



**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**  
130 seated | 200 cocktail

**HALF BUYOUT**  
50 seated | 60 cocktail

**PRIVATE DINING ROOM**  
8 - 13 seated

**RED ROOM**  
40 seated | 55 cocktail



## **OUR MENU**

*Our fine-dining culinary program is led by Chef Michael Dekker. 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.*

## LUNCH MENUS -SERVED FAMILY STYLE

### LUNCH OPTION 1

70 per person

#### APPETIZER

##### **Calamari**

semolina dusted and fried humboldt squid, artichoke lemon tartar, smoked paprika

##### **Beef Carpaccio**

lemon and olive oil vinaigrette, crispy shallots and capers, grana padano

#### SALAD

##### **Luca Caesar**

smoked pancetta, shaved egg, pangrattato

##### **Shaved Brussels Sprouts**

creamy maple truffle vinaigrette, bing cherries, grana padano, toasted almonds

#### MAIN

##### **Bucatini Carbonara**

guanciale, egg yolk, pecorino romano, cracked black pepper

##### **Tagliatelle Bolognese**

classic italian prime beef ragu sauce, grana padano

##### **Fettuccine**

porcini cream sauce, wild mushrooms

#### DESSERT

Menu Available Upon Request

### LUNCH OPTION 2

90 per person

#### APPETIZER

##### **Sambuca Prawns**

jumbo sauteed prawns, sambuca and kale cream

##### **Beef Carpaccio**

lemon and olive oil vinaigrette, crispy shallots and capers, grana padano

#### SALAD

##### **Luca Caesar**

smoked pancetta, shaved egg, pangrattato

##### **Shaved Brussels Sprouts**

creamy maple truffle vinaigrette, bing cherries, grana padano, toasted almonds

#### MAIN

##### **Arctic Char**

lemon, tomato and caper ragout

##### **Chicken Parmesan**

crispy breaded cutlet, pomodoro sauce, grana padano

##### **Braised Lamb Shank**

slow cooked lamb, rosemary jus and lemon gremolata

##### **Truffle & Mushroom Risotto**

wild mushrooms, pecorino, white truffle

##### **Seasonal Vegetables & Creamy Polenta**

#### DESSERT

Menu Available Upon Request

## LUCA CANAPE MENU

<b>Charcuterie Board</b> <i>selection of cured meats, imported cheeses, olives, jams &amp; house pickled vegetables with focaccia gluten free crackers available upon request (set up buffet style)</i>	20 per person
<b>Vegetable Crudite' (V)(GF)</b> <i>medley of raw vegetables with dip (set up buffet style)</i>	15 per person
<b>Oysters (GF)</b> <i>house fermented hot sauce, mignonette, lemon</i>	mrkt price per oyster
<b>Shrimp Cocktail (GF)</b> <i>cocktail sauce, fresh lemon</i>	84 per dozen
<b>Braised Beef Meatballs</b> <i>baked cocktail meatballs, porcini mushroom cream</i>	45 per dozen
<b>Bruschetta (V)</b> <i>confit tomato, whipped ricotta, grilled focaccia</i>	38 per dozen
<b>Potato Croquettes (V)</b> <i>crispy pomme puree, served with creamy pesto dip (nut free)</i>	45 per dozen
<b>Arancini (V)</b> <i>pecorino, aioli</i>	45 per dozen
<b>Beef Tartare (GF)</b> <i>crispy kennebec chip, chives and egg</i>	60 per dozen
<b>Smoked Salmon Crostini</b> <i>crème fraîche, cucumber</i>	60 per dozen
<b>Salmon Crudo</b> <i>citrus cured tofino king salmon, citrus agrodolce, mint and frisee</i>	52 per dozen
<b>Ricotta &amp; Spinach Tortellini</b> <i>with lemon butter</i>	75 per dozen
<b>Stuffed Dates (GF)</b> <i>roasted goat cheese stuffed dates, wrapped in prosciutto</i>	72 per dozen
<b>Duck Rillettes</b> <i>berry gastrique, crostini</i>	72 per dozen
<b>Tuna Tartare (GF)</b> <i>orange and capers</i>	72 per dozen

<b>Steak &amp; Mash Bite (GF)</b> <i>seared alberta tenderloin, pomme puree and veal demi</i>	72 per dozen
<b>Lobster Gnocchi</b> <i>with bisque sauce</i>	84 per dozen
<b>Chicken &amp; Green Onion Skewers</b> <i>soy marinated chicken breast, charred onion</i>	65 per dozen
<b>Bacon Wrapped Scallops (GF)</b> <i>creamy cocktail sauce</i>	80 per dozen
<b>Melon Prosciutto Skewers (GF)</b> <i>chefs choice melon wrapped in thinly sliced prosciutto</i>	65 per dozen

## DESSERT CANAPES

<b>Mini Tiramisu</b> <i>kalhua-di saronno, espresso, mascarpone mouse</i>	50 per dozen
<b>Mini Panna Cotta (GF with no Cookie Crumble)</b> <i>vanilla-buttermilk custard, berry compote, crumbled butter cookies, sugar almonds</i>	40 per dozen
<b>Sweet Ricotta &amp; Mascarpone Cannoli</b> <i>seasonal flavors</i>	50 per dozen
<b>Mini Chocolate Tart</b> <i>saskatoon berry coulis</i>	50 per dozen
<b>Bombolini</b> <i>mini ricotta fritters, cinnamon sugar, lemon curd, vanilla cream</i>	40 per dozen

### LIVE STATIONS

Wow your guests with a Live Chef Action Station!  
Customized for your event, please inquire for menu pricing.

**Oyster Shucking Station**  
**Prime Rib Carving Station**  
**Beef Tenderloin Carving Station**  
**Pasta Station**  
**Seasonal Vegetables & Roasted Smashed Potatoes Station**

Chef rate: \$200 per chef for 3 hours

## DINNER MENUS - SERVED FAMILY STYLE

### DINNER OPTION 1

90 per person

#### TO START

##### **Bread Service**

shallot butter

#### APPETIZER

##### **Calamari**

semolina dusted and fried humboldt squid, artichoke lemon tartar, smoked paprika

##### **Luca Caesar**

smoked pancetta, shaved egg, pangrattato

#### PASTA

##### **Penne**

vodka, burrata

#### MAIN

##### **Arctic Char**

lemon, tomato and caper ragout

##### **Roasted Chicken Breast**

mushroom cream sauce

##### **Seasonal Vegetables & Roasted Smashed Potatoes**

#### DESSERT

**Tiramisu, Panna Cotta, or House Cannoli**

### DINNER OPTION 2

110 per person

#### TO START

##### **Bread Service**

shallot butter

#### APPETIZER

##### **Beef Carpaccio**

lemon and olive oil vinaigrette, crispy shallots and capers, grana padano

##### **Shaved Brussels Sprouts**

creamy maple truffle vinaigrette, bing cherries, grana padano, toasted almonds

#### PASTA

##### **Orecchiette**

spicy italian sausage, pomodoro

#### MAIN

##### **Arctic Char**

lemon, tomato and caper ragout

##### **Beef Tenderloin**

with red wine demi glaze

##### **Seasonal Vegetables & Roasted Smashed Potatoes**

#### DESSERT

**Tiramisu, Panna Cotta, or House Cannoli**

### DINNER OPTION 3

135 per person

#### TO START

##### **Bread Service**

shallot butter

#### APPETIZER

##### **Sambuca Prawns**

jumbo sauteed prawns, sambuca and kale cream

##### **Burrata, Roasted Pepper and Tomato**

herb goddess dressing, roasted red peppers, heirloom tomato, balsamic glaze and arugula

#### PASTA

##### **Fettuccini**

porcini cream sauce, wild mushrooms

#### MAIN

##### **Arctic Char**

lemon, tomato and caper ragout

##### **Lamb**

with demi glaze

##### **Seasonal Vegetables & Roasted Smashed Potatoes**

#### DESSERT

**Tiramisu, Panna Cotta, or House Cannoli**



## **CONTACT**

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

### **LUCA RESTAURANT**

*Located on the main floor of  
The Oliver Residential Tower  
524 10 Ave SW*

403 261 1777  
lucayyc.com

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

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