



CATERING MENU

207 RIDGEDALE AVE | FLORHAM PARK | NJ | 07932

CALL: 973.822.0066

EMAIL
angelar@parkrestaurantgroup.com



LUCCO CATERING PACKAGES

PICK UP & DELIVERY ONLY

NO SUBSTITUTIONS

SCAMORZA

\$450 plus tax
serves 25-30 people

Two Full Trays Salad of Choice
Full Trays Mozzarella Caprese
Two Full Trays Pasta of Choice
Full Trays Chicken of Choice

accompanied with fresh house made focaccia & italian bread

ROBIOLA

\$600 plus tax
serves 35-40 people

Two Full Trays Salad of Choice
Full Trays Mozzarella Caprese
Full Eggplant Parmigiana
Two Full Trays Pasta of Choice
Two Full Trays Chicken of Choice

accompanied with fresh house made focaccia & italian bread

DON LUCCO

\$750 plus tax
serves 45-50 ppl

includes complete buffet set up

Two Full Trays Salad, Choice of Two
Three Full Trays Mozzarella Caprese
Full Eggplant Parmigiana
Three Full Trays Pasta of Choice
Three Full Tray Chicken of Choice

accompanied with fresh house made focaccia & bread

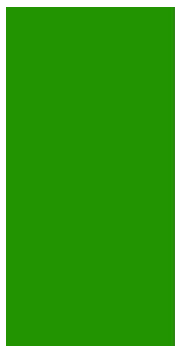
each package comes with wire racks, sternos, serving utensils, plates, napkins and plastic ware

REGULAR MENU OPTIONS

LUCCO TO GO

DELIVERY & PICK UP TIMES MAY VARY

CALL 973-822-0066



MENU

We use the freshest ingredients available in the marketplace.



207 Ridgedale Ave
Florham Park, NJ
www.luccobar.com
f @luccobar

Sfizi

- ROASTED BEETS 7
greek yogurt & balsamic glaze
- MARINATED OLIVES 6
rosemary & orange
- EGGPLANT CAPONATA 7
house made foccacia
- PEPPERONATA 7
sweet & spicy peppers
- TRUFFLE POTATO CROQUETTES 8
lemon garlic aioli
- MARINATED MUSHROOMS 7
truffle & herbs
- ROAST BABY CARROTS 7
pistachio & honey
- CRISP BRUSSELS SPROUTS 7
sherry vinegar & honey

Bruschetta

- SAUSAGE & MUSHROOM 10
truffle pecorino cheese
- ROAST SHRIMP 15
lemon, chili, garlic, parsley
- WHIPPED RICOTTA 9
truffle spiced honey
- CLASSIC BRUSCHETTA 9
tomato, onions, basil, garlic, pecorino, olive oil

Lucco Platter

assorted cured meats, imported cheese, giardiniera, zucchini chips, toasted filone

22



Italian Seafood Salad

shrimp, calamari, conch, scallops, mustard potatoes, celery, carrot, arugula, roast tomato, lemon vinaigrette

18



Antipasti

- "CLAM CHOWDER" GNOCCHI 14
pancetta, clams, crispy shallots
- CRISP ZUCCHINI 12
lemon basil aioli
- BURRATA CAPRESE 14
fresh burrata, vine ripe tomato, basil, balsamic glaze
- CRISPY CALAMARI 15
marinara, fresh herbs
- LUCCO MEATBALLS 14
pomodoro sauce, parmigiano
- GRILLED OCTOPUS 16
lemon chickpea puree, olive & tomato salsa
- GARLIC & HERB CHICKEN WINGS 12
caramelized onions, gorgonzola drizzle
- BAKED CLAMS 13
calabrian chili butter, herb bread crumbs, lemon
- SHRIMP ARRABIATA 15
fra diavola sauce
- TUSCAN CHICKEN LIVER CROSTINO 15
fried farm egg, balsamic onion jam, sea salt

Insalate

- CLASSIC CAESAR 11
romaine lettuce, croutons, caesar dressing
- TRI COLORE 12
baby arugula, raddichio, endive, gorgonzola, pine nuts, lemon vinaigrette
- MEDITERRANEAN 13
tomato, cucumber, red onion, chickpeas, feta, kalamata olives, romaine, red wine vinaigrette
- MIXED GREENS 12
shaved pear, walnuts, crumbled goat cheese, honey mustard vinaigrette
- BABY ARUGULA 12
shaved apples, gorgonzola crumble, bacon, dried cranberries, white balsamic vinaigrette
- ROAST VEGETABLE & FARRO 14
baby carrot, butternut squash, mushroom, asparagus, brussels sprouts, lemon vinaigrette
- ADD: CHICKEN 6 SHRIMP 10
- SALMON 8 STEAK 10
- CRISPY CALAMARI 8

Pizze

ARTISAN PEPPERONI "ROMAN STYLE" 16
calabrian chili honey, cured tomato, provolone

MARGHERITA 13
plum tomato sauce, fresh mozzarella, basil, parmesan

MEATBALL 15
lucco meatballs, roast tomato, ricotta, fresh mozzarella

FOUR CHEESE 14
mozzarella, ricotta, pecorino, provolone

WHITE CLAM 15
chopped clams, garlic, chili, ricotta, parmesan, olive oil

PROSCIUTTO DI PARMA 16
cured tomato, baby arugula, imported provolone

NOTORIOUS P.I.G. 14
roast pork, garlic herb ricotta, sweet & spicy peppers

LAMB-O 16
merguez lamb sausage, roast tomato, goat cheese, romesco

Pasta

- GNOCCHI ALLA NORCINA 22
spiced sausage, roast tomato, mushroom, truffle cream
- RIGATONI BOLOGNESE 20
traditional beef-pork-veal ragu
- LOBSTER RAVIOLI 26
buttered corn, shitake mushroom
- SPAGHETTI AL POMODORO 15
san marzano tomato sauce, basil, parmesan / add: meatball \$6
- LINGUINE & CLAMS 21
middle neck clams, garlic, chili flakes, white wine
- PENNE VODKA 17
add: grilled chicken \$6 / shrimp \$8
- CAVATELLI 22
braised short rib, tomato sugo, whipped ricotta
- ORECCHIETTE 20
sweet sausage, broccoli rabe, caramelized onion, roast garlic
- LINGUINI NERO 25
shrimp, clams, scallops, conch, calamari, spiced tomato sauce



Secondi

- ROAST SALMON 25
creamy garlic butter, tomato, spinach, gnocchi
- GRILLED BRANZINO 29
roast asparagus, eggplant caponata, salsa verde
- RED SNAPPER CACCIATORE 27
roast garlic, mushroom, tomato, onion, white wine demi-glaze
- LEMON PARSLEY SHRIMP 26
risotto nero, calabrian chili butter
- ROAST CHICKEN SAUSAGE 22
beluga lentils, spinach, roast garlic cream
- CHICKEN MILANESE OR PAILLARD STYLE 20
baby arugula, tomato, fresh mozzarella, red onion, balsamic glaze
- CHICKEN PARMIGIANA 21
mozzarella, pomodoro sauce
- BRICK PRESSED CHICKEN 25
fingerling potato, broccoli rabe, roast garlic jus
- PORK CHOP GIAMBOTTA 25
pepperonata, caramelized onion, roast potato
- HANGER STEAK 29
roast mushroom, grilled onion, crisp potato, truffle jus

Al Forno

- MAMMA'S LASAGNA 20
traditional beef, pork, veal ragu, ricotta, mozzarella
- EGGPLANT PARMIGIANA 18
marinara, fresh mozzarella, basil

Chef's Specials

- SEA SCALLOPS 29
lobster & corn risotto, tomato cream
- PORCINI RUBBED COWBOY RIBEYE 16 oz 38
aged balsamic, crispy parmesan, potato
- LUCCO PORK SHANK 29
sweet & spicy peppers

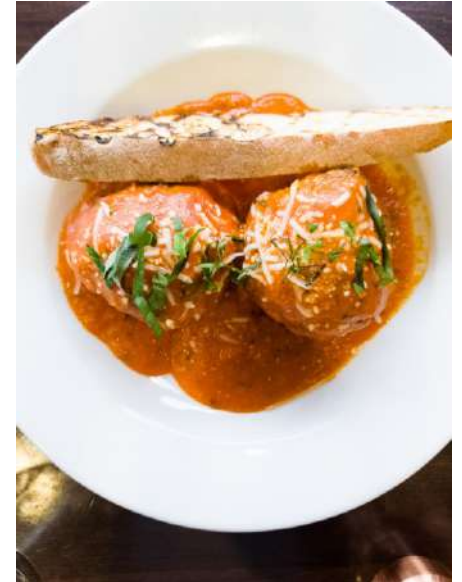
Contorni

- BROCCOLI RABE 7
chili flakes, oil, garlic
- PARMESAN FRIES 7
sea salt, herbs
- ROAST ASPARAGUS 7
lemon vinaigrette
- CRISPY PARM POTATOES 7

FALL 2019 MENU

Please let your server know if you suffer from a food allergy or intolerance, as well as inquiring about options for vegetarian, vegan, or gluten free.

LET US CATER YOUR NEXT EVENT



\$100 MINIMUM FOR DELIVERY

CORPORATE CATERING FEES WEEKDAY DELIVERY 9AM – 7PM

\$10 DELIVERY FEE WITHIN 5 MILE RADIUS
\$15 DELIVERY FEE WITHIN 10 MILE RADIUS
\$20 DELIVERY FEE WITHIN 15 MILE RADIUS

WEEKNIGHT & WEEKEND DELIVERY
\$15 | \$20 | \$30

5 MILE RADIUS

MADISON
LIVINGSTON
CHATHAM
HANOVER
EAST HANOVER
WHIPPANY
GREEN VILLAGE
SHORT HILLS
MORRISTOWN
CEDAR KNOLLS

10 MILE RADIUS

MILLBURN
UNION
SUMMIT
MAPLEWOOD
WEST ORANGE
VERONA
CALDWELL
ESSEX FELLS
MORRIS PLAINS
ROSELAND

15 MILE RADIUS

SPRINGFIELD
UNION
DENVER
PARSIPPANY
N. PROVIDENCE
MONTCLAIR
UPPER MONTCLAIR
GLENRIDGE
WESTFIELD
FAIRFIELD

LUCCO CATERING

Among all the things your guests remember about your special event, food may be the largest. With the help of our friendly events & catering team we will help give you an experience to remember. We understand the importance of careful planning and encourage our customers to share their vision and let us do the rest. We aim to provide constant innovation, consistent quality, appealing presentation, and great value.

OFF PREMISES

Warming options will be provided upon request at an additional fee. Should any linens, flower arrangements, china or staff be needed, a three-day notice is required. We provide you with the finest professional service. Should you need any additional accommodations, we will aim to provide them as well.

OUR SERVICES

Our coordinators are available to take orders between 10AM – 6PM Monday through Friday by calling 973.822.0066. Your order will be confirmed over the phone or via email, depending on your preference, as soon as it is processed. Please inform the coordinator if you would like to receive electronic invoices. Please note: 24-hour notice is required on some items.



SFIZI PLATTERS \$25 EACH

serves up to 10 guests

MARINATED OLIVES
rosemary & orange

ROAST BABY CARROTS
pistachio & honey

EGGPLANT CAPONATA
house made focaccia

MARINATED MUSHROOMS
truffle & herbs

TRUFFLE POTATO CROQUETTES
lemon garlic aioli

CRISP BRUSSELS SPROUTS
pistachio & honey

ROASTED BEETS
greek yogurt, balsamic

VEGETABLE CRUDO PLATTER

\$48 each

serves 12-15 guests

ASSORTED FRESH RAW VEGETABLES
served with a lemon basil aioli

ITALIAN SEAFOOD SALAD

\$ market price per person

shrimp, calamari, conch, scallops
mustard potatoes, carrot, arugula,
tomato, lemon vinaigrette

BRUSCHETTA

CLASSIC BRUSCHETTA \$1.50 each
tomato, onions, basil, garlic, pecorino

WHIPPED RICOTTA \$1.70 each
truffle spiced honey

SAUSAGE & MUSHROOM \$2.25 each
truffle pecorino cheese

ROAST LEMON SHRIMP \$4.25 each
garlic & parsley

PANINI

TRAY OF 12 EACH

GRILLED CHICKEN \$90
mozzarella, roasted red peppers, mixed
greens balsamic vinaigrette

VEGETABLE \$80

zucchini, yellow squash, mushroom,
roast peppers, baby arugula, sun dried
tomato pesto

GRILLED STEAK \$120

caramelized onion, broccoli rabe, roast
garlic mozzarella

SHORT RIB \$110

braised beef & tomato sugo, fontina,
parmesan

DESSERTS

market pricing

SEASONAL FRUIT SALAD | MIXED BERRIES & CREAM

TIRAMISU | CHEESECAKE

ASSORTED ITALIAN COOKIES

MINI CANNOLIS | BISCOTTI

PIZZE 12" ROUND

8 SLICES

PLAIN PIE \$11
pizza sauce, shredded mozzarella

MARGHERITA \$13
plum tomato sauce, fresh mozzarella, basil

MEATBALL \$15
LUCCO meatballs, roast tomato, ricotta,
mozzarella

PEPPERONI \$16
provolone, tomato, parmigiano

WHITE CLAM \$15
Chopped clams, garlic, chili, ricotta

VEGETABLE \$13
zucchini, mushroom, roast tomato, fontina

FOUR CHEESE \$14
mozzarella, ricotta, pecorino, provolone

NOTORIOUS P.I.G \$14
roast pork, sweet & spicy peppers

SANDWICHES

all accompanied with lettuce, tomato, red onion
red wine vinaigrette

ITALIAN COMBO \$23.00 FOOT
prosciutto di parma, genoa salami, capicola

AMERICANO \$20.00 FOOT
turkey, ham, american cheese

GRILLED VEGETABLE \$18.00 FOOT
zucchini, yellow squash, roast peppers, tomato

ANTIPASTI

LUCCO MEATBALLS **\$3.75 each**

6-7 oz each

pomodoro sauce, parmesan

TRUFFLE POTATO CROQUETTES

lemon garlic aioli

\$50 (40p) / \$100 (80p)

GARLIC & HERB CHICKEN WINGS

caramelized onion, gorgonzola drizzle

\$50 (40p) / \$100 (80p)

GRILLED OCTOPUS

roast potato, tomato confit, romesco
sauce

market price ½ or Full tray

BAKED CLAMS

calabrian chili butter, herb breadcrumbs

\$50 (40p) / \$100 (80p)

MOZZARELLA CAPRESE

Fiore di Latte mozzarella, vine ripe
tomato basil, balsamic glaze

\$40 / \$80

CRISP ZUCCHINI

lemon basil aioli

\$35 / \$70

CRISPY CALAMARI

marinara, fresh herbs

\$35 / \$70

Half trays feed 12-15 people

Full Tray feed 16-20 people

INSALATI

CLASSIC CAESAR

romaine, croutons

chef's house made ceasar dressing

\$30 / \$55

TRI COLORE

baby arugula, radicchio, endive, gorgonzola

pine nuts, lemon vinaigrette 

\$35 / \$65

MIXED GREENS

shaved pear, walnuts, goat cheese 

honey mustard vinaigrette

\$35 / \$65

MEDITERRANEAN

tomato, cucumber, red onion, chickpeas

feta, kalamata olive, romaine 

red wine vinaigrette

\$40 / \$80

BABY ARUGULA

shaved apples, gorgonzola crumble, bacon

dried cranberries, white balsamic vinaigrette

\$40 / \$80

ROAST VEGETABLE & FARRO

baby carrots, sugar snap peas, mushrooms

asparagus, brussels sprouts 

lemon vinaigrette

\$40 / \$80

PASTA

CLASSIC BAKED ZITI **\$35 / \$70**

ricotta, mozzarella, parmesan

MAMA'S LASAGNA **\$45 / \$90**

beef, pork, veal ragu, ricotta, mozzarella

VEGETABLE LASAGNA **\$45 / \$90**

roast vegetable medley, ricotta, mozzarella

PENNE VODKA / POMODORO

\$40 / \$80

RIGATONI BOLOGNESE **\$45 / \$90**

traditional beef, pork, veal ragu

SHORT RIB CAVATELLI **\$45 / \$90**

braised short rib & tomato sugo

ORECCHIETTE **\$45 / \$90**

ground sausage, broccoli rabe, roast garlic,

caramelized onion

CHEESE RAVIOLI **\$35 / \$65**

pomodoro sauce, parmesan

SAUSAGE & PEPPERS

\$40 / \$80

red or natural

POTATO, SAUSAGE & LONG HOT
PEPPERS

\$45 / \$90

roasted garlic & tomato

EGGPLANT PARMIGIANA

\$40 / \$80

marinara, fresh mozzarella, basil

ROAST PORK LOIN GIAMBOTTA

\$50/\$100

pepperonata, caramelized onion

VEAL MILANESE

\$65 / \$125

24hr advance notice

choice of marinara or lemon basil aioli

VEAL PARMIGIANA

\$65 / \$125

24hr advance notice

mozzarella, pomodoro sauce, parmesan

HANGER STEAK

roast mushroom, grilled onion

crisp potato, truffle jus

\$80 / \$160

half trays feed 12-15 people

full Tray feed 16-20 people

ENTRÉES & SIDES

CHICKEN PARMIGIANA **\$50 / \$100**

mozzarella, pomodoro sauce, parmesan

GRILLED CHICKEN BREAST **\$40 / \$80**

roast garlic & tomato

CHICKEN MILANESE **\$45 / \$90**

choice of marinara or lemon basil aioli

ROAST LEMON CHICKEN **\$45 / \$90**

bone in, roast garlic jus

CHICKEN SCARPARELLO **\$55 / \$110**

bone-in peppadew peppers

caramelized onion, roast garlic

ADD SAUSAGE \$10 per tray

CHICKEN MARSALA **\$50 / \$100**

marsala & mushroom demi-glace

SIDES

\$30 half tray / \$60 full tray

ROAST SEASONAL
VEGETABLES

BROCCOLI RABE

PEAS & PROSCIUTTO

ROASTED PARMESAN
POTATOES

GRILLED ASPARAGUS

SAUTEED ONIONS &
MUSHROOMS

ROASTED SALMON

\$60 / \$120

garlic cream

RED SNAPPER

\$70 / \$140

spiced pomodoro sauce

MUSSELS

\$40 / \$80

marinara or garlic white wine

FRUTTI DI MARE

clams, mussels, shrimp, conch, scallops

marinara or fra diavolo

market price

add lobster tail m/p

LEMON PARSLEY ROAST SHRIMP

calabrian chili butter

\$120 per half tray

Approx. 30 shrimp

ROASTED & CARVED

24hr advance notice

CITRUS & HERB BUTTER

ROAST TURKEY BREAST

market price

TUSCAN ROAST LOIN OF PORK

market price

GARLIC & HERB ROAST

SIRLOIN OF BEEF

market price

PORCINI RUBBED

ROAST BEEF TENDERLOIN

market price

HOW FAR IN ADVANCE SHOULD I PLACE MY CATERING ORDER?

It is best to place your catering order as soon as the idea strikes – we accept orders up to 3 months in advance, and for those last-minute catering orders that are cutting it close, give us 24hrs notice. (Just keep in mind that last minute means the availability of product and a volume of orders that may already be in their queue.) The sooner the better to ensure quality and consistency.

CAN I PAY IN ADVANCE?

Yes, credit cards can be kept on file and are stored in our secure event and catering software. We accept CASH, VISA, MC, DISCOVER, AMEX and business checks. We do not accept personal checks.

ALL ORDERS OVER \$500 require a 20% security deposit. Cancellation within 24 hours of scheduled event or catering will result in forfeit of your 20% initial deposit.

For all other questions, please email:

Angela Russo – Director of Catering & General Manager

angelar@parkrestaurantgroup.com | 973-822-0066

FYI

Please inform your coordinator as soon as possible regarding any dietary restrictions or allergies prior to finalizing your order.

Denotes Gluten Friendly. Why do we say gluten friendly? The indicated items are gluten free but because we use high-gluten flour in our kitchen, there is a chance of cross-contamination on all items.

We cannot guarantee that items are 100% gluten free.

