

Cantina Mamma Lucia

Private Rooms

There are 3 food options:

1. Ordering off the dinner menu.

Guests place individual orders at the counter. Each can pay individually or a tab can be kept for a final bill.

2. A fixed menu.

A limited menu is determined ahead of time and printed out for guests to make selections. Costs are based on items selected. A suggested 15% gratuity is added to this option.

3. A private buffet.

A menu is determined ahead of time (see pages 2 and 3). Cost is per person and depends on items selected. A suggested 15% gratuity is added to this option.

Private room charges apply for all above options and they are as follows:

Portofino Room (Seats up to 25 people)

Minimum of 20 people. \$10.00 Minimum for each person.

Monday Through Thursday Lunch or Dinner and Friday Lunch - \$50 Flat Fee.

Friday and Saturday Dinner- \$100 per hour. Rounded to the nearest ½ hour.

Deval Room (Seats up to 50 people.)

Minimum of 35 people. \$15.00 Minimum for each person.

Monday Through Thursday Lunch or Dinner and Friday Lunch - \$100 Flat Fee.

Friday and Saturday Dinner- \$200 per hour. Rounded to the nearest ½ hour.

Hourly rate for Friday starts at 5 PM.

50% of the room charge is required as a deposit at the time of reserving and is non-refundable.

Groups of 8 to 25 can reserve tables without having a room private. These reservations will only be accepted a week ahead of time. All reservations are subject to availability.

Buffet Menu Options

Group 1

- **Baked Ziti** - Penne pasta with ricotta cheese and tomato sauce baked with mozzarella.
- **Shells Meat Sauce** - Pasta shells with our special ground veal meat sauce.
- **Penne Napoletana** - Penne pasta tossed with hand crushed tomatoes, fresh torn basil and grated imported cheese.
- **Sausage Napoletana** - Sliced mild Italian sausage in Marinara sauce with fresh grated cheese.
- **Chicken Cacciatore** - Fresh cut chicken breast, mushrooms, onions, green peppers and penne pasta in Marinara sauce.
- **Tortellini Rosé** - Cheese filled tortellini in a tomato and cream sauce.

Group 2

- **Chicken Brunello** - Fresh cut chicken breast, mushrooms and penne pasta in a Marsala wine, cream and tomato sauce.
- **Trifolati di Fungi** - Penne pasta tossed with sun-dried tomatoes, Portabella, Shiitake and button mushrooms in a Marsala wine, cream and tomato sauce.
- **Penne Primavera** - Penne pasta with artichoke hearts, Calamata olives, fresh spinach, broccoli, cherry tomatoes and mushrooms in a white wine garlic sauce with a touch of Marinara.
- **Sausage and Peppers** - Mild Italian sausage, peppers and onions in a hand crushed tomato sauce with herbs and spices. (No pasta)
- **Sausage and Meatballs** - Homemade meatballs and mild Italian sausage in tomato sauce. (No pasta)
- **Lasagna** - Layers of pasta, cheese and meat topped with our homemade tomato sauce and mozzarella cheese.
- **Chicken Parmigiana** - Breaded strips of fresh chicken breast topped with our homemade tomato sauce and mozzarella cheese. (No pasta)
- **Chicken Marsala** - Strips of fresh chicken breast and sautéed mushrooms in an extra fine Marsala wine sauce. (No pasta)
- **Catfish Francese** and Fried Catfish - Fresh catfish egg battered and sautéed in a lemon butter sauce plus fried catfish served with tarter sauce.

Buffet Pricing

Bronze - \$13.99 (\$11.99 for Lunch) + tax per person includes:

- Up to 3 menu items from Group 1,
- Garden or Caesar salad, sautéed vegetables, garlic bread and fountain drinks.

Silver - \$15.99 (\$13.99 for Lunch) + tax per person includes:

- Up to 2 menu items from Group 1,
- 1 menu item from Group 2,
- Garden or Caesar salad, sautéed vegetables, garlic bread and fountain drinks.

Gold - \$17.99 (\$15.99 for Lunch) + tax per person includes:

- Up to 2 menu items from Group 1,
- Up to 2 menu items from Group 2,
Garden or Caesar salad, sautéed vegetables, garlic bread and fountain drinks.

Buffet Extras

Special Event Entrées - Add \$6.00 per person to Gold (choose one)

- **Salmon al Forno** - Fresh 4 oz. Salmon fillets baked with capers in a lemon and wine sauce with a touch Marinara sauce. (No pasta)
- **Veal Picatta** - Fresh veal medallions in a lemon wine sauce with capers. (No pasta)
- **Shrimp Marinara** - Fresh shrimp in a hand crushed tomato sauce tossed with penne pasta.

Appetizers - Add \$3.75 per person to any level (choose one)

- **Mozzarella Caprese** - Fresh mozzarella, basil and sliced tomatoes with extra virgin olive oil.
- **Fried Shrimp** - Butterfly shrimp fried to perfection and served with dipping sauce on the side.
- **Antipasto** - Fresh cut Italian cheeses and meats with sliced pepperoni, artichoke hearts, roasted peppers and olives.

Desserts - Add \$2.75 per person to any level

- **Assorted Dessert Tray** - A mix of fresh baked cookies, brownies and mini cannoli.