

# La Luce Banquet - Menu One

## 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.

## 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.

&

### **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.  
&

### **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

### **10 OZ NEW YORK STEAK**

10 oz Centre cut USDA choice  
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

### **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  
&

### **DELUXE ANTIPASTO DELLA CASA**

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

&

### **CALAMARI FRITTI AND SHRIMP**

Tender cut of Fried Calamari and Shrimp

&

### **CAPRESE SALAD**

Mozzarella di Bufala and tomato infused with Olive oil & Basil

## PASTA:

### **PENNE AL POMODORO**

## MAIN COURSE: **ONE CHOICE OF:**

<p><b>VEAL MARSALA OR CHICKEN MARSALA</b> Veal Scaloppini or Chicken, Crimini mushrooms in a dry white wine Marsala sauce <i>Served with Roasted Potatoes and Seasonal Green Vegetable &amp; Garden Green Salad</i></p>	<p><b>VEAL OR CHICKEN PARMIGIANA</b> Breaded veal baked in tomato sauce and topped with Parmigiano cheese <i>Served with Roasted Potatoes and Seasonal Green Vegetable &amp; Garden Green Salad</i></p>	<p><b>VENEZIA POLLO PIZZAIOLA</b> Breast of chicken, sautéed with peppers, mushrooms, onions, herbs and tomato sauce <i>Served with Roasted Potatoes and Seasonal Green Vegetable &amp; Garden Green Salad</i></p>
<p><b>ATLANTIC SALMON</b> Salmon fillet, pan seared, extra virgin olive oil and fresh herbs <i>Served with Roasted Potatoes and Seasonal Green Vegetable &amp; Garden Green Salad</i></p>	<p><b>10 oz NEW YORK STEAK</b> 10 oz Centre cut USDA choice <i>Served with Roasted Potatoes and Seasonal Green Vegetable &amp; Garden Green Salad</i></p>	<p><b>EGGPLANT PARMIGIANA (VEGETARIAN)</b> Floured Eggplant layered with mozzarella cheese and tomato sauce <i>Served with Roasted Potatoes and Seasonal Green Vegetable &amp; Garden Green Salad</i></p>

## **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**