

New York Style

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

Pasta Station

Cheese Tortellini and Penne with Chef Mike's Signature

Sun Dried Basil and Alfredo S auces

*Live Pasta - add \$1.95 per guest / Chef Making
including Condiments

Station Three

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

Smash Potato Bar

Sweet Potato Mash - Garlic Red Potatoes

All Condiments

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

\$38.95 pkg* / **\$21.95** dinner only

**Friday and Sunday Special \$36.95 – See package details*

The Classical Buffet includes a fresh house 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 guests - \$1.00 per guest.
- Assorted Cheese and Vegetable Crudite' 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	Caribbean 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 Flambé Station

Elite Buffet

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

With our Elite Buffet enjoy a fresh house 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 guests - \$1.00 per guest
- Assorted Cheese and Vegetable Crudite' Tray*
- Coffee Station
- International Cheeses

Choice of 2 entrees:

Sirloin Roulettes
Herbed Chicken Breast
Honey Glazed Ham
Sirloin Tips in Bordelaise
Sliced Roast Pork Loin
Chicken Cordon Bleu
Chicken Breast
with Cranberry Stuffing
Roast Turkey
with Seasoned Stuffing

Sliced Roast Sirloin
Roast Chicken
Breaded Pork Chops
Beef Tenderloin Brochettes
Cheese Lasagna
Chicken Marsala
Chicken Breast
with Supreme Sauce
Meatballs in Tomato Sauce

Additional Hand-carved options:

Roasted Prime Rib of Beef
Fresh Roasted Turkey Breast
Honey Glazed Ham

Roast Sirloin Beef
Roasted Pork
Chef Carvings \$.95 per guest

Choice of 5 side dishes:

Honey Glazed Carrots
Green Beans Almondine
Red Roasted Potatoes
Parsley Boiled Potatoes
Broccoli Florets with Cheese
Potatoes Au Gratin
Italian Potato Salad
Rainbow Tortellini Salad
Pasta Salad
Relish Tray

Mixed Seasonal Vegetables
Ziti in a Tomato Sauce
Mashed Potatoes with Gravy
Scalloped Potatoes
Caribbean Medley
Macaroni and Cheese
Tortellini Alfredo
Macaroni Salad
Rice Pilaf
Seasonal Fruit Tray

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————— Add our NEW Flambé Station —————

Full Service Sit Down Dinners

Pairing Style – A two entrée dinner is served to each guest.

Family Style - A two entrée 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 entrée dinner of guest's choice.

(Available only with Supreme and Royal)

Supreme Pairing or Family Style

\$40.95 pkg* / **\$28.95** dinner only

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

**Friday and Sunday Special \$38.95 – See package details.*

With our Supreme Sit Down enjoy 1 hour of our **House brand open bar** before dinner and 3 hours after dinner, a fresh house salad served at each table with choice of dressings and fresh rolls with butter.

- *Single Entrée Sit Down available.*

- *Enjoy a Champagne toast for the head table**

- *Champagne Toast for all guests - \$1.00 per guest*

- *Assorted Cheese and Vegetable Crudite' Tray**

- *Coffee Station**

- *International Cheese Taste – Chef Carving \$.95 per guest*

Enjoy the choice of 2 entrees:

Sirloin Filet

Sirloin Roulettes

Sliced Roast Sirloin

Breaded Pork Chops

Sliced Roast Pork Loin

Chicken Breast Stuffed
with Prosciutto Ham

Chicken Breast Stuffed
with Supreme Sauce

Grilled Sirloin Filet with Demi Sauce

Roast Prime Rib of Beef with Au Jus

Sirloin Brochettes over Rice Pilaf

Stuffed Pork Chops

Stuffed Roast Pork

Honey Glazed Ham

Chicken Breast Stuffed
with Wild Rice

Chicken Marsala

with Portabello Mushroom Sauce

Choice of 1

Twice Baked Potato

Red Roasted Potatoes

Mashed Potatoes

Rice Pilaf

Parsley Boiled Potatoes

Rosemary Potatoes

Baked Potato

Baked Ziti

Choice of 1 Vegetable:

Honey Glazed Carrots

Green Beans Almondine

Broccoli Florets with Cheese

Mixed Seasonal Vegetables

Caribbean Medley

Royal Pairing or Family Style

\$42.95 pkg* / **\$28.95** 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 dressing and fresh rolls with butter.

- *Single Entrée Sit Down available.*

- *Enjoy a Champagne toast for the head table and all guests**

- *Assorted Cheese and Vegetable Crudite' Tray**

- *After Dinner Coffee Station**

- *International Cheese Taste – Chef Carving \$.95 per guest*

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
Chicken Breast Stuffed	with Wild Rice
with Prosciutto Ham	Chicken Marsala
Chicken Breast Stuffed	with Portabello Mushroom Sauce
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	Caribbean Medley
Broccoli Florets with Cheese	

For Elegant and package Enhancements, See Page 8

————— Add our NEW Flambe Station —————

Elegant Menu Enhancements

Flambe Station

\$2.95 per guest

-a complimentary extra half hour bar service after dinner and enjoy our chair covers.

Our Chefs prepare and serve made-to-order Bananas Foster 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

Only \$99.95

Table Service Option

Your Wedding Cake served individually with Ice Cream and Table Coffee Service

\$1.25 per guest

Café Option

Your guests 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

We offer Chair Covers

\$2.00 per chair

Package Enhancements

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, 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

*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 Crudite' with Sour Cream Veggie Dill Dip

Course 1 - Bread

Fresh Artisian Rolls Warm with Black Olive Capanata
And Herbed Butter

Course 2 - Salad

Lucarelli's Signature Salad – Fresh Spring Lettuce with
Roasted Almonds, Mandarin Oranges, Red Onions, 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 Sprig

Course 5 – Main Entrée

Pairing Selection

Customized by Chef Mike Lucarelli

Dessert

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

Bar Service

4 ½ Hour Premium Bar

Enjoy 2 Bottles of Wine on each table

May we suggest a Red and a White Wine

\$59.95 per guest

Friday and Sunday Wedding Special

Upgrade

4 ½ Hours of Premium Open Bar

Including Premium Brand Liquor, Bottled Beer and Wines
Served 1 Hour before Dinner and 3 ½ 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 Dinner
Supreme Package or Classical Buffet Package
Complementary Coffee Service All Evening,
Champagne Toast for Head Table
Sit Down or Family Style \$38.95
Classical Buffet \$36.95

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.
(Prices upon request.)

-Hot Hors D'oeuvres-

Stuffed Mushrooms with Spinach

50...\$59.95

Bay Scallops wrapped in Bacon

50...\$79.95 100...\$129.95

Skewered Sesame Chicken,

BBQ Chicken

or Sweet and Sour Chicken

50...\$69.95 100...\$99.99

Meatball Bordelaise

100...\$69.95

Beef Tenderloin Kabobs

50...\$69.95

100...\$99.95

Brussetta Bar

100...\$79.95

-Cold Hors D'oeuvres-

Fresh Crudités Display with Dip

\$1.95 / guest

Fresh Fruit Display

\$1.95 / guest

Domestic Cheese &

Pepperoni Display

\$1.95 / guest

Stuffed Cherry Tomatoes with

Ricotta Cheese

50...\$49.95

Shrimp Platters

Price upon Request

Eggplant Rotini

50...\$69.95



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 desserts 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, made-to-order beverages from Lucarelli's very own Cappuccino and Espresso Machine.

1 Hour...\$99.95

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 Liquors: 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	\$3.00 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 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 (Labatt Blue Light)	\$150.00

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