

LUCY'S KITCHEN

EST 1991

— AND MARKET —

HOUSE SPECIALTIES

All Trays feed 10-12 guests (Trays are one size only, 9.5 X 8)

Penne with Broccoli, Garlic & Olive Oil (VEGETARIAN) - \$55/tray

Add Chicken - \$75/tray

Sub Gluten Free Penne - \$60.00/\$80.00

Baked Ziti (VEGETARIAN) - \$65/tray

Sub Gluten Free Penne - \$70.00

Baked Macaroni and Cheese (VEGETARIAN) - \$65/tray

Penne with Vodka Sauce (VEGETARIAN) - \$55/tray

Sub Gluten Free Penne - \$60.00

Lasagna: Choice of Cheese, Vegetable, Sausage and Mushroom - \$70/tray

Bolognese Lasagna - \$80/tray

Pasta Au Gratin with vegetables & cream sauce - \$65/tray Add Chicken - \$85/tray

Tortellini Al Forno (VEGETARIAN) - \$65/tray

Polenta and Swiss Chard Casserole (GF, VEGETARIAN) - \$60/tray

Meatballs and Sauce - house made all beef - \$15.95/lb

Sweet Italian Sausage and Peppers (GF) - \$75/tray

Beef Bourguignon - \$125/tray (48 hours notice, please)

Beef tips cooked slowly with whole button mushrooms and red wine

Chicken Marbella (GF) - \$90/tray

Chunks of tender breast meat marinated with olives, capers, dried plums and lemon juice

Chicken Française - \$90/tray

Boneless breasts topped with a creamy lemon sauce and topped with artichoke hearts & tomatoes

Chicken Marsala - \$90/Tray

Boneless Breasts topped with a thick marsala wine and mushroom gravy

Chicken Picatta (GF Available) - \$90/tray

Sautéed lightly in white wine with capers and lemon

Grilled Chicken topped w/Broccoli Raab, Roasted Red Peppers & Provolone (GF) - \$90/Tray