

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.