



## Catering



***Let us bring Casa Luca to you!***

*Casa Luca*

*1099 New York Avenue NW Washington, DC 20001*

*Contact Lauren O'Leary for your next catering event*

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# Offsite Catering

## Breakfast

### Continental Breakfast for \$30/person

*Minimum of 15 guests required*

Warm Pastry & Bread Basket Fruit Preserves, Amish Honey & Sweet Milk Butter

Greek Yogurt Parfait Amish Honey, House Made Granola & Seasonal Fruits

Seasonal Fruit Salad

*Coffee & Orange Juice Included*

### Full Breakfast for \$45/person

*Minimum of 15 guests required*

Warm Pastry & Bread Basket Fruit Preserves, Amish Honey & Sweet Milk Butter

Scrambled Eggs or Vegetable Frittata

Bruschetta Board Smoked Norwegian Salmon, Ricotta & Wild Greens

Bev's Smoky Bacon or Italian Sausage

Crispy Yukon Gold Potatoes

*Coffee & Orange Juice Included*

# Lunch

## Corporate Menu for \$65/person

*Minimum of 10 guests required*

### **Salads**

*(Please select 1)*

**Misticanza of Path Valley Greens** Seasonal Fruit, Almonds & Citronette

**Caesar Salad** Crispy Capers, Parmigiano & Anchovy Dressing

### **Pastas**

*(Please select 1)*

**Ravioli San Leo** Ricotta & Wild Greens, Almonds, Lemon Zest

**Cavatappi Amatriciana** Guanciale, Roasted Tomatoes, Melted Onions & Pecorino

### **Entrees**

*(Please select 2)*

**Simply Grilled Branzino** Tomato Sugo Finto

**Rosemary Roasted Amish Young Chicken** *Anson Mills* Creamy Polenta

**Wagyu Skirt Steak** Cipolline in Agrodolce

### **Sides**

*(Please select 1)*

**Wild Mushrooms, Parsley & Olive Oil**

**Sautéed Greens & Slow Roasted Tomatoes**

**Yukon Gold Potato Crema & Parmigiano**

### **Desserts**

*(Please select 1)*

**Torta al Cioccolato** Chocolate Mousse Cake

**Ciambellone di Nonna Palmina** Hazelnut Coffee Cake

**Casa Luca's Assortment of Signature Italian Cookies & Sweets**

# Dinner

## 4 Course Menu for \$80/person

*Minimum of 10 guests required*

### **Salads**

*(Please select 1)*

Misticanza of Path Valley Greens Seasonal Fruit, Almonds & Citronette

Burrata of Buffalo Mozzarella Red Peppers, Olives & Basil Pesto

Prosciutto Sangiovese Poached Pears, Blue Cheese

### **Pastas**

*(Please select 1)*

Wild Mushroom Risotto Fontina Cheese Fonduta

Ravioli San Leo Ricotta & Wild Greens, Almonds, Lemon Zest

Fusilli White Pork Ragu Formaggio di Fossa

### **Entrees**

*(Please select 2)*

Simply Grilled Branzino Tomato Sugo Finto

Smoked Arctic Char Olive Tapenade

Rosemary Roasted Amish Young Chicken Anson Mills Creamy Polenta

Filet of Beef Tenderloin Cipolline in Agrodolce

### **Sides**

*(Please select 2)*

Wild Mushrooms, Parsley & Olive Oil

Sautéed Greens & Slow Roasted Tomatoes

Yukon Gold Potato Crema & Parmigiano

### **Desserts**

*(Please select 1)*

Torta al Cioccolato Chocolate Mousse Cake

Ciambellone di Nonna Palmina Hazelnut Coffee Cake

Casa Luca's Assortment of Signature Italian Cookies & Sweets

## **5 Course Menu for \$95/person**

*Minimum of 10 guests required*

### ***Appetizers***

**Tagliere** Chef's Selection of Cured Meats, Artisanal Cheeses, Small Bites & Marche Breads

### ***Salads***

*(Please select 1)*

**Misticanza of Path Valley Greens** Seasonal Fruit, Almonds & Citronette

**Burrata of Buffalo Mozzarella** Red Peppers, Olives & Basil Pesto

### ***Pastas***

*(Please select 1)*

**Wild Mushroom Risotto** Fontina Cheese Fonduta

**Ravioli San Leo** Ricotta & Wild Greens, Almonds, Lemon Zest

**Cavatappi Amatriciana** Guanciale, Roasted Tomatoes, Melted Onions & Pecorino

**Fusilli White Pork Ragu** Formaggio di Fossa

### ***Entrees***

*(Please select 2)*

**Simply Grilled Branzino** Tomato Sugo Finto

**Smoked Arctic Char** Olive Tapenade

**Rosemary Roasted Amish Young Chicken** Anson Mills Creamy Polenta

**Braised Short Ribs** Brasato Sauce

**Filet of Beef Tenderloin** Cipolline in Agrodolce

### ***Sides***

*(Please select 2)*

**Wild Mushrooms, Olives & Parsley**

**Sautéed Greens & Slow Roasted Tomatoes**

**Yukon Gold Potato Crema & Parmigiano**

### ***Desserts***

*(Please select 2)*

**Torta al Cioccolato** Chocolate Mousse Cake

**Ciambellone di Nonna Palmina** Hazelnut Coffee Cake

**Casa Luca's Assortment of Signature Italian Cookies & Sweets**

# On The Go

## ***Pick up or Drop off***

48 hour notice requested

*(All platters serve 10-12 guests)*

## ***Salads***

**Misticanza of Path Valley Greens** Seasonal Fruit, Almonds & Citronette **\$75**

**Caesar Salad** Crispy Capers, Parmigiano & Anchovy Dressing **\$75**

## ***Appetizers***

**Deviled Eggs** Smoked Paprika & Salmon Roe **\$65**

**Seasonal Bruschetta** Chef's Selection **\$65**

**Vergara Meatballs** Fontina Cheese Fonduta **\$95**

**Tagliere** Chef's Selection of Cured Meats, Cheeses, Small Bites & Grilled Bread **\$135**

## ***Sandwiches***

*(maximum of 2 selections per platter)*

**The Luca** Prosciutto, Roasted Tomatoes & Basil Pesto **\$135**

**Verdura** Burrata, Mushroom Pesto & Melted Onions **\$135**

**The Maria** Confit Tuna, Red Peppers, Olive Tapenade & Spicy Aioli **\$135**

**Porchetta Tonnato** Rosemary Pork Loin, Tonnato Dressing & Fennel Salad **\$135**

## ***Pastas***

**Fusilli Pomodoro** Tomato Sugo Finto & Basil **\$140**

**Ravioli San Leo** Ricotta & Wild Greens, Almonds, Lemon **\$155**

**Cavatappi Amatriciana** Guanciale, Roasted Tomatoes, Melted Onions & Pecorino **\$155**

**Casa Luca Lasagna** **\$175**

*(48 hour notice required)*

## ***Dessert***

**Torta al Cioccolato** Chocolate Mousse Cake **\$90**

**Ciambellone di Nonna Palmina** Hazelnut Coffee Cake **\$90**

**Casa Luca's Assortment of Signature Italian Cookies & Sweets** **\$90**

# Beverages

*Minimum of 10 guests required*

## **Cocktails**

**\$15**

### ***Il Palio***

Marker's Mark, Barolo Chinato, Orange Bitters & Campari Ice

### ***Italian Mule***

Amaro Lucano, Ketel One Vodka, Fever Tree Ginger Ale & Lemon

### ***Aperol Spritz***

Aperol, Prosecco & Club Soda

### ***Filomena***

Hendrick's Gin, St. Germaine Liqueur & Lime



## **Bar Packages**

*Priced per person*

*Excluding sales tax, gratuity & bartender fee*

### **Beer & Wine**

Includes select import & domestic beers, select wines & soft drinks

2 Hour Package	<b>\$50</b>
3 Hour Package	<b>\$60</b>
4 Hour Package	<b>\$70</b>

### **Premium Bar**

Includes premium cocktails, select import & domestic beers, select wines & soft drinks

*(Premium bar does not include shots)*

2 Hour Package	<b>\$65</b>
3 Hour Package	<b>\$75</b>
4 Hour Package	<b>\$85</b>

# Catering Details

We strive to provide the highest quality cuisine paired with impeccable service to make your special event a success! We offer a full range of catering services from full event planning to quick delivery. Executive Chef Erin Clarke creates custom menus featuring fresh, seasonal and local ingredients!

## **Ordering & Payment**

Casa Luca "On The Go" orders require a 48 hour notice. For full catering, please place your order at least 5 days in advance. We will do our best to accommodate any last minute orders. We do require a credit card contract on file to confirm the offsite event. Full payment is required at the time of delivery or pick up. *Casa Luca accepts payments in Cash, Company Checks and Personal Checks with proper ID. We accept Visa, MasterCard, American Express and Discover.*

## **Delivery**

Delivery will be made at the time specified on the Catering Contract with a window of 20 minutes due to unforeseen circumstances. Should we experience any delays longer than 20 minutes due to traffic, we will notify you immediately. There is a minimum delivery fee of \$150, but this fee may increase based on size of event and distance. If we are required to rent a vehicle, there may be an additional fee.

## **Equipment**

Equipment requirements will be assessed depending on the nature of your event. An additional fee may be required for any rented equipment. Pricing quotes available upon request.

## **Service Staff**

Casa Luca can provide full service staff including uniformed servers, bartenders, chefs and cooks. Depending on the needs of your event, there will be a fee per person per hour; standard hourly pricing listed below. If service staff is required, there is a 4 hour minimum. Executive Chef & Event Manager will advise on staffing requirements depending on the nature of your event. Casa Luca requires 7 business days advance notice that service staff is needed.

Server & Bartender	<b>\$40/hour</b>
Support Staff	<b>\$25/hour</b>
Chef	<b>\$75/hour</b>
Kitchen Support	<b>\$30/hour</b>

**Contact Lauren O'Leary for your next catering event**

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