

# LUCCA

## PRIVATE PARTY GENERAL INFORMATION

**Deposit:** We require a \$250.00 deposit to secure your date. One hundred percent (100%) of your deposit will be applied toward the final bill. Any event canceled less than sixty (60) days prior to event, the deposit may not be refunded.

**Room Charge:** We do not apply a room charge unless the food and beverage bill is under the following amounts: \$1,000.00 Sunday through Wednesday night, \$1,000.00 Saturday and Sunday day, and \$2,500.00 Thursday through Saturday night.

**Service Charges and Sales Tax:** There is a twenty percent (20%) service charge and an eight percent (8%) sales tax added to the final bill.

**Final Payment:** Final balance payment is due at the end of the function.

**Count Guarantees:** Final menu selection due ten (10) days prior to event. Guest count is due no later than three (3) business days prior to the contracted function. The number may not be reduced during the three (3) business days prior to the event. In an event that no guarantee is given, you will be billed for the expected guest count noted on the original contract. We will be prepared to serve an additional three to five percent (3-5%) for unexpected guests. The guaranteed number of guests may not be less than seventy five percent (75%) of the original guest count; in the case that the guarantee is less than 75%, Lucca Kitchen & Cocktails holds the right to charge for non-attending guests.

**Additional Information:** The enclosed menus are offered as a guideline. We would be happy to customize a menu of your choosing. We partner with Scratch Bakeshop for dessert and pastry options. In addition, you may bring in a cake, cookies, pastries, etc. Your dessert must be accompanied by a receipt with the name of the certified bakery that it came from. The bakery name must be on the receipt, no exceptions. New York State Health Law prohibits a guest from bringing in anything baked at home, no exceptions. No other food or beverages can be brought into the establishment.

**\*Menu and Pricing are subject to change\***

**\*Able to do Custom Menu's available upon request\***

For more information and pricing, please call 585-448-0061 or email [LuccaKitchenandCocktails@gmail.com](mailto:LuccaKitchenandCocktails@gmail.com).

# LUCCA

## BRUNCH BUFFET

(All Buffets require a minimum of 20 people)

### The Windemere

\$20 Per Person

Egg Casserole (Vegetarian or Meat)

French Toast or Pancakes

Home Fries

Choice of One Salad (Colebourne, Tryon Caesar, Mildorf, Garson)

Fresh Seasonal Fruit

Coffee, Tea, Pop and Juice

### The Dorchester

\$22 Per Person

Egg Casserole (Vegetarian or Meat)

Choice of Two (Tuna Salad, Chicken Salad, Egg Salad on Croissants)

French Toast or Pancakes

Home Fries

Choice of One Salad (Colebourne, Tryon Caesar, Mildorf, Garson)

Fresh Seasonal Fruit

Coffee, Tea, Pop and Juice

### Available at Additional Cost

Bacon, Ham or Sausage \$3 Per Person

Add Two Meats \$4 Per Person

### Mimosa Bellini Bar

\$3 Per Person

Choices of Juice accompanied by fresh berries. You will be charged for each bottle of Champagne opened.

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## DINNER

### Hors D'oeuvre

Arancini	40 Pieces \$4	80 Pieces \$3.5
Fried Ravioli	40 Pieces \$3	80 Pieces \$2.5
Crab Cake	40 Pieces \$4	80 Pieces \$3.5
Bruschetta	40 Pieces \$3	80 Pieces \$2.5
Meatballs	40 Pieces \$3	80 Pieces \$2.5
Vegan Meatballs	40 Pieces \$3	80 Pieces \$2.5
Artichoke French	40 Pieces \$4	80 Pieces \$3.5
Shrimp Cocktail	40 Pieces \$4	80 Pieces \$3.5

### Displays

Each Serves 20-25

Hummus Platter with Veggies or Grilled Flatbread \$45

Grilled Flatbread Platter with Roasted Garlic and Sun Dried Tomato Pesto \$40

Crab Dip and Spinach Artichoke Dip With Grilled Flatbread \$46

The logo for "Cheese & Charcuterie" is presented in a white, cursive-style font. It is centered within a dark rectangular box that has a thin yellow border. Two horizontal lines, one white and one red, are positioned above and below the text respectively.

Custom Cheese & Charcuterie boards available from <https://cheeseandmeatclub.com/>

Prices will vary depending on size and presentation.

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## DINNER FAMILY STYLE

Coffee, Tea and Soda Included

### SALAD

Choose One

Colebourne - mixed greens, tomatoes, cucumbers, red onions, olives, toasted pine nuts, balsamic vinaigrette

Tryon Caesar – romaine, bacon, red onion, croutons, parmesan cheese, Caesar dressing

Mildorf – baby spinach, raspberries, goat cheese, toasted almonds, raspberry vinaigrette

Garson – kale, kalamata olives, banana peppers, sun-dried tomatoes, sunflower seeds, tahini dressing

### SIDE

Choose One Potato Option: Smashed Potatoes, French Fries, Smashed Sweet Potatoes, Potato Wedges

Seasonal Mixed Grilled Vegetables

### ENTRÉE

Choose One Entrée and One Pasta

Price Per Person

#### Entree

**Humboldt \$25** – egg-dipped chicken,  
lemon sherry butter wine sauce

**Coventry \$26** – pan-roasted salmon, lemon  
herb sauce

**Monticello \$24** – grilled tofu, roasted  
heirloom tomatoes, balsamic glaze

**Chicken Marsala \$25** – wild mushrooms,  
marsala wine sauce

**Chicken Parmesan \$25** – breaded chicken,  
mozzarella cheese, Frank's old-world sauce

**Eggplant Parmesan \$24** – breaded  
eggplant, mozzarella cheese, Frank's old-  
world sauce

#### Pasta

**Merchants** – spaghetti, Frank's old-world  
Sunday sauce,

**Luella** – linguini, sherry wine sauce,  
artichokes, asparagus, sun-dried tomatoes,  
feta cheese

**Winstead** – rigatoni, asiago cream sauce,  
roasted red peppers, spinach, basil

**Gramercy** – penne, basil pesto sauce,  
kalamata olives, sun-dried tomatoes, pine  
nuts, shaved Parmesan

**Farmington** – zucchini noodles, meatless  
tomato sauce