

LUCCO

CUCINA ✦ BAR

PRIVATE EVENT MENUS

ANGELA RUSSO

GM/Director of Catering & Events

EMAIL: angelar@parkrestaurantgroup.com

CALL: 973.822.0066

ABOUT US

Lucco Cucina + Bar is a modern Italian restaurant that combines favored classics with a contemporary touch. The sleek design, comfortable seating, and full bar present a warm and convivial atmosphere for our guests. The offerings consist of New York style pizza, fresh salads, delicious small bites, wonderful pasta dishes and the Chef's signature meatballs.

Our seasonal outdoor patio and the main dining room set in our lodge style edifice with a floor to ceiling fireplace, offers our guests the opportunity to enjoy a glass of wine "al a fresco" or a full dining experience by our professional staff. At the heart of the space, the 24-seat white marble bar is a great gathering place to enjoy happy hour, full dining or just cocktails from our extensive drink menu.

From family outings, to corporate events, to Saturday night on the town with friends, Lucco Cucina + Bar has something for everyone.

Lucco Cucina + Bar is available for semi-private gatherings only and offers the versatility to accommodate intimate dining and meetings, large seated dinners, cocktail parties and full venue buyouts. Event space offers complimentary Wi-Fi and is booked on a first come first serve basis.

We are also pleased to offer off-site catering directly to your home or office covering breakfast, lunch and dinner with delivery. For on-site events we offer a fully customized experience with pre-fixe menus, pass hors d'oeuvres, buffet station and a la carte options. Bar packages are available as open bar packages or based on the consumption tab added to the final check.

DIRECT INQUIRY CONTACT:

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EVENT COORDINATION / FAQs

BOOKING - A 20% deposit is required to guarantee an event at Lucco Cucina + Bar. We do not charge a room fee for any of our event spaces. However, there may be a food and beverage minimum depending on the date/time of the event and how much space is needed.

BEVERAGES/ALCOHOL - Regular brewed coffee, iced tea, plain hot Lipton tea and sodas are inclusive of lunch/dinner/brunch packages. Cappuccinos, espressos and loose Specialty Teas are an additional cost. Wine, beer and spirits are charged on consumption for all events unless a bar package has been selected. No spirit based alcohol or other may be brought in to our establishment.

AUDIO VISUAL - Currently, this location is not equipped with audio visual capabilities. We are happy to help procure those needs with the final cost of the invoice being billed back to the host.

TAX AND ADMINISTRATION FEE - Your final bill will include New Jersey sales tax of 6.6.25% and a 7% administrative **fee of the subtotal**, which is not gratuity and is served to offset ancillary expenses associated with the planning and administration of the event.

GRATUITY - Gratuity on events is automatically calculated at 20% which will be reflected in the final billing.

OUTSIDE FEES - We require a \$20.00 flat cake-cutting fee if you decide to bring in a cake from any outside vendor. Any wine brought into the restaurant will have a \$20.00 corkage fee per every 750ml bottle and it cannot be featured on our wine list.

FINAL HEAD COUNT – Lucco Cucina + Bar requires a final guaranteed guest count 48 hour prior to the event. The final bill for your event will be calculated based on the guaranteed head count plus any additional attendees.

CHILDREN - We have a limited number of high chairs available, outside of that guests would be responsible for bringing in appropriate seating. We have children's menu available for any child 8 years or younger.

ALLERGIES/DIETARY RESTRICTIONS – Lucco Cucina + Bar will be happy to accommodate all dietary restriction and allergies prior to your event. Please notify the administrator of your event about any modifications to your specific menu.





THE MAIN DINING ROOM OR FULL VENUE BUY OUT

The Dining Room and full venue are available for a full buyout perfect for a cocktail event or seated dinner and boasts a dramatic floor to ceiling brick fireplace.

Cocktail reception
150

Seated Dinner
100

family style or buffet
format

(event groups over 40 require
a buffet format only)



LUCCO

..... CUCINA + BAR

LUCCO BAR AREA

The Bar is located in the front of the restaurant and is the perfect setting for an open concept social cocktail event or after work happy hour and includes a portion of the main bar exclusively for your group.

Events food and beverage minimums for the space are based on days of the week and time slots of reservations available

Cocktail reception
capacity 40 - 50

Seated dinner 30
Buffet or family style only



LUCCO
..... CUCINA + BAR

MANGIA. BEVI. VIVI.



LUCCO

CUCINA ✦ BAR

THE MENUS

207 RIDGEDALE AVE, FLORHAM PARK, NJ 07932

TELEPHONE: 973-822-0066

Email: angelar@parkrestaurantgroup.com

PASSED HORS D'OEUVRES

COLD

HOT

SELECTION OF THREE

\$16.00 per person for the first hour & \$8.00 per person for each additional ½ hour

TUNA CRUDO

calabrian chili oil, preserved lemon, mint

LUCCO MINI MEATBALLS

pomodoro sauce, parmesan

CLASSIC BRUSHETTA

tomato, onions, basil, garlic, pecorino, olive oil

TUSCAN ROAST PORK BELLY SKEWERS

sweet & spicy peppers

SELECTION OF FOUR

\$18.00 per person for the first hour & \$9.00 per person for each additional ½ hour

TRUFFLE HONEY RICOTTA CROSTINI

honey whipped ricotta

TRUFFLE & PARMESAN POTATO CROQUETTE

Roast garlic aioli

CAPRESE SKEWERS

bocconcini, grape tomato, basil

LEMON & GARLIC SHRIMP SPEIDINI

calabrian chili butter

SELECTION OF SIX

\$24.00 per person for the first hour & \$12.00 for each additional ½ hour

CAESAR "BITES"

baby gem lettuce, Caesar dressing, parmesan

MUSHROOM CROQUETTES

Truffle parmesan cream

MINI CRAB CAKES

lemon aioli

PROSCIUTTO & MELON SKEWERS

seasonal melon wrapped in fresh prosciutto

PARMESAN ARANCINI

pomodoro sauce

CRAB & AVOCADO CROSTINI (add \$2pp)

substitutions or enhancers may affect pricing of package selection.

SNACKS & STATIONS

SFIZI

SERVES UP TO 6 PEOPLE

MARINATED OLIVES \$ 15
EGGPLANT CAPONATA \$16
CLASSIC BRUSCHETTA \$16
WHIPPED RICOTTA \$15

PASTA STATIONS

\$15 per person

CHOICE OF TWO

Penne | Rigatoni | Orecchiette

CHOICE OF TWO SAUCES

Vodka | Alfredo | Pomodoro | Pesto

CARVING STATIONS

SERVES 12-15 PEOPLE

GARLIC & HERB ROAST SIRLOIN \$125

WHOLE ROASTED FILET MIGNON \$140

TUSCAN LOIN OF PORK \$85

HERB CITRUS ROAST TURKEY BREAST \$70



LUCCO

..... CUCINA + BAR

ANTIPASTI

EACH PLATTER SERVES UP TO 6 PEOPLE

CRISP CALAMARI 25

marinara, fresh herbs

MOZZARELLA CAPRESE 26

fiore di latte mozzarella, vine ripe tomato, basil

LUCCO MEATBALLS POMODORO 30

pomodoro sauce, parmesan

SALAMI & CHEESE BOARD 38

assorted cured meats and cheese, pickled vegetable

CRISP ZUCCHINI 22

lemon basil aioli

GRILLED OCTOPUS 35

roast potato, tomato confit, romesco sauce

LUCCO DESSERT PLATTER 30

mini cannoli, petit fours and assorted cookies



LE PIZZE 12"

can be added to any menu a la carte

MARGHERITA 13

plum tomato sauce, fresh mozzarella, basil, parmesan

NOTORIOUS P.I.G 14

roast pork, garlic herb ricotta, sweet & spicy peppers

MEATBALL 15

lucco meatballs, roast tomato, ricotta, fresh mozzarella

FOUR SEASONS 15

artichokes, tomato, basil, mushroom, prosciutto

FOUR CHEESE 14

ricotta, mozzarella, parmesan, provolone

VEGETABLE 13

zucchini, yellow squash, roast peppers,
mushrooms, fontina

PEPPERONI 14

provolone, tomato, parmigiano

LUCCO LUNCHEON \$32 pp

tax, gratuity, admin fee not inclusive

Available 11:30-3:30 TUES-FRI ONLY

up to 25 guest

INSALATA

CLASSIC CAESAR SALAD

romaine lettuce, crouton, parmesan

SECONDI

choice of one item

RIGATONI BOLOGNESE

traditional ragu, parmesan

CHICKEN PARMIGIANA

mozzarella, pomodoro sauce

EGGPLANT PARMIGIANA

marinara, fresh mozzarella, basil

ROAST SALMON BARIGOULE

creamy garlic butter, tomato, spinach, gnocchi

DESSERT

MINI CANNOLI & BISCOTI PLATE

substitutions or enhancers may affect pricing of package selection.



Menu includes regular brewed coffee, iced tea and soft drinks; price does not include tax, gratuity or applicable private dining fees. It's our pleasure to tailor a menu to your specific requests *Consuming raw or undercooked meats (such as rare/medium rare), poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions; these items may contain raw or undercooked ingredients

LUCCO FAMILY STYLE MENU

\$39 per person plus tax and service fees

INSALATA

HOST TO SELECT ONE SALAD TO BE SERVED

CLASSIC CAESAR SALAD

romaine lettuce, crouton, parmesan

OR

TRICOLORE

endive, arugula, radicchio, shaved parmesan, pine nut vinaigrette

SECONDI

host to select one pasta to be served

RIGATONI POMODORO

pomodoro sauce, parmigiano, basil

PENNE ALLA VODKA

- and -

CHICKEN PARMIGIANA

mozzarella, pomodoro sauce

*vegetarian options available upon request

DESSERT

ASSORTED ITALIAN COOKIES AND MINI CANNOLI

substitutions or enhancers may affect pricing of package selection.



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INSALATA

HOST TO SELECT ONE SALAD TO BE SERVED

CLASSIC CAESAR SALAD

romaine lettuce, crouton, parmesan

OR

TRICOLORE

endive, arugula, radicchio, shaved parmesan, pine nut vinaigrette

SECONDI

GUESTS TO SELECT ONE ITEM

HANGER STEAK

roast mushrooms, grilled onions, crisp potato, truffle jus

BRICK PRESSED CHICKEN

fingerling potato, broccoli rabe, roast garlic jus

ROAST SALMON BARIGOULE

creamy garlic butter, tomato, spinach, gnocchi

***vegetarian options available upon request**

DESSERT

ASSORTED ITALIAN COOKIES AND MINI CANNOLI

LUCCO **“CHOICE OF”** **DINNER MENU**

\$45 per person

plus tax and
service fees

UP TO 30 PEOPLE

substitutions or enhancers may affect pricing of package selection.

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LUCCO FAMILY STYLE DINNER & WINE

\$65 per person plus tax, gratuity and service fees
includes select house Chianti & Pinot Grigio with dinner service

ANTIPASTI

SHARED

LUCCO MEATBALLS

pomodoro sauce, parmigiana

INSALATI

HOST TO SELECT ONE SALAD

CLASSIC CAESAR SALAD

romaine lettuce, crouton,
parmesan

OR

TRICOLORE

endive, arugula, radicchio, shaved
parmesan, pignoli vinaigrette

PRIMI

HOST TO SELECT ONE PASTA TO BE SERVED

RIGATONI BOLOGNESE

traditional ragu, parmigiano

OR

PENNE ALLA VODKA

traditional vodka cream sauce

SECONDI

FAMILY STYLE

ROAST SALMON BARIGOULE

creamy garlic butter, tomato, spinach,
gnocchi

GRILLED HANGER STEAK

roast mushroom, grilled onion, crisp potato, truffle jus

DESSERT

ASSORTED ITALIAN COOKIES AND MINI CANNOLI

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CHEF'S SELECT MENU \$75 per person

PRIMI

LUCCO SIGNATURE MEATBALLS

pomodoro sauce, parmigiano

GRILLED OCTOPUS

roast potato, tomato confit, romesco sauce

TUSCAN ROAST PORK BELLY

sweet & spicy peppers, balsamic vinegar

SECONDI

GARLIC & HERB MARINATED

SLICED SIRLOIN STEAK

pomodoro sauce, parmigiano

RIGATONI ALLA BOLOGNESE

traditional ragu, parmigiano

SIDES

CRISPY PARMESAN POTATOES

SAUTEED BROCCOLI RABE

DOLCI

ITALIAN COOKIE &

LUCCO DESSERT PLATTER

\$75 per person, plus tax, gratuity and service fee

served family style – house red and white wine inclusive of pricing

Hard liquor will be charged on consumption and added to the final check

substitutions or enhancers may affect pricing of package selection.



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BAR PACKAGES

Hosts are welcome to select one of the below open bar packages or run a consumption tab for beverages ordered and served.

SUPER PREMIUM OPEN BAR

Premium Spirits, Select House Wines (only), Draft & Bottled Beer

ONE HOUR..... \$25 per person

TWO HOURS..... \$35 per person

THREE HOURS..... \$50 per person

TRADITIONAL OPEN BAR

Well Spirits, Select House Wines (only), Draft & Bottled Beer

ONE HOUR..... \$20 per person

TWO HOURS..... \$30 per person

THREE HOURS..... \$40 per person

STANDARD OPEN BAR

Select House Wines, Draft & Bottled Beer

ONE HOUR..... \$15 per person

TWO HOURS..... \$25 per person

THREE HOURS..... \$35 per person





Whether you're celebrating with friends and family or hosting a business function, LUCCO CUCINA + BAR is the perfect spot for your event. We offer a selection of menus curated to best fit you and your guests' needs. Our team is committed to providing one-on-one planning assistance from start to finish, helping you to execute the perfect event.