



LUCCA

— FINE CATERING —

www.luccahospitality.com

Fall-Winter 2026/27

HORS D'OEUVRES

Portioning averages approximately 1.5–2 pieces per guest, per selection

SERVED CHILLED

FIGATA BRUSCHETTE

Garlic & rosemary focaccia | prosciutto | gorgonzola | fig | toasted walnuts | baby arugula | balsamic glaze

BUFFALO CHICKEN CORNETTI

Crisp filo cornet | whipped Buffalo chicken | honey-pickled piquillo pepper | fresh dill

SQUASH & RICOTTA FEUILLETÉ

Puff pastry | spicy maple roasted kabocha squash | whipped ricotta | toasted pepitas | watercress | pomegranate molasses

PINTXOS VASCOS

Pickled marble potato | Bilbao chorizo | Antigiano | morita ajillo | herb mojo

BEET & CHÈVRE MACARONS

Savory beet macaron | coffee pickled beet gelée | whipped chèvre | candied pistachio

CHERRY & BLUE ENDIVES

Belgian endive leaf | cherry-fennel jam | smoked blue cheese | toasted Marcona almonds

TIKA TUNA TOSTADA

Crispy tortilla | yellowfin tuna poke | avocado mousse | sesame furikake | chapulín macha | cilantro sprouts

KOKODA BRAVA

Coconut & lime cured hamachi | cucumber pico | Fijian slaw | chorizo oil | cassava chip | bamboo leaf

BALTIC SALMON CROSTINI

Pumpernickel toast | blueberry-cured salmon | whipped dill cheese | cucumber | lemon gelée

BLOOD ORANGE SHRIMP COCKTAIL

Jumbo shrimp | blood orange cocktail sauce | habanero-rosemary lime espuma

CRAB TARTLET

Crispy tartlet | crab salad | calamansi gelée | avocado mousse | micro herbs

LECHÓN MUSUBI

Crispy pork belly | arugula mojo glaze | cilantro rice | nori | chicharrón

BEEF TARTARE

Angus tenderloin | shallots & fines herbes | brown butter brioche toast | horseradish crème fraîche | paddlefish caviar

YUZU LOBSTER ROLL

Toasted Brioche | butter-poached Maine lobster | yuzu crème fraîche | smoked trout roe | chives

FOIE GRAS & ICE

Foie gras torchon | beet caramel | ice wine gelée | toasted challah

HORS D'OEUVRES

SERVED HOT

BRISKET BAO

Prime brisket | steamed bao | avocado salsa verde | pickled red onion | cilantro sprouts

MUSHROOM TARTLET

Crispy tartlet | Honshimeji mushrooms in truffle demi | parsnip | chèvre

CHICKEN PASTOR FLAUTAS

Achiote & citrus-marinated chicken & pineapple chutney | crispy corn tortilla | spicy labneh crema | cilantro

PORCHETTA SLIDER

Crispy pork belly | tomato-thyme compote | arugula | pickled tomatillo

LAMB & LAVENDER

New Zealand lamb chops | pancetta | celeriac | lavender honey

PULPO & MARROW TACOS

Grilled octopus | bone marrow ajillo | crispy tortilla | carrot-habanero labneh | cilantro sprouts

EMPANADA DE RABO

Tempranillo-braised oxtail | Antigiano | onion confit | romesco

TONGUE BURGER

Beef tongue escabeche | honey-sriracha glaze | black garlic alioli | watercress | squid-ink brioche

DUCK WONTON TOSTADA

Crispy wonton | duck confit | tamarind-plum gochujang | pickled onion | Thai basil | peanut sand

CARROT & TALEGGIO CROQUETTES

Taleggio fonduta | carrot-anise coulis | fermented red cabbage | nutmeg

CHICKEN SHISH

Wood-fired chicken | baharat al-tawook | lemon-garlic yogurt | herb tahini

CHOW CHOW SHRIMP

Pimentón de la Vera shrimp | Hawaiian garlic butter | charred lemon | corn chow chow | furikake

HUITLACOCHÉ AREPA

Mini arepa | huitlacoche salpicón | Stracchino cheese | epazote | piri piri | corn husk ash

WAGYU BROCHETTE

Wagyu short rib | onion ash | cherry verjus glaze | yuzu kosho chimichurri | potato cappuccino

CHICKEN & WAFFLES

Crispy fried chicken | berbere | hibiscus spicy honey | ube waffle

SWEETS

MIGNARDISES

A curated selection of petit fours, delicate macarons and handcrafted sweet bites. A graceful complement to the evening's flavors and a refined final note