



**Luciano's
Restaurant & Banquet Facilities
800 Washington St.
Route 1 ~ Wrentham, MA 02093
508-384-3050 ~ Fax 508-384-7784**

Web site: www.DiningQuest.com/Lucianos

Dear Sir or Madame,

Thank you for considering Luciano's Restaurant in helping you to make that day a very special one. Luciano and his staff bring a tradition of excellence in food, service and attention to detail.

We invite you to plan your upcoming social affair (shower, rehearsal dinner, wedding or business function) with us. Our restaurant and function rooms are beautifully decorated and our professional staff is looking forward to serving you.

Riviera Room-

Our elegantly decorated function room accommodates groups of 40-80 guests and is equipped with a private, full service bar.

Riviera Terrace-

This intimate room has a lovely garden view, and outside patio and seats 28-40 guests.

The Gallery-

Your party of 21-30 people will enjoy the inviting atmosphere of this lovely room.

The Charles Room-

This room is perfect for 18-20 guests.

Luciano's is located on Route One, approximately three miles south of Foxboro Stadium. It is easily accessible to all major highways, Route 495 being only one eighth of a mile away. We will gladly accept bookings 6 days a week.

Should we be honored with the opportunity to handle your party, we promise to carry out our tradition of excellence through every detail of this special occasion. Please feel free to call for an appointment to see our facility. We are delighted to answer any questions that you may have.

**Thank you,
Luciano's**

Important Banquet Information

Deposit and Payment:

A **non-refundable** deposit of \$200.00 is required at the time of booking. This deposit is deducted from your final bill. Full payment is due at the completion of your event. We accept all credit cards and personal checks.

Guarantee Due Date:

A final guarantee count shall be furnished **14 days** prior to the event and **CANNOT BE REDUCED** after this time. This count represents the minimum number of dinners for which you will be billed, and must be no less than the minimum number of guests for that room.

Banquet Space:

Luciano's reserves the right to assign another room should your final attendance fall below the minimum number of guests required for the room booked. If the function room minimum is not met you are still required to pay for the minimum number of meals. Rooms are rented with a 4-hour limit. A maximum of one additional hour may be purchased for \$200.00. Additional hour must be booked ahead of time with the banquet manager.

Menu Selection:

Menu selection shall be arranged with Luciano's 14 days in advance of the function. If using one of our banquet menus, two entree selections may be offered. Vegetarian or special diet meals are always available. A final guarantee count for each entree selection is required.

Food and Beverage:

Due to insurance and health code regulations, all food and beverage must be provided by Luciano's and is not allowed to be removed from the premises. Food left over on a buffet may not be wrapped. In accordance with Massachusetts State Law, alcoholic beverages may not be brought in or removed from the premises. Luciano's reserves the right to refuse alcohol service to anyone at anytime. We reserve the right to discontinue bar service at any event if minors are found with alcohol in their possession. Proper identification is required.

Entertainment:

Luciano's must be notified of and approve any entertainment to perform in our banquet space prior to the date of the scheduled event.

Decorations:

You may provide your own decorations or floral arrangements. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, doors, fixtures or ceilings. Table confetti is not allowed.

Gratuity and Tax:

Please add 17% gratuity and 3% taxable administrative fee as well as 7% Massachusetts meal tax.

Saturday Evening Bookings:

Luciano's does not book any banquets or parties over 40pp on Saturday evening. What we do offer is private dining with our open dinner menu as well as open bar service. Times for private dining on Saturday evening would be 4:30-7:30 or 8:00-11:00. A **non-refundable** deposit of \$200.00 is required at the time of booking.

Beverage Service:

Open bar is charged on a per drink basis. You could also offer open bar on a monetary limit or time limit. If you'd like you may also offer a cash bar in which your guests will be charged per drink.

Luciano's Premium Package Menu

This menu is available any time with the exception of Saturday evenings for parties up to 50pp.

For parties over 50pp there will be appetizer & salad course restrictions.

No pre-selection is required. Your guests will order directly from this menu on the day of your event.

Appetizer Course:

Jumbo Shrimp Cocktail or Stuffed Mushroom Caps

Salad Course:

Caesar Salad or Mountain Green Salad

Entrees:

Steak Luciano

New York Sirloin steak grilled to perfection and topped with sautéed mushrooms and served with a baked potato.

Swordfish Florentine

Grilled center-cut swordfish steak, served on a bed of fresh spinach with artichoke hearts and white wine sauce, over mashed potatoes.

Shrimp Scampi

Jumbo Shrimp sautéed in garlic butter and a splash of white wine served over linguine pasta.

Chicken Marsala

Medallions of chicken sautéed with fresh mushrooms and Marsala wine, served over linguine pasta.

Veal Parmigiana

Breaded veal cutlet topped with mozzarella cheese and marinara sauce served with penne pasta and finished with parmigiano-reggiano.

Rigatoni Zingara

Rigatoni pasta sautéed in a creamy marinara sauce with sliced Italian sausage, black olives, and fresh mushrooms, finished with parmigiano-reggiano.

Dessert:

Strawberry Cheesecake or Tiramisu

\$44.95per person

Prices do not include 17% gratuity, 3% taxable administration fee, state and local meal tax. Prices are subject to change without notice

Weekend & Evening Banquet Menu

**Available Anytime for parties over 20pp with the exception of Saturday evening.
Choice of One or Two Entree Selections. Vegetarian or dietary restricted meals are always available.**

Final count for each Meal Selection is required 2 weeks before event.

Stuffed Chicken Breast	\$26.95
<i>Boneless breast of chicken stuffed with bread and sausage stuffing.</i>	
Chicken Francese	\$26.95
<i>Sautéed with lemon, butter & capers</i>	
Chicken Florentine	\$26.95
<i>Topped with Proscuitto & mozzarella and served on a bed of spinach, Lightly sautéed with Marsala wine</i>	
Chicken Marsala	\$26.95
<i>Sautéed with fresh mushrooms and Marsala wine.</i>	
Chicken Parmigian	\$26.95
<i>Chicken cutlet topped with mozzarella & sauce and served with pasta.</i>	
Roast Prime Rib of Beef	\$36.95
<i>Served au jus</i>	
Filet Mignon	\$38.95
<i>Served with béarnaise sauce</i>	
Roast Rack of Lamb	\$36.95
<i>Tender lamb served with mint jelly</i>	
Surf and Turf	\$41.95
<i>Two baked stuffed jumbo shrimp and a petite filet mignon</i>	
Swordfish Florentine	\$36.95
<i>Grilled center-cut swordfish steak, served over sautéed spinach with artichoke hearts and white wine sauce over mashed potatoes.</i>	
Baked Stuffed Jumbo Shrimp	\$28.95
<i>Three fresh gulf shrimp stuffed with crabmeat, scallops & breadcrumbs</i>	
Broiled Boston Scrod	\$26.95
<i>Fresh scrod served in lemon butter and breadcrumbs.</i>	
Veal Parmigian	\$28.95
<i>Veal cutlet topped with mozzarella & sauce served with pasta.</i>	

All entrees are served with:

Luciano's Focaccia Bread & Freshly Baked Bread.

Choice of one (same for everyone):

Fruit Cocktail Cup or Pasta Fagoli Soup.

Every one receives:

Garden Salad with Luciano's House made Italian Dressing.

Choice of One (same for everyone):

Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, Carrot Cake or Tiramisu.

Coffee & Tea will be served with dessert course.

Prices do not include 17 % gratuity, 3% taxable administrative fee, state and local meal tax.

Prices are subject to change without notice.

Weekend & Evening Buffet Menu

(Minimum 40 people)

Select Four from the following:

Chicken

Francese- Lemon, butter & capers.

Marsala- Wine sauce with fresh mushrooms.

Florentine- Topped with Proscuitto & mozzarella served over spinach.

Parmigiana- Lightly breaded baked in marinara sauce topped with mozzarella.

Beef

Sliced Prime Rib- With mushroom gravy.

Beef Tips- In Marsala with sauce with fresh mushrooms.

Seafood

Seafood Casserole- Shrimp, scallops & crab meat served in Newburg sauce.

Baked Stuffed Sole- Stuffed with seafood stuffing served in Newburg sauce.

Pasta

Rigatoni Zingara- Pasta with Italian sausage, mushrooms & black olives in a creamy marinara sauce finished with parmigiano-reggiano.

Gnocchi Bolognese- Potato pasta in Luciano's homemade meat sauce.

Tortellini Alfredo- Meat filled pasta in creamy cheese sauce.

Select two from the following:

Potato

Oven Roasted, Garlic Mashed, Baked, or Rice Pilaf

Vegetable

Green Beans Almandine, Honey Glazed Carrots, Or Seasonal Medley

\$32.95 per person

All entrees are served with:

Luciano's Focaccia bread & Freshly Baked Bread

Individual Garden Salad

Dessert choice (same for everyone):

Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, Carrot Cake or Tiramisu.

Coffee & Tea will be served with dessert course.

Prices do not include 17% gratuity, 3% taxable administrative fee, state and local meal tax.

Prices are subject to change without notice.

Brunch Buffet

*A Perfect Menu for Showers and Ladies' Luncheons
(40 person minimum)*

Individual Garden Salad

Homemade Cinnamon Rolls

Fresh Seasonal Fruit Platter

Scrambled Eggs

Sausage

Home Fries

Baked Virginia ham with Pineapple Sauce

Chicken Francese

Seafood Casserole

Penne Marinara

Chocolate Mousse Parfait

Coffee & Tea

*

\$26.95 per person

Additions:

Champagne Punch

\$95.00

Mimosa Bowl

\$95.00

Non-Alcoholic Punch Bowl

\$75.00

Champagne Toast

\$3.75 per person

*Prices do not include 17% gratuity, 3% taxable administrative fee, state and local meal tax.
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Weekday Banquet Menu

Available Tuesday thru Saturday for parties over 20 people at lunch time.
Choice of One or Two Entree Selections. Vegetarian or dietary restricted meals are always available.

Final counts for each selection is required.

Chicken Francese	\$ 18.95
<i>Boneless breast of chicken sautéed with lemon, butter & capers.</i>	
Chicken Florentine	\$ 19.95
<i>Topped with prosciutto & mozzarella and served on a fresh bed of spinach, lightly sautéed with Marsala wine.</i>	
Chicken Marsala	\$ 19.95
<i>Simmered with fresh mushrooms & Marsala wine sauce.</i>	
Chicken Parmigian	\$18.95
<i>Chicken cutlet topped with mozzarella & sauce and served with pasta.</i>	
New York Sirloin	\$ 29.95
<i>Grilled 14-ounce New York Strip Steak.</i>	
Petite Filet Mignon	\$ 29.95
<i>Grilled tenderloin of beef, served with béarnaise sauce*.</i>	
Surf & Turf	\$ 31.95
<i>Two baked stuffed jumbo shrimp & a petite filet mignon.</i>	
Baked Stuffed Jumbo Shrimp	\$ 21.95
<i>Three fresh gulf shrimp stuffed with scallops, crabmeat & breadcrumbs.</i>	
Broiled Boston Scrod	\$19.95
<i>Fresh scrod served in lemon butter and breadcrumbs.</i>	
Veal Parmigian	\$ 22.95
<i>Veal cutlet topped with mozzarella & sauce and served with pasta.</i>	
Veal Piccata	\$ 19.95
<i>Veal medallions sautéed with butter, lemon & capers.</i>	
Lasagna Bolognese	\$ 18.95
<i>Homemade noodles layered with Italian herbed ricotta & mozzarella cheese and topped with meat sauce.</i>	

All entrees are served with:

Luciano's Focaccia Bread & Freshly Baked Bread.

Choice of one (same for everyone):

Fruit Cocktail Cup, Pasta Fagoli Soup or Garden Salad.

Choice of one (same for everyone):

Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, Carrot Cake or Tiramisu.

Coffee & Tea will be served with dessert course.

*Prices do not include 17% gratuity, 3% taxable administration fee, state and local meal tax.
Prices are subject to change without notice.*

Weekday Buffet Menu

***(Available Tuesday thru Saturday
during lunch time only)
40 Person Minimum***

Select Three from the Following:

Chicken

Francese (lemon, butter & capers) Marsala (wine sauce with fresh mushrooms), Cacciatore (peppers, mushrooms, onions & black olives), or Parmigian

Beef

***Sliced Prime Rib in a mushroom gravy sauce
Beef Tips, with peppers, mushrooms and onions***

Seafood

***Seafood Casserole (shrimp, scallops & crab meat in New burg sauce)
Baked Stuffed Sole (stuffed with seafood stuffing served in New burg sauce)***

Also choose two from the Following:

Pasta

***Rigatoni, Ravioli, or Penne
(Served in a Marinara or Bolognese Sauce)***

Starch

Oven Roasted Potato, Garlic Mashed or Rice Pilaf

Vegetable

***Seasonal Medley, Honey Glazed Carrots, or
Green Beans Almandine***

\$18.95 per person

All entrees are served with:

***Luciano's Focaccia bread & Freshly Baked Bread
Individual Garden Salad***

Dessert Choice (same for everyone):

Chocolate & Vanilla Mousse Parfait, Strawberry Shortcake, Carrot Cake or Tiramisu.

Coffee & Tea will be served with dessert course.

Prices do not include 17% gratuity, 3% taxable administrative fee, state and local meal tax. Prices are subject to change without notice.

Weekday Buffet Menu

***(Available Tuesday thru Saturday
during lunch time only)***

Accompaniments

If using the weekend & evening or the weekday banquet menu please choose your starch & vegetable to accompany your entrée selection from the following. Starch and vegetable will be the same for all meals.

Starch Selection:

Baked Potato, Oven Roasted Potato or Garlic Mashed Potato.

Vegetable Selection:

Green Beans Almandine, Honey Glazed Carrots or Sautéed mixed Vegetables.

Extras:

Pasta Course Served Family Style:

*Pasta Choices: Ravioli, Penne, Fettuccini or Gnocchi.
Sauce Choices: Marinara, Bolognese or Alfredo sauce.*

\$5.00pp

Champagne:

Champagne Punch

\$95.00

Mimosa Bowl

\$95.00

Non-Alcoholic Punch Bowl

\$75.00

Champagne Toast

\$3.75 per person

For The Kids:

(Under 12 years old)

*Chicken fingers & French Fries or
Spaghetti & meatballs.*

\$12.95

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Hot Hors D'oeuvres

50 pieces per order.

<i>Beef Wellington</i>	\$100.00
<i>Baked Stuffed Mushroom Caps</i>	\$90.00
<i>Broiled Scallops Wrapped in Bacon</i>	\$100.00
<i>Mini Crab Cakes</i>	\$100.00
<i>Italian Meatballs</i>	\$85.00
<i>Clams Casino</i>	\$90.00
<i>Chicken Teriyaki Skewers</i>	\$90.00
<i>Cashew Chicken Spring Rolls</i>	\$90.00
<i>Spanikopita (Spinach & feta in phyllo pastry)</i>	\$85.00
<i>Assorted Quiche</i>	\$85.00

Cold Hors D'oeuvres

<i>Prosciutto & Melon</i>	\$95.00
<i>Chilled Jumbo Shrimp Bowl</i>	\$195.00
<i>Luciano's Assorted Cheese Tray</i>	\$100.00
<i>Assorted Vegetable Tray</i>	\$85.00
<i>Norwegian Smoked Salmon</i>	\$150.00
<i>Italian Antipasto</i>	\$100.00
<i>Fresh Fruit Platter</i>	\$85.00

***Prices do not include 17% gratuity, 3% administration fee, state and local meal tax.
Prices are subject to change without notice.***

Luciano's Wine List

Bin #	Sparkling Wines	1/2	Full
17	NV Domaine St Michelle, Brut, Washington		\$32
18	NV Domaine Chandon, Blanc de Noir, California		\$40
19	Gloria Ferrar, Brut, California		\$42
20	White Star, Moet & Chandon, France		\$95
21	Veuve Clicquot, Brut "Yellow Label", France	\$50	\$100
22	Dom Perignon, France		\$215

American White Wines

30	White Zinfandel, Beringer, California		\$30
32	Chardonnay, Canyon Road, California		\$31
33	Sauvignon Blanc, Bogle Vineyards, California		\$31
34	Pinot Grigio, Terra D'Oro, Amador County		\$35
35	Sauvignon Blanc, Geyser Peak, Alexander Valley		\$33
36	Johannisberg Riesling, Kendall Jackson, California		\$35
37	Chardonnay, Hess "Select", Monterrey		\$33
38	Pinot Gris, Montinore Vineyards, Oregon		\$33
39	Chardonnay, "Chalk Hill" Rodney Strong, Sonoma		\$40
40	Chardonnay, Kendall Jackson "Vintner's Reserve", California		\$45
41	Sauvignon Blanc, Frog's Leap, Napa Valley		\$42
42	Chardonnay, Buehler "Russian River", Sonoma		\$40
43	Sauvignon Blanc, St. Supery, Napa Valley		\$42
44	Chardonnay, Sonoma Cutrer "Russian River Ranches", Sonoma		\$45
45	Chardonnay, Simi, Sonoma		\$50
46	Chardonnay, Newton "Red Label", Napa Valley		\$55
47	Chardonnay, Clos du Bois "Calcaire", Sonoma		\$58
48	Chardonnay, Stag's Leap "Karia", Napa Valley		\$70
49	Chardonnay, Far Niente, Napa Valley		\$95

Imported White Wines

50	Fontana Candida, Frascati, Italy		\$30
51	Chardonnay, Casa Lapostolle, Chile		\$34
52	Sauvignon Blanc, Oyster Bay, New Zealand		\$35
53	Chardonnay, Penfolds "Thomas Hyland", Australia		\$35
54	Soave Classico, Pieropan, Italy		\$38
55	Vernaccia di San Gimignano, Teruzzi E Puthod, Italy		\$33
56	Gavi di Gavi, Ascheri, Italy		\$36
57	Pinot Grigio, Lagader, Italy		\$36
59	Chardonnay, Glen Carlou, South Africa		\$48
60	Pinot Grigio, Livio Felluga, Italy		\$58
61	Pinot Grigio, Bortoluzzi, Italy		\$48
62	Verdicchio Classico, Bucci, Italy		\$45
63	Chardonnay, Rosemount "Show Reserve", Australia		\$48
64	Pinot Grigio, Jermann, Italy		\$70
65	Pinot Grigio, Santa Margarita, Italy		\$60

Wine orders must be placed two weeks prior to event.

<i>Bin #</i>	American Red Wines	<i>1/2</i>	<i>Full</i>
110	<i>Pinot Noir, Byron, Santa Barbara</i>		\$60
111	<i>Cabernet Sauvignon, Jordan Vineyards, Sonoma</i>		\$120
113	<i>Merlot, Round Hill, California</i>		\$30
114	<i>Zinfandel, Seghesio Vineyards, Sonoma</i>		\$40
115	<i>Cabernet Sauvignon, Clos du Bois, California</i>		\$40
116	<i>Cabernet Sauvignon, Hawkcrest, California</i>		\$36
117	<i>Petite Syrah, Bogle, California</i>		\$35
118	<i>Pinot Noir, Montinore, Oregon</i>		\$40
119	<i>Zinfandel, Ravenswood, Sonoma</i>		\$50
120	<i>Cabernet Sauvignon, Trinchero, Lake County</i>		\$35
121	<i>Merlot, Chateau St Michelle, Washington</i>		\$40
122	<i>Cabernet Sauvignon, Geyser Peak, Alexander Valley</i>		\$50
123	<i>Merlot, Wildhorse, Santa Barbara</i>		\$50
124	<i>Cabernet Sauvignon, St. Supery, Napa Valley</i>		\$55
125	<i>Zinfandel, Rombauer, Napa Valley</i>		\$55
126	<i>Pinot Noir, Saintsbury, Carnero</i>		\$60
127	<i>Merlot, Steltzner, Stag's Leap District</i>		\$60
128	<i>Cabernet Sauvignon, Simi, Alexander Valley</i>		\$60
129	<i>Cabernet Sauvignon, Joseph Phelps, Napa Valley</i>		\$75
130	<i>Merlot, Shafer, Napa Valley</i>		\$80
131	<i>Cabernet Sauvignon, Stag's Leap Wine Cellars, Napa Valley</i>		\$80
132	<i>Cabernet Sauvignon, Hess Collection, Napa Valley</i>		\$85
133	<i>Cabernet Sauvignon, Nickel & Nickel, Carpenter Vineyard</i>		\$135
134	<i>Cabernet Sauvignon, Cliff Lede, Napa Valley</i>		\$95
135	<i>Zinfandel, Frog's Leap, Napa Valley</i>		\$60
171	<i>Cabernet Sauvignon, Silver Oak, Napa Valley</i>		\$130
172	<i>Cabernet Sauvignon, Caymus</i>		\$130
173	<i>Cabernet Sauvignon, Cakebread, Napa Valley</i>		\$130
174	<i>Pinot Noir, Frei Brothers, Alexander Valley</i>		\$60
175	<i>Cabernet, Frei Brothers, Alexander Valley</i>		\$50

Imported Red Wines

136	<i>Montepulciano D'Abruzzo Riserva, Farnese, Italy</i>		\$35
137	<i>Malbec Reserva, Terrazas, Argentina</i>		\$45
138	<i>Clancy's Red, Peter Lehman, Australia</i>		\$45
139	<i>Amano, Primitivo, Italy</i>		\$35
140	<i>Chianti Classico, San Felice, Italy</i>		\$40
141	<i>Shiraz, Rosemount, Australia</i>		\$40
142	<i>Chianti Classico, Toscolo, Italy</i>		\$50
143	<i>Chianti Classico, Gabbiano, Italy</i>		\$55
144	<i>Valpolicella "La Roverina", Speri, Italy</i>		\$40
145	<i>Dolcetto, Sandrone, Italy</i>		\$50
146	<i>Shiraz, Radford Dale, South Africa</i>		\$45
147	<i>Barbera d'Alba, Poderi Colla, Italy</i>		\$45
148	<i>Chianti Classico "Laborel", Melini, Italy</i>		\$50
149	<i>Rosso di Montalcino, Tenuta Caparzo, Italy</i>		\$50
150	<i>Cabernet Sauvignon, Penfolds "Bin 407", Australia</i>		\$60
151	<i>Cabernet/Shiraz, Penfolds "Bin 389", Australia</i>		\$60
152	<i>Barbaresco "Asij" Ceretto, Italy</i>		\$75
153	<i>Chianti Classico Riserva, Monsanto, Italy</i>		\$60
154	<i>Barolo "Vigna dei Palo", Ascheri, Italy</i>		\$65
155	<i>Campaccio, Terrabianca, Italy</i>		\$70
156	<i>Brunello di Montalcino "Campogiavanni", San Felice, Italy</i>		\$90
157	<i>G.A.M. Mitolo, Australia</i>		\$85
158	<i>Amarone, Speri, Italy</i>		\$125
160	<i>Tapada dos Coelheiros, Alentejo, Portugal</i>		\$70
161	<i>Chianti, Da Vinci, Italy</i>		\$50
162	<i>Chianti Classico, Ruffino "Tan Label" Italy</i>		\$60

Preferred Vendors

Special Services, Which May Be Helpful To You in Planning Your Special Event:

Guitar & Vocals:

Al Sebay 401-451-9423

Piano & Vocals:

Johnny T 401-397-8253

Al Abbott 401-270-9992

Balloons All Over 508-366-6307

Flowers:

The Flower Studio 508-695-3600

Nolan's Flowers 800-661-4525

Justice of the Peace:

Susan B. Green 508-429-7770

Chocolates, Favors & Gifts:

Shirley's Chocolates 508-695-8837

Limousine Service:

Christopherlimousine 508-530-3234

Ice Sculptors:

Brookline Ice Co. 617-232-0941

Wedding Cakes:

Dessert Works 781-769-1133

Konditor Meister 781-849-1970

Montillios 508-894-8855

Local Hotels:

Comfort Inn- Foxboro 508-543-1000

Residence Inn Marriott- Foxboro 508-698-2800

Holiday Inn Express 508-809-9840