

INDIVIDUALLY PLATED LUNCHEON MENU PACKAGE



For events up to 40 guests, your guests may choose one entrée from any of the following options. For events over 40 guests- choose one entrée from any three of the following menu options.

The following entrées are accompanied with a house salad, fresh baked bread, soft drinks and coffee \$23.95

LEMON DILL SALMON

Fresh broiled Atlantic Salmon, topped with a light lemon dill sauce, served on a bed of Basmati rice

LOCCINO'S FAMOUS CHICKEN PICATTA

Sautéed hand breaded chicken with capers and mushrooms in lemon wine sauce served over pasta

LOBSTER RAVIOLI WITH JUMBO SHRIMP

Lobster stuffed ravioli in a rich sherry wine cream sauce with sundried tomatoes, crabmeat, and two Jumbo Shrimp

EGGPLANT PARMIGIANA

Hand breaded eggplant baked with marinara and our Italian cheese blend. Served with pasta marinara

VEAL MARSALA

Veal medallions sautéed with mushrooms and sun-dried tomatoes in our Marsala wine sauce served over pasta

CAJUN FILET SALAD

Seared Cajun Filet over mixed greens with avocado, tomato, cucumber, and blue cheese, with house made balsamic vinaigrette dressing. (Served with minestrone soup)

Appetizer Option Add-ons:

Any two choices- \$6.95 per person. Any three choices- \$8.95 per person

Cheese and Crackers Toasted Ravioli Calamari Fritti Artichoke Fritti Bruschetta
Italian sausage or Zesty Meatballs with peppers and onions
Caprese Salad (+\$2) Seafood Stuffed Mushrooms (+\$2) Shrimp Cocktail (**\$3 per jumbo Shrimp**)
Variety Tray: Salami, Prosciutto, provolone cheese, kalamata olives, banana peppers, artichoke hearts, and feta cheese (+\$4)

Dessert Options:

Petite Cheesecake Assortment: NY Vanilla, white chocolate raspberry, and turtle \$3.00/person

Select Package: Petite cheesecakes and delicate European pastry varieties \$3.50/person

Italian Deluxe Package: Select package desserts plus house made cannolis \$4/person

- **add Petite Tiramisu** to any above dessert packages- \$2.50/person

INDIVIDUALLY PLATED DINNER MENU PACKAGE



For events up to 40 guests, your guests may choose one entrée from any of the following options. For events over 40 guests- choose one entrée from any three of the following menu options.

The following entrées are accompanied with a house salad and fresh baked bread \$28.95 (An 8oz Filet may be substituted for an additional \$6.00 per filet)

FILET MIGNON

Hand cut 6oz Filet Mignon topped with Loccino's own zip sauce, garlic mashed redskin potatoes and vegetable medley.

LOCCINO'S FAMOUS CHICKEN PICATTA

Sautéed hand breaded chicken with capers and mushrooms in a lemon wine sauce served over pasta

SALMON OSCAR

Broiled fresh Atlantic Salmon topped with a rich sherry wine cream sauce with mashed potatoes and asparagus.

EGGPLANT PARMIGIANA

Hand breaded eggplant baked with marinara and our Italian cheese blend. Served with pasta marinara

VEAL MARSALA

Veal medallions sautéed with mushrooms and sun-dried tomatoes in our Marsala wine sauce served over pasta

JUMBO SHRIMP TORTELLINI

Cheese stuffed tortellini tossed with spinach in our creamy Palomino sauce, topped with three Jumbo Shrimp

Appetizer Option Add-ons:

Any two choices- \$6.95 per person. Any three choices- \$8.95 per person

Cheese and Crackers Toasted Ravioli Calamari Fritti Artichoke Fritti Bruschetta
Italian sausage or Zesty Meatballs with peppers and onions
Caprese Salad (+\$2) Seafood Stuffed Mushrooms (+\$2) Shrimp Cocktail (\$3 per jumbo Shrimp)
Variety Tray: Salami, Prosciutto, provolone cheese, kalamata olives, banana peppers, artichoke hearts, and feta cheese (+\$4)

Dessert Options:

Petite Cheesecake Assortment: NY Vanilla, white chocolate raspberry, and turtle \$3.00/person

Select Package: Petite cheesecakes and delicate European pastry varieties \$3.50/person

Italian Deluxe Package: Select package desserts plus house made cannolis \$4/person

- add Petite Tiramisu to any above dessert packages- \$2.50/person

DELUXE PLATED DINNER MENU PACKAGE



For events up to 40 guests, your guests may choose one entrée from any of the following options. For events over 40 guests- choose one entrée from any three of the following menu options.

The following entrées are accompanied with Bruschetta appetizer, house salad and fresh baked bread \$38.95

SURF & TURF

Hand cut 6oz Filet Mignon topped with Loccino's own zip sauce, 2 Jumbo Shrimp Giuseppe, garlic mashed redskin potatoes and vegetable medley.

CHICKEN GIUSEPPI

Lightly floured Chicken breasts baked with tomato and fresh mozzarella and served over garlic mashed potatoes then topped with our Guesepi sauce

CHILEAN SEA BASS

Fresh Chilean Sea Bass broiled with balsamic marinated plum tomatoes and red onion with fresh garlic and basil served over spinach with a side of basmati rice

EGGPLANT PARMIGIANA

Hand breaded eggplant baked with marinara and our Italian cheese blend. Served with pasta marinara

VEAL COLUMBO

Lightly breaded and sautéed veal medallions stacked on hand breaded eggplant, topped with Prosciutto and Provolone cheese and our zesty Palomino sauce. Served with pasta

FILET LINGUINE

Filet bites sautéed with artichokes, spinach, asparagus, mushrooms, banana peppers and roasted red peppers in a creamy white wine lemon sauce and served over linguine pasta

Appetizer Option Add-ons:

Any two choices- \$6.95 per person. Any three choices- \$8.95 per person

Cheese and Crackers Toasted Ravioli Calamari Fritti Artichoke Fritti Bruschetta
Italian sausage or Zesty Meatballs with peppers and onions
Caprese Salad (+\$2) Seafood Stuffed Mushrooms (+\$2) Shrimp Cocktail (**\$3 per jumbo Shrimp**)
Variety Tray: Salami, Prosciutto, provolone cheese, kalamata olives, banana peppers, artichoke hearts, and feta cheese (+\$4)

Dessert Options:

Petite Cheesecake Assortment: NY Vanilla, white chocolate raspberry, and turtle \$3.00/person

Select Package: Petite cheesecakes and delicate European pastry varieties \$3.50/person

Italian Deluxe Package: Select package desserts plus house made cannolis \$4/person

- add **Petite Tiramisu** to any above dessert packages- \$2.50/person