

# 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)*

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### **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)

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### **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 5oz 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

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### **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

Vegetable and Ranch Dip - 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)

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### **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 \$35.95

## **FILET MIGNON**

Hand cut 8oz Filet Mignon topped with Loccino's own zip sauce, served with garlic mashed redskin potatoes and vegetable medley.

## **CHICKEN GUESEPI**

Lightly floured Chicken breasts baked with tomato and fresh mozzarella topped with our lemon garlic Guesepe sauce served over garlic mashed potatoes with asparagus.

## **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 SALTIMBUCA**

Lightly floured and sautéed Veal medallions, topped with white wine lemon sauce, Prosciutto, Provolone cheese, spinach, grilled onions and roasted red peppers. Served over garlic mashed potatoes

## **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

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### **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  
Fresh Vegetable and Ranch Dip - 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)

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### **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