



# PRIVATE EVENTS & CATERING

*For more information*

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LuckysLounge



[luckyslounge.com](http://luckyslounge.com)



LuckysLounge



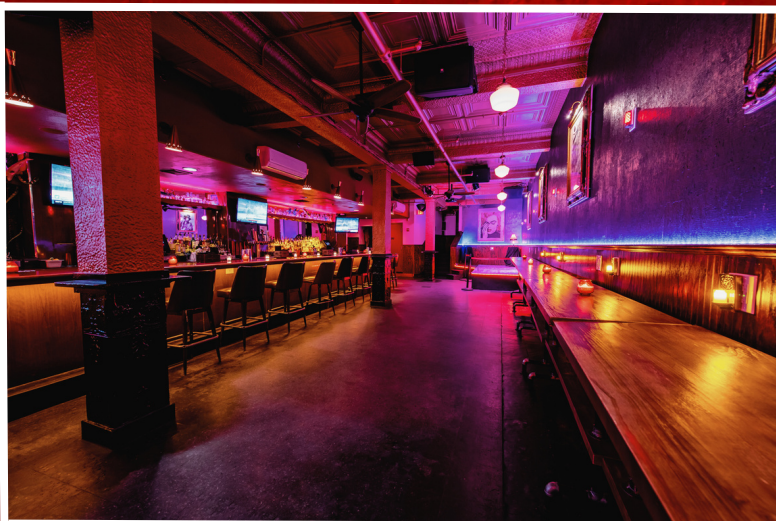
# ABOUT LUCKY'S LOUNGE

Located in the historic Fort Point neighborhood, Lucky's Lounge has paved the way for "Restaurant Row" in the Seaport district of South Boston. Dubbed the "Subterranean Den of Cocktail Cool," Lucky's is a throwback to the Rat Pack era; a time when restaurants had real character and where everyone felt part of an exclusive club.

Descending the stairs, guests are welcomed into a golden age of cocktails, camaraderie and casual conversation. Lucky's remains a Boston institution for its afterwork energy, buzzing dinner service & late night food as well as finely crafted cocktails and a curated beer list, heavy on local offerings. Bostonians and tourists alike are drawn to the hidden gem for its classic old school vibe among the ever changing and growing Seaport community.

## VENUE OVERVIEW

Since 2001, Lucky's has been serving elevated comfort food, craft cocktails and beer with a focus on locally sourced craft options. The venue has capabilities for parties of 15 to 230 guests. Lucky's consists of two sides; the Dining Room and the Lounge. With access to one or two large bars, customizable full spectrum LED accent lighting, a large projection screen, six 40" HDTVs, and full audio and visual equipment capabilities Lucky's is ideal for corporate presentations, semi-private parties, private room reservations, full buyouts, and even seated dinner parties. With over 20 years of experience hosting events of all sizes, and with a dedicated event specialist on staff.





# CATERING MENU

When booking an event, choose the food menu to be served as well as bar option for the group.

For special menu or event requests, please inquire about additional options with our event manager.

We promise to work diligently with you to ensure your event is flawless and memorable!

*\*All pricing listed excludes tax, gratuity and admin fees*

## APPETIZERS

PRICED PER PIECE, MINIMUM 2 DOZEN PER ORDER

### CHICKEN TENDERS \$4

Hand breaded, fried to order with your choice of sauces, buffalo, BBQ, sweet chili, honey mustard + ranch or bleu cheese

### CHICKEN WINGS \$4

Fried to order with your choice of buffalo, BBQ, sweet chili, honey mustard + ranch or bleu cheese

### PORK DUMPLINGS \$4

House made, hand rolled pork dumplings + soy ginger sauce

### PRETZEL BITES \$2.50

Bite size mini pretzel + roasted poblano cheese sauce

### CHICKEN EMPANADAS \$4

Traditional Colombian style empanadas, guacamole, fresh salsa

### HOUSE FISHSTICKS \$4

Hand breaded fresh local haddock, house tartar sauce

### BEEF SLIDERS \$6

Prime burger blend, cheddar, caramelized onion, truffle aioli

### HOT FRIED CHICKEN SLIDERS \$5 (MILD OR SPICY)

Chipotle ranch, pickles, slaw

### VEGGIE BRUSCHETTA \$3.50

Grilled seasonal vegetables, sweet balsamic, garlic crostini

### PROSCIUTTO CROSTINI \$4

Prosciutto, creamy goat cheese, red pepper relish, garlic crostini

### PEPPER STEAK CROSTINI \$5

Pepper crusted tenderloin steak, mushroom, caramelized onion, truffle aioli, garlic crostini

### SHRIMP COCKTAIL \$4

Jumbo chilled shrimp, cocktail sauce, lemon

### CAPRESE SKEWERS \$3.50

Tomato, basil, fresh mozzarella, garlic crouton, sea salt, olive oil

### BEEF SATAY SKEWERS \$6

Grilled tenderloin skewers, ginger soy, sesame, scallion

### CHICKEN SATAY SKEWERS \$4

Grilled chicken tenders, sweet chili sauce + toasted sesame

### SHRIMP SKEWERS \$5

Jumbo grilled shrimp skewers, chimichurri

### GRILLED SHRIMP TACOS \$4.50

flour tortilla, citrus slaw, avocado, pico de gallo + lime crema

### FRIED FISH TACOS \$4.50

flour tortilla, citrus slaw, avocado, pico de gallo + lime crema

### CARNE ASADA TACOS \$6

flour tortilla, chimichurri, avocado, pico





# FLATBREADS

ABOUT 18 BITE SIZE PIECES

## MARGHERITA \$32

Red sauce, mozzarella, basil, olive oil & sea salt

## AVOCADO & BUFFALO CAULIFLOWER \$32

Roasted buffalo cauliflower, avocado, cheese, scallions & ranch drizzle

## BACON BURGER \$36

Red sauce, beef, cheese, tomato, pickles, shredded lettuce

## PEPPERONI OR CHEESE \$32

Red sauce, house cheese blend

## PROSCIUTTO \$36

White pizza, fig jam, goat cheese, arugula & balsamic drizzle

## MEATLOVERS \$36

Italian sausage, smoked bacon, prosciutto

# PLATTERS & SALADS

PLATTERS SERVE 20 TO 25 PEOPLE

## CHIPS & SALSA \$90

Fresh made salsa, tomatoes, jalapeños, onions, cilantro + lime

## CHIPS & GUACAMOLE \$108

House made guacamole, avocados, lime, onion + jalapeños

## BUFFALO CAULIFLOWER \$85

Roasted + bleu cheese dressing

## BUFFALO CHICKEN DIP \$110

House made chicken, bleu cheese & buffalo sauce dip + crispy tortilla chips

## HAND CUT TRUFFLE FRIES \$100

## REGULAR HAND CUT FRIES \$90

## CAESAR SALAD \$78

*ADD CHICKEN \$36*

Chopped romaine, garlic croutons, creamy Caesar dressing + shaved imported parmesan

## HOUSE SALAD \$72

*ADD CHICKEN \$36*

mixed greens, pickled onions, tomato, cucumber, radish, croutons, house vin

## CHEESE & FRUIT PLATTER

**\$6.50 per person**

Chef's choice of fine cheeses + accoutrement

## CRUDITES WITH DIP

**\$3.50 per person**

Chef's choice of fresh seasonal vegetables + house made dips

## R.I. STYLE CALAMARI \$120

with cherry peppers + garlic butter

## FRIED PICKLES \$80

chipotle ranch dipping sauce

## CHICKEN QUESADILLA \$90

salsa fresca, guacamole + lime crema

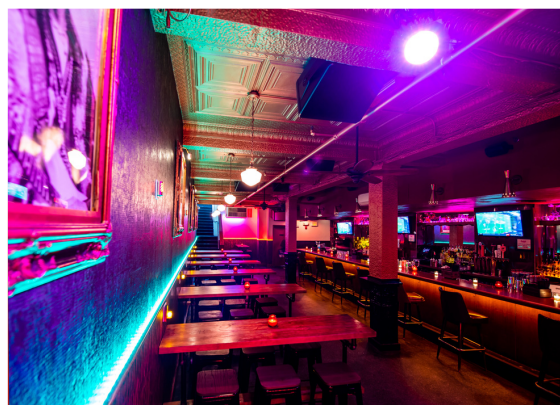
## PORK BELLY BAO BUNS \$96

scallions, sesame, sweet soy, slaw

## SHEET TRAYS NACHOS \$80

*ADD CHICKEN \$36*

Fried tortilla chips, black beans, salsa, fresca, queso sauce, melted cheese, guacamole, sour cream, jalapeños + lime crema





# BUFFET MENU

**\$50 PER PERSON**

*INCLUDES SALAD CHOICE, TWO MAINS & TWO SIDES*

## *Salad Choices*

Choose one option

### **CAESAR**

Chopped romaine, garlic croutons, creamy Caesar dressing + shaved imported parmesan

### **HOUSE FIELD OF GREENS**

Mixed greens, tomatoes, cucumber, radish, croutons + sweet champagne vinaigrette

## *Main Courses*

Choose two options

### **FRIED or ROASTED CHICKEN**

Lemon pepper marinated, fried crunchy & crispy or house marinated + herb roasted

### **CHICKEN BROCCOLI ALFREDO**

Traditional smooth and creamy white sauce, broccoli + garlic bread

### **BAKED HADDOCK**

Traditional boston baked haddock, with tomato fondue + garlic breadcrumbs

### **JUMBO SHRIMP SKEWERS**

Garlic butter, chefs veggies + rice

### **WILD MUSHROOM RISOTTO (Vegan)**

Roasted wild mushroom mix, caramelized onions, leeks, green peas + truffle oil

### **CRISPY PORK BELLY**

Pineapple salsa, house black beans, rice, spiced roasted cauliflower + yucca chips

### **VEGETARIAN BAKED ZITI**

House tomato sauce, basil & four cheese blend + garlic bread

### **GRILLED STEAK TIPS**

Tenderloin steak tips + garlic butter

## *Side Options*

Choose two options

Jasmine rice

Mashed potato

Garlic roasted potatoes

Grilled asparagus

Seared broccolini

Garlic roasted cauliflower

## *ADD YOUR DESSERTS*

Brownies, cookies \$48 per dozen

Chef's seasonal dessert priced seasonally



# CASH BAR

Guests start their own personal tab and are responsible for their own payments.

## ADD A BUBBLY TOAST

PRICED PER GUEST

*LaMarca Prosecco \$4*

*Nicolas Feuillatte, Reserve Brut Champagne \$7.50*

*Veuve Clicquot, Brut Champagne \$12*

Raise a glass with your guests to honor something special. Our bubbly toast is designed for a large group cheers. The bubbly toast is priced per guest and includes one serving of your choice of bubbles (2.5oz) and presentation.

## OPEN BAR

A group tab is started at the beginning of the event. Beverages are added based on consumption. The open bar total is added to the final bill and closed out upon the conclusion of the event. The host can set predetermined limits on permissible beverages and spending caps.

# DRINK TICKETS

PRICING IS PER TICKET AS FOLLOWS:

Bottled & Draft Beer + Well Liquors \$12

Bottled & Draft Beer, Wine + Well Liquors \$14

Bottled & Draft Beer, Wine + Top Shelf Liquors \$16

Guests are given drink tickets that are valid for beer, wine, and well or premium liquors depending on the host's choice. As your guests order a drink, they use the drink ticket as payment.

## ADD A PUNCH BOWL

Enjoy a large-for-group drink with family, friends or coworkers! This communal cocktail is a definite crowd-pleaser. The featured punch bowls are concocted seasonally and include sangrias, rum punches, smashes and more or inquire about a specially created cocktail tailored to your event and taste.

*\*Non-alcoholic punch bowls are available upon request.*

*\*Specific alcohol brands are available for an additional charge.*

*\*All pricing excludes tax, gratuity & service fees.*

