





LUCA

RESTAURANT

EVENTS PACKAGE

524 10 AVENUE SW

LUCAYYC.COM





ORIGINAL, SOPHISTICATED, & INVITING

Luca Restaurant offers indulgent premium Italian fare with dishes crafted from scratch, fresh pasta, & 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
120 seated | 200 cocktail

PRIVATE DINING ROOM
8 - 13 seated

RED ROOM
40 seated | 55 cocktail



LUCA | RESTAURANT AT THE OLIVER

OUR MENU

Our fine-dining culinary program is led by Chef Michael Dekker. Inspired by Italian cuisine, his dishes are flavourful, visually striking, & 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

LUCA RESTAURANT AT THE OLIVER

LUNCH OPTION 1
70 per person

APPETIZER

Calamari
semolina dusted & fried humboldt squid, artichoke lemon tartar, smoked paprika

Beef Carpaccio
alberta beef tenderloin, lemon & olive oil vinaigrette, truffle & olive emulsions, crispy shallots, pecorino cheese

SALAD

Luca Caesar
smoked pancetta, shaved egg, pangrattato

Shaved Brussels & Kale
creamy mustard & pecorino dressing, cranberries, pecans, apple chips

MAIN

Spaghetti Carbonara
guanciale, egg yolk, pecorino & parmesan cheese, cracked black pepper

Cavatelli Bolognese
classic prime beef ragout, grana padano

Ziti
porcini cream sauce, wild mushrooms

DESSERT

Menu Available Upon Request

LUNCH OPTION 2
90 per person

APPETIZER

Romesco Prawns
jumbo sautéed prawns, flamed with house limoncello, romesco sauce, kale

Beef Carpaccio
alberta beef tenderloin, lemon & olive oil vinaigrette, truffle & olive emulsions, crispy shallots, pecorino cheese

SALAD

Fresh Burrata & Roasted Golden Beets
peach & lemon vinaigrette, gem tomatoes, basil emulsion, roasted hazelnuts

Shaved Brussels & Kale
creamy mustard & pecorino dressing, cranberries, pecans, apple chips

MAIN

Winnipeg Pickerel
black garlic confit cream

Chicken Parmesan
crispy breaded cutlet, pomodoro sauce, grana padano

Braised Lamb Shank
slow cooked lamb, rosemary jus & lemon gremolata

Brown Butter Risotto
squash, mushroom, pecorino

Seasonal Vegetables & Creamy Polenta

DESSERT

Menu Available Upon Request

LUCA CANAPE MENU

LUCA | RESTAURANT AT THE OLIVER

Charcuterie Board — *20 per person*
selection of cured meats, imported cheeses, olives, jams & house pickled vegetables with focaccia
gluten free crackers available upon request (set up buffet style)

Vegetable Crudite' (V)(GF) — *15 per person*
medley of raw vegetables with dip (set up buffet style)

Oysters (GF)(DF) — *mrkt price per oyster*
house fermented hot sauce, mignonette, lemon

Shrimp Cocktail (GF)(DF) — *72 per dozen*
creamy cocktail sauce, fresh lemon

Braised Beef Meatballs — *50 per dozen*
baked cocktail meatballs, porcini mushroom cream

Arancini (V) — *50 per dozen*
pecorino, aioli

Beef Tartare (DF) — *60 per dozen*
fried focaccia, chives & egg

Mushroom Mascarpone Tortellini — *80 per dozen*
house made fermented mushroom, topped with guanciale

Spicy Tuna Tartare (GF)(DF) — *80 per dozen*
crispy chili, green onion

Steak & Mash Bite (GF) — *72 per dozen*
seared alberta tenderloin, pomme puree & veal demi

Cacio E Pepe Gnocchi Spoons (V) — *50 per dozen*
house made gnocchi, creamy black pepper & pecorino sauce, crispy parmesan pangrattato

Chicken Skewer (GF)(DF) — *65 per dozen*
lemon & herb gremolata

Bacon Wrapped Scallops (GF)(DF) — *80 per dozen*
creamy cocktail sauce

Stracciatella Caprese Spoons (V)(GF) — *50 per dozen*
tomato, basil, balsamic

Whipped Ricotta (V) — *50 per dozen*
charred lemon & chives, served on crostini

Chicken Parmesan Bites — *72 per dozen*
crispy breaded cutlet bites, pomodoro sauce, grana padano

Proscuitto Crostini — *75 per dozen*
honey whipped ricotta, truffle, balsamic

Warm Corn Fritters (V) — *50 per dozen*
calabrian chili honey

Lamb Lollipops (GF)(DF) — *140 per dozen*
lemon gremolata

Fried Pork Belly (DF) — *65 per dozen*
chili crisp, green apple

Sambuca Prawns (GF) — *72 per dozen*
jumbo sauteed prawns, sambuca & kale cream

Hokkaido Scallop Crudo (GF)(DF) — *84 per dozen*
cured scallops, pistachios, cucumber, mint, lime jalapeño vinaigrette

DESSERT CANAPES

Mini Tiramisu — *60 per dozen*
kalhua-di saronno, espresso, mascarpone mousse

Mini Chocolate Panna Cotta — *50 per dozen*
vanilla - dark chocolate buttermilk custard, strawberry coulis, fruit compote, almond brittle, sponge toffee

Sweet Ricotta & Mascarpone Cannoli — *50 per dozen*
seasonal flavors

Mini Chocolate Tart — *50 per dozen*
saskatoon berry coulis

Bombolini — *50 per dozen*
mini ricotta fritters, cinnamon sugar, lemon curd, vanilla cream

LIVE STATIONS

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

Oyster Shucking Station
Sambuca or Romesco Prawns Flambe Station
Clam Flambe Station
Mussel Flambe Station
Pasta Station
Prime Rib Carving Station
Beef Tenderloin Carving Station
Seasonal Vegetables & Roasted Potatoes with Parmesan & Crispy Garlic

Chef rate: $200 per chef for 2 hours

DINNER MENUS - SERVED FAMILY STYLE

LUCA RESTAURANT AT THE OLIVER

DINNER OPTION 1

90 per person

TO START

Bread Service
shallot butter

APPETIZER

Calamari
semolina dusted & fried humboldt squid, artichoke lemon tartar, smoked paprika

Luca Caesar
smoked pancetta, shaved egg, pangrattato

PASTA

Orecchiette
roasted red pepper pesto, gem tomato, italian sausage

MAIN

Arctic Char
leek & corn puree

Roasted Chicken Breast
marsala demi

Seasonal Vegetables & Roasted Potatoes with Parmesan & Crispy Garlic

DESSERT

Tiramisu, Chocolate Panna Cotta, House Cannoli or Limoncello Cheesecake

DINNER OPTION 2

110 per person

TO START

Bread Service
shallot butter

APPETIZER

Pesto Octopus Crostini
braised & fried octopus, tossed in basil pesto, gem tomatoes & olive oil

Shaved Brussels & Kale
creamy mustard & pecorino dressing, cranberries, pecans, apple chips

PASTA

Ziti
vodka, burrata

MAIN

Winnipeg Pickerel
black garlic confit cream

Beef Tenderloin
salsa verde demi

Seasonal Vegetables & Roasted Potatoes with Parmesan & Crispy Garlic

DESSERT

Tiramisu, Chocolate Panna Cotta, House Cannoli or Limoncello Cheesecake

DINNER OPTION 3

135 per person

TO START

Bread Service
shallot butter

APPETIZER

Romesco Prawns
jumbo sautéed prawns, flamed with house limoncello, romesco sauce, kale

Fresh Burrata & Roasted Golden Beets
peach & lemon vinaigrette, gem tomatoes, basil emulsion, roasted hazelnuts

PASTA

Fettuccini
porcini cream sauce, wild mushrooms

MAIN

Seared Sablefish
sundried tomato, caper & preserved lemon sapore

Lamb
pomegranate demi

Seasonal Vegetables & Roasted Potatoes with Parmesan & Crispy Garlic

DESSERT

Tiramisu, Chocolate Panna Cotta, House Cannoli or Limoncello Cheesecake

DINNER OPTION 4

165 per person

TO START

Bread Service
shallot butter

APPETIZER

Select one for the group:
Calamari, Pesto Octopus Crostini or Romesco Prawns.

Select one for the group:
Luca Caesar, Shaved Brussels & Kale *or* ***Burrata & Beet Salad***

PASTA

Lobster Spaghetti
mascarpone lemon cream

MAIN

Select one for the group:
Arctic Char, Winnipeg Pickerel, *or* ***Seared Sablefish***

Bistecca
bone-in ribeye, red wine veal jus

Seasonal Vegetables & Roasted Potatoes with Parmesan & Crispy Garlic

DESSERT

Tiramisu, Chocolate Panna Cotta, House Cannoli or Limoncello Cheesecake





LUCA | RESTAURANT AT THE OLIVER

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

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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