



*Luciano's Ristorante*

## Catering Menu

*Leonardo Maniaci (Chef/Owner)*  
*Catering & Special Events*

*103 W. Ludington Ave.*  
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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](http://Lucianosristoranti.com), or by emailing us at [lucianosrist@t-one.net](mailto: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 .

# Hors D'oeuvres

**Hot Wings: Buffalo sauce, BBQ Sauce**

40 pieces \$15

**Chicken Wings**

**Antipasto Tray \$45.00**

For 20-25 people

**Meatballs \$1.50 each**

**Sausage grilled with marinara .90 Each**

**Prosciutto Wrapped Asparagus \$64.00**

For 30 people

**Eggplant Rollatine \$2.00 Each**

**Pizza Various Prices**

Square or Round Available

**Calamari \$4.00 per order**

**Jumbo Poached Shrimp \$95.00**

50 Pieces

**Shrimp Cocktail \$ 4.00 Per Person**

**Smoked Salmon 4-5lb market price--**

**Stuffed Mushrooms \$25.00 Per Tray**

**Fruit Platter \$3.75 per guest**

**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 \$90.00**

For 15-20 People

**Chicken Marsala or Picata with Mushrooms \$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

**Chicken Piccata \$13.00 Per Person**

Pan-seared chicken breast in a lemon caper sauce

**\*Roast Prime Rib or Beef \$15.00 Per Person**

**Baked Sweet Ham \$13.00 Per Person**

**\*Baked Pork Chops in a cranberry apple 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

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

\*Can be cooked to order. Consuming raw or undercooked meats or eggs may increase your risk of foodborne illness

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

**Vegetable Lasagna**

# Pizza Buffet

Includes pop

Salad

Pizza with your choice

Of 1 topping

\$9.00 Per Person

# Plated Pastas

## Pasta Your Way

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

\$15.00 Buffet \$18.00 per plate

Pasta-	Farfalle, penne, rigatoni or bucatini
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 25 person up

**Tossed**

\$2.00 per person

**Gourmet**

\$4.00 per person

**Seafood**

\$5.00 per person

**Caesar**

\$3.00 per person

**Caesar with Chicken**

\$3.95 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**

**Pies**

**Cannoli**

\$2.50 per person

\$14.75 per dozen

**Chocolate Dipped Strawberries**

\$19.00 per dozen

**Sheet Cakes Strawberry or**

**orange**

30-40 people \$75.00 Each

**Cheesecake** \$4.00 Each

**Chocolate cake** \$4.00 Each

**Carrot Cake** \$4.00 Each

**Wedding cakes available upon  
request**