



PARTIES AND SPECIAL EVENTS

for party inquiries, please call 718.347.7136 or email
luigisrestaurant@aol.com

265-21 union turnpike, new hyde park, ny 11040
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, communions & confirmations, graduations & birthday celebrations.

Events can be tailored to your special needs.



VENETIAN 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 sitdown affair or 125 for a cocktail party.

POLICIES

A guarantee of 35 adult guests is required for a full private dining 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 in other 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.

FAMILY STYLE BRUNCH PACKAGE

(available only on saturday or sunday days)

fresh baked focaccia & muffins

FIRST COURSE

FRESH FRUIT PLATTERS

BANANA FOSTER FRENCH TOAST walnuts, caramelized bananas, warm vermont maple syrup

BRIOCHE FRENCH TOAST served with blueberries, powdered sugar

MAIN COURSE

CHOOSE 3 FROM THE 5 CATEGORIES

FRITATTAS Italian omelettes
(choice of one)

VEGETABLE OMELETTE

CAPRESE fresh mozzarella, tomato, basil

BRAISED SHORT RIB roasted peppers,
caramelized onions, mozzarella

SPINACH mushroom, tomato,
crispy pancetta, goat cheese

PASTA (choice of one)

PENNE roasted pulled chicken, sun dried tomatoes,
baby arugula, tomato cream sauce

VEGGIE PENNE TOSCANO sun dried tomatoes,
baby spinach, cremini mushrooms,
roast garlic-olive oil

RIGATONI ALLA NORMA slow roasted eggplant,
tomato, basil, fresh mozzarella

FARFALLE house made sausage, roasted peppers,
tomato, parmesan cream sauce

PIZZAS (choice of one)

MARGHERITA san marzano tomato sauce,
fresh mozzarella, basil

MEDITERRANEAN spinach pesto, roasted eggplant,
oven dried tomatoes, fresh mozzarella, goat cheese

DIAVOLA pepperoni, tomato, pecorino,
mozzarella, mikes hot honey

ROASTED PORTOBELLO bel paese,
red onion, ricotta & truffle

SALADS (choice of one)

MARINATED BEET

baby arugula, whipped robiola,
pistacchio-citrus vinaigrette

CAESAR romaine, croutons,
parmigiano reggiano shavings

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

CHICKEN (choice of one)

CHICKEN PARM mozzarella, tomato sauce

CHICKEN CAMPAGNA breaded chicken, mozzarella,
baby spinach, shallot-champagne sauce

CHICKEN PAILLARD thinly pounded grilled chicken,
baby greens-fresh mozzarella-tomato-
cucumber-balsamic salad

DESSERT

choice of one:

OCCASION CAKE: LUIGI'S SIGNATURE STRAWBERRY BANANA NAPOLEON or cake made to order

DESSERT PLATTER: featuring biscotti, strawberry banana napoleon, tiramisu

 **COMPLIMENTARY THREE HOURS OPEN BRUNCH BAR** 

red or white wine sangria, mimosas, bloody marys, screwdrivers, soda, juices, coffee, tea

49⁹⁵ plus tax & gratuity

BANQUET PACKAGES

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

PACKAGE A

THREE COURSE AFFAIR

39⁹⁵ Per Person

individual misticanza salad

choice of three entrees: pasta, chicken, seafood

occasion cake or housemade desserts

not available on friday, saturday or sunday

PACKAGE B

49⁹⁵ 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

PACKAGE C

COCKTAIL HOUR FOLLOWED
BY THREE COURSE AFFAIR

60⁹⁵ Per Person

COCKTAIL HOUR

five (5) hor's doves, one hour open premium bar

DINNER

choice of two specialty salads

choice of four main entrees: pasta, chicken, meat,
seafood

occasion cake or choice of two housemade desserts

*** available Sunday - Thursday for private parties
only***

COCKTAIL PARTY

Two Hour Affair

44⁹⁵ Per Person

two hours premium open bar (\$10 additional hour

one hour of five (5) hor's doves

salad station, pasta station, dessert & coffee

station: additional \$7 per person

*** available Sunday - Thursday for private parties
only***

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

75⁹⁵ Per Person

BANQUET BEVERAGE INFORMATION

OPEN BAR PACKAGES

WELL BRANDS

includes house liquors, budweiser & coors light bottles,
trebbiano & montepulciano wines (shots not included)

two hours per person	three hours per person	four hours per person
18	22	26

PREMIUM BRANDS

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

two hours per person	three hours per person	four hours per person
20	26	30

BEER & WINE PACKAGES

HOUSE WINE & DOMESTIC BEER

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

two hours per person	three hours per person	four hours per person
16	20	24

PREMIUM WINES & BEERS

includes tap & imported beers, premium wines by the glass

two hours per person	three hours per person	four hours per person
18	22	28

BRUNCH DRINK PACKAGE \$16 per person

THREE HOUR OPEN BAR OF:

red or white wine sangria, mimosas, bloody marys, screwdrivers

available only on Saturday or Sunday until 2pm

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 *

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

sixpoint bengali tiger IPA

guinness stout

angry orchard

bottle & cans

moretti

sam adams lager

heineken

amstel light

BANQUET SELECTIONS HOR'S DOUVRES

(Choice of 5 with Package C or 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 fritters"
- * sausage, peppers, onions toast



- * petite crabcakes with basil aioli
- * chicken parm sliders
- * stromboli
- * wild mushroom, goat cheese, truffle oil flatbread
- * shrimp cocktail (add'l \$2 per person)

FAMILY STYLE APPETIZERS

(Choice of 3 with Package B & Weekend)

FRIED CALAMARI

roasted red pepper aioli, pomodoro 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



HOUSEMADE 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

SPECIALTY SALADS

(choice of two with Package B or C or 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, parmigiano

MARINATED BEET baby arugula,
whipped chevre goats cheese, pistacchio-citrus vinaigrette

OCTOPUS SALAD fregola pilaf,
roasted peppers, zucchini, balsamic (add'l \$4 per person)

BANQUET SELECTIONS

MAIN COURSE

(Please select one from each category for packages **A, B, C** or **Weekend**)

PASTA

PENNE ALLA VODKA vodka tomato cream sauce

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

PENNE GAMBERETTI shrimp, julienned zucchini, toasted pignoli nuts, feta, roasted garlic olive 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 \$4 per)



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 PEPERONATA marinated bell peppers, cipollini onions,
lemon, olive oil, oregano pan sauce

BRANZINO FRANCESE lemon white wine sauce

STUFFED JUMBO SHRIMP scampi style



MEAT

SLICED HANGER STEAK port wine sauce

GRILLED FILET MIGNON (add'l mrkt price per dish)



VEAL (add'l \$5 per person)

VEAL MARGHERITA breaded medallions of veal, fresh mozzarella,
oven dried tomatoes, basil oil-balsamic drizzle

VEAL SALTIMBOCCA prosciutto di parma, lemon-white wine-sage sauce

VEAL MARSALA veal scallopine, wild mushrooms, marsala wine sauce

VEAL EMIGLIA prosciutto di parma, truffle cream sauce

DESSERT

choice of one occasion cake or two housemade desserts

OCCASION CAKE:

LUIGI'S SIGNATURE HOUSEMADE STRAWBERRY BANANA NAPOLEON
puff pastry layered with housemade pastry cream, fresh strawberries & bananas
or occasion cake made to order

HOUSEMADE DESSERTS:

ny style cheesecake · tiramisu · strawberry banana napoleon

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

warm apple crostada, vanilla gelato

warm chocolate cake, vanilla gelato