



SPECIAL EVENTS & PRIVATE DINING



LUCA WEST

ITALIAN CUISINE

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Luca West specializes in authentic Tuscan-style Italian cuisine in a beautiful setting, prepared and served by the finest staff. We offer several options, both private and semi-private, accommodating up to 200.

RESTAURANT BUYOUTS

Buyouts of the restaurant are available periodically. Please check with the Event & Catering Manager for food & beverage minimums and availability.

Minimums are based on days of the week and time periods. They are prior to a 22% service charge and 8% sales tax.

DEPOSITS/BOOKING

All private dining reservations require a non-refundable, non-transferable deposit. Deposits are as follows: \$250 for parties up to 49 guests; \$500 for parties of 50-99 guests; \$1,000 for 100 guests or more. For parties over 175, the deposit will be based on 50% of the estimated food and beverage. Deposits are applied to the final bill at the conclusion of the event.

All food and beverage must be purchased through Luca West and consumed on the premises. Food and beverage prices are subject to change due to market pricing and availability.

FINAL PAYMENT

One check will be presented at the end of the event, where full payment is due. American Express, Mastercard, Visa, and Discover credit cards are accepted. Company checks (based on prior approval) and cash are also accepted as final payment.



GODFREY ROOM



A private space accommodating up to 25 guests seated. An ideal space for a private meeting, pharmaceutical presentation, or formal gathering.

Full Space: 25 guests

With AV: 20 Seated

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CAMINO ROOM



A private space accommodating up to 45 guests seated. An ideal space for a private meeting, pharmaceutical presentation, or formal gathering.
Sit-down Dinner: 45 guests, 40 with AV
Reception Style: 80 guests

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MAIN DINING ROOM



The Main Dining Room offers a larger, semi-private space for any celebration. Accommodating up to 100 guests for a plated meal, and 150 for a reception-style event, this area is perfect for intimate wedding receptions, rehearsal dinners and showers.



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PATIO

PATIO LUNCH

When booking a lunch event, the full patio will be reserved for the event until 4pm.

Full patio can seat up to 120 guests and half patio can seat up to 60 guests.



WEDDING CEREMONY

Get Married at Luca West!

Ceremonies on the patio can accommodate up to 150 guests. Cocktail Hour after ceremony is available as an option at our outdoor patio bar.



PATIO DINNER

The full Patio can seat up to 120 guests and half patio can seat up to 60 guests.

Individual decks can sit up to 20.



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LUNCH EVENTS



LUNCH EVENTS

Please reach out to the Event and Catering Manager for food and beverage minimums for lunch events. All outdoor lunch events must end by 4PM.

COCKTAIL HOUR/RECEPTION STYLE

A La Carte Selections *(Platters/Pans serve 15 guests)*

CHEF LUCA'S GRAND MIXED ANTIPASTI BOARD

- Selection of Italian Dry Cured Meats
- Chef's Selection of Artisan Cheeses
- Marinated Olives • Grilled Vegetables

\$375 Small Board (serves 25)

\$700 Large Board (serves 50)

GRILLED VEGETABLE DISPLAY ^(M)

Chef's Selection of Grilled and Marinated Vegetables

\$65

CAPRESE SALAD BOARD ^(M)

Buffalo Mozzarella • Seasonal Tomatoes
Basil • Balsamic

\$250 Small Board (serves 25)

\$475 Large Board (serves 50)

CLASSICO HORS D'OEUVRES

Price Per Piece (Orders of 15 or more)

Bruschetta Crostini ^(M) \$3

Caprese Skewers ^(M) \$3

Arancini ^(M) Sauce Pairing \$4

Meatballs Marinara Sauce \$3

Melanzane ^(M) \$4

Salmon Cucumber Roll \$6

Prosciutto Wrapped Asparagus \$4

Prosciutto Roll

Arugula + Mozzarella + Roasted Peppers \$6

PASTA SEAFOOD RISOTTO

Chef's Selection

\$350 per pan

CAVATELLI ALLA BOLOGNESE

Homemade Cavatelli • Ground veal/Wild Boar/Filet
Tips/Duck • Tomato • Cabernet Sauvignon

\$300 per pan

TORTELLINI DI VITELLO

Veal Stuffed Tortellini +Parmigiano Reggiano
+Sweet Peas +Prosciutto

\$300 per pan

GRAND SEAFOOD DISPLAY

Oysters, Clams, Tuna, Shrimp,
Crab Legs, Whole Maine Lobster

Market Price

SUPERIORE HORS D'OEUVRES

Price Per Piece (Orders of 15 or more)

Sacchetti Al Tartufo Bianco ^(M) \$3

Shrimp Cocktail Cocktail Sauce \$6

Cucumber Tuna Tartare \$5

Lobster Stuffed Artichoke Hearts \$6

Pan Seared Scallops \$8

Crab Cakes Sauce Pairing \$7

Lamb Lollipop \$8

Oysters on the Half Shell Market Price

Beef Tartare \$6

(M): Vegetarian

MENU DI MODERATO

\$60 PER PERSON

INSALATA

select one (served individually)

Insalata di Casa

Mixed Greens • Cherry Tomato • Carrots • Homemade Balsamic • Fontinella Cheese

Insalata di Nora

Romaine Lettuce • Homemade Dolce Gorgonzola Dressing • Pancetta • Pecorino Romano • Raw Wheat Crostini

Caprese

Vine Ripened Tomato • Fresh Mozzarella • Basil • Extra Virgin Olive oil • Aged Balsamic

SECONDI

Select Four (Guests select one)

Cavatelli alla Bolognese

Handmade Cavatelli • Ground veal/Wild Boar/Filet Tips/Duck • Tomato • Cabernet Sauvignon

Sacchetti Al Tartufo Bianco ^(M)

White Truffle and Ricotta stuffed Sacchetti • White Truffle Cream • Aged Fig • Balsamic

Pesto ^(M)

Wild Mushroom Stuffed Ravioli • Pesto • Rosemary Roasted Walnuts

Gnocchi di Patate ^(M)

Traditional Potato Gnocchi • Tomato Sauce • Crushed Red Peppers • Fresh Mozzarella

Milanese

Breaded Pork Chop • Watercress • Peppercorn • Fontinella Cheese

Pollo Al Saltimbocca

Pounded Chicken Breast • Sage • Prosciutto • Brown Butter • Pinot Grigio

Faroe Island Salmon

Chef's Whim Preparation

Filetto Di Manzo

Grilled Filet Mignon • Homemade Demi-glace • Three-Peppercorn

(Additional \$15 Per Person)

• *Proteins Served with Potato and Seasonal vegetable* •

DOLCE

Served Family Style

Assorted Dessert Platter

Cannoli • Chocolate Mousse Cups • Homemade Tiramisu • Fresh Berries

• *Add unlimited soft drinks, coffee & tea for an additional \$5 per person* •

(M): Vegetarian

MENU DI SUPERIORE

\$80 PER PERSON

ANTIPASTI *Select Two (Family Style)*

Chef Luca's Antipasto Misti

Selection of Dry Cured Meats
• Imported Cheeses • Olives •
Roasted Vegetables

Cozze

Rope Cultured Mussels • Light
Tomato Sauce Basil • Burgundy Wine

Calamari Aglio e Olio Rosso

Sautéed North Atlantic Squid •
Heirloom Tomato Sauce • Red Garlic
• Capers • White Wine

Sacchetti Al Tartufo Bianco ^(M)

White Truffle and Ricotta Stuffed
Sacchetti • White Truffle Cream •
Aged Fig Balsamic

Burrata Caprese ^(M)

Seasonal Cherry Tomatoes • Basil
• Raw Wheat Crostini

Melanzane ^(M)

Roasted Baby Eggplant • Mascarpone
• Ricotta • Tomato Sauce

Crostini al Salmone

Raw Wheat Crostini • Mascarpone •
Capers • Red Onion •
Smoked Salmon

Bruschetta Crostini ^(M)

Raw Wheat Crostini •
Tomatoes • Feta

INSALATA

Select one (Served Individually)

Insalata di Casa

Mixed Greens • Cherry Tomato •
Carrots • Homemade Balsamic •
Fontinella Cheese

Insalata di Nora

Romaine Lettuce • Homemade Dolce
Gorgonzola Dressing • Pancetta •
Pecorino Romano • Raw Wheat Crostini

Caprese

Vine Ripened Tomato • Fresh
Mozzarella • Basil • Extra Virgin
Olive oil • Aged Balsamic

Rucola

Classico Arugula • Parmigiano
Reggiano • EVOO • Fresh Lemon

SECONDI *Select Four (Guests select one)*

Cavatelli alla Bolognese

Homemade Cavatelli • Ground
Veal/Wild Boar/Filet Tips/Duck •
Tomato • Cabernet Sauvignon

Gnocchi di Patate ^(M)

Traditional Potato Gnocchi • Tomato
Sauce • Crushed Red Peppers •
Fresh Mozzarella

Sacchetti Al Tartufo Bianco ^(M)

White Truffle and Ricotta Stuffed
Sacchetti • White Truffle Cream •
Aged Fig Balsamic

Ravioli

Braised Beef Stuffed Ravioli •
Seasonal Mushrooms • Garlic Butter
• Dolce Gorgonzola

Pollo Al Saltimbocca

Pounded Chicken Breast • Sage •
Prosciutto • Brown Butter • Pinot Grigio

Bologna

Cheese Stuffed Handmade Tortelloni
• Tomato Cream Sauce • Shrimp •
Lobster Meat

Pesto ^(M)

Wild Mushroom Stuffed Ravioli •
Pesto • Rosemary Roasted Walnuts

Costolete

Lamb Loin Chops • Aged Fig
Balsamic • Parmigiano Reggiano

Veal Piccata

Pounded Veal Medallions • Pinot
Grigio • Lemon Butter • Capers

Filetto Di Manzo

Grilled Filet Mignon • Demi-glace •
Three-Peppercorn

Fish of the Day

Chef's Whim Preparation

•• *Proteins Served with Potato and
Seasonal Vegetable* ••

DOLCE *Served Family Style*

Assorted Dessert Platter

Cannoli • Chocolate Mousse Cups • Homemade Tiramisu • Fresh Berries

• *Add unlimited soft drinks, coffee & tea for an additional \$5 per person* •

(M): Vegetarian

MENU DI ELEGANTE

\$95 PER PERSON

ANTIPASTI *Select Two (Family Style)*

Chef Luca's Antipasto Misti

Selection of Dry Cured Meats • Imported Cheeses • Olives
• Roasted Vegetables

Cioppino

Clams • Mussels • Shrimp • Calamari • Lobster Meat •
Tomato Sauce • White Wine • Red Pepper Flakes

Calamari Aglio e Olio Rosso

Sautéed North Atlantic Squid • Heirloom Tomato Sauce •
Red Garlic • Capers • White Wine

Sacchetti Al Tartufo Bianco^(M)

White Truffle and Ricotta Stuffed Sacchetti • White Truffle
Cream • Aged Fig Balsamic

Burrata Caprese^(M)

Seasonal Cherry Tomatoes • Basil
• Raw Wheat Crostini

Melanzane^(M)

Roasted Baby Eggplant • Mascarpone •
Ricotta • Tomato Sauce

Crostini al Salmone

Raw Wheat Crostini • Mascarpone • Capers •
Red Onion • Smoked Salmon

Crab Cakes

Served with Sauce Pairing

INSALATA *Select one (Individually Served)*

Insalata di Casa

Mixed Greens • Cherry Tomato • Carrots • Homemade
Balsamic • Fontinella Cheese

Insalata di Nora

Romaine Lettuce • Homemade Dolce Gorgonzola Dressing •
Pancetta • Pecorino Romano • Raw Wheat Crostini

Caprese

Vine Ripened Tomato • Fresh Mozzarella • Basil • Extra
Virgin Olive oil • Aged Balsamic

Barbabietole

Slow Roasted Beets • Roasted Salted Walnuts • Goat
Cheese • Unfiltered Pistachio Oil

Rucola

Classico Arugula • Parmigiano Reggiano • EVOO •
Fresh Lemon

LA PASTA *Select Two (Family style)*

Cavatelli alla Bolognese

Homemade Cavatelli • Ground veal/Wild Boar/Filet Tips/
Duck • Tomato • Cabernet Sauvignon

Gnocchi di Patate (V)

Traditional Potato Gnocchi • Tomato Sauce • Crushed Red
Peppers • Fresh Mozzarella

Tortellini Di Vitello

Veal Stuffed Tortellini • Cream • Parmigiano Reggiano •
Asparagus • Prosciutto

Cavatelli Con Crema Di Funghi^(M)

Ricotta Cavatelli • Wild Mushrooms • Porcini Mushroom
Cream Sauce • Parmigiano Reggiano

Bologna

Cheese Stuffed Handmade Tortelloni • Tomato Cream
Sauce • Shrimp • Lobster Meat

Ravioli

Braised Beef Stuffed Ravioli • Seasonal Mushrooms • Garlic
Butter • Dolce Gorgonzola

SECONDI *Select Three*

Pollo Al Saltimbocca

Pounded Chicken Breast • Sage • Prosciutto •
Brown Butter • Pinot Grigio

Costolete

Lamb Loin Chops • Aged Fig Balsamic • Parmigiana
Reggiano

Pork Milanese

Breaded Pork Chop • Watercress • Peppercorn Fontinella Cheese

Anatra

Roasted Half Duck • Orange • Grand Marnier • Blackberries

Filetto Di Manzo

Grilled Filet Mignon • Homemade Demi-glace •
Three-Peppercorn

Fish of the Day

Chef's Whim Preparation

Goat Cheese Stuffed Artichoke^(M)

Pesto • Red Sauce

Veal Piccata

Pounded Veal Medallions • Pinot Grigio •
Lemon Butter • Capers

•• Proteins Served with Potato and Seasonal Vegetable ••

DOLCE *Served Family Style*

Assorted Dessert Platter

Cannoli • Chocolate Mousse Cups • Homemade Tiramisu • Fresh Berries

• Add unlimited soft drinks, coffee & tea for an additional \$5 per person •

(V): Vegetarian

FESTA DI FAMIGLIA

\$130 PER PERSON

ANTIPASTI *Select Two (Family Style)*

Chef Luca's Antipasto Misti

Selection of Dry Cured Meats • Imported Cheeses • Olives
• Roasted Vegetables

Cozze

Rope Cultured Mussels • Light Tomato Sauce • Basil •
Burgundy Wine

Calamari Aglio e Olio Rosso

Sautéed North Atlantic Squid • Heirloom Tomato Sauce •
Red Garlic • Capers • White Wine

Sacchetti Al Tartufo Bianco^(M)

White Truffle and Ricotta Stuffed Sacchetti • White Truffle
Cream • Aged Fig Balsamic

Melanzane^(M)

Roasted Baby Eggplant • Mascarpone • Ricotta •
Tomato Sauce

Crostini al Salmone

Raw Wheat Crostini • Mascarpone • Capers •
Red Onion • Smoked Salmon

Bruschetta Crostini^(M)

Raw Wheat Crostini • Tomatoes
• Feta Cheese •

INSALATA *Select one (Individually Served)*

Insalata di Casa

Mixed Greens • Cherry Tomato • Carrots • Homemade
Balsamic • Fontinella Cheese

Insalata di Nora

Romaine Lettuce • Homemade Dolce Gorgonzola Dressing •
Pancetta • Pecorino Romano • Raw Wheat Crostini

Rucola

Classico Arugula • Parmigiano Reggiano • EVOO •
Fresh Lemon

SIDES *Served family style*

Roasted Potatoes & Seasonal Vegetable

LA PASTA *Select Two (Family style)*

Cavatelli alla Bolognese

Homemade Cavatelli • Ground Veal/Wild Boar/Filet Tips/
Duck • Tomato • Cabernet Sauvignon

Gnocchi di Patate^(M)

Traditional Potato Gnocchi • Tomato Sauce • Crushed Red
Peppers • Fresh Mozzarella

Sacchetti Al Tartufo Bianco^(M)

White Truffle and Ricotta Stuffed Sacchetti • White
Truffle Cream • Aged Fig Balsamic

Tortellini Di Vitello

Veal Stuffed Tortellini • Cream • Parmigiano Reggiano •
Asparagus • Prosciutto

Cavatelli Con Crema Di Funghi^(M)

Ricotta Cavatelli • Wild Mushrooms • Porcini Mushroom
Cream Sauce • Parmigiano Reggiano

Bologna

Cheese Stuffed Handmade Tortelloni • Tomato Cream
Sauce • Shrimp • Lobster Meat

Ravioli

Braised Beef Stuffed Ravioli • Seasonal Mushrooms • Garlic
Butter • Dolce Gorgonzola

SECONDI *Select Two (Family style)*

Costolete

Lamb Loin Chops • Aged Fig Balsamic • Parmigiana
Reggiano

Veal Piccata

Pounded Veal Medallions • Pinot Grigio •
Lemon Butter • Capers

Fish of the Day

Chef's Whim Preparation

Pollo Al Saltimbocca

Pounded Chicken Breast • Sage • Prosciutto • Brown Butter
• Pinot Grigio

Pork Milanese

Breaded Pork Chop • Watercress •
Peppercorn Fontinella Cheese

DOLCE *Served Family Style*

Assorted Dessert Platter

Cannoli • Chocolate Mousse Cups • Homemade Tiramisu • Fresh Berries

• Add unlimited soft drinks, coffee & tea for an additional \$5 per person •

(M): Vegetarian

BEVERAGE SELECTIONS

CHARGED BASED ON CONSUMPTION

NON-ALCOHOLIC BEVERAGE PACKAGE

Add unlimited
soft drinks, coffee & tea
for an additional \$5 per person

CONSUMPTION

All beverages charged on
a consumption basis.

Please ask the Event & Catering Manager
if you are looking for something specific
such as specialty drink stations.

WINE

We recommend parties of 20 or
more pre-select red and white wines
prior to the event date.

Wine menu available upon request.



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www.lucawest.com

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