# La Luce Banquet - Menu One

# **APPETIZERS:**

#### **BRUSCHETTA**

Italian bread with marinated tomato, basil, garlic infused with Olive oil and cheese

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# **DELUXE ANTIPASTO DELLA CASA**

Assortment of cured meats (Prosciutto and Hot Salami) Bocconcini cheese and tomato (Caprese)

Accompanied with marinated Olives and Grilled Vegetables.

# **PASTA:**

# PENNE AL POMODORO

# **MAIN COURSE:**

# **ONE CHOICE OF:**

#### **VEAL MARSALA**

Veal Scaloppini, Crimini mushrooms in a dry white wine Marsala sauce.

or

# **ATLANTIC SALMON**

Salmon fillet, pan seared, extra virgin olive oil and fresh herbs

or

#### EGGPLANT PARMIGIANA (VEGETARIAN)

Floured Eggplant layered with mozzarella cheese and tomato sauce

or

#### **CHICKEN PARMIGIANA**

Breaded Chicken in tomato sauce and topped with Parmigiano cheese

All Served with Roasted Potatoes and Seasonal Green Vegetable

# **ACCOMPANIED WITH:**

Garden Green Salad

KIDS MENU: AGE UNDER 10: CHICKEN FINGERS AND FRIES

#### LA LUCE DRINK PACKAGE INCLUDED:

SOFT DRINKS, JUICE, COFFEE, TEA, ESPRESSO

#### **EXTRA COSTS:**

RED & WHITE WINE
OPEN BAR
WILL BE CHARGED UPON CONSUMPTION

# La Luce Banquet - Menu two

# **APPETIZERS:**

#### **BRUSCHETTA**

Italian bread with marinated tomato, basil, garlic infused with Olive oil and cheese

#### **DELUXE ANTIPASTO DELLA CASA**

Assortment of cured meats (Prosciutto and Hot Salami) Bocconcini cheese and tomato (Caprese) accompanied with marinated Olives and Grilled Vegetables.

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#### **CALAMARI FRITTI**

Tender cut of Fried Calamari

# **PASTA:**

# PENNE AL POMODORO

# MAIN COURSE: ONE CHOICE OF:

#### **VEAL OR CHICKEN MARSALA**

Veal Scaloppini or Chicken, Crimini mushrooms in a dry white wine Marsala sauce.

or

## **VENEZIA POLLO PIZZAIOLA**

Chicken Cutlet, sautéed with peppers, mushrooms, onions, herbs and tomato sauce

or

#### **ATLANTIC SALMON**

Salmon fillet, pan seared, extra virgin olive oil and fresh herbs

or

## EGGPLANT PARMIGIANA (VEGETARIAN)

Floured Eggplant layered with mozzarella cheese and tomato sauce

or

# **GRILLED CHICKEN**

Grilled marinated Chicken Breast

All Served with Roasted Potatoes and Seasonal Green Vegetable

# **ACCOMPANIED WITH:**

Garden Green Salad

KIDS MENU: AGE UNDER 10: CHICKEN FINGERS AND FRIES

## LA LUCE DRINK PACKAGE INCLUDED:

SOFT DRINKS, JUICE, COFFEE, TEA, ESPRESSO

#### **EXTRA COSTS:**

RED & WHITE WINE

**OPEN BAR** 

WILL BE CHARGED UPON CONSUMPTION

# La Luce Banquet - Menu Three

# **APPETIZERS:**

#### **BRUSCHETTA**

Italian bread with marinated tomato, basil, garlic infused with Olive oil and cheese &

#### **DELUXE ANTIPASTO DELLA CASA**

Assortment of cured meats (Prosciutto and Hot Salami) Bocconcini cheese and tomato (Caprese) accompanied with marinated Olives and Grilled Vegetables.

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#### **CALAMARI FRITTI**

Tender cut of Fried Calamari

# **PASTA:**

# PENNE AL POMODORO

# MAIN COURSE: ONE CHOICE OF:

#### **VEAL OR CHICKEN MARSALA**

Veal Scaloppini or Chicken, Crimini mushrooms in a dry white wine Marsala sauce.

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#### **10 0Z NEW YORK STEAK**

10 oz Centre cut USDA choice

or

#### **VENEZIA POLLO PIZZAIOLA**

Chicken Cutlet, sautéed with peppers, mushrooms, onions, herbs and tomato sauce

# ATLANTIC SALMON

Salmon fillet, pan seared, extra virgin olive oil and fresh herbs

or

## **EGGPLANT PARMIGIANA (VEGETARIAN)**

Floured Eggplant layered with mozzarella cheese and tomato sauce

or

#### **CHICKEN PARMIGIANA**

Breaded Chicken baked in tomato sauce and topped with Parmigiano cheese

All Served with Roasted Potatoes and Seasonal Green Vegetable

**ACCOMPANIED WITH:** 

#### **GARDEN GREEN SALAD**

KIDS MENU: AGE UNDER 10: CHICKEN FINGERS AND FRIES

#### LA LUCE DRINK PACKAGE INCLUDED:

SOFT DRINKS, JUICE, COFFEE, TEA, ESPRESSO

#### **EXTRA COSTS:**

RED & WHITE WINE OPEN BAR

WILL BE CHARGED UPON CONSUMPTION

# La Luce Banquet - Menu Four

# **APPETIZERS:**

#### **BRUSCHETTA**

Italian bread with marinated tomato, basil, garlic infused with Olive oil and cheese

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#### **DELUXE ANTIPASTO DELLA CASA**

Assortment of cured meats (Prosciutto and Hot Salami) Accompanied with marinated Olives and Grilled Vegetables.

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#### **CALAMARI FRITTI AND SHRIMP**

Tender cut of Fried Calamari and Shrimp

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#### **CAPRESE SALAD**

Mozzarella di Bufala and tomato infused with Olive oil & Basil

# **PASTA:**

#### **PENNE AL POMODORO**

# MAIN COURSE: ONE CHOICE OF:

# VEAL MARSALA OR CHICKEN MARSALA

Veal Scaloppini or Chicken, Crimini mushrooms in a dry white wine Marsala sauce

Served with Roasted Potatoes and Seasonal Green Vegetable & Garden Green Salad

# VEAL OR CHICKEN PARMIGIANA

Breaded veal baked in tomato sauce and topped with Parmigiano cheese Served with Roasted Potatoes and Seasonal Green Vegetable & Garden Green Salad

#### **VENEZIA POLLO PIZZAIOLA**

Breast of chicken, sautéed with peppers,
mushrooms, onions,
herbs and tomato sauce
Served with Roasted Potatoes and Seasonal
Green Vegetable
& Garden Green Salad

## **ATLANTIC SALMON**

Salmon fillet, pan seared, extra virgin olive oil and fresh herbs
Served with Roasted Potatoes and Seasonal Green Vegetable
& Garden Green Salad

#### 10 oz NEW YORK STEAK

10 oz Centre cut USDA choice Served with Roasted Potatoes and Seasonal Green Vegetable & Garden Green Salad

# EGGPLANT PARMIGIANA (VEGETARIAN)

Floured Eggplant layered with mozzarella cheese and tomato sauce
Served with Roasted Potatoes and Seasonal
Green Vegetable
& Garden Green Salad

KIDS MENU: AGE UNDER 10: CHICKEN FINGERS AND FRIES

# LA LUCE DRINK PACKAGE INCLUDED:

SOFT DRINKS, JUICE, COFFEE, TEA, ESPRESSO

#### **EXTRA COSTS:**

RED & WHITE WINE
OPEN BAR
WILL BE CHARGED UPON CONSUMPTION