



LUCARELLI'S  
BANQUET CENTER



2009



*The Orchard Room is the newest and largest of our four rooms.*

*Accommodating 100 to 800 guests, it is perfect for wedding receptions, conferences, reunions and proms. The Orchard Room features beautiful murals, a large bar and on site coat room. Brides will welcome the comfort of a private room with an attached bathroom. The banquet room is wheel chair accessible and has on-site bathrooms.*

*The Terrace Room is our second largest room accommodating up to 300 people. It features a large upper area perfect for displays, a dance floor and head table. Perfect for weddings, benefits, retirement parties, business functions and anniversary parties. The Terrace Room contains a coat room and its own bar area. Guest will be pleased to have access to the outside for a breath of fresh air under our covered patio.*

## NEW YORK STYLE

**\$25.95** dinner only / **\$38.95** Premium Bar

*For a unique dining experience –  
New York Style Dining Stations add a personal touch to any social gathering.  
With the package enjoy 5 hours of house brand open bar.  
1 hour Hors D'oeuvres\**

### Station One

#### **Chef Carved Meats (choice of 2)**

Roast Prime Rib of Beef with Rosemary Au Jus  
Slow Roasted Top Round of Beef with Au Jus & Horseradish

Roasted Turkey with Giblet Gravy  
Smoked Breast of Turkey with Mayonnaise & Mustard

Roast Pork Loin with Apricot Glaze and Peppered Pork Gravy  
Slow Baked Smoked Ham with Mustard & Horseradish Sour Cream

Includes Assorted Rolls

### Station Two

#### **Live Pasta Station**

Cheese Tortellini and Penne with Chef Mike's Signature  
Sun Dried Basil and Alfredo

All Condiments

### Station Three

Oven Roasted Potatoes with Sour Cream, Butter, Cheddar Cheese,  
Bacon Toppings and Chives

or

Rice Pilaf Primavera Accented with Fresh Vegetables

### Station Four

#### **Salad Station (choice of 1 salad and 2 dressings)**

Mixed Greens served with choices of:  
Tomato, Cucumber, Croutons and Other Toppings

Caesar Style Salad with choices of Croutons, Parmesan Cheese  
and Sliced Red Onions

### Station Five

#### **Coffee Station**

Fresh Brewed Coffee, Regular and Decaf, Flavored Teas and your Cake

### Cocktail Hour Station

Domestic Cheeses and Fresh Vegetables

## CLASSICAL BUFFET

**\$36.95** pkg\* / **\$21.95** dinner only

\*Friday and Sunday Special \$32.95 – See package details -minimum 125 guests

The **Classical Buffet** includes a fresh chef salad served at each table with choice of dressings and fresh rolls with butter. Also enjoy 1 hour of our house brand open bar before dinner and 3 hours after dinner, and a Simple Dessert Station of your cake.

- Enjoy a Champagne toast for the head table.\*
- Champagne toast for all guest – \$1.00 per guest.
- Assorted Cheese and Vegetable Crudité Tray.\*
- Coffee Station after dinner.\*

### Choice of 3 entrees:

Sirloin Roulettes	Sliced Roast Sirloin
Herbed Chicken Breast	Roast Chicken
Honey Glazed Ham	Breaded Pork Chops
Sirloin Tips in Bordelaise	Beef Tenderloin Brochettes
Sliced Roast Pork Loin	Cheese Lasagna
Chicken Cordon Bleu	Chicken Marsala
Chicken Breast	Chicken Breast
with Cranberry Stuffing	with Supreme Sauce
Roast Turkey	Meatballs in Tomato Sauce
with Seasoned Stuffing	

### Choice of 4 side dishes:

Honey Glazed Carrots	Mixed Seasonal Vegetables
Green Beans Almondine	Ziti in a Tomato Sauce
Red Roasted Potatoes	Mashed Potatoes with Gravy
Parsley Boiled Potatoes	Scalloped Potatoes
Broccoli Florets with Cheese	California Medley
Potatoes Au Gratin	Macaroni and Cheese
Italian Potato Salad	Tortellini Alfredo
Rainbow Tortellini Salad	Macaroni Salad
Pasta Salad	Rice Pilaf
Relish Tray	Seasonal Fruit Tray

For Elegant and Package Enhancements See Page 8  
– Add our **NEW Flambe Station** –

## ELITE BUFFET

**\$38.95** pkg\* / **\$23.95** dinner only

With our **Elite Buffet** enjoy a fresh chef or Caesar salad served at each table with choice of 2 dressings, fresh rolls and butter, plus 1 hour of our **premium** open bar before dinner and 3 hours after dinner.

A Simple Dessert Station after dinner of your cake.

- Enjoy a Champagne toast for the head table.\*
- Champagne toast for all guest – \$1.00 per guest.
- Assorted Cheese and Vegetable Crudité Tray.\*
- Coffee Station.\*

### Choice of 2 entrees:

Sirloin Roulettes	Sliced Roast Sirloin
Herbed Chicken Breast	Roast Chicken
Honey Glazed Ham	Breaded Pork Chops
Sirloin Tips in Bordelaise	Beef Tenderloin Brochettes
Sliced Roast Pork Loin	Cheese Lasagna
Chicken Cordon Bleu	Chicken Marsala
Chicken Breast	Chicken Breast
with Cranberry Stuffing	with Supreme Sauce
Roast Turkey	Meatballs in Tomato Sauce
with Seasoned Stuffing	

### Additional Hand-carved options:

Roasted Prime Rib of Beef	Roast Sirloin Beef
Fresh Roasted Turkey Breast	Roasted Pork
Honey Glazed Ham	

### Choice of 5 side dishes:

Honey Glazed Carrots	Mixed Seasonal Vegetables
Green Beans Almondine	Ziti in a Tomato Sauce
Red Roasted Potatoes	Mashed Potatoes with Gravy
Parsley Boiled Potatoes	Scalloped Potatoes
Broccoli Florets with Cheese	California Medley
Potatoes Au Gratin	Macaroni and Cheese
Italian Potato Salad	Tortellini Alfredo
Rainbow Tortellini Salad	Macaroni Salad
Pasta Salad	Rice Pilaf
Relish Tray	Seasonal Fruit Tray

For Elegant and Package Enhancements See Page 8  
– Add our **NEW Flambe Station** –

## FULL SERVICE SIT DOWN DINNERS

**Pairing Style** - A two entree dinner is served to each guest.

**Family Style** - A two entree dinner is served on platters for guests to help themselves. Add an additional \$1.50 each and includes one extra side.

**Select Style** - A single entree dinner of guest's choice.  
(Available only with Supreme and Royal)

## SUPREME PAIRING OR FAMILY STYLE

**\$38.95** pkg\* / **\$25.95** dinner only

Family Style + \$1.50/guest includes 1 extra side

\*Friday and Sunday Special \$34.95 - See package details -minimum 125 guests

With our **Supreme Sit Down** enjoy 1 hour of our house brand open bar before dinner and 3 hours after dinner, a fresh chef salad served at each table with choice of dressings and fresh rolls with butter. You also will delight in a Simple Dessert of your cake.

- Single Entree Sit down available.
- Enjoy a Champagne toast for the head table.\*
- Champagne toast for all guest - \$1.00 per guest.
- Assorted Cheese and Vegetable Crudité Tray.\*
- Coffee Station.\*

### Enjoy the choice of 2 entrees:

Sirloin Filet	Roast Prime Rib of Beef with Au Jus
Sirloin Roulettes	Sirloin Brochettes over Rice Pilaf
Sliced Roast Sirloin	Stuffed Pork Chops
Breaded Pork Chops	Stuffed Roast Pork
Sliced Roast Pork Loin	Honey Glazed Ham
Chicken Breast Stuffed with Prosciutto Ham	Chicken Breast Stuffed with Wild Rice
Chicken Breast Stuffed with Supreme Sauce	Chicken Marsala with Portabello Mushroom Sauce
Grilled Sirloin Filet with Demi Sauce	

### Choice of 1:

Twice Baked Potato	Parsley Boiled Potatoes
Red Roasted Potatoes	Rosemary Potatoes
Mashed Potatoes	Baked Potato
Rice Pilaf	Baked Ziti

### Choice of 1 Vegetable:

Honey Glazed Carrots	Mixed Seasonal Vegetables
Green Beans Almondine	California Medley
Broccoli Florets with Cheese	

## ROYAL PAIRING OR FAMILY STYLE

**\$40.95** pkg\* / **\$25.95** dinner only

Family Style + \$1.50/guest includes 1 extra side

With our **Royal Sit Down** enjoy 1 hour of premium open bar before dinner and 3 hours after dinner. You have the choice of a house or Caesar salad served at each table with a choice of dressings and fresh rolls with butter. You also will delight in a Simple Dessert of your cake.

- Single Entree Sit down available.
- Enjoy a Champagne toast for the head table and all guests.
- Assorted Cheese and Vegetable Crudité Tray.\*
- After Dinner Coffee Station.\*

### Enjoy the choice of 2 entrees:

Sirloin Filet	Roast Prime Rib of Beef with Au Jus
Sirloin Roulettes	Sirloin Brochettes over Rice Pilaf
Sliced Roast Sirloin	Stuffed Pork Chops
Breaded Pork Chops	Stuffed Roast Pork
Sliced Roast Pork Loin	Honey Glazed Ham
Chicken Cordon Bleu	Chicken Breast Stuffed with Wild Rice
Chicken Breast Stuffed with Prosciutto Ham	Chicken Marsala with Portabello Mushroom Sauce
Chicken Breast Stuffed with Supreme Sauce	Grilled Sirloin Filet with Demi Sauce

### Choice of 1:

Twice Baked Potato	Parsley Boiled Potatoes
Red Roasted Potatoes	Rosemary Potatoes
Mashed Potatoes	Baked Potato
Rice Pilaf	Baked Ziti

### Choice of 1 Vegetable:

Honey Glazed Carrots	Mixed Seasonal Vegetables
Green Beans Almondine	California Medley
Broccoli Florets with Cheese	

For Elegant and Package Enhancements See Page 8  
- Add our NEW Flambe Station -

## ELEGANT MENU ENHANCEMENTS

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### Flambe Station

\$2.95 per guest

—and enjoy a complimentary extra half hour bar service after dinner.

Our Chefs prepare and serve made to order Banana Fosters and Cherry Jubilees with your Wedding Cake and our Elegant Coffee Service and Flavored Teas.

To bring this experience to the next level, add the special tastes of our made to order Cappuccino and Espresso Coffee Service for only

\$3.95 per guest

### Table Service Option

Your Wedding Cake served individually with ice cream and Table Coffee Service.

\$1.25 per guest

### Café Option

Your guest will no longer have to sit after dinner and wait for cake and coffee. They can get up and enter our Café, socialize and help themselves to your Wedding Cake and Fresh Brewed Coffee.

To finish off that elegant look for your wedding we offer chair covers.

\$2.00 per chair

## PACKAGE ENHANCEMENTS

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Let us add a touch of elegance to your wedding experience and make it a memory you will cherish forever with —

### Lucarelli's Signature Dishes!

**Homemade Soup — \$1.25 per guest**

**Signature Spring Salad — \$1.95 per guest**

*Upgrade your Chef or Caesar salad to Lucarelli's Spring Salad. An elegant display of fresh spring greens topped with roasted almond slices, delicious sliced red grapes, mandarin orange slices, red onions, cherry tomatoes and topped with feta cheese crumbles. Served with raspberry vinaigrette dressing.*

**Pasta Course — \$2.50 per guest**

*Add a pasta course to your dinner. Choice of penne pasta or cheese filled tortellini topped with Lucarelli's Sun Dried Basil sauce or Alfredo sauce with grated Asiago cheese.*

## Dreams Do Come True....

### WEDDING PACKAGE

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*Your Dream Wedding*

*starts off with...*

Imported Asiago Cheese, Parmesan, Bleu Cheese Wheel and Pepperoni Bocachini  
(*Marinated Fresh Mozzarella Sliced Pepperoni, Italian Gardina*)

### Fresh Fruit Display

Fresh Cruditie with Sour Cream Veggie Dill Dip.

### Course 1 - Bread

Fresh Artisian Rolls Warm with Black Olive Capanata and Herb with Butter.

### Course 2 - Salad

Lucarelli's Signature Salad - Fresh Spring Lettuce with Roasted Almonds, Mandarin Orange, Red Onion, Raisins, Tomato and Cucumber Topped with Feta Cheese.

### Course 3 - Pasta

Penne Pasta with Chef Mike's Sun Dried Basil Sauce Topped with Shredded Asiago Cheese.

### Course 4 - Intermezzo

Lemon Sorbet with Mint Springe.

### Course 5 - Main Entrée

### Pairing Selection

Customized by Chef Mike Lucarelli.

### Dessert

Our Flambé Service with our Cappuccino Machine, Fresh Brewed Coffee and your cake.

### Bar Service

4 1/2 Hour Premium Bar

Enjoy 2 Bottles of Wine on each table.

*May we Suggest a Red and White Wine*

**\$59.95 per guest**

# Friday and Sunday Wedding Special

Upgrade

-minimum 125 guests

4 1/2 Hours of Premium Open Bar

Including Premium Brand Liquor, Bottled Beer and Wines

Served 1 Hour before Dinner and 3 1/2 Hours after Dinner.

Start your evening off with an  
Elegant Display of Hors D'oeuvres,  
Domestic Cheese and Pepperoni Display with Crackers,  
Fresh Crudités Display with Dip,

Enjoy a Sit Down Diner  
Supreme Package Or Classical Buffet Package

Complementary Coffee Service All Evening

Champagne Toast for Head Table

Sit Down or Family Style \$36.95

Classical Buffet \$32.95

## Hors D'oeuvres

Allow us to help you customize your wedding into the fairy tale wedding you always dreamed of. Start the evening off with an elegant display of hand passed Hors d'oeuvres. Lucarelli's offers a variety of hot Hors d'oeuvres including Crispy Asparagus with Asiago wrapped in a Flaky Phyllo Dough Wrapper, Chicken and Pineapple Brochettes and Stuffed Mushrooms with Spinach.

### - Hot Hors D'oeuvres -

**Stuffed Mushrooms with Spinach**

50 ... \$49.95

**Bay Scallops Wrapped In Bacon**

50 ... \$59.95      100 ... \$99.95

**Beef Tenderloin Kabobs**

50 ... \$49.95      100 ... \$79.95

**Skewered Sesame Chicken,**

**BBQ Chicken**

**or Sweet and Sour Chicken**

50 ... \$49.95      100 ... \$79.95

**Meatball Bordelaise**

100 ... \$59.95

**Mini Shrimp Rolls  
with Sweet and Sour Sauce**

100 ... \$59.95

**Chicken Lollipops**

50 ... \$79.95

**Caponata on Baquette Bread**

100 ... \$49.95

### - Cold Hors D'oeuvres -

**Fresh Crudités Display with Dip**

\$1.95 / person

**Fresh Fruit Display**

\$1.95 / person

**Domestic Cheese &  
Pepperoni Display**

\$1.95 / person

**Stuffed Cherry Tomatoes with**

**Ricotta Cheese**

50 ... \$49.95

**Shrimp Platters**

Price upon Request

**Eggplant Rotini**

50 ... \$49.95

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Café  
**LUCARELLI'S**

## Café to remember....

Let us customize a café experience that your guests will talk about forever. Lucarelli's own cappuccino machine offers your guests made to order cappuccino, espresso or Latte with a variety of flavors, toppings and fresh biscotti. We provide many dessert options from chocolate covered fruit, a variety of cheesecakes, pies, cream puffs, and eclairs which will satisfy any sweet tooth. Add elegance to your wedding to take it from ordinary to extraordinary. We can help make your wedding a night to remember!

### - Chocolate Delights -

Assorted Chocolate Covered Strawberries, Chocolate Covered Pineapples,  
Chocolate Covered Cherries and Frozen Chocolate Covered Bananas

100 pieces ... \$79.95    150 pieces ... \$99.95    200 pieces ... \$129.95

### - Cheesecake Heaven -

All Individually plated with sauces and syrups.

Strawberry, Chocolate, Blueberry and Cherry

50 slices ... \$89.95    75 slices ... \$119.95    100 slices ... \$149.95

### - Pies -

Apple, Chocolate, Peanut Butter, Banana and Coconut Cream.

24 slices ... \$49.95    40 slices ... \$69.95    60 slices ... \$99.95

### - Venetian Platter -

An assortment of Vanilla and Chocolate Cream Puffs, Neapolitans,  
Mini Eclairs and Lemon Rolls

150 pieces ... \$89.95    200 pieces ... \$99.95    300 pieces ... \$139.95  
400 pieces ... \$179.95

### - Pastries -

Assorted fruit filled pastries.

50 pastries ... \$39.95    75 pastries ... \$59.95    100 pastries ... \$79.95

### - Mini Sandwiches -

1 Tray Approximately 70 sandwiches. .... \$79.95

### - Cappuccino and Espresso Bar -

Treat your guests to Gourmet Cappuccino, Espresso and tasty Biscotti's. Your guests will enjoy Freshly Brewed Cappuccinos and Espressos made to order from Lucarelli's very own Cappuccino and Espresso Machine.

1 Hour. .... \$199.00    2 Hours ..... \$225.00

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## BEVERAGES

*We reserve the right to refuse anyone under 21 years of age and to substitute premium liquors with other premium names.*

**House Liquor:** Vodka, Gin, Whiskey, Bourbon, Scotch, Rum, Peach Schnapps, Amaretto and Sloe Gin.

**House Beer:** Draft.

**House Wines:** Chardonnay, White Zinfandel and Merlot.

**Premium Liquor:** Top shelf Vodka, Dewar's white label, Seagram's 7, Tangueray, Bacardi Rum, Captain Morgan, Jack Daniels, Southern Comfort, Baileys, Kaluha, Peach Schnapps and Amaretto.

**Premium Beer:** Bottles of Labatt Blue, Labatt Blue Light and Michelob Ultra.

**Premium Wines:** Chardonnay, White Zinfandel and Merlot.

### Cash Bar:

Bottle Beer	\$3.00 ea	Glass of Wine	\$3.00 ea
House Mixed	\$3.00 ea	Pop	\$1.00 ea
Premium Mixed	\$4.00 ea	Bartender	\$40.00

### Open Bar Packages:

Time	House	Premium
1 hour	\$9.00	\$10.95
2 hours	\$10.50	\$11.95
5th hour Extension	\$3.95 per guest	\$4.95 per guest

Upgrade Bar Service from House to premium: \$4.95 per guest.

### Wine:

Wine by the Carafe	\$9.95
Wine by the Bottle	upon request
Wine Toast	\$1.00/guest
Wine through dinner	upon request

### Champagne:

Champagne Bottle	\$13.95
Asti Spumante Bottle	\$13.95
Champagne Toast	\$1.50/guest

### Beer:

Pitcher of Beer	\$7.95
1/2 Keg	\$150.00
(Labatt Blue Light)	

### Punch:

Wine punch	\$35.00
Champagne Fountain	\$125.00
Pop and Juices (4 hrs.)	\$2.95/guest

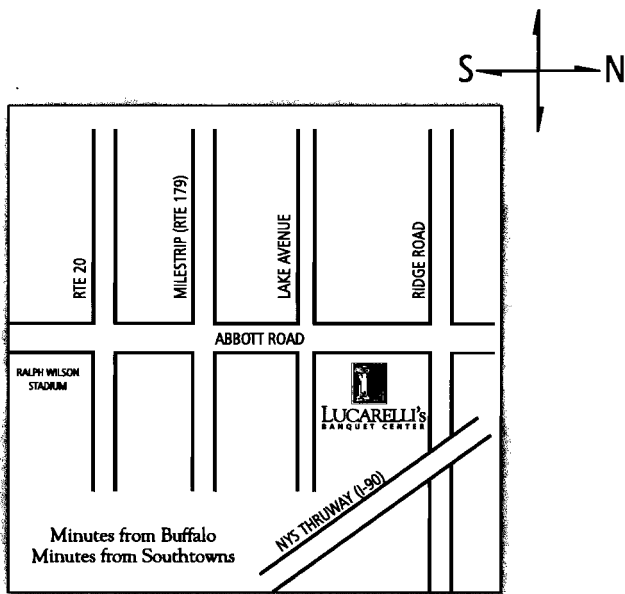
### Beer, Wine and Soda Combinations:

2 hours	\$5.95 per guest
3 hours	\$6.95 per guest
4 hours	\$8.95 per guest

## TERMS OF AGREEMENT

1. All written and / or quoted prices are subject to change. Quotations cannot be confirmed until the year of the functions.
2. It is our policy to hold tentative bookings for 1 week only. A date is NOT guaranteed until a \$1,000 deposit is given.
3. Lucarelli's banquet facility maintains compliance with the New York State Liquor Authority's rules and can not serve alcoholic beverages to any person under 21 years of age. In our exclusive judgment, we reserve the right to refuse to serve any person who may jeopardize his/her safety or the safety of others. **Alcoholic beverages may not be brought into the facility from any outside source. \* NO extension of bar without a 48 hour advanced notice. NO function may exceed 12:30 am (except New Year's Eve).**
4. Lucarelli's Banquet Center reserves the right to substitute an alternate room if the number of guests falls considerably below the original estimate.
5. We request the complete menu, final head count and final balance fourteen (14) days prior to the function. This will be considered the count for which you will be charged even if fewer guests attend the function.
6. In the event of a cancellation, **the deposit is non-refundable.**
7. Prices do not include tax and gratuity. Please add current NYS sales tax and a 18% service charge.
8. Please - you may only bring cookies on trays from an outside source. No other food or beverage allowed.
9. Children 12 and under are half (1/2) price on package price only. Alternative menu available.
10. Lucarelli's Banquet Center is not responsible for lost or "forgotten" articles.
11. Any damage to Lucarelli's Banquet Center or items within, by guests at the event, will be the sole responsibility of the customer.
12. Final Payment is due 3 days prior to the event and must be paid in cash, personal checks or certified check. Credit Cards will not be accepted.
13. There will be a \$25.00 fee for all checks written to Lucarelli's Banquet Center that are returned for insufficient funds.

\*Prices Good Through December 2009



We are located at 1830 Abbott Road, near Ralph Wilson Stadium.  
 Office hours: Tuesday through Saturday 10:00 am - 4:00 pm.  
 Evenings and weekends by appointment.



**LUCARELLI'S**  
 BANQUET CENTER

**MIKE**  
**LUCARELLI**  
 OWNER/EXECUTIVE CHEF

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 Lackawanna, New York 14218

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