



Luciano's Ristorante

Catering Menu

Leonardo Maniaci (Chef/Owner)
Catering & Special Events

103 W. Ludington
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(231) 843-2244
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Catering Guidelines

Event Planning

Food and Beverage:

You can make arrangements for food and beverage service by contacting our catering staff at (231) 843-2244, by visiting our website at Lucianosristoranti.com, or by emailing us at lucianosrist@t-one.net. Please have your credit card number or other payment information available when you reserve your event.

Special Menu Request:

The menu items listed in the catering guide are only suggestions; you are not limited to these selections. We're happy to customize a menu to fit your specific needs and budget. Please allow three weeks to ensure the availability of specialty ordered products.

Guest Count Guarantees:

To ensure that your event is successful it is essential that we have an accurate guest count. An estimated guest count is required at the time your order is placed. A final guarantee count must be provided to us a minimum of three business days prior to the event. Luciano's will bill for the guarantee number or the actual guest count, whichever is greater. Refunds will not be provided for unused food or beverage portions.

Payment Services:

A 20% deposit is required at the time of reservations. The remaining balance for your order is due three days prior to the event. Credit cards are accepted for deposits and payments. A 6% sales tax will be added to each order unless we're provided with a copy of the tax exemption certificate prior to the event.

Service Charges:

When wait staff is required an additional 15% service charge will be added to the final bill. A late reservation fee of 15% will be assessed for orders placed less than three business days before the event. Catering orders placed without sufficient notification will be subject to a limited menu and service availability.

Bartenders:

Services that require a bartender will be assessed a fee at the rate of \$12.00 per hour, per bartender for a minimum of 4 hours.

Food Removal:

All opened and cooked food will be left for your party providing sanitary conditions prevail. If sanitary conditions are not available, our staff will remove all food products. In order for our staff to leave food on site the client will be required to sign a release. This release exonerates Luciano's Ristorante from any liability due to food borne illness left on site. Luciano's Ristorante does not provide left-over containers.

Hors D'oeuvres

Hot Wings: Buffalo sauce, BBQ Sauce or Honey Pecan \$45.00

40 pieces

Boneless Buffalo Chicken Skewers

Chicken Wings

Antipasto Tray \$45.00

For 20-25 people

Meatballs \$1.50 each

Sausage grilled with marinara .90 Each

Stuffed Tomatoes \$39.00

20 Pieces

Prosciutto Wrapped Asparagus \$64.00

For 30 people

Eggplant Rollatine \$1.00 Each

Pizza Various Prices

Square or Round Available

Calamari \$4.00 per order

Crab Salad on Belgian Endive \$60.00

Coconut Crusted Shrimp \$100.00

Jumbo Poached Shrimp \$95.00

50 Pieces

Shrimp Cocktail \$ 4.00 Per Person

Smoked Salmon 4-5lb \$99.00

Stuffed Mushrooms \$25.00 Per Tray

Brie and Raspberry Tarts \$2.00 a tart

Mushroom and Brie Tartlets \$70.00 a tray

Fruit Platter \$3.75 per guest

Sesame chicken strips \$55.00

For 20-25 People

Baked Spinach and Artichoke Dip \$50.00

For 30 People

Hummus W/ Pita Bread \$40.00

For 30 People

Entrees

All entrees can be used for buffet or by the tray

Tray of Lasagna Tray Full Tray \$85.00 ½ Tray \$47.00

For 20-25 people

Tray of Manicotti Tray Full Tray \$85.00 ½ Tray \$47.00

For 20-25 people

Tray of Ravioli, Meat or Cheese Full Tray \$85.00 ½ Tray \$47.00

For 20-25 people

Chicken Cacciatore Hunter Style \$80.00

For 15-20 People

Chicken Marsala or Picata with Mushrooms \$13.00 Per Person

Chicken Cordon Blue \$13.00 Per Person

Baked chicken breast topped with sliced ham and finished with a Swiss-ranch sauce served on rice

Stuffed Chicken Cornish Hens \$17.00 Per Person

On rice finished with an orange sauce of your choice.

Chicken Romana \$13.00 Per Person

Grilled chicken topped with provolone cheese, sautéed onions and mushrooms on rice

Roasted Chicken \$13.00 Per Person

Slow roasted to tender perfection, full of flavor accompanied with lemon sauce

Herb Roasted Chicken \$13.00 Per Person

Boneless skinless breast roasted with garden herbs and root vegetables

Chicken Piccata \$13.00 Per Person

Pan-seared chicken breast in a lemon caper sauce

Chicken Dijonnaise \$13.00 Per Person

Fresh chicken breast rubbed in Dijon mustard, floured, sautéed & finished with a tarragon demi glaze accented with sundried tomatoes

Roast Prime Rib or Beef \$15.00 Per Person

Roast Turkey Breast \$10.00 Per Person

Oven roasted with cornbread stuffing, served with pan gravy

Baked Sweet Ham \$13.00 Per Person

Baked Pork Chops in a cranberry apple sauce. \$13.00 Per Person

Smoked Pork Chops \$13.00 Per Person

Hickory smoked pork chops with a hot and chunky applesauce

Herb Crusted Pork Loin \$13.00 Per Person

Baked Trout in red wine sauce \$13.00 Per Person

Beef tenderloin fillet with Madera melba sauce \$19.00 Per Person

Baked Whitefish \$14.00 Per Person

This mild flavored whitefish fillet is delicately baked to perfection

Baked Honey Salmon \$14.00 Per Person

Fillet marinated in honey Dijon sauce and baked to perfection

Hibachi Salmon \$14.00 Per Person

Seasoned and roasted Atlantic salmon fillets basted with a mild and savory Japanese BBQ sauce

Salmon Fillets \$14.00 Per Person

Atlantic Salmon fillets roasted and glossed with a white wine lemon-dill sauce

Tilapia Provencale \$12.00 Per Person

Baked Tilapia topped with kalamata olives, chopped roma tomatoes, capers and fresh herbs

Vegetarian Entrees

Full Tray \$85.00 ½ Tray-\$50.00

Eggplant Parmigiana

Lightly fried eggplant slices layered with meatless tomato-basil sauce, parmesan and mozzarella cheeses- baked to bubbly perfection

Portabella Pizzaiola

Seasoned and roasted portabella mushrooms layered with fresh mozzarella, zucchini, and oven-dried tomatoes, basil and a touch of marinara sauce

Mac & Cheese Primavera

Baked pasta with fresh vegetables, basil, parmesan cheese and bread crumb topping

Pasta Primavera

Sautéed spring vegetables with bell peppers simmered in a tomato basil cream sauce

Tortellini Al Forno

Tri-color cheese tortellini in parmesan cream sauce with diced tomato and peas or marinara sauce

Veggie Jambalaya

Mushroom, pepper, celery, onion, and zucchini cooked with rice in a mildly-spicy creole sauce

Vegetable Lasagna

Trip to Italy

Caeser Salad

Penne Pasta with your choice of

Tomato Basil or Alfredo Cream Sauce

Beef Lasagna or Tortellini with Chicken

Italian Style Green Beans

Breadsticks

Tiramisu

\$16 per person

Pizza Buffet

Includes pop

Salad

Pizza with your choice

Of 1 topping

\$8.00 Per Person

Plated Entrees

All entrees are served with a dinner salad, Chefs choice of vegetable and starch, warm rolls or garlic bread.

Honey and Mango Glazed Chicken With mango and pineapple sauce	\$15 Per Person
Chicken Mediterranean Marinated, grilled chicken breast topped with sun-dried tomato, artichoke and crumbled feta cheese	\$14 Per Person
Filet Mignon (8oz.) Seasoned and grilled to perfection, accompanied with Buerre Rouge Sauce	\$28 Per Person
Traditional Prime Rib Prime Rib (10oz.) served with au Jus and Horseradish Cream	\$25 Per Person
Farm Raised Salmon Seared Horseradish and Dill Crusted Salmon Fillet served with braised Fennel and a Dry Vermouth Cream Sauce	\$25 Per Person
Chicken Genoese Proscuitto and smoked Gouda stuffed breast of Chicken, breaded and baked, topped with a Creamy Basil Pesto Mornay Sauce	\$20 Per Person
Macadamia Crusted Trout With orange Basil Butter	\$19 Per Person
Tenderloin With a Madera melba sauce	

Pick one starch, one vegetable, and one salad for entrée or buffet.

Chefs Choice of Starches

Roasted Garlic Duchess Potatoes
Oven Roasted New Potatoes with Fresh Herb
Blue Cheese and Bacon Mashed Potatoes
Horse Radish and Garlic Mashed Potatoes
Sweet potatos
Basmati Rice with Sundried Cherries and Almond
Garden Wild Rice Pilaf
Smoked Gouda Cheese Grits
Sweet Herb Risotto

Chefs Choice of Vegetables

Sweet corn
Green Beans
Sweet Baby Carrot
Sautee Mushrooms
Mixed Veggies
Sautéed Zucchini with Tomatoes
Asparagus
Glazed Carrots

Chefs Choice of Salads

Tossed
Caesar
Antonio
Spinach
Waldorf
Potato

Sandwiches

All sandwiches come on your choice of bread and dressings. Choice from Foccia, French baguette, or rolls for the bread and your choice of mayonnaise, olive oil, or Italian dressing for the dressing.

\$30.00 per tray, for 10 people

Sandwich Tray

Let us do the work. Arrives already made! Your choice of any three meats listed from the following mortadella, salami, turkey, ham, prosciutto, capicola, or roast beef and your choice of provolone or mozzarella cheese.

Savory Croissant Platter

Comes with your choice mortadella, salami, turkey, ham, prosciutto, capicola, or roast beef

Chicken Panino

Olive oil griddled Italian country bread layered with grilled chicken, sundried tomato pesto, provolone and fresh basil

Plated Pasta's

Pasta Your Way

Choose from two pasta, two sauces, one meat and two veggies. Includes bread basket, butter or garlic bread

\$13.00 per guest

Pasta-	Farfalle, penne, rigatoni or bucatin
Sauce-	Marinara, alfredo, mushroom alfredo, Bolognese
Meat-	Meatballs, Italian sausage, or sliced chicken
Veggies-	Mushrooms, tri color bell peppers, zucchini, black olives, yellow squash, broccoli or green onion

Drinks

Ice Tea

\$1.50 per person

Soda (Pepsi products)

\$1.50 per person

Juice-Orange, Apple,
Cranberry

\$1.35 per person

Coffee includes sugar, cream and cups

\$1.95 per person

BEER AND WINE AVAILABLE UPON REQUEST.

Salads

A la carte

Tossed

\$1.25 per person

Gourmet

\$3.00 per person

Seafood

\$4.00 per person

Caesar

\$3.50 per person

Caesar with Chicken

\$3.50 per person

Our Special Salad

With black and green olives, feta
cheese, tomatoes, artichoke
hearts, gourmet lettuce and oil
and vinegar dressing

\$4.95 per person

Desserts

Fresh Fruit

Ice Cream

Cookies

Pies

Cannoli

Brownies

\$2.00 per person

Lemon and Raspberry Tarts

\$14.75 per dozen

Chocolate Dipped Strawberries

\$19.00 per dozen

**Sheet Cakes Strawberry or
orange**

30-40 people \$69.00 Each

Cheesecake \$4.00 Each

Chocolate cake \$4.00 Each

Carrot Cake \$4.00 Each

Wedding cakes available upon
request