



PRIVATE PARTY GENERAL INFORMATION

DEPOSIT: We require a \$100.00 deposit to secure your date. One hundred percent (100%) of your deposit will be applied toward the final bill. Any event canceled less than sixty (60) days prior to event, the deposit may not be refunded.

SERVICE CHARGES AND SALES TAX: There is a twenty percent (20%) service charge and an eight percent (8%) sales tax added to the final bill.

FINAL PAYMENT: Final balance payment is due at the end of the function.

COUNT GUARANTEES: Final menu selection due ten (10) days prior to event. Guest count is due no later than three (3) business days prior to the contracted function. The number may not be reduced during the three (3) business days prior to the event. In an event that no guarantee is given, you will be billed for the expected guest count noted on the original contract. We will be prepared to serve an additional three to five percent (3-5%) for unexpected guests. The guaranteed number of guests may not be less than seventy five percent (75%) of the original guest count; in the case that the guarantee is less than 75%, Lucca's Northside Kitchen holds the right to charge for non-attending guests.

ADDITIONAL INFORMATION: The enclosed menus are offered as a guideline. We would be happy to customize a menu of your choosing. In addition, you may bring in a cake, cookies, pastries, etc. Your dessert must be accompanied by a receipt with the name of the certified bakery that it came from. The bakery name must be on the receipt, no exceptions. New York State Health Law prohibits a guest from bringing in anything baked at home, no exceptions. The charge will be \$3 Per Person for dessert outside of Lucca's Northside Kitchen. No other food or beverages can be brought into the establishment.

MENU AND PRICING ARE SUBJECT TO CHANGE

ABLE TO DO CUSTOM MENUS ON REQUEST

FOR MORE INFORMATION AND PRICING, PLEASE CALL 585-248-3470 OR EMAIL
LUCCASNORTHSIDE@GMAIL.COM



FAMILY STYLE

(Require a minimum of 20 people)

(All courses served on large platters)

Includes Bread and Butter, Soda, Iced Tea, and Coffee

SALADS

Mesclun

Caesar

APPETIZERS

Artichoke French

Arancini

Fried Ravioli

Eggplant Rollatini

Greens and Beans

PASTA

(Choose one pasta and one sauce)

Spaghetti | Linguine | Penne | Angel Hair

Add \$2 Per Person

Zucchini Noodles | Gnocchi

Frank's Old World (Meat) | Della's Sauce | Alfredo | Vodka Cream | Meatless Tomato Sauce

ENTRÉE

Eggplant Parmesan

Chicken Option: Parmesan | French | Marsala | Cacciatore

Roasted Pork Loin

Pecan Salmon

Beef Tenderloin Tips

DESSERT

Italian Cookies (add \$5 per person)

Chocolate Chip Mini Cannoli (add \$5 per person)

Mini Petit Fours (add \$5 per person)

PRICING PER PERSON

Choice of (1) Salad, (2) Appetizers, (1) Pasta, and (1) Entrée \$31

Choice of (1) Salad, (2) Appetizers, (1) Pasta, and (2) Entrée \$37

Choice of (1) Salad, (3) Appetizers, (2) Pasta, and (3) Entrée \$51



BUFFET STYLE

(All Buffets require a minimum of 20 people)
Includes Bread and Butter, Soda, Iced Tea, and Coffee

SALADS

Mesclun
Caesar

APPETIZERS

Artichoke French
Arancini
Fried Ravioli
Greens and Beans
Braised Meatballs

PASTA

(Choose one pasta and one sauce)
Spaghetti | Linguine | Penne | Angel Hair
Add \$2 Per Person Zucchini Noodles | Gnocchi

Frank's Old World (Meat) | Della's Sauce | Alfredo | Vodka Cream | Meatless Tomato Sauce

Add \$6 Per Person
Meatballs | Sausage | Grilled Chicken

ENTRÉE

Eggplant Parmesan
Chicken Option: Parmesan | French | Marsala | Cacciatore
Roasted Pork Loin
Pecan Salmon
Beef Au Ju

SIDES

Roasted Root Vegetables
Seasonal Vegetable Medley
Rice Pilaf
Smashed Potatoes
Roasted Baby Potatoes

DESSERT

(Select one & add \$5 per person)
Italian Cookies
Chocolate Chip Mini Cannoli
Mini Petit Fours

PRICING PER PERSON

Choice of (1) Salad, (1) Appetizers, (1) Pasta, and (1) Entrée \$29
Choice of (1) Salad, (1) Appetizers, (1) Side, and (1) Entrée \$29
Choice of (1) Salad, (1) Appetizers, (1) Pasta, (1) Side, and (1) Entrée \$32
Choice of (1) Salad, (2) Appetizers, (1) Pasta, (2) Side, and (2) Entrée \$42



PLATED DINNER

(Require a minimum of 20 people)

Includes Bread and Butter, Soda, Iced Tea, and Coffee

\$35 Per Person with Private Room

SALAD

(Choose one)

Mesclun | Caesar

(Choose four options)

CHICKEN

Parmesan | French | Marsala | Florentine | Cacciatore

PECAN SALMON

pecan crusted salmon, maple bourbon glaze, seasonal vegetables, rice pilaf

PORK TENDERLOIN

grilled pork tenderloin, mushrooms, marsala, smashed potatoes, seasonal vegetables

BEEF TENDERLOIN TIPS

bourguignon sauce, smashed potatoes, seasonal vegetables

NORTHERN PASTA

shrimp, sun-dried tomatoes, peas, black olives, parmesan, garlic, olive oil, fettuccine

LASAGNA

layered meatball, sausage, Frank's old-world sauce, ricotta, mozzarella

MANICOTTI

crepe shell, mozzarella, ricotta, Frank's old-world sauce

BAKED PENNE

penne pasta, meatballs, ricotta, mozzarella, Frank's old-world sauce

EGGPLANT PARMESAN

eggplant cutlet, mozzarella, parmesan, Frank's old-world sauce

DESSERT

Italian Cookies
(Add \$5 per person)

Mini Petit Fours
(Add \$5 per person)

Chocolate Chip Mini Cannoli
(Add \$5 per person)



LUNCHEON BUFFET

(Require a minimum of 30 people)

Served Tuesday through Friday until 3PM

Includes Bread and Butter, Soda, Iced Tea, and Coffee

SALADS

Mesclun

Caesar

PASTA

(Choose one pasta and one sauce)

Spaghetti | Linguine | Penne | Angel Hair

Add \$2 Per Person

Zucchini Noodles | Gnocchi

Frank's Old World (Meat) | Della's Sauce | Alfredo | Vodka Cream | Meatless Tomato Sauce

ENTRÉE

Eggplant Parmesan

Chicken Option: Parmesan | French | Marsala | Cacciatore

Italian Roasted Chicken

Italian Sausage with Peppers and Onions

DESSERT

Italian Cookies (add \$5 per person)

Chocolate Chip Mini Cannoli (add \$5 per person)

Mini Petit Fours (add \$5 per person)

PRICING PER PERSON

Choice of (1) Salad, (1) Pasta, and (1) Entrée \$27

Choice of (1) Salad, (1) Pasta, and (2) Entrée \$32

Choice of (1) Salad, (2) Pasta, and (3) Entrée \$40



OPEN BAR

2 Hour Minimum for Open Bar

PREMIUM BRANDS

2 Hours \$26 Per Person

3 Hours \$35 Per Person

4 Hours \$44 Per Person

May include Grey Goose, Kettle One, Hendricks, Bombay Sapphire, Buffalo Trace, Crown Royal, Jameson, Johnnie Walker Black, Makers Mark, Knobb Creek, Hennessy, Drambuie, Casa Migos, Grand Marnier

Selection of Red and White Wine, IPA's, Domestic, Imports and Seltzers

CALL BRANDS

2 Hours \$24 Per Person

3 Hours \$32 Per Person

4 Hours \$40 Per Person

May include Tito's, Stolli, Smirnoff, Beefeater, Tanqueray, Captain Morgan, Bacardi, Canadian Club, Seagram's 7, Jim Beam, Jack Daniels, Bulleit, Dewars, Johnnie Walker Red, Espolon, Bailey's, Kahlua

Selection of Red and Wine, IPA's, Domestic, Imports and Seltzers

HOUSE SELECTIONS

2 Hours \$22 Per Person

3 Hours \$28 Per Person

4 Hours \$34 Per Person

Vodka, Rum, Gin, Whiskey, Scotch, Tequila, Bourbon, Coffee Liqueur, Cream Liqueur, House Cabernet, House Chardonnay, Domestic Beer

CHARGED BY CONSUMPTION

A tab can be started, and a bill will be generated only for drinks that are served

PRICE PER MIXED DRINK PER PERSON

House Selections \$8

Call Brands \$10

Premium \$12 & up

Cordials \$10 & up

Domestic Beer \$5

Premium Beer \$6

House Wine \$7

Premium Wine \$10 & up

Soft Drinks & Juices \$3

A corkage fee of \$20 per 750ml bottle will apply to any wine or champagne that is provided by the guest and not ordered through Lucca's Northside Kitchen.