



LUCIANO'S



OF CHICAGO

2017 Banquet Menus

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Banquets

Thank you for your interest in hosting an event at Luciano's of Chicago. We offer a variety of meals, beverages and rooms for parties and gatherings from 20 to 200. Our professional staff of Event Planners will be happy to answer any questions you have and guide you through the planning process of your special event.

Luciano's of Chicago's beautiful Cagliari Room affords a stunning ambiance and features its own private bar and is available for groups of 30 or more. For smaller groups, we offer a choice of small private dining rooms seating groups up to 25 persons. Outdoor spaces are also available for groups up to 200 persons.

Our Banquet Menus include an array of selections from family style options, fully plated lunch and dinner menus to cocktail parties, executive dinners and unique packages that we would be pleased to customize to suit your needs. In addition, we have a complete wine cellar guaranteed to satisfy the choosiest of all palates.

Luciano's of Chicago can accommodate many types of event, including business events, bridal and baby showers, rehearsal dinners, holiday celebrations, weddings or just a gathering of family and friends.

Our Event Planners can also assist you with the associated amenities to enhance your event as well as arrangements for floral or other decorations, customized ice carvings, and even recommend entertainment ranging from string quartets to professional DJ's and bands.

Ask us about our special Banquet Menus or speak to our Event Planners for further information and to reserve your special event today.

We look forward to serving you!



General Banquet Information

Due to the high demand of our banquet facilities, a **non-refundable \$500.00 deposit** is required to hold a room/outdoor space and date. Any other such "hold" requests will not be guaranteed unless otherwise stated by our Event Staff. **If you cancel your event at least Fifteen (15) days prior to the scheduled event, we will refund all deposits save the \$500.00 non-refundable deposit. If cancellation occurs after the Fifteen (15) days prior to the event, Luciano's will retain 50% of the total anticipated food charges.**

When you meet with our Event Planners, you will need to provide them with an approximate guest count and your menu and beverage selections. At least Two (2) days in advance of your function, we will need the final guest count, any changes to your menu or beverage selections, how you wish to have your room or area set up, and any other special requests you may have. If your guest count changes by Ten (10) or more, we reserve the option to move your party to a smaller or larger room or area. A final count is required to better prepare for your function. **The final guest count provided to Luciano's is the number of guests that you will be charged for regardless of whether the number of guests that turn up is less.**

For all banquet events, there is a 4.5% set up fee on food and beverage, which covers additional staffing required for the function, equipment rentals, the set up and break down of the function site and personalized menus. For weddings where both the ceremony and the reception are held on property, the set up fee is increased to 7% based on food and beverage. **Please note it is expected that all banquet food is consumed on property. The restaurant will not be responsible to pack any leftover food items as take-out.**

Additional charges that may be incurred:

- Wedding Cake Cutting and Service charge of \$2.00 per person inclusive of service charges but excluding VAT.
- Booking charge of 10% of cost for any outside Vendors booked on behalf of the client based on the costing of the Vendor.
- Corkage charge of \$15.00 per 750 ml bottle or equivalent thereof inclusive of service charges but excluding VAT. All soft drinks, sparkling cider and alcoholic beverages must be purchased from the restaurant.

Bahamas Government Value Added Tax

The Government of The Bahamas has legislated a Value Added Tax of 7.5% to be levied on all goods and services provided save for exempt or zero rated items effective 1st January 2015. VAT will, therefore, be levied at this rate on all goods and services provided, including but not limited to, food and beverages costs; set up fees; corkage and cake cutting fees; and outside vendor booking fees. VAT is not assessed on 15% staff gratuity, which will be calculated on food and beverage costing only.

Room/Area Capacities

Tivoli Gardens Patio	80 - 120 persons
Cagliari Room (Upstairs) Including small side room	60 persons
Tuscany Room (Downstairs East)	16 persons
Genoa Room (Downstairs West)	25 persons

Restaurant Buy Out or Outdoor Patio Buy Out

There is a minimum spend requirement of \$25,000.00 on food and beverage (excluding gratuity and set up fee) **to book the entire property for a private event.**

There is a minimum spend requirement of \$15,000.00 on food and beverage (excluding gratuity and set up fee) **to book the entire outdoor patio areas of the restaurant (Terrace, Waterfront Pergolas and Tivoli Gardens Patio) for a private event.**

Time Limitations for Private Events

When the restaurant is booked for a luncheon event on Saturday or Sunday, the event must be concluded no later than 4:30 p.m. to allow sufficient time to prepare the restaurant for the dinner service. Luciano's requires a minimum head count of Thirty (30) persons to book a luncheon event on Saturday or Sunday as the restaurant is not open for lunch on these days.

OUR MENUS

The "Sicily" Family Style Luncheon

Three Course Lunch at \$34.00 per person plus 7.5% VAT, 15% gratuity and 4.5% set up fee

Appetizers

Choose Two (2) from selections below

- Bahamian Conch Chowder
- Cream of Potato Soup with Cheddar Cheese and Crispy Chorizo Gremolata
- Mixed Baby Greens with Cherry Tomatoes, Hearts of Palm, Cucumber, Shaved Red Onions and Citrus Vinaigrette
- Caesar Salad with Garlic Croutons
- Mushrooms stuffed with Salmon, Ricotta Cheese and Dill
- Parmesan and Pine Nut Crusted Chicken Skewers with Marinara Sauce
- Miniature Crab Cakes with Fine Herbs Tartar Sauce

Entrées

Choose Two (2) from selections below

- Fettuccine with Salmon, Green Peas and Alfredo Sauce
- Cheese Ravioli with Four Cheeses Sauce and Sun-Dried Tomatoes
- Pappardelle with Classic Bolognese Sauce and Parmesan Shavings
- Lemony Chicken Piccata with Capers, Parsley and Artichoke Hearts with Garlic Mashed Potatoes and Seasonal Vegetables
- Blackened Snapper with Mango Butter and sautéed Spinach
- Cavatappi tossed with Italian Sausage, Broccoli and Mushrooms with a White Wine Herb Sauce
- Roasted Pork Loin with Caramelized Onions and Pumpkin Butter with Sage Mashed Potatoes and Seasonal Vegetables

Desserts

Choose Two (2) from selections below

- Butterscotch Brownies with Butter Pecan Cream
- Chocolate Rum Raisin Bread Pudding with Caramel Sauce and Rum Raisin Ice Cream
- Mini Key Lime Tarts with Vanilla Whipped Cream
- Chocolate Coated Cannoli with Whipped Mascarpone Cheese and Pistachio Nuts

Coffee and Tea are included as well as our Crusty Bread and Caponata

The "Napoli" Family Style Luncheon

Four Course Lunch at \$36.00 per person plus 7.5% VAT, 15% gratuity and 4.5% set up fee

Appetizers

Choose Two (2) from selections below

- Roasted Tomato Bisque with Pesto Oil Drizzle and Goat Cheese Crouton
- Miniature Puff Pastry Pouches stuffed with Chicken and Portobello Mushrooms
- Fried Calamari with Cocktail Sauce and Lemon
- Miniature Conch Cakes with Rosa Aioli
- Grilled Beef Tenderloin Skewers with Creamy Gorgonzola Dip
- Mixed Baby Greens and Spinach with Dried Cranberries, Crispy Pancetta, Shaved Red Onions and Sherry Dijon Vinaigrette
- Tomato, Cucumber and Feta Salad with Red Onions, Mint and Garlic Vinaigrette

Pastas

Choose Two (2) from selections below

- Gnocchi with Wild Mushroom Ragout
- Linguini tossed with Chicken, Chorizo, Sweet Peppers and Onions in Spicy Cajun Cream Sauce
- Pappardelle with Braised Beef Short Rib Ragout and Parmesan Shavings
- Seafood Lasagna with Alfredo Sauce and Mozzarella Cheese
- Spaghetti alla Norma (Roasted Eggplant, Garlic and Basil tossed with Crushed Tomatoes)

Entrées

Choose Two (2) from selections below

- Chicken Breast stuffed with Goat Cheese, Dried Apricots and Sage) with Sage Butter Sauce, Garlic Mashed Potatoes and sautéed Green Beans
- Pan Seared Snapper with Tomato, Capers and Black Olive Salsa with sautéed Spinach
- Grilled Salmon with Dijon Basil Cream Sauce with Roasted Asparagus
- Boneless Roast Leg of Lamb stuffed with Wild Mushrooms, Swiss Chard, Garlic and Parmesan Cheese with Mint Sauce, Rosemary Roasted Potatoes and Grilled Tomato
- Mediterranean Stuffed Pork Loin (stuffed with Feta, Spinach, Kalamata Olives and Sun-Dried Tomatoes) with Balsamic Glaze, Roasted Potatoes and Seasonal Vegetables
- Roasted Cornish Hens with Herbed Wild Rice Stuffing with Pan Gravy with Mashed Potatoes and sautéed Green Beans

Desserts

Choose Two (2) from selections below

- Red Velvet Cheesecake with Chocolate Crust
- Apple, Pear and Walnut Strudel with Cinnamon Whipped Cream
- Chocolate Rum Cake with Creamy Rum Sauce and Chocolate Chip Ice Cream
- Espresso Panna Cotta with Cocoa Whipped Cream and Toasted Almonds

PLATED LUNCHEON MENUS

Customized Menus will be provided on request

Coffee, Decaf, Tea and our Crusty Bread & Caponata are included

THE "LOMBARDY" LUNCHEON

Three Course Lunch at \$36.00 per person plus 7.5% VAT, 15% gratuity & 4.5% set up fee

Appetizer

Bahamian Conch Chowder

diced conch, tomatoes and vegetables with a touch of red pepper

Entrée

Choice of

Chicken Breast Florentine

grilled chicken breast on sautéed spinach topped with sweet roasted peppers and an herbed brandy sauce served with roasted potatoes

or

Pan Seared Snapper Al Aglio

toasted garlic, parsley and lemon butter sauce served with sautéed spinach

Dessert

Chocolate Rum Raisin Bread Pudding

with caramel sauce and rum raisin ice cream

THE "CALABRIA" LUNCHEON

Three Course Lunch at \$38.00 per person plus 7.5% VAT, 15% gratuity & 4.5% set up fee

Appetizer

Basil Caesar Salad

a wonderful version of the classic with cracked pepper croutons

Entrée

Choice of

Stuffed Leg of Lamb

garlic and rosemary crusted boneless leg of lamb stuffed with spinach, sun-dried tomatoes and pine nuts with mint pesto, rosemary roasted potatoes and grilled tomato

or

Pan Roasted Salmon

with crunchy walnut herb crust; lemon dill butter sauce and roasted asparagus

Dessert

Tiramisu

The "Sienna" Family Style Dinner

Four Course Dinner at \$50.00 per person plus of 7.5% VAT, 15% gratuity & 4.5% set up fee

Appetizers

Choose Two (2) from selections below

- Black Pepper Crusted Beef Tenderloin on Garlic Crostini with Creamy Horseradish Sauce
- Bahamian Style Fish Chowder with Garlic Crouton
- Creamy Potato Chowder with Crispy Kale and Chorizo Gremolata
- Portobello Mushrooms stuffed with Spinach, Garlic, Feta Cheese and Sun-Dried Tomatoes
- Coconut Crusted Chicken Fingers with Mango Chutney
- Salmon Cakes and Kale Cakes with Tartar Sauce
- Watermelon with Feta Cheese Salad with Baby Arugula and Balsamic Syrup
- Classic Caesar Salad with Garlic Croutons

Pastas

Choose Two (2) from selections below

- Luciano's Classic Meat Lasagna with Pomodoro Sauce and Mozzarella Cheese
- Grilled Chicken with Sun-Dried Tomato and Sage Cream Sauce over Linguine
- Fettuccine Alfredo with slivered Prosciutto, Mushrooms and Green Peas
- Cheese Tortellini with Four Cheeses Sauce and Broccoli
- Cannelloni stuffed with Salmon, Spinach and Ricotta Cheese baked with Rosa Sauce and Mozzarella Cheese
- Jumbo Shells stuffed with Italian Sausage, Spinach and Ricotta Cheese braised with Rosa Sauce and Mozzarella Cheese
- Pasta Paella with Clams, Mussels, Chicken, Spicy Chorizo and Green Peas in Saffron infused Orzo

Entrées

Choose Two (2) from selections below

- Breaded Chicken Breast stuffed with Bacon and Blue Cheese with Smashed Potatoes with Green Onions and Seasonal Vegetables
- Eggplant stuffed with Spinach, Herbed Breadcrumbs, Capers, Ricotta and Mozzarella Cheeses broiled with Pomodoro Sauce and Mozzarella Cheese with a side of Roasted Potatoes
- Italian Sausage with sautéed Peppers and Onions with Pomodoro Sauce, Garlic Mashed Potatoes and Seasonal Vegetables
- Pan Roasted Nassau Grouper with Wild Mushroom Sauce and sautéed Spinach
- Blackened Mahi Mahi with Mango Butter and sautéed Spinach
- Mediterranean Herb and White Wine Braised Tuscan Lamb Shanks with Herbed Orzo and Seasonal Vegetables

Desserts

Choose Two (2) from selections below

- Lemon Ricotta Cheesecake dusted with Powdered Sugar with Berries
- Guava Bread Pudding with Guava Rum Sauce and Vanilla Ice Cream
- Bahamian Coconut Pineapple Duff with Creamy Rum Sauce and Coconut Pineapple Ice Cream
- Molten Chocolate Cake with Salted Caramel Filling and Vanilla Ice Cream
- Banana Rum Cake with Caramel Rum Sauce and Butter Pecan Ice Cream

The "Pisa" Dinner Family Style Dinner

Five Course Dinner at \$60.00 per person plus 7.5% VAT, 15% gratuity and 4.5% set up fee

Appetizers

Choose two (2) from selections below

- Lump Crab Cake with Cilantro Lime Aioli
- Mini Kale and Gorgonzola Cheese Tarts with Prosciutto
- Luciano's Grouper Cake with Fine Herbs Tartar Sauce
- Sweet and Spicy Brown Sugar, Chili and Bacon Chicken Bites
- Assorted Crostini – *Balsamic Beef with Herbed Cheese and Arugula; Prosciutto with Mango and Cheddar Cheese; Roasted Beet, Arugula and Goat Cheese with Honey Drizzle*
- Roasted Tomato Bisque with Basil Oil Drizzle and Goat Cheese Crouton
- Creamy Coconut Conch Chowder with Toasted Coconut

Salad

Choose One (1) from selections below

- Romaine, Arugula and Apple Salad with Walnut Vinaigrette
- Basil Caesar Salad with Black Pepper Croutons
- Roma Wedge Salad with Crispy Prosciutto, Cherry Tomatoes and Creamy Gorgonzola Dressing
- Baby Spinach with Crispy Pancetta, Caramelized Walnuts, Dried Cranberries and Shaved Red Onions with Sherry Dijon Vinaigrette

Pastas

Choose Two (2) from selections below

- Spaghetti with Mussels and Clams in Spicy Marinara Sauce
- Country Style Rigatoni (Italian Sausage, Pancetta, Sweet Onions and Herbs in Tomato Cream Sauce)
- Braised Beef Short Rib Ragout with Pappardelle Noodles
- Spicy Cajun Chicken with sautéed Peppers and Onions over Linguine
- Lobster and Spinach al Forno (Lobster Pieces baked with Spinach and Cavatappi Pasta in Alfredo Sauce)
- Pumpkin Ravioli with Roasted Butternut Squash and Alfredo Sauce

Entrées

Choose Two (2) from selections below

- Veal Scaloppini with Basil Butter Sauce, Parmesan Mashed Potatoes and sautéed Broccoli
- Chicken Breasts stuffed with Goat Cheese, Dried Apricots and Sage with Apricot Glaze, Sage Mashed Potatoes and Seasonal Vegetables
- Pan Roasted Salmon with Pecan Crunch Coating and Oven Roasted Asparagus
- Sliced NY Strip Steak topped with Deed Fried Onion Straws and Cracked Peppercorn Sauce with Roasted Potatoes and Grilled Tomato

- Portobello Mushroom, Roasted Red Pepper and Spinach Wellington with Roasted Red Pepper Coulis and Grilled Asparagus
- Pan Seared Nassau Grouper with sautéed Fennel and Almonds with Brown Butter Sauce and sautéed Spinach

Desserts

Choose Two (2) from selections below

- Chocolate Rum Cake with Creamy Rum Sauce and Chocolate Chip Ice Cream
- Salted Caramel Pecan Pie with Cinnamon Whipped Cream
- Bailey's Irish Cream Cheesecake with Bailey's Caramel Sauce
- Grand Marnier Tiramisu
- Banana Cream Pie with Vanilla Whipped Cream

Coffee and Tea are included as well as our Crusty Bread with Caponata

The "Firenze" Family Style Dinner

Five Course Dinner at \$68.00 per person plus 7.5% VAT, 15% gratuity and 4.5% set up fee

Appetizers

Choose Two (2) from selections below

- Mini Spinach, Tomato and Goat Cheese Tartlets
- Lobster Fritters with Lemon Tartar Sauce
- Maple Dijon Grilled Salmon Skewers with Parsley Vinaigrette
- Bahamian Bouillabaisse with Conch, Snapper, Shrimp and Lobster with Sherry
- Pistachio Crusted Chicken Bites with Honey Mustard Dip
- Prosciutto Wrapped Dates stuffed with Goat Cheese and Fig Butter with Honey Drizzle and Sea Salt Flakes
- Creamy Crab and Corn Chowder with Bacon and Cilantro
- Garlic Crostini with Cracked Pepper Crusted Beef Tenderloin with Creamy Horseradish Sauce

Salad

Choose One (1) from selections below

- Cherry Tomatoes, Mini Buffalo Mozzarella Balls and Fresh Basil with Balsamic Syrup
- Baby Spinach with Poached Pear, Crispy Pancetta, Red Onions and Gorgonzola Crumbles with Honey Dijon Vinaigrette
- Baby Arugula with Roasted Beets, Purple Onion, Caramelized Walnuts and Feta Cheese with Sherry Vinaigrette
- Basil Caesar Salad with Cracked Black Pepper Croutons
- Baby Greens and Watercress with Grilled Peach, Buffalo Mozzarella and Toasted Pine Nuts with Balsamic Vinaigrette

Pastas

Chose Two (2) from selections below

- Linguine alla Luciano's (Bahamian Spiny Lobster and Shrimp with Onions, Peppers and Garlic in White Wine Alfredo Sauce)
- Lobster Ravioli with a light Cream Sauce
- Beef and Portobello Mushroom Ravioli with Wild Mushroom Cream Sauce
- Fettuccine Alfredo with Prosciutto, Green Peas and Asparagus
- Zacchetti con Truffle (Pasta Pouches with Black Truffles and Ricotta Cheese with Wild Mushroom Sauce)
- Cavatappi Toscana (Grilled Chicken, Spinach, Sun-Dried Tomatoes, Pine Nuts and Rosa Sauce)
- Fettuccine with Clams, Spanish Chorizo and Cherry Tomatoes with Olive Oil, Garlic, White Wine and Basil

Entrées

Choose Two (2) from selections below

- Sea Salt and Espresso Crusted Roast Prime Rib of Beef Au Jus and Horseradish Cream Sauce, Garlic Mashed Potatoes and Grilled Tomato
- Italian Herb and Almond Crusted Roast Leg of Lamb with Pomegranate Butter Sauce, Scalloped Potatoes and Grilled Tomato
- Salmon Wellington with Leeks and Tarragon, Champagne Cream Sauce and Sautéed Spinach
- Baked Nassau Grouper with Shrimp Parmesan Cheese Sauce and Roasted Asparagus
- Mortadella Stuffed Pork Loin with Truffle Butter, Broccoli Cheese Gratin and Whipped Sweet Potatoes
- Veal Saltimbocca (with Prosciutto, Sage and Fontina Cheese) with Roasted Potatoes and Seasonal Vegetables
- Grilled Shrimp with Champagne Chive Veloute, Herbed Orzo and Oven Roasted Asparagus
- Pan Roasted Duck Breast with Black Cherry Thyme Sauce, Thyme Mashed Potatoes and Seasonal Vegetables

Dessert

Choose Two (2) from selections below

- Tortuga Coconut Rum Cake with Creamy Rum Sauce and Coconut Pineapple Ice Cream
- Molten Butterscotch Lava Cake with Butter Pecan Ice Cream
- Salted Caramel Chocolate Torte with Bailey's Caramel Sauce
- Bailey's Irish Cream Cheesecake with Bailey's Caramel Sauce
- Grand Marnier Scented Raspberry Tiramisu
- Lemon Cream Tarts with Blueberries and Limoncello Whipped Cream

Coffee and Tea are included as well as our Crusty Bread with Caponata

KIDS' MENUS

12 years and under

\$20.00 per child plus 7.5% VAT, 15% gratuity & 4.5% set up fee

Entrée

Choice of

Parmesan Crusted Chicken Strips with French Fries or Side of Pasta

Grouper Fingers with French Fries or side of Pasta

Luciano's Cheese Burger with French Fries

Penne Pasta with Pomodoro Sauce and Mini Italian Meatballs

Luciano's Lasagna with Pomodoro Sauce and Mozzarella Cheese

Cheese Tortellini in Four Cheeses Sauce

Chicken Parmigiana with Linguine and Pomodoro Sauce

OR

Pizzas

our 8" individual pizzas are topped with homemade plum tomato sauce and whole milk mozzarella cheese then baked to a crispy finish

Cheese

Cheese & Pepperoni

Italian Sausage, Peppers & Onion

Grilled Chicken and Spinach

Dessert

Choice of

Selection of Premium Ice Creams or Sorbets with Berries

Cookies and Cream Brownies with Vanilla Ice Cream

Kid Size of any Luciano's Regular Desserts

LUCIANO'S GALA PLATED DINNERS

Customized Menus arranged on request

Our Crusty Bread and Caponata as well as Coffee & Tea included with all menus

THE "BOLZANO" DINNER

Three Courses at \$47.00 per person plus 7.5% VAT, 15% gratuity & 4.5% set up fee

Soup

Roasted Corn and Conch Chowder

creamy chowder with diced conch, roasted corn, sweet onions and vegetables

Entrée

Spinach and Artichoke Stuffed Chicken

boneless breast breaded and stuffed with spinach, artichoke hearts and provolone cheese with a light herb sauce, roasted red potatoes with parsley and seasonal vegetables

or

Blackened Snapper with Mango Habanera

lightly blackened and grilled topped with a spicy sweet mango habanera sauce with sautéed spinach

Dessert

Bahamian Guava Duff

served warm with guava rum sauce and vanilla ice cream

THE "TRENTO" DINNER

Four Courses at \$70.00 per person plus 7.5% VAT, 15% gratuity & 4.5% set up fee

Appetizer

Lobster Cake

with tomato tartar sauce and micro greens

Salad

Romaine with San Danielle Prosciutto

heart of romaine draped with san danielle prosciutto with toasted walnuts and orange balsamic syrup

Entrée

Filet Mignon with Mustard Cream

cracked pepper and garlic crusted filet with mustard cream and wild mushrooms, thyme mashed potatoes and grilled tomato

or

Rum Painted Grouper

pan roasted with honey habanero mojo, sweet potato stack and wilted spinach

Dessert

Pineapple Panna Cotta

on grilled pineapple with Patron Silver tequila reduction

THE "VENETIAN" DINNER

Five Courses at \$90.00 per person plus 7.5% VAT, 15% gratuity & 4.5% set up fee

Appetizer

Tempura Jumbo Prawn

papaya and granny smith apple slaw; sweet chile sauce and mango emulsion

Salad

Grilled Peach Salad

baby greens and arugula, grilled peach, buffalo mozzarella and caramelized walnuts with citrus balsamic vinaigrette

Entrée

Vanilla Butter Poached Chilean Sea Bass

saffron shrimp broth, parmesan risotto, frizzled leeks

or

Pan Roasted Veal Chop

caramelized onion and stilton sauce, thyme whipped potatoes, roasted asparagus, grilled tomato

Cheese

Triple Cream Camembert with Berries in Phyllo Pastry

honey drizzle and toasted almonds

Dessert

Triple Chocolate Delight

Chocolate Macaroon with Chocolate Ganache filling

Mini Chocolate Molten Cake with Chocolate Chip Ice Cream

Chocolate Cannoli with Raspberry Mascarpone Filling

COCKTAIL RECEPTIONS

The Milano

One hour reception prior to meal
\$18.00 per person - 15 person minimum
Two hour reception in place of a meal
\$34.00 per person - 25 person minimum

Assorted Antipasti Skewers
Genoa Salami, Provolone Cheese and Pimento Olive
Prosciutto, Melon and Mint with Honey Drizzle
Cherry Tomatoes, Buffalo Mozzarella and Basil with Pesto Oil Drizzle

Miniature Crab Cakes with Spicy Cajun Mayo

Stuffed Mushrooms
Spinach, Cheddar and Cream Cheeses
Roma Tomatoes, Kalamata Olives and Provolone Cheese
Chorizo, Garlic and Pepper Jack Cheese

Italian Sausage Rolls with Toasted Fennel Seeds
With Pomodoro Dip

Toasted Ravioli with choice of Dipping Sauce
Four Cheese; Rosa; Pomodoro; or Pesto

Spicy Sriracha Chicken Bites dusted with Sesame Seeds

S'Mores Brownie Bites

Prices do not include 7.5% VAT, 15% gratuity & 4.5% set-up fee

The Tuscan

One hour reception prior to meal
\$22.00 per person - 15 person minimum

Two hour reception in place of a meal
\$40.00 per person - 25 person minimum

Traditional Italian Antipasti Platter

*Assorted Italian Meats and Sausages; Assorted Cheeses; Grilled Vegetables; Sweet Roasted Peppers;
Olives and Pepperoncini Peppers; Marinated Mushrooms and Artichoke Hearts*

Crostini with Assorted Toppings

*Pepper Crusted Beef Tenderloin with Horseradish Cream
Prosciutto and Goat Cheese with Honey Drizzle
Sautéed Wild Mushrooms with White Truffle Oil Drizzle*

Phyllo Pastry Pouches

*Brie, Berries and Toasted Almonds
Chicken and Portobello Mushrooms
Beef, Broccoli and Cheddar Cheese*

Panko and Pistachio Crusted Chicken Fingers with Tarragon Mustard Dip

Honey and Ginger Salmon Skewers with Ginger Soy Dip

Chimichurri Marinated Grilled Beef Tenderloin Skewers

Blackened Mahi Mahi and Pineapple Skewers

Belgian Endive Spears with Lobster Salad

Lamb Meatballs with Yoghurt Mint Dip

Prices do not include 7.5% VAT, 15% gratuity & 4.5% set-up fee

The Amalfi

One hour reception prior to meal
\$26.00 per person - 15 person minimum
Two hour reception in place of a meal
\$48.00 per person - 25 person minimum

Coconut Crusted Cracked Conch Bites with Mango Chutney

Grouper Fingers with Fine Herbs Tartar Sauce

Honey Bourbon Glazed Chicken Skewers

Fried Calamari with Spicy Remoulade Dip

Spicy Apricot and Honey Pork Skewers with Garlic and Rosemary

Pasta Station – Choice of Two (2) selections

Country Style Rigatoni

Gemeli with Alfredo Sauce, Grilled Chicken and Green Peas

Cavatappi with Four Cheeses Sauce and Broccoli

Penne alla Vodka

Parmesan Cheese; Red Pepper Flakes

Carving Station – Choice of Two (2) selections

Cracked Pepper and Garlic Crusted Roast Prime Rib of Beef; Horseradish Mayo

Brown Sugar Glazed Roast Ham; Honey Mustard

Caribbean Spice Rubbed Roast Turkey Breast; Mango Mayo

Mediterranean Herb Rubbed Roast Boneless Leg of Lamb; Garlic and Mint Mayo

Mini Dinner Rolls

Dessert Station – Choice of Two (2) selections

Mini Coconut Cream Tarts

Bailey's Irish Cream Cheesecake Bites

Chocolate Peanut Butter Brownies

Toffee Almond Bars

Prices do not include 7.5% VAT, 15% gratuity & 4.5% set up fee

A la Carte Appetizers

ALL PRICING EXCLUSIVE OF 7.5% VAT, 15% GRATUTTY AND 4.5% SET UP FEE

Each selection serves up to 25 Guests – Two (2) pieces per person

Assorted Stuffed Mushrooms – Please select Three (3) <i>Crab, Cream Cheese and Chives</i> <i>Spinach, Cheddar and Cream Cheese</i> <i>Shrimp, Cheddar and Cream Cheeses</i> <i>Bacon, Herbed Breadcrumbs and Cream Cheese</i> <i>Sausage, Garlic and Red Pepper Flakes</i> <i>Pesto, Parmesan and Pine Nuts</i>	\$120.00
Grilled Fresh Vegetables <i>Served with Garlic Aioli Sauce or Balsamic Reduction</i>	\$ 95.00
Italian Sausage, Onion and Roasted Pepper Skewers	\$ 95.00
Apricot and Honey Glazed Pork Skewers with Garlic and Rosemary	\$ 95.00
Chimichurri Marinated Beef Tenderloin Skewers	\$100.00
Miniature Italian Meatballs with Marsala Mushroom Sauce	\$ 95.00
Miniature Lamb Meatballs with Yoghurt Mint Dip	\$100.00
Vegetable Kebabs with Pesto Dip	\$ 75.00
Cheese and Fruit Platter with Assorted Biscuits	\$120.00
Deep Fried Mozzarella Bites with Marinara	\$ 85.00
Assorted Mini Sliders – Please select Three (3) <i>BBQ Pulled Pork with Cheddar Cheese</i> <i>Italian Meatball with Pomodoro Sauce and Mozzarella Cheese</i> <i>Grouper Cake with Tartar Sauce</i> <i>Rosemary Crusted Roast Lamb with Mint Pesto</i>	\$100.00
Toasted Ravioli served with Choice of Sauce <i>Alfredo; Pesto; Four Cheeses; or Pomodoro</i>	\$ 85.00
Crudités Platter with White Tuscan Bean Dip or Roasted Red Pepper Humus	\$ 85.00
Grilled Asparagus Spears wrapped in Prosciutto	\$120.00
Assorted Pinwheels – please Select Three (3) <i>Prosciutto with Fig Preserves, Goat Cheese and Arugula</i> <i>Spinach, Cream Cheese and Sun-Dried Tomatoes</i> <i>Black Forest Ham, Roasted Red Peppers and Pepper Jack Cheese</i> <i>Smoked Salmon, Cream Cheese, Capers and Red Onions</i> <i>Black Beans, Salsa, Cheddar Cheese and Cilantro</i>	\$100.00

Chicken, Red Pepper & Purple Onion Skewers with Tarragon Pistachio Dip	\$ 95.00
Coconut Crusted Chicken Fingers with Mango Chutney	\$ 95.00
Grilled Beef Tenderloin Skewers with Gorgonzola Dip	\$100.00
Crostini with Assorted Toppings – Please select Three (3): <i>Black Olive Tapenade and Arugula</i> <i>Wild Mushroom and White Truffle Oil</i> <i>Oven Roasted Tomato, Oregano and Anchovies</i> <i>Pesto, Red Peppers & Parmesan</i> <i>Blistered Cherry Tomatoes, Garlic and Basil</i> <i>Prosciutto, Goat Cheese and Honey Drizzle</i> <i>Chick Pea Puree with Garlic and Mint</i> <i>Pear, Gorgonzola and Toasted Walnut</i>	\$ 95.00
Grilled Shrimp Oregonata Skewers	\$135.00
Grilled Shrimp or Scallops wrapped in Pancetta	\$135.00
Fried Calamari with Cocktail Sauce or Jalapeno Pepper Jelly	\$115.00
Assorted Mini Quiches – Please select Three (3) <i>Broccoli and Cheddar Cheese</i> <i>Salmon, Ricotta and Dill</i> <i>Prosciutto and Provolone</i> <i>Leek, Tomato and Mushroom</i> <i>Crab and Asparagus</i> <i>Chorizo, Roasted Red Peppers and Scallions</i>	\$ 90.00
Miniature Conch Cakes with Rosa Aioli	\$125.00
Miniature Crab Cakes with Spicy Cajun Mayo	\$125.00
Italian Sausage Rolls with Marinara Sauce	\$ 90.00
Flaky Pastry Pouches - Please select Three (3) <i>Chicken and Portabello Mushrooms</i> <i>Beef, Cheddar and Jalapeno Cheese</i> <i>Brie and Toasted Almonds</i> <i>Artichoke Hearts, Cream Cheese and Chives</i> <i>Spinach, Feta Cheese and Oregano</i>	\$ 90.00
Antipasti della Roma to include <i>Assorted Italian Meats and Sausages</i> <i>Assorted Cheeses</i> <i>Marinated Mushrooms and Artichoke Hearts</i> <i>Sweet Roasted Peppers</i> <i>Grilled Vegetables</i> <i>Olives and Pepperoncini Peppers</i>	\$125.00
Grilled Sesame Crusted Tuna or Salmon Skewers with Honey Chili Glaze	\$125.00
Grouper Fingers with Tartar Sauce	\$125.00
Crab and Corn Fritters with Spicy Cilantro Lime Mayo	\$ 90.00
Conch Fritters with Calypso Sauce	\$ 90.00

Fried Vegetable Spring Rolls with Honey Soy Dip	\$ 90.00
Beer Battered Onion Rings with Mustard Dip	\$ 75.00
Sesame Sriracha Chicken Bites	\$ 85.00
Cracked Conch Bites with Jalapeno Pepper Jelly	\$100.00
Cracked Lobster Bites with Cocktail Sauce	\$125.00

Dessert Platter

Please select Three (3) Items

\$14.00 per person

Miniature Chocolate Coated Cannoli
 Amaretto Brownie Bites
 Toffee Almond Bars
 Red Velvet Cheesecake Bites with Chocolate Crust
 Salted Caramel Apple Pie Bars
 Mini Tarts with Vanilla Whipped Cream
Key Lime
Coconut Cream
Ricotta Cream and Berries

Beverage Information & Packages

ALL PRICING EXCLUSIVE OF 7.5% VAT

Gold Bar

Call Brand Liquor, Domestic Beer, House Wines, Soda and Juice:

One Hour	\$28.00 per person
Two Hours	\$34.00 per person
Three Hours	\$38.00 per person
Four Hours	\$42.00 per person
\$8.00 per person for each additional hour thereafter	

Platinum Bar

Premium Liquor, Imported and Domestic Beer, Wines, Soda and Juice:

One Hour	\$36.00 per person
Two Hours	\$42.00 per person
Three Hours	\$46.00 per person
Four Hours	\$50.00
\$10.00 per person for each additional hour thereafter	

Specialty Drinks/Tropical Drinks

Specialty Drinks by the Container (Serves 20 Drinks) \$120.00 each 1.5 Gallon

- Bahama Mama or Bahama Papa
- Goombay Smash
- Yellow Bird
- Mojito, Mixed Berry or Strawberry Mojito
- Pina Colada
- Island Girl
- Sky Juice (Gin & Coconut Water)
- Red or White Wine Sangria

Non-Alcoholic Beverages by the Container (Serves 20 Drinks) \$75.00 each 1.5 Gallon

- Fruit Punch
- Mint Tea Punch
- Tropical Citrus Punch
- Sparkling Cranberry Pineapple Punch
- Sparkling Strawberry Lemonade
- Virgin Berry Mojito
- Virgin Pina Colada
- Hibiscus Ginger Iced Tea

Consumption/Cash Bar by Glass

Mixed Drinks	\$ 7.50
Beer – Kalik, Kalik Light & Sands	\$ 7.00
Beer – Heineken, Bud, Bud Lite, Miller Lite, Stella Artois	\$ 7.50
Specialty Cocktails	\$ 8.50
Premium Mixed Drinks	\$12.00
Specialty Martinis	\$14.00

Soft drinks	\$ 3.00
Juices & Virgin Tropical Drinks	\$ 5.00
House Red & White Wines	\$ 9.00
House Sparkling	\$11.00

- We will be happy to arrange a cash bar for your event.
- A complete list of Luciano's wines (available by the bottle or by the glass) is available upon request.

Prices do not include 7.5% VAT, 15% gratuity & 4.5% set-up fee

LUCIANO'S GOLD BAR

Liquors

Bacardi White Rum
Bacardi Gold Rum
Finlandia Vodka
Stolichnaya Vodka
Beefeater Gin
Jim Beam Bourbon
Southern Comfort
Canadian Club Whiskey
Dewers Scotch
Sauza Gold Tequila

Cordials

Courvoisier V.S. Cognac
Bailey's Irish Cream
Campari
Cointreau
Amaretto
Kahula
Nassau Royal

Beer

Kalik
Kalik Light
Sands
Sands Light

Wine

White - Gran Sasso Chardonnay or Pinot Grigio, Abruzzo, Italy
Rose - Beringer White Zinfandel, California
Red - Gran Sasso Montepulciano d'Abruzzo, Abruzzo, Italy

Assorted Sodas & Juices

LUCIANO'S PLATINUM BAR

Liquors

Bacardi White Rum
Bacardi Gold Rum
Bacardi Anejo
Bacardi Limon
Bacardi Coconut
Bacardi Raspberry
Captain Morgan Spiced Rum
Gray Goose Vodka
Gray Goose Orange Vodka
Gray Goose Lemon Vodka
Ketel One Vodka
Bombay Sapphire Gin
Tanqueray Gin
Jack Daniels Bourbon
Makers Mark Bourbon
Seagrams Crown Royal
Woodford's Special Reserve
Johnny Walker Black
Glenlivet Single Malt
The Macallan Single Malt
Glenfiddich Single Malt
Jose Quervo 1800
Specialty Tropical Cocktails
Specialty Martini

Cordials

Courvoisier V.S.O.P.
Bailey's Irish Cream
Amaretto
Kalua
Harvey's Bristol Cream
Sambucca Romana - White
Grand Marnier
B & B
Antinori Tiganella Grappa
Lemoncello Caravella
Drambuie

Wines

White - Mezzacorona Pinot Grigio, Trentino-Adage, Italy
Rose - Borsao Rose, Spain
Red - Badia di Morrone Chianti, Tuscany, Italy
Red - Luccarelli Primitivo, Puglia, Italy

Beers and other Beverages

Kalik

Kalik Light

Sands

Bud

Bud Light

Heineken

Stella Artois

Miller Light

Red Bull Energy Drink

Assorted Juices and Sodas