

# WELCOME TO



EVERY DAY WE HOST GUESTS IN OUR RESTAURANT AND ARE HIGHLY ATTUNED TO MEETING THE NEEDS OF OUR CUSTOMERS. WE BRING THAT EXPERIENCED PROSPECTIVE TO OUR PARTIES AND SPECIAL EVENTS WITH GREAT ATTENTION TO AND DEDICATION TO EXTRAORDINARY SERVICE AND SATISFACTION.

WE OFFER COMPREHENSIVE SERVICES TO HELP CREATE AN UNFORGETTABLE EVENT INCLUDING:

- COMPLIMENTARY PLANNING AND GUIDANCE
- PRIVATE AND SEMI-PRIVATE DINING OPTIONS
- DIVERSE OPTIONS FOR EVENT TYPE, SCOPE AND FORMAT
- A RANGE OF REMARKABLE SELECTIONS FOR FOOD AND BEVERAGE
- SEAMLESS SERVICE THE DAY OF THE EVENT SO YOU CAN ENJOY YOUR EVENT EVERY BIT AS MUCH AS YOUR GUESTS.

OUR UNIQUE SPACE IS IDEAL FOR:

- CORPORATE EVENTS
- INTIMATE BUSINESS GATHERINGS
- CLIENT APPRECIATION AND PARTIES
- HOLIDAY PARTIES
- SHOWERS
- BIRTHDAY PARTIES
- PRENUPTIALS
- GRADUATIONS

## DINNER BANQUET MENUS

### GENERAL INFORMATION

#### SERVICE

SERVICE IS OUR SIGNATURE. IT IS WHAT WE PRIDE OURSELVES ON AND IT IS ONE AREA WE SIMPLY SHINE. THE EVENT IS ABOUT YOU AND YOUR GUESTS AND WE ARE HAPPY TO MEET YOUR NEEDS AND LOOK FORWARD TO EXCEEDING YOUR EXPECTATIONS.

#### SERVICE CHARGES

TAX AND 18% GRATUITY WILL BE ADDED TO ALL FOOD AND BEVERAGE TOTALS.

#### ROOM MINIMUM AND CAPACITY

30 TO 60 GUESTS

#### GUARANTEES

CHECK WITH YOUR EVENT PLANNER

609 MILWAUKEE AVE. GLENVIEW, IL 60025

847.729.2268

WWW.CAFELUCCI.COM

# BANQUET DINNER I

## THREE COURSE MENU

### LUCCI SALAD

### POLLO MARSALA

BONELESS BREAST OF CHICKEN SAUTÉED IN A SWEET MARSALA WINE SAUCE WITH FRESH MUSHROOMS

### DESSERT

SPUMONI

COFFEE & TEA

DINNERS BEGIN WITH ITALIAN BREAD, ROASTED GARLIC AND OLIVE SALAD.

PASTA WITH MARINARA SAUCE IS SERVED FAMILY STYLE

\$26.95 PER PERSON, PLUS TAX AND GRATUITY

# **BANQUET DINNER II**

## **APPETIZER BUFFET**

FRIED CALAMARI  
GRILLED PORTOBELLA MUSHROOMS  
BRUSCHETTA

## **LUCCI SALAD**

## **CHOICE OF ENTRÉE:**

### **POLLO MARSALA**

BONELESS BREAST OF CHICKEN SAUTÉED IN A SWEET MARSALA WINE SAUCE WITH FRESH MUSHROOMS

### **VITELLO ASPARAGI**

MEDALLIONS OF VEAL SAUTÉED IN WHITE WINE  
WITH SUN-DRIED TOMATOES AND FRESH ASPARAGUS

### **SALMONE POMODORO**

FRESH SALMON TOPPED WITH DICED FRESH TOMATOES AND BASIL IN A LEMON BEURRE BLANC SAUCE

## **DESSERT**

SPUMONI

COFFEE & TEA

DINNERS BEGIN WITH ITALIAN BREAD, ROASTED GARLIC AND OLIVE SALAD.  
PASTA WITH MARINARA SAUCE IS SERVED FAMILY STYLE WITH ALL ENTRÉES

**\$36.95 PER PERSON PLUS TAX AND GRATUITY**

# BANQUET DINNER III

## APPETIZER BUFFET

FRIED CALAMARI  
BRUSCHETTA  
GRILLED PORTOBELLA MUSHROOMS

## SHRIMP BISQUE

## CAESAR SALAD

## CHOICE OF ENTRÉE:

### POLLO ASPARAGI

BONELESS BREAST OF CHICKEN SAUTÉED IN WHITE WINE WITH FRESH ASPARAGUS AND SUN-DRIED TOMATOES

### VITELLO GORGONZOLA

MEDALLIONS OF VEAL SAUTÉED IN WHITE WINE WITH GORGONZOLA CHEESE AND FRESH BASIL

### SALMONE POMODORO

FRESH SALMON TOPPED WITH DICED FRESH TOMATOES AND BASIL IN A LEMON BEURRE BLANC

### FILLETTO AMERICANO

CENTER CUT 8OZ FILET MIGNON, CHAR BROILED AND TOPPED OFF WITH MUSHROOMS AND GARLIC BUTTER  
(\$18 PER ORDER SUPPLEMENT)

## DESSERT

TIRAMISÙ

COFFEE & TEA

DINNERS BEGIN WITH ITALIAN BREAD, ROASTED GARLIC AND OLIVE SALAD.  
PASTA WITH MARINARA SAUCE IS SERVED FAMILY STYLE WITH ALL ENTRÉES.

\$44.95 PER PERSON, PLUS TAX AND GRATUITY

# FAMILY STYLE BANQUET

(TABLE SERVICE)

## LUCCI SALAD

## POLLO ASPARAGI

BONELESS BREAST OF CHICKEN SAUTÉED IN WHITE WINE WITH FRESH ASPARAGUS AND SUN-DRIED TOMATOES

## SALSSICCIA CON PEPPERONCINI

CHARRED ITALIAN SAUSAGE SAUTEED IN GARLIC AND OLIVE OIL WITH MIXED BELL PEPPERS

## PENNE ALLA VODKA

PENNE PASTA TOSSED IN A TOMATO VODKA CREAM SAUCE

## DESSERT

SPUMONI

COFFEE & TEA

\$23.95 PER PERSON, PLUS TAX AND GRATUITY

### ADD-ONS

VEAL ASPARAGUS	\$11.00 PER PERSON SUPPLEMENT
ADDITIONAL PASTA	\$4.50 PER PERSON SUPPLEMENT

## APPETIZER BUFFET

FRIED CALAMARI,  
GRILLED PORTOBELLA MUSHROOMS  
BRUSCHETTA

\$8.95 PER PERSON SUPPLEMENT

DINNERS BEGIN WITH ITALIAN BREAD, ROASTED GARLIC AND OLIVE SALAD.

# BANQUET BUFFET

(MINIMUM 30 PEOPLE)

## APPETIZER BUFFET

FRIED CALAMARI  
GRILLED PORTOBELLO MUSHROOMS  
BRUSCHETTA

## CHOICE OF TWO PASTAS

(PENNE, BOW TIE, RIGATONI, SPAGHETTI OR LINGUINI)

## AND TWO SAUCES

(MARINARA, VODKA, ALFREDO OR GARLIC AND OLIVE OIL)

## CHOICE OF ENTREE

CHICKEN MARSALA  
CHICKEN PARMIGIANA  
CHICKEN LIMONE  
SALAD BOWL

## DESSERT

SPUMONI

COFFEE & TEA

\$26.95 PER PERSON, PLUS TAX AND GRATUITY

VEAL ASPARAGUS  
ADDITIONAL PASTA WITHOUT SEAFOOD

\$11.00 PER PERSON SUPPLEMENT  
\$4.50 PER PERSON SUPPLEMENT

## APPETIZER BUFFET

(30 GUEST MINIMUM)

### STANDARD

FRIED CALAMARI  
BRUSCHETTA  
GRILLED PORTOBELLA MUSHROOMS  
\$14.95 PER PERSON

### PREMIUM

FRIED CALAMARI  
BRUSCHETTA  
GRILLED PORTOBELLA MUSHROOMS  
MINI CRAB CAKES  
\$17.95

### ADDITIONAL ITEMS

SHRIMP (FRANGELICO OR COCKTAIL)	\$5.00 PER PIECE (30 PIECE MINIMUM)
SCALLOPS LUCCI	\$5.50 PER PIECE (30 PIECE MINIMUM)
BAKED CLAMS	\$13.00 PER DOZEN
PASTA WITH SAUCE	\$4.50 PER PERSON

## **CUSTOM BAR PACKAGE**

OPEN BAR TAB BASED ON GUEST CONSUMPTION

PRICING IS FOR THREE HOURS

## **BEER AND WINE PACKAGE**

\$21 PER PERSON

### **BEER**

MILLER LITE, MGD, STELLA ARTOIS, AMSTEL LITE

### **WHITE WINE**

GIANCARLO PINOT GRIGIO ITALY

APALTAGUA CHARDONNAY CHILE

MURPHY GOODE SAUVIGNON BLANC CALIFORNIA

### **RED WINE**

VILLA VERGA PINOT NOIR ITALY

CANNON BALL MERLOT SONOMA COUNTY

BURIED CANE CABERNET SAUVIGNON WASHINGTON STATE

LA GINESTRA CHIANTI TUSCANY ITALY

## **PREMIUM BAR, BEER AND WINE PACKAGE**

\$30 PER PERSON

### **BAR**

STOLYCHNOYA VODKA, SMALLS GIN, CRUZAN RUM, CALLE 23 TEQUILA, WOODWARD WHISKEY, DEWAR'S SCOTCH

### **BEER**

MILLER LITE, MGD, PERONI, STELLA ARTOIS, AMSTEL LITE, PERONI, MENABREA E FIGLI, LAKE FRONT IPA

### **WHITE WINE**

GIANCARLO PINOT GRIGIO ITALY

APALTAGUA CHARDONNAY CHILE

MURPHY GOODE SAUVIGNON BLANC CALIFORNIA

### **RED WINE**

VILLA VERGA PINOT NOIR ITALY

CANNON BALL MERLOT SONOMA COUNTY

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