

# 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

OUR UNIQUE SPACE IS IDEAL FOR:

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

## 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**

8% TAX AND 18% GRATUITY WILL BE ADDED TO ALL FOOD AND BEVERAGE TOTALS.

### **ROOM MINIMUM AND CAPACITY**

30 TO 120 GUESTS

### **GUARANTEES**

CHECK WITH YOUR EVENT PLANNER

609 MILWAUKEE AVE. GLENVIEW, IL 60025  
WWW.CAFELUCCI.COM

847.729.2268

**LUNCH SPRING 2015**

# **BANQUET LUNCHEON I**

THREE-COURSE MENU

## **LUCCI SALAD**

## **POLLO MARSALA**

BONELESS BREAST OF CHICKEN  
SAUTÉED WITH MUSHROOMS AND SWEET MARSALA WINE

## **DESSERT**

SPUMONI

COFFEE & TEA

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

\$18.95 PER PERSON, PLUS TAX AND GRATUITY

# **BANQUET LUNCHEON II**

## **FOUR-COURSE MENU**

### **APPETIZER BUFFET**

FRIED CALAMARI  
ASSORTED GRILLED VEGETABLES  
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 A WHITE WINE SAUCE WITH SUN DRIED TOMATOES AND FRESH ASPARAGUS

#### **SALMONE POMODORO**

LOCH DUART SCOTTISH SALMON SERVED IN A LEMON BUTTER SAUCE TOPPED WITH DICED FRESH TOMATOES AND BASIL

### **DESSERT**

SPUMONI

COFFEE & TEA

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

\$31.95 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  
ADDITIONAL PASTA

\$10.00 PER PERSON SUPPLEMENT  
\$4.00 PER PERSON SUPPLEMENT

## **APPETIZER BUFFET**

FRIED CALAMARI,  
ASSORTED GRILLED VEGETABLES  
BRUSCHETTA

\$7.95 PER PERSON SUPPLEMENT

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

**LUNCH SPRING 2015**

# **BANQUET BUFFET**

(MINIMUM 30 PEOPLE)

## **CHOICE OF TWO PASTAS:**

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

## **AND TWO SAUCES:**

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

## **CHOICE OF ONE ENTRÉE:**

CHICKEN MARSALA  
CHICKEN PARMIGIANA  
CHICKEN LIMONE

## **SALAD BOWL**

## **DESSERT**

SPUMONI

COFFEE & TEA

\$22.95 PER PERSON, PLUS TAX AND GRATUITY

### **ADD-ONS**

VEAL ASPARAGUS  
ADDITIONAL PASTA

\$10.00 PER PERSON SUPPLEMENT  
\$4.00 PER PERSON SUPPLEMENT

## **APPETIZER BUFFET**

FRIED CALAMARI,  
ASSORTED GRILLED VEGETABLES  
BRUSCHETTA

\$7.95 PER PERSON SUPPLEMENT

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

## **CUSTOM BAR PACKAGE**

OPEN BAR TAB BASED ON GUEST CONSUMPTION

**LUNCH SPRING 2015**

## **BEER AND WINE PACKAGE**

\$19 PER PERSON

### **BEER**

MILLER LITE, MGD, STELLA ARTOIS, AMSTEL LITE

### **WHITE WINE**

GIANCARLO PINOT GRIGIO ITALY  
LA CHANCE CHARDONNAY CENTRAL COAST CALIFORNIA  
FERRARI CARRANO SAUVIGNON SONOMA COUNTY

### **RED WINE**

VILLA VERGA PINOT NOIR ITALY  
STEPHAN VINCENT MERLOT CENTRAL COAST CALIFORNIA  
STEPHAN VINCENT CABERNET SAUVIGNON CENTRAL COAST CALIFORNIA  
2013 CASALE DELLO SPARVINO TERRE DI MEZZO CHIANTI TUSCANY ITALY

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

\$28 PER PERSON

### **BAR**

HANGAR 1 VODKA, SMALLS GIN, CRUZAN RUM, CALLE 23 TEQUILA, WOODWARD WHISKEY , DEWARS SCOTCH

### **BEER**

MILLER LITE, MGD, PERONI, STELLA ARTOIS, AMSTEL LITE, PERONI, MORETTI, MORETTI LA ROSSA, LAKE FRONT IPA

### **WHITE WINE**

GIANCARLO PINOT GRIGIO ITALY  
LA CHANCE CHARDONNAY CENTRAL COAST CALIFORNIA  
FERRARI CARRANO SAUVIGNON SONOMA COUNTY

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