

Loccino Restaurant is a full service banquet facility. Loccino is dedicated to providing you with everything necessary to make your special event easy and worry free. Our services are available for your special event: **BIRTHDAYS** • WEDDINGS OFFICE PARTIES • SHOWERS GRADUATIONS ANNIVERSARIES
HOLIDAY PARTIES WEDDINGS & REHEARSALS BAR MITZVAHS • LUNCHEONS

Room charge varies with the size of the party. Tip 19% not included in price. Tax not included in price. Prices subject to change without notice. Deposit Procedures: Cancellations made less than 30 days, half refundable. Only cancellations made over 5 months in advance are fully refundable. Deposit required to book a day is either 25% of the total or \$100, whichever is greater. A guaranteed count of attendance is required three days in advance of the function. No reduction guarantees are allowed less than 2 days in advance.



BANQUET MENU

APPETIZER PACKAGES A Variety Of Cocktail Party Hors D'oeuvres

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HOT HORS D'OEUVRE

Mini Chicken Kabobs Seafood Stuffed Mushrooms* Zesty Meatballs Chicken Wings Smoked Salmon* Mini Ravioli Shrimp Scampi** Chicken Tenders Italian Sausage (With/Peppers & Onions)

COLD HORS D'OEUVRE Jumbo Shrimp Cocktail** Variety of Mini Roll-ups Tri-Colored Pasta Salad Veggie & Dip Tray Fresh Fruit Tray Crab Dip

Cheese & Cracker Tray Cold Cut Tray Roast Beef Roll-ups (With Horseradish Cream Sauce) OPTION #1 • Per Person CHOICE OF TWO ITEMS \$11.95

OPTION #2 • Per Person CHOICE OF THREE ITEMS \$14.95

OPTION #3 • Per Person CHOICE OF FOUR ITEMS \$18.95

OPTION #4 • Per Person CHOICE OF FIVE ITEMS \$22.95 *Add \$1.00, **Add \$2.00 • Must be serving minimum of 20 people

BANQUET ROOM MENU

ITALIAN DINNER PACKAGES

Our dinner choices are served classic family style. Buffet available by request. Lunch portions and individual entrees are available. We invite you to discuss your event with one of our coordinators to help you design a personalized menu plan. Loccino's banquet services are available for your special events:. Our goal at Loccino's is for you to be a guest at your own party and to customize our menu to your needs.

CHOICE #1

Two pastas, one salad and garlic bread. \$17.95 Per Person... CHOICE #2 One hot entree, two pastas, one salad and

..... \$21.95 garlic bread. Per Person **CHOICE #3**

Two hot entrees, two pastas, one salad and garlic bread. Per Person \$26.95

CHOICE #4

Choice of two appetizers, two salads, two main entre'es or pastas, two desserts, soft drink, coffee and garlic bread. FOR LUNCH ONLY. Per Person......\$22.95

CHOICE #5

Chicken picatta, penne pasta with meat or marinara sauce, tossed salad, garlic bread, soft drink and coffee. FOR LUNCH ONLY.\$16.95 Per Person.....

PREMIUM PACKAGE

Surf and turf, filet mignon, jumbo shrimp guesepi or grilled salmon, choice of three appetizers, two salads, vegetables, potatoes, dessert, garlic bread, soft drink and coffee. Per Person

.... \$55.95

APPETIZERS

VARIETY TRAY.... per person \$3.50 Salami, provolone cheese, Kalamata olives, feta cheese, Etc. Minimum 10 people.

FRIED VARIETY TRAY......per person \$5.00 Mushrooms, cheese sticks, buffalo wings Minimum 10 people.

ENTRÉE CHOICES

Roast Beef Aujus Veal Picatta Spare Ribs Chicken Picatta Barbecue Chicken Veal Marsala Rosemary Chicken **Broiled Whitefish** Italian Sausage **Broiled Salmon** Italian Meat Balls Manicotti Cannelloni Veal Parmesan Chicken Parmesan Chicken Marsala Eggplant Parmesan

(Vegetable or Potato \$1.50 Per Person)

SALADS

Greek Salad Tossed Salad Pasta Salad Ceasar Salad

PASTAS

Mostaccioli	Ravioli*
Rigatoni	Manicotti*
Spaghetti	Cannelloni*
Fettuccine	Lasagna*

(Your choice of meat sauce, marinara, olive oil, garlic, alfredo, or palomino sauce) Choice #3 or #4 choose from all pastas * Choice # 1 or #2 add \$1.00 for * pastas

DESSERTS Per Derson

Ice cream, cheese cake, cannolies \$ 4	4.00
Dessert mini-pastry\$	3.00
Bring your own cake Per person serving charge \$	00.1

BEVERAGE

PUNCH WITHOUT LIOUOR

Per Person	\$2.50	
Per Gallon	\$37.95	
PUNCH WITH LIQUOR		
Per Person	\$4.25	
Per Gallon	\$55.95	

Hot food will be served at 140 degrees or above. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodbourne illness.