozzarella Cheese, Roasted Sweet Peppers, Kalamata Olives, Artichoke Hearts and Genoa Salami, tossed with Lucca Balsamic Vinaigrette

Small \$25.95 Large \$39.95

Fruit Salad

Seasonal Fruit, sliced and chunked

Small \$24.95 Large \$40.95

Lunch Platter Displays

(includes the cost of the heavyweight black plastic display platter and domed lid)

Artisanal Cheese Display with Spreads (Hummus and Tapenade) Crackers, Crostinis, and Seasonal Fruit (Small \$42 Large \$72 Extra Large \$136)

Traditional Charcuterie Platter with Imported and Artisanal Cured Meats from Lucca's Deli with Olives and Pickles (Small \$39.50 Large \$67.50 Extra Large \$127)

Gourmet Charcuterie Platter with Hand-Made and Organic American Cured Meats with Olives and Pickles (Small \$47 Large \$81 Extra Large \$154)

Antipasto Display with Roasted Eggplant, Roasted Peppers, Spreads, Grilled Artichokes, Grilled Asparagus, Oven-Roasted Tomatoes, Olives and Crostinis and Crackers (Small \$34.50 Large \$58.50 Extra Large \$118)

Our Pastas

Half Pans, serves 9-12 people

Penne with Grilled Chicken, Wild Mushrooms and Tomato Cream Sauce \$49.00

Penne with "Sunday Sauce": Traditional Meatballs, Sausage and Pork in a Savory Red Sauce \$49.00

Penne with Grilled Asparagus, Leeks, Grilled Chicken and Lemon-Feta Sauce \$ 49.00

Penne with Bolognese Meat Sauce \$49.00

Penne with Pesto Cream and Grilled Chicken (Grilled Shrimp add \$5.00) \$52.50

Penne with Pesto Cream, Grilled Chicken, Diced Tomatoes and Fresh Mozzarella Cheese (Grilled Shrimp add \$5.00) \$52.50

Penne, Tomato Ragu, Grilled Shrimp, Olives, Arugula, Diced Tomatoes, and Feta Cheese \$52.50

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 \$49.00

Pasta Your Way Market Price

Lasagna Bolognese (Meat Sauce, Bechemel, Parmesan Cheese) \$58.50

Veggie Lasagna (Eggplant, Spinach, Zucchini, Ricotta, Marinara) \$58.50

Eggplant Parmesan \$45.00

Extras

Garlic Bread \$1.00 per person Assorted Dinner Rolls \$.75 per person

Desserts

House Made Giant Cookies \$1.95ea Decadent Brownies \$2.75 ea
Mini Euro Pastries \$2.50 ea Lemon Squares \$2.50 ea

Beverages

Fresh Orange Juice \$4.25 ea Lemonade \$2.95ea Iced Tea \$2.25 ea
Soft Drinks \$2.50 Bottled Water \$1.95 ea