



LUCIANO'S



OF CHICAGO

*2019 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 15 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 6% 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 9% 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 to be levied on all goods and services provided save for exempt or zero-rated items. The current VAT rate payable is 12% but LOC will be required to include VAT at any adjusted rate mandated by the Bahamas Government.

## Room/Area Capacities

Tivoli Gardens Patio	80 - 100 persons
Cagliari Room (Upstairs) Including small side room	60 persons
Tuscany Room (Downstairs East)	16 persons
Genoa Rooms (Downstairs West)	26 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, the event must be concluded no later than 4:30 p.m. to allow sufficient time to prepare the restaurant for the dinner service. Dinner events are required to be concluded by midnight.

Luciano's requires a minimum guest count of Thirty (30) persons to book a luncheon event on Saturday, as the restaurant is not open for lunch on Saturday.

## OUR MENUS

### The "Sicily" Family Style or Plated Combination Luncheon

Three Course Lunch at \$36.00 per person plus 12% VAT, 15% gratuity and 6% set up fee

#### **Appetizers**

Choose Two (2) from selections below

- Bahamian Conch Chowder with Sherry
- Panko and Pistachio Crusted Chicken Tenders with Honey Mustard Dip
- Mixed Baby Greens with Cherry Tomatoes, Hearts of Palm, Cucumber, Shaved Red Onions and Citrus Vinaigrette
- Classic Caesar Salad with Garlic Croutons
- Stuffed Mushrooms – Please select Two (2) Fillings.
  - Spicy Chorizo, Cheddar and Cream Cheese
  - Salmon, Sweet Roasted Peppers, Garlic and Provolone
  - Spinach, Cheddar and Cream Cheese
  - Pesto, Ricotta, Parmesan and Mozzarella Cheeses
- Miniature Crab Cakes with Fine Herbs Tartar Sauce

#### **Entrées**

Choose Two (2) from selections below

- Fettuccine with Prosciutto, Green Peas and Alfredo Sauce
- Pappardelle with Butcher's Ragu with Beef, Pork, Ham and a touch of Heavy Cream with Parmesan Shavings
- Lemon Chicken Scaloppini with Lemon Garlic Cream Sauce, Steamed White Rice with Parsley and Seasonal Vegetables
- Blackened Salmon with Strawberry Basil Salsa and sautéed Spinach
- Eggplant Parmigiana with Linguine and Pomodoro Sauce
- Rosemary, Garlic and Sage Rubbed Roasted Pork Loin stuffed with Prosciutto, Sage and Parmesan Cheese with Pan Jus, Roasted Red Skin Potatoes and Seasonal Vegetables

#### **Desserts**

Choose Two (2) from selections below

- Salted Caramel Pecan Tart with Vanilla Whipped Cream
- Chocolate Rum Raisin Bread Pudding with Caramel Sauce and Rum Raisin Ice Cream
- Mini Key Lime Tarts with Vanilla Whipped Cream
- Lemon Ricotta Cheesecake dusted with Powdered Sugar with Seasonal Berries

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

## The "Napoli" Family Style or Plated Combination Luncheon

Four Course Lunch at \$40.00 per person plus 12% VAT, 15% gratuity and 6% set up fee

### Appetizers

Choose Two (2) from selections below

- Zuppa Toscana - Creamy Potato Soup with Italian Sausage, Baby Kale and Cheddar Cheese
- Salmon, Spinach and Feta Fish Cakes with Lemon Herb Tartar Sauce
- Fried Calamari with Cocktail Sauce and Lemon
- Grilled Beef Tenderloin Skewers with Creamy Gorgonzola Dip
- Mixed Baby Greens and Spinach with Dried Cranberries, Crispy Pancetta, Toasted Almonds, Shaved Red Onions and Sherry Dijon Vinaigrette
- Watermelon and Feta Salad with Baby Arugula, Mint and Balsamic Syrup

### Pastas

Choose Two (2) from selections below

- Potato Gnocchi with Creamy Gorgonzola Sauce with Toasted Walnuts
- Linguini tossed with Grilled Chicken, Chorizo, Sweet Peppers and Onions in Spicy Cajun Cream Sauce
- Pappardelle with Braised Mediterranean Lamb Ragout topped with Ricotta Cheese and Mint
- Seafood Lasagna with Salmon, Calamari and Lobster layered with Ricotta, Parmesan and Mozzarella Cheeses braised with Rosa Sauce and Mozzarella Cheese
- Country Style Rigatoni with Sweet Italian Sausage, Sweet Onions, Herbs and Tomato Cream Sauce

### Entrées

Choose Two (2) from selections below

- Chicken Breast stuffed with Sun-Dried Tomatoes, Buffalo Mozzarella and Basil with Creamy Sun-Dried Tomato and Basil Sauce, Garlic Mashed Potatoes and sautéed Seasonal Vegetables
- Pan Seared Nassau Grouper with Wild Mushroom Sauce and sautéed Spinach
- Pan Roasted Salmon with Roasted Red Pepper Sauce and Roasted Asparagus
- Italian Herb Rubbed Roast Leg of Lamb stuffed with Herbed Breadcrumbs, Pistachio Nuts and Lemon Peel with Green Olive and Pistachio Tapenade, Scalloped Potatoes and Grilled Tomato
- Mediterranean Pork Loin stuffed with Feta, Spinach, Kalamata Olives and Sun-Dried Tomatoes with Balsamic Glaze, Roasted Potatoes and Seasonal Vegetables
- Herb Rubbed Roasted Cornish Hens with Orange Ginger Glaze, Herbed Wild Rice and sautéed Green Beans Al Almandine

### Desserts

Choose Two (2) from selections below

- Espresso Cheesecake with Chocolate Crust
- Warm Apple, Raisin and Walnut Strudel with Vanilla Ice Cream

- Coconut Rum Cake with Creamy Rum Sauce and Coconut Pineapple Ice Cream
- White Chocolate and Guava Molten Cake with Guava Rum Sauce and Vanilla Ice Cream

## PLATED LUNCHEON MENUS

Customized Menus 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 12% VAT, 15% gratuity & 6% set up fee

#### **Appetizer**

Roasted Corn and Conch Chowder

*diced conch, roasted corn, vegetables and heavy Cream with a touch of red pepper*

#### **Entrée**

Choice of

Tuscan Garlic Chicken Breast

*parmesan and panko crusted medallions with spinach, sun-dried tomatoes and Italian herbs in a garlic cream sauce with roasted red skin potatoes and sautéed green beans*

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 12% VAT, 15% gratuity & 6% set up fee

#### **Appetizer**

Basil Caesar Salad

*a wonderful version of the classic with fresh basil and cracked pepper croutons*

#### **Entrée**

Choice of

Stuffed Roasted Leg of Lamb

*garlic and rosemary crusted boneless leg of lamb stuffed with baby kale, wild mushrooms herbed breadcrumbs with mint pesto, rosemary roasted potatoes and grilled tomato*

or

Pan Roasted Salmon

*with lump crab parmesan topping, lemon dill butter sauce and roasted asparagus*

#### **Dessert**

Mango Tiramisu



# The "Sienna" Family Style or Plated Combination Dinner

Four Course Dinner at \$52.00 per person plus of 12% VAT, 15% gratuity & 6% set up fee

## **Appetizers**

Choose Two (2) from selections below

- Cracked Pepper Crusted Beef Tenderloin on Garlic Crostini with Creamy Horseradish Sauce
- Roasted Corn and Conch Chowder with Chives
- Portobello Mushrooms stuffed with Spinach, Garlic, Feta Cheese and Sun-Dried Tomatoes; drizzled with Alfredo Sauce
- Coconut Crusted Chicken Fingers with Mango Chutney
- Conch Cakes with Rosa Aioli
- 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
- Linguine Carbonara with Prosciutto, Shallots, Egg Yolks, Heavy Cream and Parmesan Cheese
- Mushroom Ravioli with Sage Brown Butter and Parmesan Shavings
- Cannelloni stuffed with Salmon, Spinach, Ricotta and Parmesan Cheeses 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

- Lemon Chicken Scaloppini with Creamy Lemon Broccoli Sauce, Herbed Orzo and Seasonal Vegetables
- Roasted Eggplant stuffed with Spinach, Herbed Breadcrumbs, Capers, Ricotta and Mozzarella Cheeses broiled with Pomodoro Sauce and Mozzarella Cheese with a side of Roasted Potatoes
- Grilled Italian Sausage with sautéed Peppers and Onions with Pomodoro Sauce, Garlic Mashed Potatoes and Seasonal Vegetables
- Pan Roasted Nassau Grouper with Honey Habanera Sauce and sautéed Spinach
- Blackened Mahi Mahi with Spicy Pineapple Mint Salsa and sautéed Spinach
- Mediterranean Herb and White Wine Braised Tuscan Lamb Shanks with Garlic Mashed Potatoes and Seasonal Vegetables

## **Desserts**

Choose Two (2) from selections below

- Mango Cheesecake with Gingersnap Crust with Ginger Whipped Cream
- Banana Walnut Bread Pudding with Caramel 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

# The "Pisa" Family Style or Plated Combination Dinner

Five Course Dinner at \$62.00 per person plus 12% VAT, 15% gratuity and 6% set up fee

## Appetizers

Choose two (2) from selections below

- Buffalo Fried Calamari with Ranch Dip
- Grouper Fingers with Lemon Habanera Tartar Sauce
- Chicken, Bacon and Goat Cheese Stuffed Mini Sweet Peppers with Balsamic Syrup
- Assorted Crostini – *Balsamic Beef with Sun-Dried Tomato Pesto and Arugula; Prosciutto with Goat Cheese and Honey; Roasted Beet, Baby Arugula and Goat Cheese*
- Cauliflower with Crispy Bacon, Toasted Pine Nuts, Garlic, Oregano and Red Pepper Flakes
- Creamy Roasted Corn and Conch Chowder with Chives

## Salad

Choose One (1) from selections below

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

## Pastas

Chose Two (2) from selections below

- Spaghetti with Mussels, Clams, Sweet Roasted Peppers and Baby Kale in a White Wine Garlic Sauce
- Farfalle alla Vodka with Crispy Pancetta and Green Peas
- Gemelli with Italian Sausage, Sweet Red Onions, Chick Peas, Lemon and Mint topped with Parmesan Shavings
- Spicy Chicken all'Arrabbiata with Penne Pasta and Parmesan Shavings
- Lobster and Spinach al Forno (Lobster Pieces baked with Spinach and Cavatappi Pasta in Alfredo Sauce)
- Pappardelle with Braised Mediterranean Beef Short Rib Ragout

## Entrées

Choose Two (2) from selections below

- Veal Saltimbocca with Sage, Prosciutto and Provolone Cheese with Sage Mashed Potatoes and sautéed Seasonal Vegetables
- Chicken Breasts stuffed with Goat Cheese, Dried Apricots and Sage with Apricot Glaze, Sage Mashed Potatoes and Seasonal Vegetables
- Salmon, Boursin Cheese, Dill and Asparagus in Puff Pastry with Champagne Beurre Blanc and Roasted Asparagus

- Sliced NY Strip Steak topped with Deed Fried Onion Straws and Jack Daniels Sauce with Roasted Potatoes and Grilled Tomato
- Braised Pork Shanks Osso Bucco Style with Tuscan White Beans with Parmesan Cheese, Kale and Sweet Potatoes
- 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
- Mango 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 or Plated Combination Dinner

Five Course Dinner at \$70.00 per person plus 12% VAT, 15% gratuity and 6% set up fee

## Appetizers

Choose Two (2) from selections below

- Mini Spinach, Tomato and Goat Cheese Tarts
- Lobster Fritters with Lemon Habanera Tartar Sauce
- Blackened Salmon Caprese Skewers with Buffalo Mozzarella, Blistered Cherry Tomatoes, Basil and Balsamic Syrup
- Bahamian Bouillabaisse with Conch, Snapper, Shrimp and Lobster with Sherry
- Pasta e Fagioli Soup with Roasted Red Peppers and Swiss Chard
- Crostini with Chicken, Spinach, and Artichoke Hearts

## 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
- Baby Greens and Watercress with Grilled Peach, Buffalo Mozzarella and Toasted Pine Nuts with Balsamic Vinaigrette

## Pastas

Choose Two (2) from selections below

- Linguine alla Luciano's (Bahamian Spiny Lobster and Shrimp with Onions, Peppers and Garlic in White Wine Alfredo Sauce)
- Pappardelle with Braised Mediterranean Lamb Ragout topped with Yoghurt and Mint
- 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 Cracked Pepper Rubbed Roast Prime Rib of Beef with Creamy Cognac Peppercorn Sauce, Sour Cream and Chive Twice Baked Potatoes and Grilled Tomato
- Italian Herb and Almond Crusted Roast Leg of Lamb with Pomegranate-Merlot Jus, Scalloped Potatoes and Grilled Tomato
- Salmon with Sweet Roasted Peppers, Spinach and Boursin Cheese in Puff Pastry with Champagne Cream Sauce and Roasted Asparagus

- Crab Stuffed Nassau Grouper with Lobster Cream Sauce and sautéed Spinach
- Mortadella Stuffed Pork Loin with Truffle Butter, Broccoli Cheese Gratin and Whipped Sweet Potatoes
- 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
- White Chocolate and Guava Molten Cake with Guava Rum Sauce and Vanilla Ice Cream
- Salted Caramel Chocolate Torte with Bailey's Caramel Sauce
- Lemon Ricotta Cheesecake with Amaretti Crust dusted with Powdered Sugar with Blueberry Sauce
- Luciano's Classic Cannoli with Toasted Pistachio Nuts
- Chocolate Panna Cotta with Spiced Pumpkin Seed Brittle

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

## KIDS' MENU

### 12 years and under

\$22.00 per child plus 12% VAT, 15% gratuity & 6% set up fee  
One (1) x Fruit Punch and our Crusty Bread and Caponata are included

#### **Entrée**

Choice of

Parmesan Crusted Chicken Strips with French Fries or Side of Pasta

Grouper Fingers with French Fries or side of Pasta

Penne Pasta with Pomodoro Sauce and Mini Italian Meatballs

Luciano's Classic Meat Lasagna with Pomodoro Sauce and Mozzarella Cheese

Cavatappi Alfredo with Grilled Chicken

Chicken Parmigiana with Linguine and Pomodoro Sauce

Rigatoni with Classic Beef Bolognese

Margarita Pizza – Pomodoro Sauce, Buffalo Mozzarella and Basil

Meat Lovers Pizza – Pomodoro Sauce, Italian Sausage, Pepperoni, Prosciutto and Mozzarella Cheese

Chicken Pesto Pizza – Pesto Sauce, Mozzarella Cheese, Grilled Chicken, Sun-Dried Tomatoes and Baby Arugula

#### **Dessert**

Choice of

Selection of Premium Ice Creams or Sorbets with Berries

Double Chocolate Brownies with Vanilla Ice Cream

## 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 \$46.00 per person plus 12% VAT, 15% gratuity & 6% 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

Pan Seared Snapper Al Aglio

*with toasted garlic, parsley, lemon butter sauce and 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 12% VAT, 15% gratuity & 6% set up fee

#### **Appetizer**

Lobster Cake

*with lemon habanera tartar sauce and micro greens*

#### **Salad**

Baby Kale Caesar Salad

*with bacon parmesan croutons and classic Caesar dressing*

#### **Entrée**

Filet Mignon Oscar

*cracked pepper and garlic crusted 10oz grilled filet topped with lump crab meat and béarnaise sauce with garlic mashed potatoes and roasted asparagus*

or

Rum Painted Nassau Grouper

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

#### **Dessert**

Lemon Ricotta Cheesecake

*dusted with powdered sugar with berries*



## THE "VENETIAN" DINNER

Five Courses at \$95.00 per person plus 12% VAT, 15% gratuity & 6% set up fee

### **Appetizer**

Salmon, Avocado and Citrus Carpaccio  
*buttermilk poppyseed dressing*

### **Salad**

Grilled Peach Salad  
*baby greens and arugula, grilled peach, crispy prosciutto, buffalo mozzarella and caramelized walnuts with citrus balsamic vinaigrette*

### **Intermezzo**

Fromage Blanc Custard  
*Slivered radish salad*

### **Entrée**

Pan Roasted Chilean Sea Bass with Shrimp  
*basil, tomato and saffron white wine cream sauce; roasted asparagus*  
or  
Pan Roasted Veal Chop  
*artichoke and wild mushroom ragout; garlic butter hasselback potatoes and roasted baby vegetables*

### **Dessert Trio**

Champagne Poached Pear with Almond Whipped Cream; Chocolate Raspberry Macaroon;  
Dark Chocolate Panna Cotta with Spiced Almond Brittle

## COCKTAIL RECEPTIONS

### The Milano

One hour reception prior to meal  
\$20.00 per person - 15 person minimum  
Two hour reception in place of a meal  
\$36.00 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 Cheese or Mushroom 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 12% VAT, 15% gratuity & 6% set-up fee

## The Tuscan

One hour reception prior to meal  
\$24.00 per person - 15 person minimum

Two hour reception in place of a meal  
\$42.00 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 12% VAT, 15% gratuity & 6% set-up fee

## The Amalfi

One hour reception prior to meal  
\$28.00 per person - 15 person minimum  
Two hour reception in place of a meal  
\$50.00 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 12% VAT, 15% gratuity & 6% set up fee

## A la Carte Appetizers

ALL PRICING EXCLUSIVE OF 12% VAT, 15% GRATUITY AND 6% 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 &amp; 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 with Toasted Almonds  
 Mini Chocolate Chip Cookie Dough Bars  
 Bailey's Irish Cream Cheesecake Bites  
 Mini Tarts with Vanilla Whipped Cream  
*Key Lime*  
*Coconut Cream*  
*Ricotta Cream and Berries*

# Beverage Information & Packages

ALL PRICING EXCLUSIVE OF 12% 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) \$130.00 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, Rose 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 or Blueberry Lemonade
- Virgin Wild Berry, Strawberry or Mango Mojito
- Virgin Pina Colada
- Hibiscus Ginger Iced Tea
- Passion Fruit Punch

## 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 12% VAT,15% gratuity & 6% 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, U.S.A. or Chateau de Brigue St. Tropez 83 Rose, Provence, France  
Red - Gran Sasso Montepulciano d'Abruzzo, Abruzzo, Italy or Santa Luz Alba Cabernet Sauvignon, Central Valley, Chile

Assorted Sodas & Juices  
Aquapure Water

## 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 or Villa Wolf

Gewürztraminer, Germany

Rose - Vitiano Rose, Umbria, Italy

Sparkling - Francois Montand Brut Sparkling Rose, France

Red - Badia di Morrone Chianti, Tuscany, Italy or Luccarelli Pietrossa 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

Aquapure Still Water

San Pellegrino Sparkling Water