



Casa Luca

da FABIO TRABOCCHI

PRIVATE DINING MENUS
Canapés & Stations
Spring 2016



CANAPÉS

Welcome your guests with a reception featuring a selection of passed canapés as a prelude to your meal or as part of your cocktail party

30 Minutes of Hand Passed Canapés 5 per appetizer per person

30 Minutes of Hand Passed Premium Canapés 8 per appetizer per person

VEGETABLE

Fritto Misto: Polenta Fritters, Parmigiano Fritters & Sicilian Rice Arancini

Crostini of Fava & Grilled Mushrooms

Casa Luca Puffs of Herbed Ricotta Cheese

Roman Style Flatbread

LAND

Vergara Meatballs

Spoon of Beef Tartare

Polenta & Spicy Italian Sausage

OCEAN

Spoon of Spicy Tuna Tartare

Thin Grilled Crescia & Smoked Salmon

Baccalá Fritter, Artichokes

Crispy Oysters, Béarnaise & Spring Garlic

SWEETS

Orange Florentine Cookies

Ricciarelli Almond Cookies

Salted Chocolate Piedmont Cookies

Not including tax or discretionary gratuity | All menus are subject to seasonal availability

Casa Luca da Fabio Trabocchi / 1099 New York Avenue NW, Washington DC 20001 (Entrance on 11th Avenue)
202-264-9497 • www.casalucadc.com • Private Dining Manager – Lauren O'Leary • lauren@casalucadc.com

STATIONS

Treat your guests to delicious selections of small plates during your reception.

2 Hours for 4 selections 75 per person

CLASSIC

Fritto Misto - Baccalá Fritters, Croquettes of Cornish Hen, Fried Calamari
Chef's Selection of Cured Meats, Formaggi, Piccoletti & Le Marche Breads

PASTA

Acquerello Risotto of English Peas, Spring Onions, Lemon Zest & Fontina Cheese Fonduta
Ravioli San Leo, Goat Cheese & Wild Greens, Lemon Zest, Fresh Herbs & Toasted Almonds

CHEF ATTENDED CARVING STATIONS

Whole Smoked Arctic Char

Grilled Beef Tenderloin Tuscan Style

Rosemary Roasted Lamb

Cavatappi all'Amatriciana, Roasted Tomatoes, Melted Onions, & Guanciale, Served in a Parmesan Wheel

RAW BAR

Gourmet Selection of Market Seafood • Raw & Barely Cooked

*East & West Coast Oysters / Maine Lobster / Head-On Prawns

*Middleneck Clams / Bouchot Mussels / Wakame Salad

* Sea Urchin / *Ahi Tuna Tartare / Spanish Cigala

*Surf Clam / Alaskan King Crab

Serves 1-3 • 80 / Serves 4-6 • 150

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GENERAL EVENT INFORMATION

Attention to detail, care and hospitality for our private events sets us apart as a premier private dining experience. Our goal is to create a unique and memorable event tailored to your needs.

RESERVATIONS

Your reservation will be confirmed upon receipt of a signed contract, which includes a credit card authorization. Your balance will be charged in full at the conclusion of the function. Gratuity is discretionary, Casa Luca recommends 18 to 20%. Menu prices do not include the 10% sales tax or 4% planner fee. If your organization is tax exempt, a copy of your tax-exempt certificate must be provided with your signed contract.

ALLERGIES & FOOD RESTRICTIONS

Gluten-Free pasta is available on request. Please alert your event manager if you have any dietary restrictions due to a food allergy or intolerance. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FINAL GUEST COUNT

Your final guaranteed guest count is required three business days prior to your event and may not be reduced thereafter. If we do not receive a timely guarantee of guest count, your final bill will reflect charges for the highest estimated number of guests shown on your agreement.

MENU PRICING

We require a pre-set menu for parties larger than 10. Dinner menu prices range from 70 to 110 per person with additional choices and supplements upon request.

WINE & BEVERAGES

Casa Luca features an extensive wine cellar, and our sommelier team is available to assist in making advance selections for your event. We suggest one white and one red for all groups of more than 16 guests. If you do not want to pre-select wines, you may order when you arrive (selections on the day of the event are based on availability and will need a 15 minute grace period after ordering). Groups larger than 15 guests must pre-select wines. Additionally, we invite you to allow our bar team to craft a signature cocktail for your event.

CORKAGE

We do not offer corkage for private events.

PRINTED MENUS

We are pleased to offer personalized menus for our guests, which can feature a heading or company logo.

PLACE CARDS

Place cards can be printed and arranged on the table for a fee of 3 per card. We require 72- hour notice of final names with a seating chart.

LINENS

We provide standard white tablecloths and napkins. Specialty options are available upon request for an additional charge.

AUDIO-VISUAL NEEDS

Our 150 audio visual charge includes: setup, use of our screen and projector as well as microphone and speaker system.

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FLOWERS

We can arrange your floral requirements. The arrangements are yours to keep, or give to your guests, at the conclusion of your function. The cost will be added to your final bill.

DELIVERIES & STORAGE

Should you require printed materials, gifts or other items to be shipped to Casa Luca in advance of your event, please send them c/o Casa Luca 1099 New York Avenue NW, Washington DC 20001, Attn: Private Events/Lauren O'Leary, and clearly indicate the name and date of your event.

PARTING GIFTS

We can offer a selection of favors as a conclusion to your event, including confections or baked goods from our pastry team, signed copies of Chef Fabio Trabocchi's *Cucina of Le Marche* cookbook, or gift cards to our restaurants. Please inquire for more details.

VALET PARKING

Located on 11th Avenue directly in front of Casa Luca's entrance, valet parking service is offered for 7 per car for dinner only. For lunch events, please inquire about nearby parking garages. GPS driving directions: 1099 New York Avenue NW.

COAT CHECK

Coat check is always available and is complimentary.



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