



LUCA
RESTAURANT

EVENTS PACKAGE

524 10 AVENUE SW
LUCAYYC.COM



ORIGINAL, SOPHISTICATED AND INVITING

Luca Restaurant offers indulgent premium Italian fare with dishes crafted from scratch, fresh pasta, and authentic ingredients imported directly from Italy. Socialize with those you care for most or entertain your clients in Luca's upscale, stylish dining environment.



LUCA | RESTAURANT
AT THE OLIVER

FULL BUYOUT
80 seated | 120 cocktail

HALF BUYOUT
30 seated | 50 cocktail

PRIVATE DINING ROOM
8 - 12 seated



OUR MENU

Our fine-dining culinary program is led by Chef Carl Warren. Inspired by Italian cuisine, his dishes are flavourful, visually striking, and are a contemporary twist on the classics. Enjoy canapes at a cocktail reception or indulge in a formal plated dinner. Our menu is sure to satisfy your guests, no matter the occasion.

CANAPES & ANTIPASTO MENU

SOCIAL BOARD

18 per person

selection of italian cured meats, imported cheeses, dry fruits, olives, roasted nuts, jams & pickled vegetables with ciabatta crostini (set up buffet style)

VEGETABLE CRUDITE'

14 per person

medley of raw vegetables with dipping condiments (set up buffet style)

SCALLOP CRUDO

46 per dozen

thinly sliced raw scallops, chili, cucumber, lime mignonette with truffle oil

SMOKED DUCK

54 per dozen

caramelized mission figs, crème fraîche, white balsamic, brioche crostino

VEAL MEATBALLS

45 per dozen

pan baked cocktail meatballs, porcini mushroom cream

BRUSCHETTA

48 per dozen

heirloom tomatoes, fresh burrata cheese, basil pesto, ciabatta bread

CANNELLONI

45 per dozen

mini cannelloni, ricotta filling, tomato coulis, grana cheese

POTATO & COD CROQUETTE

51 per dozen

crispy cod cakes, lemon aioli

SLIDERS

60 per dozen

chicken parm, smoked provolone, tomato passata

TRAMEZZINO

51 per dozen

sour dough, taleggio, caramelized onion, smoked pancetta

LOBSTER SCRAMBLE

60 per dozen

spiced pan grattato, truffle oil

SWEET POTATO

39 per dozen

spiced sweet potato cakes, lemon-fennel yogurt



DESSERT

MINI TIRAMI SU

72 per dozen

kahua-di saronno, espresso, mascarpone mouse

MINI PANNA COTTA

60 per dozen

vanilla buttermilk with black berry compote

LET US KNOW IF YOU HAVE ANY DIETARY RESTRICTIONS
OR SPECIAL REQUESTS

MENU ITEMS ARE SUBJECT TO CHANGE DUE TO OUR CONTINUALLY
EVOLVING MENU

LUNCH MENUS - SERVED FAMILY STYLE

LUNCH OPTION 1
55 per person

TO START

BRUSCHETTA

garlic ciabatta, whipped lemon ricotta,
confit grape tomatoes, balsamic reduction

PRAWNS

pan roasted, garlic butter, lemon zest,
pan grattato

LITTLE GEM CAESAR

shaved egg, smoked pancetta, grana shavings

MAIN

PORK FILET SALTIMBOCCA

prosciutto, sage & provolone cheese,
white-lemon jus

GRILLED FRESNO BROCCOLINI

DUCK FAT ROASTED TUSCAN POTATOES

DESSERT

optional, +5 per person
chef's selection of assorted desserts

LUNCH OPTION 2
65 per person

TO START

BRUSCHETTA

garlic ciabatta, whipped lemon ricotta,
confit grape tomatoes, balsamic reduction

PRAWNS

pan roasted, garlic butter, lemon zest,
pan grattato

LITTLE GEM CAESAR

shaved egg, smoked pancetta, grana shavings

PASTA

PENNE NORMA

roasted eggplant, cherry tomato sauce, fresh
basil & goat cheese

MAIN

CHICKEN BREAST MARSALA

oven roasted with wild mushrooms & sweet
marsala wine reduction

BUTTERMILK PUREED POTATOES

CHARRED BRUSSELS SPROUTS

DESSERT

optional, +5 per person
chef's selection of assorted desserts

LUNCH OPTION 3
95 per person

TO START

BRUSCHETTA

garlic ciabatta, whipped lemon ricotta,
confit grape tomatoes, balsamic reduction

PRAWNS

pan roasted, garlic butter, lemon zest,
pan grattato

LITTLE GEM CAESAR

shaved egg, smoked pancetta, grana shavings

PASTA

ORECCHIETTE

tomato cream sauce, truffle pesto &
grana shavings

MAIN

ROASTED 6oz BEEF TENDERLOIN

cracked pepper au jus

DESSERT

TIRAMI SU

coffee drenched lady finger cookies,
mascarpone mousse, cocoa-amaretto dust

DINNER MENUS - SERVED FAMILY STYLE

DINNER OPTION 1

75 per person

TO START

BRUSCHETTA

garlic ciabatta, whipped lemon ricotta,
confit grape tomatoes, balsamic reduction

PRAWNS

pan roasted, garlic butter, lemon zest,
pan grattato

LITTLE GEM CAESAR

shaved egg, smoked pancetta, grana shavings

PASTA

ORECCHIETTE

tomato cream sauce, truffle pesto &
grana shavings

MAIN

PORK FILET SALTIMBOCCA

prosciutto, sage & provolone cheese,
white-lemon jus

ROASTED SALMON

lemon-fresno chili beurre blanc

BUTTERMILK PUREED POTATOES & CHARRED BRUSSELS SPROUTS

DESSERT

optional, +5 per person

VANILLA BEAN & BUTTERMILK PANNA COTTA

blackberry compote, frollino crumble,
sugared almond

DINNER OPTION 2

90 per person

TO START

BRUSCHETTA

garlic ciabatta, whipped lemon ricotta,
confit grape tomatoes, balsamic reduction

PRAWNS

pan roasted, garlic butter, lemon zest,
pan grattato

LITTLE GEM CAESAR

shaved egg, smoked pancetta, grana shavings

PASTA

PENNE PASTA

spicy vodka sauce with bay scallops

MAIN

CHICKEN BREAST MARSALA

oven roasted with wild mushrooms & sweet
marsala wine reduction

ROASTED SALMON

lemon-fresno chili beurre blanc

BUTTERMILK PUREED POTATOES & GLAZED BABY CARROTS

DESSERT

optional, +5 per person

VANILLA BEAN & BUTTERMILK PANNA COTTA

blackberry compote, frollino crumble,
sugared almond

DINNER OPTION 3

105 per person

TO START

BRUSCHETTA

garlic ciabatta, whipped lemon ricotta,
confit grape tomatoes, balsamic reduction

PRAWNS

pan roasted, garlic butter, lemon zest,
pan grattato

LITTLE GEM CAESAR

shaved egg, smoked pancetta, grana shavings

PASTA

ORECCHIETTE

lobster & mascarpone sauce with truffle oil

MAIN

ROASTED SALMON

lemon-fresno chili beurre blanc

ROASTED 6oz BEEF TENDERLOIN

cracked pepper au jus

BUTTERMILK PUREED POTATOES & GLAZED BABY CARROTS

DESSERT

VANILLA BEAN & BUTTERMILK PANNA COTTA

blackberry compote, frollino crumble,
sugared almond



CONTACT

FOR INQUIRIES OR
TO BOOK AN EVENT EMAIL
EVENTS@LUCAYYC.COM

LUCA RESTAURANT

Located on the main floor of
The Oliver Residential Tower
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