Lake Pearl Luciano's

Thank you for considering Lake Pearl Luciano's for your social event. It is our pleasure to forward our 2011 Social Banquet Portfolio for your review.

Whether you are planning an intimate gathering for fifty or an elaborate affair of 550, we can certainly accomodate your every need. The staff at Lake Pearl Luciano's brings the tradition of excellence in culinary delights and exceptional service to every affair.

Nestled on 25 lush acres overlooking Lake Pearl, our elegantly styled ballrooms feature Austrian crystal chandeliers, an enormous parquet dance floor and spectacular lake views.

Should we be honored with the opportunity to host your social event, we are dedicated to carrying our tradition of excellence through every detail. Contact our sales office to arrange a tour of our facility and discuss the many outstanding reception features associated with Lake Pearl Luciano's. Visit our website at www.lakepearl.com.

Sincerely,
The Sales Department
Lake Pearl Luciano's

299 Creek Street • Wrentham, MA 02093 • Phone: (508) 384-3003 • Fax: (508) 384-9792 • www.lakepearl.com

Lake Pearl Luciano's

Cold Hors D'oeuvres

~Per 100 Pieces~

Jumbo Shrimp Cocktail
Served in a Shooter with Cocktail Sauce & a Fresh Sprig of Parsley

Salmon & Caviar Canapés
Sliced Smoked Salmon Served on a Toasted Baguette with a Dill Cream Cheese Topped with Caviar

Littleneck Clams on the Half Shell
Fresh Native Count Necks Served on a Bed of Ice with Horseradish, Cocktail Sauce & Lemon Wedges

Oysters on the Half Shell
Fresh Native Oysters Served on a Bed of Ice with Horseradish, Cocktail Sauce & Lemon Wedges

Stationary Garde Manger Displays

~ Per Tray ~ Serves Approximately 100 People ~

Mediterranean Display
Hummus, Tabouli, Greek Olives w/ Feta & Housemade Pita Chips

Vegetable Crudité with House Dip
an Array of Fresh Garden Vegetables Served with Qusabi Dip

Assorted Domestic & Imported Cheeses Served with Fresh Fruit & Crackers
Pepper Jack, Yellow Cheddar, Smoked Gouda, Muenster, Grapes, Honeydew, Cantaloupe & Pineapple

Smoked Norwegian Salmon
Red Onion, Capers, Chopped Egg & Cream Cheese, Served with a Pumpernickle Cocktail Bread

Mozzarella Caprese
Sliced Tomato, Fresh Basil, Olive Oil & Whole Milk Mozzarella

Imported Prosciutto & Fresh Melon
Parma Prosciutto Wrapped Around Fresh Cut Honeydew & Cantaloupe

Imported Prosciutto di Parma & Sharp Provolone
Rolled & Sliced Thin Prosciutto Displayed on a Mirror with Sharp Provolone

Bread & Infused Oil Station
Assorted Fresh Bread & Rolls Served with a Variety of Gourmet Spreads & Infused Oils for Dipping

Fine Artisan Cheese Board
All Served with an Assortment of Crackers & Imported Grapes
Create Your Own Display by Selecting 3 of the Following Cheeses:

Gorgonzola Picante: *Piquant & Spicy with a Bite That Gently Hits the Tongue*

Mountain Forested Goat Cheese: *Semi-hard with a Full Bodied Well Rounded Flavor*

Wensleydale Honey & Fig: *a Hard Pressed Cheese with Organic Fig Pieces & Clear Honey*

Parmigino Reggiano: *Sharp, Complex with a fruity nutty taste*

Truffle: *Sweet Tender Mild Cheese Flavored with Truffles*

Artisan Brie: *Soft & Savory*

Wensleydale with Cranberries: *a Firm Cheese with a Cranberry & Mild Honey Flavor*

Herbed Goat Cheese: *a Semi-hard Cheese Flavored with Herbs*

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Lake Pearl Luciano's

Hot Hors D'oeuvres

~ Per 100 Pieces • A Total of 4 Pieces Per Person Recommended ~
Before placing your order, please inform your Sales Person if any guest in your party has a food allergy.

Vegetable/Cheese

Rissotto Gorganzola Croquette
Italian Arborio Rice, Gorgonzola Cheese & White Wine, Rolled in Seasoned Breadcrumbs & Pan Fried

Empanada Guava Almond Krisp
Guava Preserves & Almond Cream Encased in a Delicate Puff Pastry

Asparagus en Croute
Asparagus & Fontina Cheese Wrapped in Puff Pastry

Vegetable Dumpling
Shredded Cabbage, Carrots & Bean Sprouts, Steamed in a Dumpling Wrapper & Served with a Garlic Ginger Soy Sauce

Spanakopita
Spinach & Feta Cheese in Phyllo Pastry

Baked Stuffed Mushroom Florentine
Spinach, Grated Cheese & Breadcrumbs

Thai Curry Samosa
Crispy Triangles Filled with Fresh Vegetables Seasoned with Lemongrass, Ginger & Curry

Vegetarian Eggroll
Shredded Cabbage & Vegetables in an Eggroll Wrapper Lightly Fried & Served with a Sweet Chili Sauce

Classic Crostini with Tomato & Basil
Toasted French Bread Topped with Diced Tomatoes, Olive Oil, Fresh Basil, Garlic & Parmesan Cheese

Brie with Sweet Pear & Toasted Almonds in a Phyllo Pastry Purse
Sweet Pears, Imported Brie Cheese, Toasted Almonds, Cinnamon & Nutmeg Tucked in a Phyllo Pastry Purse

Potato Pancakes
Grated Potatoes Flavored with Onion & Fried till Golden, Served with Applesauce & Sour Cream

Assorted Mini Quiche
an Assortment of Mini Quiche Including Quiche Lorraine,Spinach & Cheese, Pepper Jack

Chicken

Chicken Saltimbocca
Boneless Chicken Wrapped with Prosciutto, Seasoned with Sage & Served with a White Wine Demi Glace

Chicken Teriyaki Dumpling Potstickers
Pan Fried Dumplings Filled with Teriyaki Chicken & Minced Onion & Served with a Garlic Ginger Soy Sauce

Chicken Satay
Skewered Grilled Chicken Filets Marinated & Served with a Peanut Dipping Sauce

Coconut Chicken
Chicken Filets Dipped in a Pina Colada Style Batter, Rolled in Sweetened Coconut & Fried Golden

Chicken Dijonnaise
a Blend of Sautéed Chicken, Spices, Swiss Cheese & Dijon Mustard Cream Folded into a Flakey Puff Pastry

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Hot Hors D'oeuvres continued

~ Per 100 Pieces • A Total of 4 Pieces Per Person Recommended ~

Meat

Mini Beef Brochette
Cubes of Beef Tenderloin, Onions, Red & Green Peppers Skewered & Grilled

Churrasco De Carne
Skewered Beef Slices Grilled & Seasoned with Garlic, Lime, Cilantro & Olive Oil

Beef Teriyaki Skewers
Tender Slices of Teriyaki Marinated Beef Threaded on Skewers & Grilled

Mini Beef Wellington
Mini Filet Mignon Seared in Herbed Butter, Sprinkled with Sherry Wine Topped with a Mushroom Duxelle & Wrapped in a Flaky Puff Pastry

Grilled Baby French Lamb Chops
Tender Baby Lamb Chops Seasoned with Rosemary & Garlic & Served with a Mint Jelly Sauce

Italian or Swedish Meatballs
Your Choice of Classic Italian or Swedish Meatballs Served Stationary in a Chafing Dish

Seafood

Crab Rangoon
Crabmeat Blended with Cream Cheese & Oriental Flavorings in a Wonton Wrapper & Deep Fried till Golden

Clams Casino
Fresh Native Clams Topped with Breadcrumbs, Onions, Peppers & Bacon, then Baked

Cozy Shrimp
Tender Tail-on Shrimp Seasoned, Wrapped in a Spring Roll & Served with a Sweet Chili Sauce

Jumbo Shrimp Scampi Kabob
Skewered Jumbo Shrimp Seasoned with a Garlic White Wine Butter

Scallops Wrapped in Bacon
Tender Sea Scallops Wrapped with Applewood Smoked Bacon

Baked Stuffed Mushrooms with a Seafood Stuffing
Mushroom Crowns Filled with Seafood & Cracker Crumb Stuffing

Mini Crabcakes
Maryland Blue Crabmeat, Old Bay Seasoning, Breaded & Pan Fried

Oysters Rockefeller
Oysters on the Half Shell Topped with Spinach & Pernod Stuffing

Shrimp & Coconut Spring Roll
Shrimp, Coconut, Shredded Cabbage, Carrots& Peas Wrapped in a Spring Roll & Fried till Golden

Fried Calamari
Tender Squid Rings Lightly Battered & Sautéed with Hot Peppers, Tomatoes, Black Olives, Scallions & Roasted Red Peppers, Tossed in a White Wine Garlic Butter (Served Stationary in a Chafing Dish)

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Lake Pearl Luciano's

Dinner Menu

~ Please Select One ~

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Pasta

Baked Manicotti *~ Served with Bolognese Sauce*

Chicken Parmigiana *~ with Penne Marinara*

Chicken & Broccoli Penne *~ Served in an Alfredo Sauce*

Jumbo Grilled Shrimp *~ Served over Cheese Ravioli Topped with Pink Vodka Sauce*

Chicken

Chicken Francese *~ Breast of Chicken with Lemon Butter Sauce*

Chicken Cordon Bleu *~ Boneless Breast of Chicken Wrapped Around Baked Virginia Ham with Swiss Cheese & Coated with Panko Breadcrumbs Topped with Mornay Sauce*

Baked Stuffed Chicken Breast *~ Traditional Bread Stuffing*

Boneless Breast of Chicken *~ Wild Rice & Mushroom Stuffing*

Chicken Marsala *~ Prepared with a Mushroom & Marsala Demi-Glace*

Seafood

Fresh Broiled Boston Scrod *~ Topped with Lemon Butter & Breadcrumbs*

Fresh Atlantic Salmon Filet *~ Encrusted with a Sundried Tomato Pesto*

Fresh Broiled Swordfish *~ Brushed with Lemon Butter*

Baked Stuffed Shrimp *~ Jumbo Shrimp with Seafood Ritz Cracker Stuffing*

Pork & Veal

Medallion of Pork Tenderloin *~ Served with a Kirshwasher Brandy & Dried Cherry Demi-Glace*

Veal Steak *~ Wrapped with Pancetta & Topped with Wild Mushrooms*

Boneless Stuffed Pork Chop *~ Cornbread Stuffing with a Caramelized Apple Demi-Glace*

Veal Parmesan *~ Served with Penne Pasta in a Marinara Sauce*

Veal Oscar *~ Veal Medallions in a Demi-Glace with Lobster, Asparagus & Hollandaise Sauce*

Beef

Black Angus Prime Rib of Beef *~ Antoninette Dressing – au jus*

Prime Filet Mignon *~ Grilled to Perfection & Served with Béarnaise Sauce*

Filet Mignon au Poivre *~ Rolled in Crushed Black Peppercorns & Served with Green Peppercorn & Brandy Cream Demi-Glace*

Surf & Turf *~ Petite Filet Mignon with Two Stuffed Jumbo Shrimp*

Mixed Grille *~ Medallion of Filet Mignon, Ginger Grilled Chicken & Two Jumbo Grilled Lemon Pepper Shrimp*

All Entrées Served with Fresh Baked Rolls & Choice of Accompaniment

Special Menu Available Upon Request

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Lake Pearl Luciano's

Dinner Accompaniments

Soups & Appetizers
~Select One~

Fresh Fruit Cup
Italian Wedding Soup
Minestrone Soup
French Onion
Seasonal Green Salad with Luciano House Dressing

Dessert
~Select One~

Vanilla Ice Cream with Strawberry Coulis
Chocolate Mousse
Coffee and Tea Service

Vegetable
~Select One~

Seasonal Mix of Fresh Vegetables
Sugar Snap Peas
Honey Glazed Carrots
Green Beans Almondine

Starch
~Select One~

Baked Potato
Roasted Potato
Garlic Mashed Potato
Delmonico Potato
Rice Pilaf

Additional Dinner Accompaniments

Luciano Focaccia al Pomodoro
(Suggest 2 Per Table)

Salad
Caesar Salad or Field Greens with Vinaigrette

Classic Antipasto
Prosciutto, Salami, Capicola, Fresh Mozzarella
Olives, Roasted Peppers & Cherry Peppers
over Chiffonade of Leaf Lettuce

Pasta Course
Penne Marinara or Bolognese
Pesto with Tortellini

Intermezzo
Raspberry or Lemon Sorbet

Vegetable
Grilled Asparagus Wrapped in Roasted Red Peppers

Haricot Vert in a Tomato Cup
Baby French Green Beans Sautéed with
Shallots Served in a Hollowed Plum Tomato Cup

Starch
Twice Baked Potato

Dessert
Please See our Extensive Dessert Menu
for Additional Selections

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Lake Pearl Luciano's

Dinner Buffet

Salad Course

Plated Garden Salad with Luciano House Dressing

Hot Entrée

~Select Two~

Baked Boston Scrod *~ Lemon Butter & Breadcrumbs*

Seafood Newberg

Chicken Marsala *~ Mushrooms & Marsala Demi-Glace*

Chicken Parmigiana

Chicken Piccata *~ Lemon Butter Wine Sauce with Capers*

Sirloin Steak Tips Umbriago *~ Grilled with Mushrooms Roasted Red Peppers, Onions in a Rich Burgundy Demi-Glace*

Roast Pork Forestiera *~ Sautéed with Artichokes, Black Olives & Mushroom Madeira Wine Sauce*

Pasta

~Select One~

Pesto Tortellini

Penne Marinara

Penne Bolognese

Vegetarian Lasagna

Manicotti a la Napoletana

Accompaniments

~Select Two~

Roasted Potato

Delmonico Potato

Rice Pilaf

Seasonal Mix of Fresh Vegetables

Honey Glazed Carrots

Sugar Snap Peas

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Dinner Buffet (continued)

Dessert

(To be Served)
~Select One~

Carrot Cake

Black Forrest Cake

Chocolate Mousse

New York Style Cheesecake

(With Strawberries, Add $2.00 Per Person)

Coffee, Decaffeinated Coffee & Tea

Carving Station

~Additional per person~

Steamship Round of Beef ~100 Person Minimum~

Top Round of Beef

Roast Vermont Turkey ~ *with Giblet Gravy*

Roast Pork Loin ~ *with a Rosemary Mustard Demi-Glace*

Roast Tenderloin of Beef with a Mushroom Demi-Glace

Roast Prime Rib of Beef au jus

Priced Per Person for Roast Tenderloin of Beef & Prime Rib of Beef Selections

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Lake Pearl Luciano's

Sunday Brunch Menu

~ 40 Person Minimum ~

Includes

Fresh Fruit Platter
Bacon or Sausage
Scrambled Eggs
Sweet Breads & Danish

Entrees

~Select One~

Chicken Piccata ~ *Lemon Butter Wine Sauce with Capers*
Roast Pork Forestiera ~ *Sautéed with Artichokes, Black Olives & Mushroom Madeira Wine Sauce*
Italian Scrod ~ *Tomato, Onion, Peppers, Fresh Herbs*
Chicken Marsala ~ *Fresh Mushrooms & Marsala Wine Sauce*
Vegetable Lasagna
Sliced Roasted Turkey Breast with Gravy
Beef Tips Umbriago ~ *Grilled with Mushrooms Roasted Red Peppers, Onions in a Rich Burgundy Demi-Glace*
Seafood Newberg
Additional Per Person For Each Additional Selection

Side Dishes

~Select One~

Rice Pilaf, Ziti Marinara, Mashed Potatoes, Delmonico Potatoes

~Select One~

Honey Glazed Carrots, Green Beans Almondine, Italian Zucchini, Seasonal Mix of Fresh Vegetables

Omelet Station

Additional Per Person

Waffles

Additional Per Person

Beverage

Freshly Brewed Coffee, Decaffeinated, Tea & Milk
Champagne Toast
Fruit Juices
Fruit Punch (Serves 50)
Punch, Champagne or Alcohol (Serves 50)

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Lake Pearl Luciano's

Specialty Desserts for Display

Chocolate Covered Strawberries
Seasonal Mixed Berries
Individual Chocolate Mousse (White or Dark)
Assorted Mini Pastries ~ *Tortes, Tarts & Petit Fours*
Biscotti Tray ~ *Almond Biscotti, Plain & Chocolate Covered*
Italian Cookie Tray ~ *an Assortment of Fine Italian Cookies*

Cakes & Tortes

~Serves 16 Pieces~

Flourless Sacher Torte
Semi-sweet Chocolate Mousse Encased in an Apricot Raspberry Chocolate Ganache, Topped with Chocolate Curls

White Chocolate Raspberry Mousse
A Tender White Cake Layered with Raspberry Preserves & Rich White Chocolate Mousse

Chocolate Fudge Cake
Rich Dark Chocolate Cake Layered with Chocolate Cream, Topped with Dark Fudge Icing & Surrounded by Chocolate Curls

Chocolate Red Velvet Cake
Red Velvet Cake Layers Spread with Dark Chocolate Truffle Filling & Topped with a Tangy Cream Cheese Icing

Carrot Cake
Pineapple, Coconut, Carrots, Raisins, Walnuts with Cream Cheese & Butter Cream Frosting

Chocolate Mousse Torte
Chocolate Cake Filled with Chocolate Mousse, Garnished with Whipped Cream & Berries

Irish Mist Torte
Irish Cream Mousse Layered Between Three Layers of Chocolate Cake Soaked in Irish Cream Liquor Topped with Ganache & Chocolate Shavings

Fruit Flan (Seasonal)

Traditional New York Style Cheesecake
A Blend of Cheeses Creates this Smooth, Rich Texture

Tiramisu
Layers of Lady Fingers & Mascarpone Cheese Laced with Coffee Liqueur & Topped with Cocoa Powder

Lemon Mousse
Three Layers of White Cake are Filled with a Light Lemon Mousse & Topped with Lemon Glaze & Piped White Buttercream

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Confectionery Display Table

Cookies & Tarts

Fresh Fruit

Mini Cheesecakes

Seasonal Tortes & Cakes

Confectionery Extravaganza

Individual Chocolate Mousse Cups

White & Regular Chocolate

Chocolate Covered Strawberries

Seasonal Berries with Chantilly Cream

Cookies & Tarts

Mini Cheesecakes

Assorted Seasonal Cakes & Tortes

Seasonal Candies

Mini French & Italian Pastries

Chocolate Dessert Fountain

Elegant Display Of

Melon, Cantaloupe, Strawberries, Pineapples, Marshmallows, Graham Crackers, Lady Fingers, Biscotti, Pretzels, Brownies, Wafflesticks, Wafers & Gaufrettes

Rental of Chocolate Fountain

150 People or Less

Chocolate Fountain to be Displayed for One Hour

150 People or More

150-349 People Chocolate Fountain to be Displayed for One & a Half Hours

350 People and Above Chocolate Fountain to be Displayed for Two Hours

Ice Cream Sundae Bar

Vanilla or Chocolate Ice Cream with an Assortment of Toppings Including M&M's, Oreo Cookies, Butterfinger, Brownie chunks, Chocolate Jimmies, Pineapple, Strawberry, Caramel, Hot Fudge & More

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Lake Pearl Luciano's

Additional Information

Menu Selection: Menu selection shall be arranged with Lake Pearl Luciano's (herein after referred to as LPL) 30 days in advance of the function. (Before placing your order, please inform your Sales Person if any guest in your party has a food allergy).

Guarantee Due Date: A final guaranteed count and floor plan shall be furnished 10 days prior to the event and can not be reduced after this time. This represents the number of dinners for which you will be billed and must be no less than the (MIN) minimum number of guests contracted at the time of booking. If a final guarantee is not given, the (MAX) maximum number of guests contracted at the time of booking will become the final guarantee.

Prices: Menu prices are published periodically and are subject to change. Menu prices for the year of your event are guaranteed after publication of the menu for the year of your event only with signed contract and paid deposit. Please add 14% Service Fee, 5% Administrative Fee, State and Local Tax to all food, liquor, fees, services, and accessories. Service Fee and Administrative Fee are based on published menu prices and are not reduced for any discount or promotion offered. 14% Service Fee is not subject to State Tax.

Deposit & Payment: A deposit of $1000.00 is required at time of booking. This payment can be made in the form of cash, credit card, or personal check. Final payment is due 7 days in advance of the function based on the final guarantee. Final payment may be made in the form of cash or certified check (credit cards will not be accepted) payable to Lake Pearl Luciano's. Personal checks are not accepted for final payment.

Refund: In the event this agreement is cancelled by the client before the function is held, the deposit less a $500.00 re-booking charge will be returned provided that LPL is able to re-book the space reserved, on the same date and time, with a similar function having the equivalent number of guests guaranteed above. In the event that LPL is not able to re-book as set forth above, the entire deposit will be retained as liquidated damages.

Banquet Space: Function room assignments are based on anticipated number of guests. LPL reserves the right to assign another room, should your count fall below the contracted (MIN) minimum.

Food and Beverage: Due to insurance and health code regulations, all food and beverage must be provided by LPL, and is not allowed to be removed from the premises. Open Bars require advance deposit and credit card authorization. In accordance with Massachusetts State Law, alcoholic beverages may not be brought in (this also applies to guest favors) or removed from the premises. LPL reserves the right to refuse alcohol service to anyone at any time. We reserve the right to discontinue bar service for any reason. Bar service ends one half hour before contracted end time of the event. Proper identification is required by all guests.

Lake Pearl Luciano's

Additional Information

Liability: LPL is not liable for the failure to complete this contract due to strikes, accidents, interruption in utilities, adverse weather or other causes beyond its control. LPL reserves the right to cancel engagements due to these circumstances.

Vendors: LPL reserves the right to approve all vendors prior to the event. A list of vendors must be s ubmitted to us for review and approval prior to the date of the event. Viewing of vendors by prospective clients during any event is prohibited. We reserve the right to limit the volume of musical entertainment. Entertainment enhancing machinery must be approved prior to the event. Certain vendor restrictions may apply.

Decorations: You may provide your own decorations or florals. All decorations must comply with local fire laws. Please do not affix decorations or signs to the walls, doors, fixtures or ceilings with materials other than those approved by LPL. No glitter, sparkles, sand or confetti are allowed in the facility. A fee of $10.00 per table will be charged for any centerpieces Lake Pearl Luciano's staff has to assemble.

Clean Up Fee: A fee of $500.00 may be charged to your credit card at the conclusion of your event at Management's discretion for any excessive cleaning costs incurred.

Special Menus: Any food allergies or dietary restrictions must be communicated at least 10 ten days prior to the event.