



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

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

Cavatelli Bolognese

classic prime beef ragout, 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

romesco sauce

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

Charcuterie Board

selection of cured meats, imported cheeses, olives, jams & house pickled vegetables with focaccia
gluten free crackers available upon request (set up buffet style)

20 per person

Vegetable Crudite' (V)(GF)

medley of raw vegetables with dip (set up buffet style)

15 per person

Oysters (GF)(DF)

house fermented hot sauce, mignonette, lemon

mrkt price per oyster

Shrimp Cocktail (GF)

creamy cocktail sauce, fresh lemon

86 per dozen

Braised Beef Meatballs

baked cocktail meatballs, porcini mushroom cream

48 per dozen

Potato Croquettes (V)

crispy pomme puree, served with creamy pesto dip (nut free)

48 per dozen

Arancini (V)

pecorino, aioli

48 per dozen

Beef Tartare (GF)(DF)

crispy kennebec chip, chives and egg

60 per dozen

Ricotta & Spinach Tortellini

with lemon butter

75 per dozen

Tuna Tartare (GF)(DF)

orange and capers

72 per dozen

Steak & Mash Bite (GF)

seared alberta tenderloin, pomme puree and veal demi

72 per dozen

Lobster Gnocchi

with bisque sauce

84 per dozen

Chicken & Green Onion Skewers (DF)

soy marinated chicken breast, charred onion

65 per dozen

Bacon Wrapped Scallops (GF)

creamy cocktail sauce

80 per dozen

Chickpea Cake

mint yogurt

48 per dozen

Marinated Bocconcini (GF)

lemon, basil, served on crostini

48 per dozen

Whipped Ricotta

calabrian chili, charred lemon, served on crostini

48 per dozen

Warm Corn Fritters

calabrian chili honey

48 per dozen

Lobster Salad (GF)(DF)

lemon aioli, served on a spoon

84 per dozen

Lamb Lollipops (GF)(DF)

lemon gremolata

120 per dozen

Fried Pork Belly (GF)(DF)

chili crisp, green apple

65 per dozen

Sauteed Tomato Prawns (GF)

fresh tomato & basil butter sauce

86 per dozen

Mini Tart

roasted mushroom & taleggio cheese

50 per dozen

Chilled Roasted Duck Breast (GF)(DF)

cherry compote, fresh tarragon

75 per dozen

Tuna Crudo (GF)(DF)

pomegranate molasses, olive oil, micro herbs

72 per dozen

DESSERT CANAPES

Mini Tiramisu

kalhua-di saronno, espresso, mascarpone mouse

50 per dozen

Mini Panna Cotta (GF with no Cookie Crumble)

vanilla-buttermilk custard, berry compote, crumbled butter cookies, sugar almonds

40 per dozen

Sweet Ricotta & Mascarpone Cannoli

seasonal flavors

50 per dozen

Mini Chocolate Tart

saskatoon berry coulis

50 per dozen

Bombolini

mini ricotta fritters, cinnamon sugar, lemon curd, vanilla cream

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

Sambuca Prawn Flambe Station

Clam Flambe Station

Mussel Flambe Station

Pasta Station

Prime Rib Carving Station

Beef Tenderloin Carving Station

Seasonal Vegetables & Roasted Smashed Potatoes Station

Chef rate: \$200 per chef for 2 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
romesco sauce

Roasted Chicken Breast
truffled 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
Seared Albacore Tuna Crudo
pomegranate molasses, olive oil, micro herbs

Shaved Brussels Sprouts
creamy maple truffle vinaigrette, bing cherries, grana padano, toasted almonds

PASTA
Orecchiette
pesto and italian sausage cream

MAIN
Arctic Char
romesco sauce

Beef Tenderloin
green peppercorn demi

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
Seared Sablefish
dijon and caper sauce

Lamb
rosemary jus with toasted pistachio crumble

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
lycayyc.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