Menu 1 Served Individually

Fresh Baked Bread Fresh Garden Salad Caesar Salad, add \$2

Choice of One Entree

Penne Marinara Meatballs. add \$2 Pollo alla Parmigiana, add \$2 Eggplant Parmigiana, add \$2 Dessert Soda and Cookie Platter Students Only - \$20.00 Buffet

Menu 2

Fresh Baked Bread Fresh Garden Salad

Choice of One Pasta

Pasta Primavera, Penne Marinara Tortellini Marinara, add \$2 Fusilli Meat Sauce, add \$2 Risotto con Porcini, add \$3

Choice of One Entrée

Pollo alla Marsala Sausages Cacciatora **Eggplant** Parmigiana Chicken Parmigiana

Choice of One Dessert

Assorted Cookies Miniature Pastries. add \$.75 Miniature Cannoli, add \$1.50 Spumoni, add \$4.75, Tiramisú, add \$4.75 Coffee \$29.00 Buffet

Menu 3

Fresh Baked Bread Antipasto Della Casa

Choice of One Pasta

Pasta Primavera, Penne Marinara Tortellini Arturo. add \$2 Fusilli Meat Sauce. add \$2 Risotto con Porcini, add \$3

Choice of Two Entree

Oven Roasted Pork Loin Eggplant Parmigiana Sausages Cacciatora Pollo alla Marsala Oven Roasted Chicken served with Rosemary and potatoes (bone in)

Choice of One Dessert

Assorted Cookies Miniature Pastries, add \$.75 Miniature Cannoli, add \$1.50 Spumoni, add \$4.75 Tiramisú, add \$4.75 Coffee

\$33.00 Buffet

- All menu prices are per person and served Buffet Style
- \$4.00 per person for Family Style Serving 25 Guests or more
- \$300.00 non refundable deposit is required when making reservation.
- Min. One (1) week notice is required for all orders, unless otherwise specified.
- Cancellations with less than 48 hours notice are subject to a 50% charge.
- We accept cash, company checks & major credit cards.
- Prices do not include beverages, taxes and gratutity
- Private room requires a minimum of \$1200.00 spent; if the price is not met on the day of the function an additional fee will be incurred.
- Consuming raw or undercooked foods may increase the risk of food borne illness. Please inform us of any allergies you may have.
- Prices subject to change.

Menu 4

Fresh Baked Bread Fresh Garden Salad

Choice of Two Pasta

Tortellini Marinara, Penne Marinara Pasta Primavera Fusilli Meat Sauce, add \$2

Choice of Two Entree

Melanzane alla Parmigiana Sausages Cacciatora, Pollo alla Marsala **Oven Roasted Pork Loin** Baked Schrod (Market Price) Vitello Cacciatora, Add \$2 Oven Roasted Chicken served with Rosemary and potatoes (bone in)

Choice of One Dessert

Assorted Cookies Miniature Pastries. add \$.75 Miniature Cannoli, add \$1.50 Spumoni, add \$4.75 Tiramisú, add \$4.75 Coffee

\$36.00 Buffet

Consuming raw or undercooked foods may increase the risk of food born illness Please inform us of any allergies you may have Prices subject to change

Appetizers

40 Person minimum

40 Person minimum		
Chicken Tenders	30pcs.	\$66
Chicken Wings	30pcs.	\$60
Miniature Meatballs	30pcs.	\$56
Scallops wrapped in Bacon	30pcs.	\$84
Asparagus wrapped in Prosciutto	30pcs.	\$60
Jumbo Shrimp Cocktail served with Cocktail Sauce,		
fresh Lemon	30pcs.	\$90
Arancini Bite size rice balls filled with peas and mozzarella cheese	30pcs.	\$84
Bruschette Rustic Italian bread, topped with our own olive spread, bean puree, and artichoke pu	30pcs. uree	\$60
Vongole Farcite Stuffed Little Necks	30pcs.	\$84
Caprese Skewers of fresh cherry tomo fresh mozzarella, drizzled wi virgin olive oil and basil che	ith	\$84
Artisanal Cheese Serves 25-30		\$90
Seasonal Fruit Tray Serves 25-30		\$84
Crudités Dip Serves 25-30		\$88
Pizzette Half sheet pizza cut bite size \$10.00 Additional each Topp	ing	\$31
Consuming raw or unde	rcooked foods	

Menu 5

Fresh Baked Bread

Choice of Two Appetizers

Cozze alla San Silvestro Antipasto Della Casa Mozzarella in Carrozza, add \$2

Choice of Two Pasta

Pasta al Forno Tortellini Marinara Pasta Primavera Fusilli Meat Sauce, add \$2 Risotto con Porcini, add \$3

Choice of Two Entree

Pollo Alla Marsala Baked Schrod (Market Price) Melanzane alla Parmigiana Vitello Cacciatora, add \$2 Oven Roasted Pork Loin, add \$2 Vitello al Limone

Choice of One Dessert

Assorted Cookies Miniature Pastries, add \$.75 Miniature Cannoli, add \$1.50 Spumoni, add \$4.75 Tiramisú, add \$4.75 Coffee

\$45.00 Buffet

Menu 6

Fresh Baked Bread

Choice of Two Appetizers

Caprese Salad Grigliata di Ortaggi Prosciutto con Melone Cozze alla San Silvestro Antipasto della Casa

Choice of Two Pasta

Pasta al Forno Pasta Primavera Linguine Vongole, add \$2 Fusilli Meat Sauce, add \$2 Risotto con Porcini, add \$3

Choice of Two Entree

Pollo Arrabiata Melanzane alla Parmigiana Oven Roasted Pork Loin Sausages Cacciatora Baked Schrod (Market Price) Vitello alla Carrozzella Oven Roasted Chicken with rosemary and Potatoes (bone in)

Choice of One Dessert

Assorted Miniature Pastries Miniature Cannoli Spumoni Tiramisú Coffee

\$50.00 Buffet

Culinary Creations Custom Menus ~ Classic Italian Elegant Socials Corporate Events Celebrations & More

With an inviting ambiance, exceptional food and a world-class wine list, *Ristorante Lucia* is the perfect place to host any event, from this year's holiday party to next year's company Anniversary. Our attention to detail to create a delicious presentation will satisfy everyone's senses and will be a memorable experience enjoyed by all! Our function coordinator will take care of all the details!

Holiday Celebrations

Our Private Dining rooms are a warm and gracious setting for your holiday parties.

Our chefs are happy to prepare any menu that you desire to celebrate this special time of year.

Private Luncheons

Our dining rooms are available during the day. Organizing a lunch instead of an evening event can be a thoughtful way to accommodate your guests busy schedules during the holiday season.

Cocktail Gatherings

Choose from a selection of wine, spirits and tempting hors d'oeuvres. Your guests can mingle as they wish, enjoying a memorable moment in a gracious setting.

Wine Tasting Parties

Exploring new wines together is a great way to break the ice and bring people together. Our Wine Manager will work with you to select wines that will match your budget, complete with tasting notes.

Custom Dinners

Do you have a special theme in mind for your event? Our talented chefs can work with you to prepare a custom menu. Or, you can select from preset menus, each featuring a choice of innovative entrées.

Cooking with Our Chef

Our talented chefs demonstrates and works with you to prepare, cook, and enjoy a delicious meal in our kitchen. A great group gathering and wonderful experience to share together as you dine privately enjoying your meal!

Bereavement and Collations

Please accept our sincere condolences during this difficult time. We would like to offer our facility you, your family, and your special friends.

Function Menu Catering by



Services for All Events

- **Culinary Creations**
 - **Custom Menus**

Classic Italian

Elegant Socials

Corporate Events

Celebrations & More

Menus are available for sampling by appointment

13 Mount Vernon Street, Winchester 781.729.0515 luciawinchester.com