

PACKAGE I

\$35 per person, not available Friday or Saturday nights

COURSE 1 one choice served family style
mussels / mista / caesar

COURSE 2 one choice served family style
pasta rosa / cacio e pepe

COURSE 3 one entrée choice per guest (pick two)
chicken / vegetarian

DESSERT served family style
homemade cookies

BEVERAGE
soft drinks

PACKAGE II

\$50 per person, not available Saturday nights

COURSE 1 one appetizer served family style
mussels / caprese / spiedini / stuffed mushroom

COURSE 2 one salad served family style
mista / caesar

COURSE 3 one artisan pasta served family style
any artisan pasta choice

COURSE 4 one entrée choice per guest (pick three)
chicken / vegetarian / veal / salmon

DESSERT one choice per guest (pick one)
homemade cookies / gelato / cannoli

BEVERAGES
soft drinks / coffee / Tea

PACKAGE III

\$65 per person, available anytime

COURSE 1&2 any two appetizers served family style

COURSE 3 any one salad (pick one)

COURSE 4 any one artisan pasta served family style

COURSE 5 any choice per guest (pick four)
chicken / vegetarian / veal / meat / seafood

DESSERT any dessert choice for guest

BEVERAGES
soft drinks / coffee / espresso / cappuccino / tea

LUNCH PACKAGE

\$25 per person

11 am - 3 pm Monday - Friday

COURSE 1

one choice per guest (pick two)

salad
minestrone soup
petite meatballs
spiedini

COURSE 2

one choice per guest (pick three)

artisan pasta
chicken
vegetarian
veal

DESSERT

homemade cookie platter

BEVERAGES

soft drinks
coffee
espresso
cappuccino
tea

All Packages Include Homemade Breads. The Reserved Number Of Guests Shall Be Considered The Minimum, To Be Confirmed No Later Than 48 hours To The Event. Non Refundable Deposit Is Required To Reserve Your Party. 20% Gratuity Will Be Added To Full Total Amount.

PRIVATE EVENTS



LucasFlemington.com

319 Walter Foran Boulevard Flemington NJ 08822

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APPETIZERS

SPIEDINI

breaded mozzarella, cognac beef reduction

CALAMARI

fried rhode island squid

PETITE MEATBALLS

meatballs made from short rib, chuck, sirloin

CARCIOFO

whole baked artichoke, parmigiano stuffing, fresh lemon sage sauce

STUFFED MUSHROOMS

sundried tomato reggiano stuffing or sausage pesto stuffing

AGNOLOTTI

half moon shaped cocoa pasta, stuffed with butternut squash, creamy herb sauce

MUSSELS

marinara or spicy fra diavolo

SAUSAGE

peppers & onions or broccoli rabe

CAPRESE

fresh mozzarella, tomatoes, basil. EVOO

SAN DANIELE

prosciutto, fresh mozzarella, roasted peppers

ANTIPASTO

assorted cheeses, meats, marinated vegetables

SALADS

MISTA

tomatoes, olive medley, red onions, mixed greens, balsamic vinaigrette

FREDDA

pasta salad, sun-dried tomatoes, fresh mozzarella, roasted peppers, tomatoes, reggiano, pesto

ARUGULA

baby arugula, tomatoes, fresh mozzarella, roasted peppers, marinated eggplant, olives, shaved parmigiano, balsamic vinaigrette

PERA

spinach, poached pear, walnuts, goat cheese, pear vinaigrette

CAESAR

romaine, reggiano, croutons, caesar dressing

GRILLED RADICCHIO

gorgonzola, tomatoes, onions, croutons, balsamic

ARTISAN PASTA

PACCHERI

bolognese meat sauce, large hollow tube pasta

GARGANELLI

sausage, mushrooms, tomato cream sauce

LUCATONI

yellow plum tomatoes, fresh mozzarella, white balsamic infused eggplant, parmigiano

MAFALDE

artichokes, broccoli rabe, pine nuts, olives, sundried tomatoes, creamy roasted garlic sauce

ROSA

cabernet tomato cream sauce

CACIO E PEPE

crushed black pepper, vegetables, reggiano sauce

AMATRICIANA

guanciale, onions, plum tomatoes, reggiano

GNOCCHI

hand cut potato dumplings, basil tomato sauce, burrata (creamy centered mozzarella)

CHICKEN

GIADA

prosciutto, fresh mozzarella, red wine reduction

INVOLTINI

stuffed chicken breast, cacciatore chicken stuffing, cabernet tomato cream sauce

CHICKEN PARMIGIANA

chicken cutlet, tomato sauce, mozzarella

FRANCAISE

battered chicken breast, white wine lemon sauce

MARSALA

mushrooms marsala wine sauce

VEGETARIAN

PERADICCHIO

pear, radicchio, gorgonzola risotto

VEGETARIANO

assorted vegetables, fresh mozzarella, risotto

EGGPLANT ROLLATINI

rolled with ricotta, mozzarella, tomato sauce

EGGPLANT PARMIGIANA

mozzarella, reggiano, tomato sauce

VEAL

SALTIMBOCCA

veal scaloppini, prosciutto, fontina, sage, brandy

VEAL PARMIGANA

veal cutlet, tomato sauce, mozzarella

GREMOLATA

veal scaloppine, lemon zest, garlic, veal essence

COMO

veal scaloppine, mushrooms, creamy truffle sauce

SEAFOOD

BRANZINO

mediterranean bass filet, white wine lemon sauce

SEVEN FISHES

petite lobster tail, shrimp, scallops, crab meat, clams, calamari, mussels, seafood tomato sauce

SCALLOPS

sea scallops wrapped in prosciutto

SALMON

roasted tomatoes, capers, asparagus, creamy dijon

FLOUNDER

stuffed with crab meat, white wine lemon sauce

LUCA'S PAELLA

our adaptation of valencian paella with saffron, peas, shrimp, scallops, calamari, clams, mussels, peppers, artisan pasta instead of the traditional spanish rice

MEATS

STINCO

braised pork shank, red wine poached pear

MAIALE

pork tenderloin, whisky demi-glace

AGNELLO

braised lamb shank, fresh herbs, lamb essence

BRASATO

short rib, mushrooms, plum tomatoes, truffle oil

BISTECCA

grilled N.Y. strip, beef essence

ANATRA

roasted half duck, homemade marmalade glaze

RAGÚ

tomato stew of braciola, sausage, meatballs