

LucaBella
Fine Foods

from our kitchen to yours

We invite you to
discover all
LucaBella Fine
Foods Catering has
to offer and look
forward to being part
of your next
celebration.

www.lucabellafinefoods.com

LucaBella Fine Foods Est. 2007



CATERING MENU

~Our Philosophy~

*Providing great food, using
only the freshest and highest
quality ingredients is our
passion. LucaBella Fine Foods
catering is dedicated to
helping our clients create
memorable private events.*

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www.lucabellafinefoods.com
catering@lucabellafinefoods.com

Monday-Saturday 8am-4pm
Catering 7 days a week

Our Story...

Chef Christian Felippa has been an executive chef for over 14 years at some of Southern California's most popular restaurants and has been in the food-service industry for 17 years.

Chef Chris currently lives in Glendora with his wife and two children, Luca and Isabella. After co-owning the Italian eatery Caffe Panini, in Corona Del Mar, Chef Chris attended the Southern California School of Culinary Arts in Pasadena to further his culinary knowledge and experiences. He went on to be the sous chef at Michel Richards' Citrus Restaurant, in Hollywood, as well as many other upscale southern California restaurants. Most recently, from 2005-2008, Chris was the Executive chef of The Raymond Restaurant in Pasadena. Looking to have more time to spend with his family, he decided to begin his own venture, LucaBella Fine Foods, in 2007.

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Let us help you
plan your next event

626.963.5500

Breakfast 20 person minimum

Assorted Breakfast Breads \$5.25 per person
Assorted muffins, mini bear claws
Scones orange cranberry, cinnamon twist
Assorted Bagels with cream cheese
Served with butter and homemade jams

Fruit Display (serves up to 18) \$40 (serves up to 24) \$60
Seasonal fruit platter
Yogurt Parfait Display \$5.75 per person
Selection of fruit, granola and yogurt
Granola Display \$4.75 per person
Homemade granola, milk and fruit

Breakfast Entrée Items

all entrees served with seasonal fruit

Continental Breakfast \$8.75 per person
Assorted breakfast breads with butter and homemade jams,
seasonal fruit salad, fresh juice or coffee/hot tea.

Breakfast Sandwiches \$8.69 per person
Croissant, ham, scrambled eggs, provolone cheese
English muffin, bacon, egg and jalapeno jack

Breakfast Burrito \$8.69 per person
Tortilla, scrambled egg, bacon, cheddar, salsa, roasted potatoes

Fresh Made Quiche or Frittata (serves 8-10) \$50
Bacon, cheddar cheese and green onions.
Sausage, mushrooms and gruyere cheese
Market vegetables, fresh herbs and mozzarella cheese

Scrambled Eggs \$8.25
Served with Artisan bread and butter
w/bacon, cheddar and green onion
w/ham, peppers and Jack cheese
w/spinach tomato and basil
w/sausage, potato and cheddar cheese

Breakfast Sides \$4.00 per person

House Potatoes crispy with parsley and garlic
Hash Browns crispy and traditional style
Roasted Potatoes onion, tomato, and herbs
Fruit Salad Seasonal fruit
Chicken Apple Sausage
Breakfast Sausage
Crispy Bacon
Crispy Applewood Bacon
Crispy Turkey Bacon
Honey Glazed Ham
Artisan Breads with butter and homemade jams
whole Quiche \$32.00

Lunch 20 person minimum

LB Lunch

\$10.95 per person
(includes choice of any 3 sandwiches, one side salad and homemade cookie or brownie)
*steak and proscuitto add \$2.00

LB Signature Lunch

\$12.95 per person
(includes choice of any 3 sandwiches, one side, one Signature salad, and cookie or brownie)
*steak and proscuitto add \$2.00

Sandwiches served on freshly baked breads

Herb Turkey Breast

Avocado, baby arugula, tomato, pesto aioli

Roast Beef

Caramelized onion, horseradish cream, and havarti cheese

Chicken Club

Tomato, bacon, lettuce and herb aioli

Vegetable

Roasted eggplant, seasonal vegetables, pesto and mozzarella cheese

Italian Combo

Salami, mortadella, red onion, pepperoncini, provolone cheese, olive oil and balsamic vinaigrette

Roasted Red Pepper and Herbed Goat Cheese

Roasted red peppers, mixed greens, and herbed goat cheese

Add chicken \$3.00

Tuna Nicoise

Arugula, sliced hard-boiled eggs, nicoise olives, sliced tomatoes

Harvest Chicken Salad

Green apples, dried cranberries, almonds and light tarragon mayonnaise

Caprese

Fresh mozzarella, vine ripe tomato, organic basil, olive oil and balsamic vinaigrette

*Caprese di Parma

Fresh mozzarella, vine ripe tomato, organic basil, olive oil and balsamic vinaigrette and proscuitto di Parma

Curry Chicken Sandwich

Sliced almonds, currants, Madagascar Curry, mango chutney

BBQ Chicken

Grilled chicken, red onion, bacon, romaine lettuce, ranch dressing

*Steak Sandwich

Steak, caramelized onion, gruyere cheese, arugula and sliced tomatoes

Milanesa Sandwich (steak or chicken)

Sliced tomatoes, lettuce and lemon aioli

Sautéed Chicken Breast

Artichokes, oven roasted tomatoes, fontina cheese and pesto

Wraps

Mediterranean Chicken Wrap

Grilled chicken, cucumber, feta cheese, leafy greens, tomatoes and kalamata olives

Turkey Club Wrap

Turkey breast, bacon, lettuce, tomato and avocado

Chicken Caesar Wrap

Grilled chicken, romaine lettuce, parmesan cheese and traditional Caesar dressing

LB Signature Salads

20 person minimum

Caesar Salad

Romaine hearts, shaved parmesan, parmesan croutons, with a traditional Caesar dressing

Strawberry Salad

Organic mixed greens, chopped scallions, sliced strawberries, pecans, Feta cheese, with a raspberry vinaigrette

Endive Salad

Mixed greens, Belgium endive, blue cheese, sliced pears and candied walnuts with a Dijon vinaigrette

Cobb Salad

Poached breast of chicken, chopped romaine, hard-boiled egg, diced tomato, crisp bacon, avocado and blue cheese with a blue cheese balsamic vinaigrette

BBQ Chicken Salad

Grilled breast of chicken, chopped romaine, roasted corn, black beans, cheddar cheese, cilantro, jicama, tomatoes, with a ranch dressing and BBQ sauce

Steakhouse Salad

Chopped iceberg lettuce, tomato, bacon, blue cheese dressing

Asian Chicken Salad

Poached chicken breast, julienne Napa cabbage, romaine lettuce, carrots and snow peas, toasted almonds, mandarin oranges, crispy wontons, with a sesame vinaigrette

Baby Spinach Salad

Organic baby spinach, crispy bacon, mushrooms, hard boiled eggs, warm vinaigrette

Mediterranean Salad

Organic mixed greens, cucumber, red onions, tear drop tomatoes, kalamata olives, and feta cheese with a lemon dill vinaigrette

Tomato Onion Avocado Salad

Sliced vine ripened tomatoes, red onion, and avocado with a lemon vinaigrette

Caprese Salad

Vine ripened tomato, fresh mozzarella, basil, extra virgin olive oil and balsamic dressing

Fall Harvest Salad

Poached chicken breast, chopped romaine lettuce, green onions, avocado, candied pecans, apples, mandarin oranges, and crumbled blue cheese, with a raspberry vinaigrette

Santa Fe Salad

Grilled chicken, chopped romaine lettuce, black beans, roasted corn, jicama, green onions, peppers and crispy tortilla strips with a cilantro-lime dressing

Side Salads

Mixed Garden Salad assorted lettuces, red onion, garbanzo beans and tomatoes.

Choose ranch dressing or balsamic vinaigrette

Bowtie Pasta tomato garlic, basil, extra virgin olive oil

Traditional Coleslaw fresh made mayonnaise, mustard, vinegar

Asian Coleslaw with hoisin sauce, sesame and crispy wonton

Orzo Rice Salad black olive, feta cheese, tomato and fresh basil

Potato Salad red potatoes, olive oil, parsley, hard-boiled egg

Lentil Salad balsamic vinegar, garlic, parsley, olive oil, chili flakes

Roasted Corn Salad black bean, green onion, avocado, pepper, cilantro vinaigrette

Beet Salad arugula, red onion, red wine vinaigrette

Fruit Salad seasonal fruit

Hors d'oeuvres

20 Person Minimum

Tray passed or stationary

Individual Crudités vegetables served in plastic cups with herb aioli \$1.50 each / \$17.00 doz

Individual Crudités vegetables served in cucumber cups with herb aioli \$1.75 each / \$19.00 doz

Caprese Skewers cherry tomatoes, fresh mozzarella & basil pesto \$2.00 each / \$22.00 doz

Mini Fruit Kabobs seasonal melons and berries \$2.00 each / \$22.00 doz

Poached Pear wrapped in prosciutto with baby arugula \$1.75 each / \$34.00 doz

Persian Style Chicken Skewers \$1.50 each / \$17.00 doz

Asian Style Steak or Chicken Skewers with peanut dipping sauce \$1.50 each / \$17.00 doz

Carmelized Pear with Gorgonzola on Belgium endive \$2.00 each / \$23.00 doz

Open Face Sandwiches steak, chicken or vegetarian \$1.75 each / \$34.00 doz

Bruschettas: (caprese), (roasted red pepper and gorgonzola), (steak carmelized onion), (garlic tomato basil), (herbed goat cheese), or (roasted red pepper and micro greens) \$1.00 each

Mini Grill Cheese and Tomato Bisque Shots \$2.50 each / \$29.00 doz

Hamburger Sliders carmelized onions and blue cheese or onion, tomato, special sauce \$2.50 each / \$29.00 doz

Blue Cheese Tartlet with a berry compote \$2.25 each / \$26.00 doz

Smoked Salmon, crème fraiche, and caviar on potato cake \$2.50 each / \$29.00 doz

Corn Hush Puppies topped with pulled BBQ pork \$1.75 each / \$34.00 doz

Seared Ahi seaweed salad in ceramic spoon or sesame wonton \$3.25 each / \$38.00 doz

Shrimp Ceviche in crispy tortilla cup \$2.50 each / \$29.00 doz

Cucumber Cup with lump crab meat and gazpacho \$2.50 each / \$29.00 doz

Filet Mignon Shooter garlic mashed potatoes with a béarnaise sauce \$3.25 each / \$38.00 doz

Baby Lamb Chop with a chili glaze \$3.50 each / \$41.00 doz

Tuna Tartar on crispy sesame wonton \$3.25 each / \$38.00 doz

Shrimp Remoulade on artichoke leaf \$3.25 each / \$38.00 doz

Crab Cake with whole grain mustard sauce or herb aioli \$3.25 each / \$38.00 doz

Salmon Tartar, crisp baguette \$2.50 each / \$29.00 doz

Bacon Wrapped Shrimp with crispy sage in balsamic reduction \$3.50 each / \$41.00 doz

Bacon Wrapped Scallop Lollipop \$3.25 each / \$38.00 doz

Chilled Shrimp served traditional cocktail or with herb aioli \$2.25 each / \$26.00 doz

Gazpacho Shooter with crispy plantain and shrimp ceviche \$3.50 each / \$41.00 doz

Beef Empanadas baked argentine style \$2.25 each / \$26.00 doz

BBQ Pulled Pork Empanadas with carmelized onion and cilantro \$2.25 each / \$26.00 doz

Appetizer Platters

Imported Cheese, Fruit and Cracker Platter

M (serves 11-15) \$60

L (serves 25-30) \$90

Antipasto Platter -Italian meats, cheeses, olives, crackers, grilled vegetables

M (serves 11-15) \$60

L (serves 25-30) \$90

Bruschetta Platter (includes crostini & 2 toppings)

M (serves 11-15) \$60

L (serves 25-30) \$90

Mediterranean Platter-grilled vegetables, olives, feta cheese

M (serves 11-15) \$60

L (serves 25-30) \$90

Vegetable Crudités with Herb Aioli

M (serves 11-15) \$50

L (serves 25-30) \$75

Homemade Salsa and Fresh Guacamole

With tortilla chips

Serves 25 \$60

Beverages

Fresh squeezed orange juice or grapefruit juice \$8.45 1/2 Gallon

Regular or Decaf Coffee Box (8-10) \$15.00

Hot Tea \$1.75

Iced tea or lemonade \$2.25

Coke, Diet Coke, Sprite or bottled water \$1.25

Desserts

LB Signature Chocolate Chip Cookies \$1.50 each

Lemon Bars \$2.25 each

Brownies \$1.50 each

Meltaway Bars \$2.75 each

Mini Canoli \$1.00 each

Brownies \$1.50 each

Dessert Cups \$2.25 each Tiramisu, triple berry shortcake, lemon drop or chocolate toffee crunch. (1 doz. minimum)

Whole Cakes, Tarts & More

(serves 10-12 people)

LB Tiramisu Layers of lady fingers, mascarpone cheese with espresso essence \$36.00

Torta de la Nonna \$34.00

Pear Tart \$36.00

Chocolate Mouse Cake \$32.00

Mini Chocolate Mouse Cake \$5.50 (min. order 1 doz)

Marscapone or Ricotta Cheesecake \$32.00

Profiterlos Tray 12 mini cream puffs \$24.00

20 person minimum

All Entrees served with:

Choice of Garden or Caesar Salad

Choice of one starch

Choice of Vegetable

Pastas served with:

Choice of Garden or

Caesar Salad and

Garlic bread

Chicken Entrees

Roasted Rosemary Chicken Breast \$14.95

Herb goat cheese filled with organic mushroom sauce

Grilled Lemon Garlic Chicken Breast \$13.95

Marinated in lemon and garlic and grilled, served with natural jus reduction

Chicken Provencal \$14.95

Roasted Chicken breast, kalamata olives, tomato confit, artichoke hearts, lemon butter and fresh herbs

California Chicken \$14.95

Grilled chicken breast topped with sliced avocado, melted jack cheese and Dijon mustard

Chicken Piccata \$13.95

Sautéed chicken breast, lemon, caper, thyme, parsley, white wine sauce

Chicken Milanese \$13.95

Argentinean style breaded breast of chicken served with chimichurri sauce

Fish Entrées

Atlantic Salmon ala France \$14.95

Roasted with lemon, shallots, garlic, herb de Provence, and nicoise olives

Blackened Mahi Mahi Ca Jun Style \$14.95

Roasted corn and avocado salsa

Sautéed Sea Bass Crudo \$18.95

Sautéed and topped with shrimp crudo

Herb Crusted Halibut \$18.95

With chardonnay sauce

Hong Kong Style Stripe Bass \$17.95

Ginger soy, cilantro, green onion, soy reduction

Meat Entrees

Braised Short Ribs off the bone \$18.95

With natural jus reduction

Grilled New York Steak \$19.95

Caramelized onion, crispy bacon

Herb Crusted Prime Rib \$24.95

With natural jus reduction

Grilled Ribeye Steak \$19.95

Green peppercorn sauce

Grilled Filet Mignon \$26.95

Bordelaise sauce

Carne Asada \$13.95

Pico de gallo salsa

Grilled Entrana (skirt steak) \$16.95

Chimichurri sauce

Stuffed Pork Loin \$14.95

Apple chutney

Santa Maria Style Tri Tip \$15.95

Homemade BBQ sauce

Maple Glazed Pork Tenderloin \$14.95

Korean style Short Ribs \$14.95

Sweet soy marinade

Steak Milanese \$13.95

Chimichurri and lemon wedges

Crispy Duck Breast \$19.95

Cherry sauce or al orange

Pastas

Penne \$12.95

With Italian sausage and roasted peppers, onion, tomato, parmesan cheese

Pasta Primavera

Light cream sauce with seasonal vegetables \$12.95

Spaghetti \$12.95

With meatballs or Italian sausage

Baked Ziti \$12.95

Pomodoro, mozzarella cheese and roasted eggplant

Fettuccini \$12.95

White wine cream sauce with chicken

Stuffed Shells \$14.95

Ricotta and spinach

Angle Hair with Shrimp Scampi \$18.95

With seasonal market fresh vegetables in white cream sauce

Sides: Vegetables

20 person minimum \$4.00 per person/a la carte

Grilled Mixed Market Vegetables olive oil, fresh herbs

Grilled or Steamed Asparagus lemon butter or fresh herbs

Wilted Greens (Mustard and Dandelion) light garlic and butter

Mushroom Ragout mixed mushroom, shallots, roasted garlic, crispy bacon

Sautéed Mixed Market Vegetables with herb butter

Glazed Ginger Carrots hint of ginger, sweet glaze

Steamed Broccolini herb butter or ginger soy

Steamed Cauliflower curry sauce, herb butter

Asian Wok Tossed Vegetables with a Garlic Soy

Sautéed Rapini sautéed shallots in garlic butter

Italian Medley basil, olive oil

Ratatouille traditional style

Sautéed Haricots Verts butter or almandine

Braised Cipollini Onion veal stock, chopped spinach

Side Dishes: Starches

20 person minimum \$4.00 per person/a la carte

Roasted Root Vegetables yams, sweet potato, shallots, carrots

Classic Mashed Potatoes (roasted garlic, black truffle, caramelized shallots available)

Roasted Rosemary Garlic Potatoes red new potatoes, whole garlic, fresh rosemary

Yukon Gold Potato Gratin (melted cheese and herbs)

Smashed Root Vegetable Puree yams, sweet potato, carrots

Sweet Potato Purée butter, chili powder

Celery Root Puree steamed roots with butter

Rice Pilaf traditional

Italian Risotto mixed mushroom, asparagus, English peas

Basmati Rice steamed with saffron

Sticky Rice Japanese style

Jasmine Rice ginger or lemon essence

Brown Rice healthy prepared

Orzo tomato, feta

Macaroni and Cheese (gorgonzola, black truffle or traditional)

White Bean Ragu onions, bacon, parsley, cipollini onion

Baked Beans Santa Maria style

*All items subject to seasonal availability

Assorted Dinner Rolls and butter

\$10.95 per dozen

Platters, Trays and Bowls

for larger groups

Breakfast Platters

Bagel Platter

Assortment of bagels with cream cheese, jam & butter

16 inch platter / serves 15-\$40.00

18 inch platter / serves 20 - \$52.00

Muffin and Pastry Platter

Assortment of fresh-baked muffins & pastries

16 inch platter / serves 20-\$45.00

Fresh Fruit Platter

A selection of seasonal fruit including melons, grapes, pineapple and other seasonal favorites.

16 inch platter / serves 15-\$55.00

Lunch Platters

Sandwich Platter

Your choice of 3 sandwiches served on a platter.

(Note: Assumes a half sandwich per serving)

16 inch platter / serves 10-\$40.00

18 inch platter / serves 14 - \$54.00

*Prosciutto and steak additional charge

Salad Bowls

Your choice of salad served in a large bowl with an assortment of dressings. Serves 7 as an entrée and 10 as a side.

Green Salad - \$32.00

Caesar Salad - \$32.00

Mediterranean Salad - \$38.00

Endive Salad - \$38.00

Fresh Fruit and Cheese Platter

A selection of seasonal fruit, artisan cheese and crackers.

16inch platter / serves 11-15 - \$60.00

18inch platter / serves 16-25 - \$90.00

Pasta Trays

LB Lasagna

1/2 pan / serves 8-10 \$46.00

Full pan / serves 25-30 \$92.00

Choice of pasta with sauce

1/2 pan / serves 8-10 \$32.00

Full pan / serves 25-30 \$65.00

with chicken 1/2 pan \$46 Full pan \$92.00

with meatballs/sausage 1/2 pan \$46.00 Full pan \$92.00

with vegetables 1/2 pan \$46.00 Full pan \$92.00

pastas: penne, spaghetti, ziti, fettuccini, farfalle

saucés: rustic tomato, garlic cream, pesto

LB Homemade Meatballs

1/2 pan / serves 8-10 \$40.00

Full pan / serves 25-30 \$75.00

LB Italian Sausages

1/2 pan / serves 8-10 \$30.00

Full pan / serves 25-30 \$60.00

Dessert Platter

A selection of fresh-baked cookies, lemon bars, melt-away bars and brownies.

12 inch *platter* / serves 18 ~ \$26.00

16 inch platter / serves 36 ~ \$50.00

Themed Menus

All-American BBQ \$14.95 per person

(Choose 1)

Garden Salad

Served with balsamic vinaigrette or ranch dressing

Cole Slaw

(Choose 2)

Angus Burger

Turkey Burger

Veggie burger

All-beef hot dog

BBQ Chicken

Santa Maria Tri Tip

Baby Back Ribs

Includes condiment tray

Lettuce, tomato, onion, pickles, relish, mustard, mayo, ketchup and cheddar cheese

Mexican Menu \$14.95 per person

(Choose 1)

Santa Fe Salad

Chopped romaine lettuce, black beans, roasted corn, jicama, green onions, peppers and crispy tortilla strips with a cilantro-lime dressing

(Choose 2)

Taco Bar (carne asada, shredded chicken, or carnitas)

or

Fajita Bar (Chicken or steak)

Served with rice and beans, flour and corn tortillas and chips and salsa

Includes condiment tray

Lettuce, tomato, onion, shredded cheeses, guacamole, jalapenos and sour cream

Italian Menu \$14.95 per person

(Choose 1)

Traditional Caesar Salad

Garden Salad

Served with balsamic vinaigrette or ranch dressing

(Choose 2)

Chicken Piccata

Grilled Rosemary Chicken Breast

Baked Ziti

Penne with Italian Sausage

Spaghetti and meatballs

Chicken Parmesan

Served with garlic bread and butter

25 person minimum

Mediterranean Menu \$16.95 per person

(Choose 1)

Mediterranean Salad

Organic mixed greens, cucumber, red onions, tear drop tomatoes, kalamata olives, feta cheese with a sherry vinaigrette

Cucumber Salad

With Feta cheese, red onion, black olives and lemon tarragon dressing

(Choose 2)

Steak kabobs

Chicken kabobs

Grilled vegetable kabobs

Moroccan Chicken

Served with basmati rice and pita bread

Argentinean Menu \$16.95 per person

Chori-Pan Sandwich

(grilled sausage in a crispy baguette)

Tomato and Onion Salad

(Vine-ripened tomatoes and sweet onions marinated in red wine vinaigrette with oregano)

Entrana (grilled skirt steak)

Grilled Lemon Chicken

Served with chimichurri sauce

Served with grilled vegetables

Hor D'oeuvres and additional sides available

Burger Bar \$14.95 per person

Served with housemade potato chips or coleslaw

Select one

Angus Beef Burger

Kobe Burger (add \$2.00 per person)

Turkey Burger

Veggie Burger

Toppings include:

Caramelized onion, roasted jalapenos, sautéed mushrooms, gruyere cheese, blue cheese

Relish tray:

Baby arugula, sliced tomatoes, pickles, and special sauce

Chef's Tasting Menu

Prepared in your house or at LucaBella Fine Foods
\$\$ Price will vary

Chef inspired 4-7 course meal using seasonal items and highest quality meats and seafood available.

Sample Chef's Tasting Menu

**Crab and Avocado Salad with lemon soy
vinaigrette**

Seared Maine Scallops with mushroom ragout

Seared Squab with port reduction

Filet Mignon with blue cheese potato hash

Pear Tarts with raspberry sauce

Have Chef Christian Felippa prepare a 5 star tasting menu for you and your guests from 5 to 7 courses. Choose from classical dishes to modern cuisine using only the freshest and seasonal items.

Displays/Stations/Bars

Tuscan Table \$8.00 per person (minimum 30 guests)

Selection of artisan cheeses from local farms, crackers and fresh fruit. Crispy crostini with bruschetta toppings: garlic, tomato, and basil and LB roasted red peppers. Set up on a round table with white linen.

Mashed Potato Martini Bar \$8.00 per person (minimum 30 guests)

Offered in a martini glass with choice of savory toppings:

Sautéed wild mushrooms, caramelized onions, gruyere & cheddar cheese, chopped bacon, and roasted garlic

Add braised strip steak in red wine reduction \$2.00 per person

Add filet mignon in natural jus \$6.00 per person

Gourmet Pasta Bar \$6.50 per guest (minimum 30 guests)

(2) Pastas of your choice, Penne, Rigatoni, Spaghetti or Fettuccini

(2) Sauces of your choice: Rustic Tomato, White Cream, or Pesto

Prepared to order with gourmet condiments to include:

Sautéed Mushrooms, Artichokes, Roasted Peppers, Fresh

Tomatoes, Fresh Basil, Fresh Garlic, Kalamata Olives, Capers, and Red Chili Flakes Freshly. Served with grated Parmesan Cheese

You may add:

Grilled Chicken Breast (please add \$4.50 p/p)

Italian Meatballs and/or Italian Sausages (please add \$3.50 p/p)

Salad of your choice:

Garden Salad with (2) Dressings

Caesar with homemade croutons

Served with LB Homemade Garlic Bread

LucaBella Chef to individually prepare to order pastas \$150.00

Panini Bar \$10.95 per person (minimum 30 guests)

(3) Breads of your choice: Focaccia, ciabatta, sourdough, wheat, Italian rolls

Italian Meats: Oven Roasted Turkey Breast, dry salami, cappocola
add Grilled Chicken Breast: \$3.50 p/p

add proscuitto: \$3.00 p/p

Assorted Cheeses: provolone, cheddar, gorgonzola, fresh mozzarella

add herbed goat cheese: \$2.00 p/p

Prepared to order with gourmet condiments to include:

Artichokes, Roasted Peppers, Vine Ripened Tomatoes, Fresh Basil, Baby Arugula, and Red Chili Flakes, sea salt and ground pepper.

(1) Salad of your choice:

Garden Salad with (2) Dressings

Caesar with homemade croutons

Mediterranean Orzo Salad

LB Pasta Salad

LucaBella Chef to individually grill Panini sandwiches to order \$150.00

Private Dining at LucaBella

available after 6pm

\$500.00 minimum required for location

Prices will vary for food/service

Let us help you plan your...

Engagement Party

Birthday Party

Graduation Party

Bridal/Baby Shower

Wedding Reception

Anniversary Celebration

Holiday Parties

Office Gatherings

and anything else you're celebrating

Intimate Dinner for Two

Chef's Tasting

Let us help create the perfect evening for you
and your special guest!

LucaBella Service Fees

General Terms and Conditions

for Personalized Quality Service

Delivery Only

Most menu items can be delivered on disposable platters, bowls, individual boxes, or set up as a buffet line with disposable chafers.

*basic plastic ware, napkins included

*disposable chafers \$10.00 each

*\$10.00 delivery fee within 15 miles of LucaBella Fine Foods in Glendora \$25.00 delivery fee outside area

LB Personnel Services

LB Executive Chef Service \$250.00 \$30.00 per hour overtime

LB Serving Personnel Service \$200.00 per server \$20.00 per hour overtime

LB Culinary Asst. Service \$150.00 per Asst. per hr \$20.00 per hour overtime

LB Dishwasher Service \$120.00 per Dishwasher \$15.00 per hour overtime

Prices for service personnel are based on seven hours of service (Two-hour set up, a four-hour event and a one-hour breakdown)

Overtime is any additional time after eight hours

TRAVEL TIME

Events located more than an hour from LucaBella Fine Foods in Glendora will be billed at

\$15.00 per hour per server

LB Special Events

China, Silverware, Linens, Napkins and Guest Tables and Chairs are available for an additional fee.

Table/Bufferet Floral Arrangements, candles, and decorations available for an additional fee.

CA SALES TAX 8.75% Will be added to all food, beverage, rentals, and services purchased.

SERVICE CHARGE 18% (service charge is for services provided to set up/take down buffets or food displays, gratuity not included)

GRATUITY A Gratuity for the staff is appreciated if you are pleased with our service

DEPOSIT A non-refundable 30% Deposit is required to confirm our services and reserve the date. Balance in full to be paid 7 days prior to event date.