



GROUP DINING AND PARTY PACKAGES

108 W. Burlington • La Grange, Illinois
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PARTY PACKAGES

Brunch Package

\$40 per person: Includes 3 family style brunch items, 1 mimosa or bloody mary and 1 coffee

Luncheon Package

\$25 per person: Includes salad, grilled chicken vesuvio and tiramisu

Pizza Package

\$30 per person: Includes appetizer, salad

Monday-Friday Business Luncheon

\$25 per person: Includes appetizer, salad, pasta and tiramisu

Bronze Package

\$35 per person: Includes appetizer, salad and any pasta dish

Silver Package

\$40 per person: Includes appetizer, salad, pasta* and entrée

Gold Package

\$45 per person: Includes 2 appetizers, salad, pasta and entrée

Platinum Package

\$50 per person: Includes 2 appetizers, 2 salads and 2 entrées

Punch Bowl

\$125 Vodka, Rum, Gin, Whiskey or Tequila base. Serves 15-20

All packages are family-style menu and include coffee, tea and sodas.

Sunday-Thursday: \$800 minimum (pre-tax and tip)

Friday & Saturday: \$1800 minimum (pre-tax and tip)

Applies to parties starting after 2:30 p.m.

Room fee may apply to groups less than 16

\$25 cake cutting fee

Dessert platter \$8 per person

Kids 12 and under \$15-25 depending on package

**Choice of pasta from pasta section*

**Prices subject to change*



BRUNCH MENU

Open-Faced Panini

2 eggs, Italian ham, smoked mozzarella and oven roasted tomato on Tuscan bread.

Frittata

Egg, fresh asparagus and pancetta with an arugula and shaved parmesan salad.
Served with Tuscan toast.

Mediterranean Skillet

Baked egg atop spicy tomato sauce, chickpeas, red & yellow pepper, feta with a side of cucumber & parsley salad and grilled bread.

The Lucca*

2 eggs over easy, 10oz center cut prime skirt steak, golden potatoes, Tuscan toast and fresh tomato & basil salad with balsamic reduction.

**Additional fee. Please inquire with Group Dining Coordinator*

Chilaquiles

2 eggs over easy, black beans, queso fresco, sour cream, and avocado over housemade chips and rojo salsa.

Eggs Florentine

Eggs scrambled, spinach, vadalia onion and goat cheese.
Topped with avocado and served with golden potatoes and Tuscan toast.

Pizza

10" Thin crust with EVOO, oven roasted tomato, mozzarella, prosciutto and eggs.

On the Sweeter Side

Sicilian Brioche "French Toast" w/butter and real maple syrup.

**May also add triple, thick-cut Italian bacon for additional fee.*

Lucca's



APPETIZERS

Antipasto Board

Selection of fresh sliced meats and cheeses, with grilled peppers, artichokes, almonds and olives.

Bruschetta

Sliced Italian bread topped with sun-dried tomato, tapenade, smoked mozzarella, fresh tomatoes, basil and balsamic.

Calamari

Hand breaded or grilled calamari served with house cocktail sauce or grilled, seasoned with chili pepper & lemon and served with a small salad of wild greens.

Jumbo or Boneless Wings

Tossed in our buffalo or bbq sauce

Stuffed Mushrooms

Filled with a blend of Italian sausage, onions, garlic, herbs and gaeta olives

Toasted Raviolis

Filled with delicious ricotta cheese, toasted to a golden brown and served with marinara sauce

Meatballs Sliders

Meatballs topped with melted provolone and marinara on a baked brioche bun. Served with fries.

Garlic Bread

Italian bread topped with creamy garlic and mozzarella cheese.

Tomato Bread

Crisp Italian bread topped with tomatoes, garlic fresh basil and mozzarella cheese.

Fresh Guacamole

Made to order. Served with housemade chips.

Roboila Cheese Tray

A light and tangy spreadable cheese with sea salt, pistachio dust and local honey. Served with grilled artisan bread.



SALADS

Lucca's House

Mixed greens, cranberries, walnuts and gorgonzolla, with balsamic dressing.

Spinach Salad

Feta, toasted almonds, onions and dried apricots, lemon vinaigrette dressing with balsamic reduction.

Garden Salad

Romaine, shaved carrots, onions, grape tomatoes and cucumbers. Served with Italian or balsamic dressing.

Caesar Salad

Romaine, shaved parmesan, grape tomatoes, with creamy caesar dressing.

Greek Salad

Romaine, feta, sesame seeds and oregano, Kalamata olives, cucumbers, tomatoes, red onion with Italian dressing.

Caprese Salad (add \$5)

Fresh buffalo milk mozzarella served with campari tomatoes, olive oil, sea salt, fresh basil, and balsamic reduction.

Contadino Salad (add 8)

Grilled chicken, avocado, California goat cheese, dates, toasted pine nuts, corn and juicy tomatoes atop mixed greens. Served with a lemon vinaigrette.

Steak Salad (add \$8)

Grilled prime sirloin, romaine lettuce, arugula, gorgonzola, avocado, tomatoes, and candied walnuts. Served with a lemon vinaigrette.

**May also add chicken, shrimp or steak to salads for additional fee.*



PASTAS

Baked Penne*

Penne in our delicious marinara topped with ricotta and mozzarella cheese, then baked to perfection.

Gnocchi* (marinara or baked)

Tossed in marinara sauce or baked roman style with mozzarella cheese.

Linguini with Broccoli*

Tender linguini pasta tossed with olive oil, zesty garlic and broccoli.

Fettuccine Alfredo*

An angelic bed of fettuccine, delicately tossed with a creamy alfredo sauce.

Shrimp Arrabbiata (add \$5)

Shrimp sautéed in a rich, spicy tomato sauce, cream, served over penne and topped with a parmesan Romano blend.

Cavatelli in Vodka Cream*

Creamy tomato based sauce with pancetta, Romano cheese, onion and spices.

Orecchiette & Rapini*

Italian sausage in a broth based sauce with garlic and olive oil. Sprinkled with Romano cheese.

Fusilli & Sun-Dried Tomato*

Sun-dried and fresh tomatoes sautéed in olive oil with garlic, thyme and baby broccoli.

Gemelli with Sausage & Tomato*

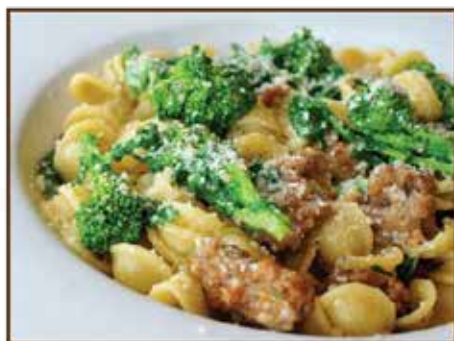
Gemelli pasta with San Marzano tomatoes, sausage, diced cherry peppers and fresh oregano.

Pasta Puttanesca (add \$5)

Linguine served with a tomato based sauce with tender calamari, jumbo shrimp, bay scallops, Italian Kalamata olives and capers.

Spaghetti Marina or Bolognese*

Tender spaghetti pasta, topped with our delicious marinara or bolognese sauce.



ENTREES

Chicken or Veal Parmesan

Chicken or Veal topped with melted mozzarella and served with penne marinara.

Chicken Limone

Chicken breasts served in a lemon wine reduction. Served with a side of penne pasta, sautéed tomatoes and baby arugula.

Chicken Picatta

Tender chicken scallopini, pan fried with capers in a savory lemon-butter sauce. Served with a side of linguine tossed with mushrooms and spinach.

Grilled Chicken Vesuvio

Boneless, skinless, marinated chicken breasts served with Lucca's golden potatoes and sautéed broccoli.

Veal Saltimbocca

Lightly breaded prosciutto wrapped veal with aged provolone cheese and our roasted red pepper mix. Served with Lucca's golden potatoes and sautéed broccoli.

Chicken Calabrese

Lightly breaded chicken breast topped with spicy cherry peppers dressed in a lemon-butter sauce and served with mixed greens.

Skirt Steak Lucca's Style (Add \$10)

Flavorful prime skirt steak served with sweet vidalia onions, red and yellow peppers and a side of golden potatoes. Fresh jalapeños available upon request.

Grilled Branzino (Add \$8)

Grilled Mediterranean sea bass fillet with lemon butter, golden potatoes and sautéed spinach.

Grilled Salmon (Add \$8)

Grilled Scottish Salmon with lemon butter, grilled asparagus and Golden potatoes.



BAR PACKAGES

On Consumption

Host has all beverages consumed added to party bill and pays in full at the end of the event. House red and white are \$40/bottle.

Beer & Wine Package

Host picks from provided list. Price is \$30 per person for a 3 hour time period. Can extend package at end of event for additional costs.

Beer

Choose four options.

Red Wine

Choose two options, \$12 and under.

White Wine

Choose two options, \$12 and under.

Spirit, Beer & Wine Package

\$50 per person for a 3 hour time period. Can extend package at end of event for additional cost. Package includes all beers and wine by glass from list, as well as our house spirits and craft cocktail.

Punch Bowls

\$125. Vodka, Rum, Gin, Whiskey or Tequila base. Serves 15-20.

**Daily drink specials do not apply with party packages.*

