

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

gluten-free pasta available

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

25++ 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

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

Del Pizzaiolo

stracciatella, mushrooms, sausage, truffle, arugula, parmesan

Fuhgeddaboudit truffle cheese, fresh mozzarella,

Prosciutto di Parma, ricotta, lemon oil

CARVING STATION

25++ pp supplemental

served with artisanal breads and accompaniments

(select one)

Italian Herb-Crusted Sirloin* (GF)

Boneless Sirloin Peperonata* (GF)

Beef Tenderloin* (GF)

12++ pp supplemental

NONNA'S 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

SEAFOOD STATIONS

(custom-logoed ice sculpture available)

Shrimp*

25++ pp supplemental

poached jumbo shrimp served with cocktail sauce

Shrimp & Lobster*

50++ pp supplemental

poached jumbo shrimp 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



Includes Premium Cocktails, Martinis, House Sparkling Wine by the Glass, House Wine, Domestic & Imported Beer, Red Bull Energy Drinks, Bottled Water, Assorted Soft Drinks, Q Premium Mixers
**all brands subject to change*

Premium Beverage Package

\$30pp++ (per hour)

Vodka:	<i>Ketel One, Three Olives</i>
Gin:	<i>Bombay Sapphire, Tanqueray</i>
Rum:	<i>Captain Morgan Spiced, Mount Gay 'Eclipse'</i>
Tequila:	<i>818 Reposado, Jose Cuervo Tradicional Silver</i>
Bourbon/Whiskey:	<i>Jack Daniel's, Maker's Mark</i>
Scotch:	<i>Dewar's White Label, Johnnie Walker Black</i>
Cognac:	<i>D'Ussé VSOP, Hennessy VS</i>
Cordials:	<i>Aperol, Chambord, Kahlúa</i>
Wine:	<i>Gambino, Prosecco, Italy</i> <i>Sea Sun, Chardonnay, California</i> <i>Seaglass, Rosé of Pinot Noir, California</i> <i>Sea Sun, Pinot Noir, California</i> <i>Conundrum, Red Blend, California</i>
Beer & Seltzer:	<i>Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois, NÜTRL Seltzer, High Noon Watermelon Seltzer</i>

Luxury Beverage Package

\$45pp++ (per hour)

Vodka:	<i>Belvedere, Grey Goose, Tito's Handmade</i>
Gin:	<i>Bombay Sapphire, Hendrick's, Tanqueray</i>
Rum:	<i>Bacardi Superior, Captain Morgan Spiced, Malibu</i>
Tequila:	<i>Casamigos Reposado, Jose Cuervo Tradicional Silver, Patrón Añejo</i>
Bourbon/Whiskey:	<i>Elijah Craig, Jack Daniel's, Jameson, Maker's Mark</i>
Scotch:	<i>Dewar's White Label, Glenlivet 12yr, Johnnie Walker Black</i>
Cognac:	<i>D'Ussé VSOP, Hennessy VS</i>
Cordials:	<i>Aperol, Chambord, Kahlúa</i>
Wine:	<i>Veuve Cliquot Yellow Label, Champagne, France</i> <i>Sea Sun, Chardonnay, California</i> <i>Quilt ThreadCount, Sauvignon Blanc, California</i> <i>Seaglass, Rosé of Pinot Noir, California</i> <i>Sea Sun, Pinot Noir, California</i> <i>Conundrum, Red Blend, California</i> <i>Mouton Cadet, Bordeaux, France</i>
Beer & Seltzer:	<i>Bud Light, Bud Light Seltzers, Budweiser, Dos Equis, Goose Island IPA, Heineken, Heineken 0.0, Heineken Silver, Michelob Ultra, Stella Artois, NÜTRL Seltzer, High Noon Watermelon Seltzer</i>

Formal Wine Pairings

For Seated Dinners of up to 30 Guests

Sommelier presentation table side per course (max. 4 courses)
Selections start at \$100 per bottle plus \$500 Sommelier labor charge