

Luigi's



DECEMBER BANQUETS 2022

for party inquiries, please call 718.347.7136
or email luigiscateringnhp@gmail.com

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www.luigisnewhydepark.com

Luigi's

ITALIAN RESTAURANT

Providing the perfect settings for your next occasion.

Private rooms are available to accommodate functions from casual social gatherings to business meetings alike. We cater to corporate events, bridal, or baby showers, rehearsal dinners. Events can be tailored to your special needs.

GARDEN ROOM

Featuring white brick walls, antique chandeliers, ornate mirrors, & a fireplace, the Garden Room offers complete privacy, making it perfect for intimate affairs & gatherings. Can accommodate up to 70 guests for a sit down affair or 80 for a cocktail party

SOPHIA ROOM

Set off of our main dining room, the Sophia Room can accommodate up to 60 guests for a sit down affair or 75 for a cocktail party & features rustic wood floors, antique farm tables & accents that provide a traditional, old world feel.

MAIN ROOM

Featuring an open floor plan and a warm and welcoming atmosphere, our main dining room has the ability to host as many as 80 guests for a sit down affair or 125 for a cocktail party.

POLICIES

A guarantee of 35 adult guests is required for a full private dining room in our Garden or Sophia Rooms

Sunday through Thursday

(minimum of 50 adult guests on a Friday or Saturday evenings)

A guarantee of 60 guests is required for full private dining in our Main Dining Room

****Any numbers below requirements can be accommodated as a reservation****

A minimum \$100.00 non refundable deposit is required to hold your booking.

Food and service is provided according to the number of guests guaranteed for your event contract. Any cancellations from the final guaranteed number must be given three (3) days prior to the date of the event in order to avoid incurring charges.

Luigi's and its staff are the only licensed authority to sell and serve alcoholic beverages on the premises, therefore outside liquor is not permitted at the restaurant.

Luigi's will serve alcohol only to those of legal drinking age and reserves the right to refuse service to any person, at any time, for any reason.

Prices do not include state sales tax and gratuity.

BANQUET PACKAGES

served with freshly baked focaccia and signature basil dipping oil,
coffee, tea & soda service

PACKAGE B

FOUR COURSE AFFAIR

52.95 Per Person*

three family style appetizers
choice of two specialty salads
choice of four main entrees: pasta, chicken,
meat, seafood
occasion cake or choice of two housemade desserts

COCKTAIL PARTY

Two Hour Affair

52.95 Per Person*

Three Hour Affair

62.95 Per Person*

two hours or three hours premium open bar
one hour of five (5) hor's d'ouves
salad station, pasta station
dessert & coffee station: additional \$7 per person
available Sunday - Thursday for private parties only
minimum 35 people

FRIDAY OR SATURDAY EVENING PACKAGE

full private dinner on Friday or Saturday evenings:
four course dinner with three hours open premium bar
for a minimum guaranteed 50 adult guests
Friday Night 78.95 Per Person*
Saturday Night 90.95 Per Person*

*plus tax and gratuity

BANQUET BEVERAGE INFORMATION

OPEN BAR PACKAGES

PREMIUM BRANDS

includes premium liquors, tap & imported bottled beer, premium wines (shots not included)

two hours
per person
22

three hours
per person
28

four hours
per person
32

BEER & WINE PACKAGES

HOUSE WINE & DOMESTIC BEER

includes budweiser bud light, & coors light bottles, trebbiano & montepulciano wines

two hours
per person
16

three hours
per person
20

four hours
per person
24

PREMIUM WINES & BEERS

includes tap & imported beers, premium wines by the glass

two hours
per person
20

three hours
per person
24

four hours
per person
30



PREMIUM SELECTIONS

SPIRITS

vodka: titos
stoli orange
gin: beefeater • tanqueray
rum: bacardi • capt morgans
tequila: altos
scotch: dewars • jw red
bourbon: makers mark
wild turkey
whiskey: jamesons
canadian club
seagrams 7 • jack daniels
shots not included

WINES BY THE GLASS

whites
gazerra, pinot grigio
snoqualmie riesling
torre di luna sauv blanc
pacific standard chardonnay
rose
elisio rose
reds
mark west pinot noir
the crusher merlot
nine lives malbec
pacific standard cabernet

BEERS

on tap
blue moon
stone IPA
peroni nastro azzura
six point bengali tiger IPA
guinness stout
angry orchard
bottles & cans
moretti
sam adams lager
heineken
amstel light

BANQUET SELECTIONS HOR'S DOUVRES

(Choice of 5 with Cocktail Party Package)

*shrimp tempura, sweet chili aioli
*rustic wood oven pizzas
*petite meatballs with marinara sauce
*smoked mozzarella rice balls,
roasted pepper aioli
*crispy polenta fries, basil aioli
*eggplant polpette - "eggplant fritter"
*sausage, peppers, onions on garlic toast

*petite crab cakes with basil aioli
*chicken parm sliders
*stromboli
*prosciutto & broccoli rabe spring rolls
*wild mushroom, goat cheese,
truffle oil flatbread
*shrimp cocktail (add'l \$2 per person)
*grilled shrimp, fava bean pesto skewers

FAMILY STYLE APPETIZERS

(Choice of 3 with package B & Weekend)

FRIED CALAMARI

roasted red pepper aioli, pomodorr sauce

BAKED CLAMS

ZUPPA DI MUSSELS

shallot white wine or fradiavlo

RUSTIC WOOD OVEN PIZZAS

EGGPLANT POLPETTE

eggplant fritters, san marzano tomatoes,
mozzarella

SALUMI ANTIPASTO

whipped ricotta, prosciutto di parma,
soppressata, dried italian sausage, orange
marmellata

SHRIMP COCKTAIL (add'l \$6 per person)

cocktail sauce, remulade

HOUSE MADE FRESH MOZZARELLA

marinated tomatoes, roasted peppers,
e.v.o.o., aged balsamic, torn basil

EGGPLANT ROLLATINI

spinach & ricotta, baked in marinara
sauce

FLATBREAD

wild mushroom, goat cheese, truffle oil

SAUSAGE, PEPPERS, ONIONS

on garlic toast

FRITTO MISTO

fried calamari, shrimp, zucchini chips,
roasted pepper aioli

MEATBALLS

SPECIALITY SALADS

Choice of two with Package B & Weekend

MISTICANZA

baby field greens, tomatoes, red onions, carrots, cucumbers,
balsamic vinaigrette

GREEK

cucumbers, tomatoes, peppers, kalamata olives, vidalia
onions, feta & oregano

CLASSIC CAESAR

hearts of romaine, creamy caesar dressing, garlic foccacia
croutons, parmigiana

MARINATED BEET

baby arugula, whipped chèvre goats cheese,
pistachio - citrus vinaigrette

BANQUET SELECTIONS

MAIN COURSE

PASTA

PENNE ALLA VODKA vodka tomato cream sauce

PENNE TOSCANO chicken, sun dried tomatoes, spinach, cremini, roast garlic oil

PENNE GAMBERETTI shrimp, julienned zucchini, toasted pignoli nuts, feta, roasted garlic oil

PENNE ROTISSERIE CHICKEN sun dried tomatoes, baby arugula, vodka tomato cream sauce

FARFALLE & SAUSAGE house made sausage, roasted red peppers, tomato cream sauce

PENNE PRIMAVERA roasted eggplant, baby arugula, mushrooms, roasted peppers, tomato sauce

HOUSE MADE RICOTTA RAVIOLI choice of: fresh plum tomato sauce OR bolognese sauce

PAPPARDELLE SHORT RIB RAGU stewed tomatoes, whipped ricotta, toasted bread crumbs (add'l \$4per)

◆◆ CHICKEN ◆◆

CHICKEN FRANCESE lightly battered chicken breast, lemon - white wine sauce

CHICKEN ROLLATINI baby spinach & fontina cheese, wild mushroom - Marsala wine sauce

CHICKEN PARM mozzarella, penne pomodoro

CHICKEN PICATTA white wine & caper-lemon pan sauce

CHICKEN CAMPAGNA panko crusted chicken, mozzarella, baby spinach, shallot-champagne sauce

◆◆ SEAFOOD ◆◆

BASIL CRUSTED SALMON pommerey vinaigrette

GRILLED SALMON PERPERONATA marinated bell peppers, cipollini onions,

lemon, olive oil, oregano pan sauce

BRANZINO FRANCESE lemon white wine sauce

STUFFED JUMBO SHRIMP scampi style

◆◆ MEAT ◆◆

PRIME HANGER STEAK port wine sauce

GRILLED FILET MIGNON (add'l MP per dish)

◆◆ VEAL ◆◆

VEAL MARGHERITA breaded medallions of veal, fresh mozzarella,

oven dried tomatoes, basil oil-balsamic drizzle (+\$10)

VEAL SALTIMBOCCA prosciutto di parma, lemon-white wine sage sauce (+\$10)

VEAL MARSALA veal scalloping, wild mushrooms, marsala wine sauce (+\$10)

VEAL EMIGLIA prosciutto di parma, truffle cream sauce (+\$10)

DESSERT

choice of one occasion cake or two house made desserts

OCCASION CAKE:

LUIGI'S SIGNATURE HOUSEMADE STRAWBERRY BANANA NAPOLEON

puff pastry layered with housemate pastry cream, fresh strawberries & bananas

or occasion cake made to order

HOUSEMADE DESSERTS:

ny style cheesecake • tiramisu • strawberry banana napoleon

DESSERT UPGRADE: (add'l \$3 per dessert ordered)

warm apple crostada, vanilla gelato

warm chocolate cake, vanilla gelato

