

ALL PACKAGES
WEEKDAYS - 10 Person Minimum
WEEKENDS - 25 Person Minimum
BUFFET - 25 Person Minimum

***NJ State Sales Tax and 20% Gratuity
fee will be added to all packages.**

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SPECIAL LUNCH 1 (weekdays) \$17.95

SALAD: Garden or Caesar

ENTREE CHOICE:

*Eggplant Rollatina *Chicken Parmigiana
OR *Shrimp Scampi (All served with pasta)
*Lasagna (meat)

Beverages: Hot/Iced Tea, Coffee & Soda
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SPECIAL LUNCH 2 \$21.95

Appetizer: (Select 1, for both add \$2.00)

Fried Calamari or Eggplant Rollatina

SALAD: Garden or Caesar

ENTRÉE CHOICES:

*Chicken Francese *Chicken Portobello
*Flounder with Crabmeat stuffing
*Veal Parmigiana (All served with pasta)

Beverages: Hot/Iced Tea, Coffee & Soda
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SPECIAL LUNCH 3 \$23.95

Appetizers: Fresh Mozzarella with Sliced
Tomato & Stuffed Mushroom Caps (Crabmeat)

SALAD: House Garden or Caesar

Entrée Choices: (All served with pasta)

*Chicken with RRP & Peas in White Wine
*Chicken Piccata *Veal Marsala
*Eggplant Parmigiana
*Broiled Seafood Combination
(Shrimp, Scallops, Flounder)

Beverages: Hot/Iced Tea, Coffee & Soda

Minimum 25 Persons
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BUFFET \$22.95

(Not Available Friday/Saturday Night)

PASTA: (Select 1, for two ADD \$2.50)

*Penne Alla Vodka Pink Cream

*Penne Broccoli Garlic & Oil

*Rigatoni Bolognese (meat sauce)

CHICKEN ENTREE (Select One)

***CHICKEN FRANCESE**

Egg Battered & sautéed in Lemon, Butter
and White Wine

***CHICKEN MARSALA**

Sauté with Mushrooms in Marsala Wine

***Chicken with Sun-dried Tomatoes &
Portobello Mushrooms in Madeira Wine**
finished with a dash of cream

(Add \$1.00 per person)

ALSO INCLUDED:

***SAUSAGE & PEPPERS** served in red sauce

***EGGPLANT ROLLATINI**

Ricotta rolled in Eggplant, baked in Marinara

Garden OR Caesar Salad

***Bread & Butter**

Beverages: Hot/Iced Tea, Coffee & Soda

Additional Items:

Fried Calamari Clams Oreganata

Fried Zucchini Stuffed Mushroom Caps

Broccoli Raab String Beans Almondine

*Add \$2.95/person

Shrimp & Broccoli OR Scampi *Add \$3.50

Roasted Pork Loin with Rosemary

*Add \$3.95/person

Beef Tips *Add \$5.95 per person

UPDATED APRIL 2021

LUNA ROSSA CATERING PACKAGES



"The Courtyards At Pluckemin"

318 US Highway 202/206,

Bedminster, NJ 07921

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www.LunaRossaNJ.com



@ LunaRossaNJ



DINNER 1

APPETIZER:

COLD ANTIPASTO: Imported Prosciutto, Salami, Black & Green Olives, Sun-dried Tomatoes, Homemade Fr. Mozzarella, Provolone, Artichoke Hearts & Fresh Tomato

PASTA COURSE:

PENNE in MARINARA SAUCE

ENTRÉE CHOICES: (Select Three)

VEAL MARSALA

Sautéed with mushrooms in marsala wine

CHICKEN BALSAMICO

Garlic, rosemary, balsamic vinegar and a dash of cream

BROILED TILAPIA

Seasoned, Broiled in butter, white wine

CHICKEN ALLA VODKA

Sauté with mushrooms in Vodka Pink Cream

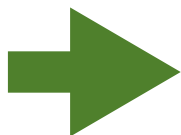
EGGPLANT ROLLATINI

Ricotta rolled in Eggplant, baked in Marinara

BEVERAGES: Coffee, Hot/Iced Tea & Soda

\$28.95 per person

DESSERT OPTIONS:



DINNER 2

APPETIZER:

Served Family Style (Select Two)

CAPRESE SALAD MUSHROOM CAPS
OR EGGPLANT ROLLATINI

SALAD: (Select One)

Mixed Greens in Balsamic Vinaigrette
OR CAESAR SALAD

PASTA COURSE:

PENNE in VODKA PINK CREAM

ENTRÉE CHOICES: (Select Three)

CHICKEN MARSALA

Sautéed with Mushrooms in Marsala Wine

VEAL PICCATO

Dipped in egg batter, with Capers, Lemon & White Wine Sauté

CRABMEAT STUFFED FLOUNDER

Seasoned and broiled

CHICKEN PORTOBELLO

Sautéed with Sun-dried Tomatoes & Portobello Mushrooms in Sherry Wine

BEVERAGES: Coffee, Hot/Iced Tea & Soda

UPGRADES

Espresso additional \$2.00 per person
Cappuccino additional \$3.00 per person

\$30.95 per person

DESSERT OPTIONS:

MINI PASTRIES \$2.95 pp
MINI CANNOLIS & COOKIES \$2.50 pp
CAKES AVAILABLE: PRICES VARY
Please note there is a \$1.00 per person
Plate Charge for outside desserts.

DINNER 3

APPETIZER:

HOT ANTIPASTO: Eggplant Rollatina, Clams Oreganato, Broiled Shrimp, Stuffed Mushroom Caps and Artichoke Hearts

OR

Sausage Stuffed Mushroom Caps
Shrimp Scampi & Bruschetta

SALAD: (Select One)

Mixed Greens & Fr. Mozzarella in Balsamic Vinaigrette OR CAESAR SALAD

PASTA COURSE:

FUSILLI in FILETTO DI POMODORO

ENTRÉE CHOICES: (Select Three)

VEAL CORTINA: Sun-dried Tomatoes, Porcini Mushrooms in Brandy Cream

FILET MIGNON

8oz. filet served with Potatoes & Broccoli

SALMON AL FORNO

Seasoned & Baked in White Wine & Butter

CHICKEN NAPOLITANA

Artichoke Hearts, Fr. Tomato in White Wine

BEVERAGES: Coffee, Hot/Iced Tea & Soda
Espresso & Cappuccino

\$39.95 per person

DESSERT OPTIONS:

