

On-Premise Funeral Luncheon Menu

Available Monday - Friday Daytime Only

APPETIZER

Choose Two | Served Family Style | Surcharge for each additional appetizer:

ARANCINI

Rice balls with ricotta, mozzarella and lemon zest served with marinara sauce

BAKED CLAMS

Topped with breadcrumbs, Pecorino Romano, garlic and oregano

COLD ANTIPASTO

Assortment of cured meats, mushrooms, roasted peppers, olives, Parmesan and ricotta with honey (additional surcharge)

FRIED CALAMARI

Served with marinara sauce

FRIED ZUCCHINI

Served with marinara sauce

HOT ANTIPASTO

Assortment of stuffed mushrooms, eggplant rollatini, artichokes, baked clams and fried shrimp

INSALATA DI PESCE

Chilled seafood salad of calamari, scungilli, shrimp, clams and mussels (additional surcharge)

MOZZARELLA IN CARROZZA

Crispy fried country bread stuffed with mozzarella served in a marinara sauce

SALAD CAPRESE

Fresh mozzarella, tomatoes and roasted red peppers served with olive oil and balsamic vinegar on the side

SALAD

Choose One:

CAESAR SALAD

SALAD OF FIELD GREENS

PASTA

Choose One:

PENNE ALLA VODKA

In a tomato, cream and vodka sauce

PENNE MARINARA

In a light tomato sauce with fresh basil

PENNE POMODORO

With crushed tomato, onion, prosciutto and fresh basil

ENTRÉE

Choose Five:

BRASATO AL BAROLO

Braised beef short ribs with mushrooms in a Barolo wine sauce served with creamy polenta

CHICKEN BRUSCHETTA

Choice of grilled or breaded chicken breast topped with tomatoes, onion, basil and garlic in a red wine vinaigrette

EGGPLANT PARMIGIANA

Baked eggplant layered with mozzarella in a marinara sauce

EGGPLANT ROLLATINI

Baked eggplant stuffed with ricotta in a marinara sauce topped with fresh mozzarella

FILETTO DI MANZO

Pan-roasted filet mignon with mushrooms, roasted potatoes and spinach in a Gorgonzola-Cognac sauce (additional surcharge)

HONEY BALSAMIC GRILLED SKIRT STEAK

Served with mixed vegetables and roasted potatoes (additional surcharge)

POLLO CLASSICO

Choose your preparation: Parmigiana, Francese, Marsala or Piccata

PORCO

Pork chop served over a mushroom saffron risotto with a hint of truffle oil

RAVIOLI MARINARA

In a marinara sauce topped with shaved Parmesan

SALMONE IN AGRODOLCE

Lightly breaded over roasted eggplant in a sherry vinegar, honey and sweet garlic sauce

SHRIMP CLASSICO

Choose your preparation: Parmigiana, Francese, Scampi or Fra Diavolo (additional surcharge)

TILAPIA OREGANATA

With a classic crust of breadcrumbs, garlic and Pecorino Romano served with vegetables and roasted potatoes

VEAL CLASSICO

Choose your preparation: Parmigiana, Francese, Piccata or Marsala (additional surcharge)

INCLUDED

Coffee, Tea and Soda included

Dessert or Fresh Fruit served family style (additional surcharge for both)

ADDITIONAL OPTIONS

Unlimited Domestic Beer and Wine

Unlimited Wine

Carafes of Wine

White Tablecloths

Contact Eva for Pricing Information:

E-mail: party@unclebacala.com

or call us at (516)739-0505