



Function Menu

With an inviting ambiance, exceptional food and a world-class wine list, Ristorante Lucia is the perfect place to host any event, from this year's holiday party to next year's company anniversary. Our function coordinator will take care of all the details.

Holiday Celebrations

Our Private Dining rooms are a warm and gracious setting for your holiday parties. Our chefs are happy to prepare any menu that you desire to celebrate this special time of year.

Private Luncheons

Our dining rooms are available during the day. Organizing a lunch instead of an evening event can be a thoughtful way to accommodate your guests' busy schedules during the holiday season.

Cocktail Gatherings

Choose from a selection of wine, spirits and tempting hors d'oeuvres. Your guests can mingle as they wish, enjoying a memorable moment in a gracious setting.

Wine Tasting Parties

Exploring new wines together is a great way to break the ice and bring people together. Our Wine Manager will work with you to select wines that will match your budget, complete with tasting notes.

Custom Dinners

Do you have a special theme in mind for your event? Our talented chefs can work with you to prepare a custom menu. Or, you can select from preset menus, each featuring a choice of innovative entrées

MENU 1 Served individually

	Fresh baked Bread Fresh garden Salad Caesar Salad (add \$2)	
Entree: Family style (Choose one)		
Penne Marinara with Meat Balls Eggplant Parmigiana	Pollo Alla Parmigiana Baked Filet of Sole Veal cutlet Parmigiana (add \$2)	
Coffee and assorted Cookies Platter <i>\$18 per guest</i> <i>All prices subject to tax and tip</i>		

MENU 2 Served Buffett Style:

	Fresh Baked Bread Fresh Garden Salad	
Pasta: Family style (Choose one)		
Pasta Primavera Tortellini Marinara (add \$2)	Penne Marinara Fusilli Meat Sauce (add \$2)	
Entree: Family style (Choice of two)		
Pollo Alla Marsala	Sausages Cacciatora	

Chicken Parmigiana

Oven Roasted Pork loin

Dessert: (Choose one)

Assorted Cookies
Miniature Cannoli (add \$1.50)

Tiramisú (add \$4.74)

Miniature Pastries (add \$.75)
Spumoni (add \$4.75)

Coffee

\$20.50 per guest

All prices subject to tax and tip

MENU 3 Served Family Style or Buffet :

Fresh baked Bread
Antipasto Della Casa

Pasta: Family style (Choose one)

Pasta Primavera
Penne Marinara

Tortellini Arturo
Fusilli Meat Sauce (add \$2)

Entree: Family style (Choice of two)

Oven Roasted Pork loin
Grilled Chicken served with a medley of fresh vegetables
Pollo Alla Marsala

Sausages Cacciatore
Rolled Eggplant Parmigiana

Dessert: (Choose one)

Assorted Cookies
Miniature Cannoli (add \$1.50)

Tiramisú (add \$4.75)

Miniature Pastries (add \$.75)
Spumoni (add \$4.75)

Coffee

\$23.50 per guest

All prices subject to tax and tip

MENU 4

Fresh baked Bread
Fresh Garden Salad

Pasta: Family style (Choice of two)

Tortellini Marinara

Fusilli Meat Sauce (add \$2)

Pasta Primavera

Entree: Family style (Choice of two)

Melanzane Alla Parmigiana
Sausages Cacciatore
Pollo Alla Marsala

Oven Roasted Pork loin
Grilled Chicken served with a medley of fresh vegetables
Sogliola Margherita

Dessert: (Choose one)

Assorted Cookies
Miniature Cannoli (add \$1.50)

Tiramisú (add \$4.75)

Miniature Pastries (add \$.75)
Spumoni (add \$4.75)

Coffee

\$28 per person

All prices subject to tax and tip

MENU 5

Appetizers: Family style (Choice of two)

Cozze Alla San Silvestro

Antipasto Della Casa

Mozzarella in Carrozza (add \$2)

Pasta: Family style (Choice of two)

Tortellini Arturo

Tortellini Marinara

Fusilli Meat Sauce (add \$2)

Pasta al Forno

Pasta Primavera

Risotto con Porcini (add \$2)

Entree: Family style (Choice of two)

Pollo Alla Marsala

Sogliola Margherita

Vitello Cacciatore (add \$2)

Baked Filet of Sole

Melanzane Alla Parmigiana

Oven Roasted Pork loin (add \$1)

Dessert: (Choose one)

Assorted Cookies,

Miniature Cannoli (add \$1.50)

Tiramisú (add \$4.75)

Miniature Pastries (add \$.75)

Spumoni (add \$4.75)

Coffee

\$37.25 per person

All prices subject to tax and tip

MENU 6

Appetizers: Family style (Choice of two)

Caprese Salad

Cozze Alla San Silvestro

Antipasto Della Casa

Grigliata di Ortaggi

Prosciutto Con Melone

Pasta: Family style (Choice of two)

Pasta al Forno

Linguine Vongole (add \$2)

Risotto con Porcini (add \$2)

Pasta Primavera

Fusilli Meat Sauce (add \$1)

Entree: Family style (Choice of two)

Sogliola Margherita

Melanzane Alla Parmigiana

Sausages Cacciatore

Sogliola Margherita

Pollo Arrabiata

Oven Roasted Pork loin

Grilled Chicken

Vitello Marsala

Dessert: (Choose one)

Assorted Miniature Pastries

Spumoni

Coffee

Miniature Cannoli

Tiramisú

\$46 per person

All prices subject to tax and tip

Additional Appetizers

40 person minimum, priced per person

Mushrooms with crabmeat Stuffing (2)	\$2.95
Chicken Tenders (2 breaded)	\$3.95
Chicken Wings (2)	\$3.95
Miniature Meatballs (3)	\$3.75
Scallops wrapped in Bacon (2)	\$3.95
Asparagus wrapped in Prosciutto (2)	\$2.95
Jumbo Shrimp Cocktail (3)	Market
<i>Served with Cocktail Sauce, Fresh Lemon</i>	
Grilled Shrimps (3)	Market
<i>Wrapped with imported dried cured bacon</i>	
Grilled Sausage (1)	\$3.00
Arancini (3)	\$3.75
<i>Bite size rice balls filled with peas and mozzarella cheese</i>	
Bruschette (3)	\$2.50
<i>Rustic Italian bread, topped with our own olive spread , bean puree, heartchoke puree</i>	
Prosciutto Con Melone (3)	\$3
<i>Melon wrapped with prosciutto</i>	
Caprese (2)	\$3.25
Vongole Farcite: (2)	\$3.00
<i>Stuffed little Necks</i>	
Cold Cuts platter (serves 25-30)	\$75.00
<i>Variety of Italian cod cuts, Prosciutto, Salami, Capicola, and olive mix platter</i>	
Seasonal Fruit Tray (serves 25-30)	\$55.00
Assorted Cheese and Cracker Tray (serves 25-30)	\$44.95
Veggie Crudités Dip (serves 25-30)	\$43.95
Frittate (serves 25-30)	\$75.00
<i>Omelet with a variety of fillings</i>	
Pizzette	\$25.00
<i>Half sheet pizza Cut bite size with a choice of three toppings</i>	

Prices subject to change

\$300 Deposit non refundable is required when making reservation

• Min. 48 hour notice is required for all orders, unless otherwise specified.

Cancellations with less than 48 hours notice are subject to a 50% charge.

• We accept cash, company checks & major credit cards.

For private Dining the minimum is \$1000 spent or there will be a room fee to make up the difference

Consuming raw or undercooked foods may increase the risk of food borne illness

Please inform us of any allergies you may have