

# Luchini

## STATIONS

All pricing is based on a Per Guest Price and must be ordered for the entire group.

Station pricing is based on one and one-half hour of food service commencing at the start time of the event

### PASTA STATION

15++ pp supplemental

served with house focaccia

**PASTA** (select one)

**Penne**

**Rigatoni**

**SAUCES** (select two)

**Tomato Basil** (VG)

basil, onion, garlic, extra virgin olive oil

**Bolognese** ground veal, tomato, cream

**Alfredo** parmesan, cream

**Calabrese** rock shrimp, 'nduja, cream

**Rosa** cream, spicy tomato

**Seafood Fra Diavolo**

15++ pp supplemental

lobster, shrimp, mussels, calamari, clams, calabrian chili, tomato

**CAESAR SALAD**

10++ pp supplemental

crisp romaine lettuce with caesar dressing,

topped with freshly baked croutons and shaved parmesan cheese

### RISOTTO STATION

15++ pp supplemental

(select one)

**Risotto Alla Genovese** (GF)

short rib ragu, herbs, parmesan

**Risotto with Seasonal Vegetables** (GF)

basil pesto

### ANTIPASTI STATION

20++ pp supplemental

served with artisanal breads

**Selection of imported Italian specialty meats and cheeses such as Prosciutto, Salami, Mortadella, Parmigiano Reggiano, and Auricchio.**

**Accompanied with assorted crudités, olives, marinated vegetables.**

**CAESAR SALAD**

10++ pp supplemental

crisp romaine lettuce with caesar dressing,

topped with freshly baked croutons and shaved parmesan cheese

### PIZZA STATION

15++ pp supplemental

(select two)

(gluten-free crust available, vegan option available)

**Margherita** (V)

fresh mozzarella, tomato, basil

**Diavola** 'nduja, hot soppressata, calabrian chili honey

**Funghi Misti** ricotta, fresh mushrooms

### CARVING STATION

25++ pp supplemental

served with artisanal breads and accompaniments

(select one)

**Italian Herb-Crusted Sirloin\*** (GF)

**Lamb Chops\*** (GF)

**Beef Tenderloin\*** (GF)

12++ pp supplemental

### NONNA MEATBALL STATION

20++ pp supplemental

served with house focaccia

**Meatballs with Fresh Whipped Ricotta and Marinara**

**CAESAR SALAD**

10++ pp supplemental

crisp romaine lettuce with caesar dressing,

topped with freshly baked croutons and shaved parmesan cheese

### SUNDAY GRAVY STATION

25++ pp supplemental

**Braciola, Meatballs, Short Ribs, Pork Belly, Sausage served with house-made Rigatoni Pasta**

### SEAFOOD STATIONS

(custom-looked ice sculpture available)

**Shrimp\***

25++ pp supplemental

poached jumbo shrimp served with cocktail sauce

**Shrimp & Oysters\***

35++ pp supplemental

poached jumbo shrimp, chef selection of oysters served with cocktail sauce, horseradish, mignonette

**Shrimp, Oysters & Lobster\***

50++ pp supplemental

poached jumbo shrimp, chef selection of oysters and lobster claws served with cocktail sauce, horseradish, mignonette, clarified butter

## DESSERTS

### SOFT-SERVE GELATO STATION

15++ pp supplemental

**Pistachio**

**Vanilla**

### HALF-HOUR GOURMET TRAY-PASSED DESSERTS

28++ pp supplemental

select five (5)

**Bombolini**

**Cannolis**

**Chocolate Cake**

**Vegan Panna Cotta** (GF)

**French Macarons**

**Rainbow Cookies**

**Nutella Profiteroles**

\*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of foodborne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked. Please alert your server to any food allergies.

† Can be made gluten-free (GF) – gluten-free (V) – vegan (VG) – vegetarian