



OFF-PREMISE CATERING

265-21 UNION TPKE, NEW HYDE PARK, NY 11040

718.347.7136 | LUIGISCATERINGNHP@GMAIL.COM



follow us on social

CORPORATE HOT PACKAGES

authentic italian made to elevate your corporate events.

SALADS

choose one

CAESAR

romaine, housemade croutons,
parmesan, creamy caesar dressing

WALDORF

kale, spinach, bacon, fontina, apples,
hard boiled eggs, candied walnuts,
red grapes, creamy waldorf dressing

GREEK SALAD

romaine, feta, cucumbers, red onion
plum tomatoes, kalamata olives,
citrus herb vinaigrette

GARDEN

baby greens, red onion, plum tomato,
carrots, cucumber, balsamic vinaigrette

TEX MEX AVOCADO

romaine, black beans, avocado, corn,
fried onions, white cheddar,
chipotle ranch

FARMERS

baby greens, goat cheese, mushrooms,
candied walnuts, apples, beets, carrots,
balsamic vinaigrette

PASTAS

choose one

PENNE ALLA VODKA

penne, vodka tomato cream sauce

RIGATONI ALLA NORMA

slow roasted eggplant, mozzarella, basil, tomato sauce

VEGGIE PENNE TOSCANO

wild mushrooms, spinach, sun dried tomatoes, pan sautéed roasted garlic olive oil

FARFALLE AND SAUSAGE

housemade sausage, roasted peppers, parmesan tomato cream sauce

RIGATONI PRIMAVERA

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

ENTREES

choose one to two

EGGPLANT ROLLATINI

eggplant stuffed with spinach and
ricotta, tomato sauce

CHICKEN PARM

mozzarella, tomato sauce

CHICKEN CAMPAGNA

crispy chicken, fresh mozzarella,
spinach, shallot champagne sauce

CHICKEN FRANCESE

lightly battered, lemon white wine sauce

SAUSAGE PEPPERS & ONIONS

sliced italian sausage,
caramelized onion, roasted bell peppers

SALMON PEPPERONATA + 3 per person

marinated bell peppers, cippolini onions,
lemon oregano pan sauce

SALMON DIJON CREAM + 3 per person

baked salmon, dill dijon cream sauce

SHRIMP FRANCESE + 3 per person

lightly battered, lemon white wine sauce

SIDES

ROASTED ROSEMARY POTATOES | RED MASHED POTATO | SAUTÉED BROCCOLI
MIXED VEGGIES | ROASTED BRUSSEL SPROUTS

*+ 1 per person for
brussels*

\$18.95 PER PERSON

ALL INCLUSIVE | 10 PEOPLE MINIMUM

(package includes drinks (soda or water),
freshly baked focaccia bread & paper goods)

*the heart of our
catering*



At Luigi's, we create timeless
Italian experiences rooted in
tradition. Every dish celebrates
heritage and passion, crafted with
top-quality ingredients. From
intimate gatherings to grand
events, our catering brings people
together for unforgettable moments.
Savor the essence of Italy, where
every meal is a classic.

veggie toscano



*salmon
pepperonata*

DESSERTS

choose one

FRESHLY BAKED COOKIES

HOMEMADE DESSERT PLATTER

+ 5 per person



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CORPORATE SANDWICH PACKAGES

fresh ingredients, timeless tradition in every bite.

SALADS

choose 1

CAESAR

romaine hearts, parmesan, housemade croutons, creamy caesar dressing

WALDORF

kale, spinach, bacon, fontina, apples, hard boiled eggs, candied walnuts, red grapes, creamy waldorf dressing

GREEK SALAD

romaine, feta, cucumbers, red onion, plum tomatoes, kalamata olives, citrus herb vinaigrette

GARDEN

baby greens, plum tomato, cucumber, red onion, carrots, balsamic vinaigrette

TEX MEX AVOCADO

romaine, black beans, avocado, corn, fried onions, white cheddar, chipotle ranch

FARMERS

baby greens, goat cheese, candied walnuts, mushrooms, apples, beets, carrots, balsamic vinaigrette

SANDWICHES

choose three to four

all served on our famous homemade focaccia

CHICKEN MARGHERITA

crispy chicken, fresh mozzarella, oven dried tomatoes, basil oil, balsamic drizzle

CRISPY EGGPLANT

fresh mozzarella, baby arugula, roasted peppers, red pepper aioli

GRILLED VEGGIE

grilled zucchini, roasted portobello, beefsteak tomato, goat cheese, baby greens, basil mayo

ITALIAN

ham, soppressata, fresh mozzarella, baby greens, marinated roasted peppers, basil, balsamic drizzle

TURKEY

oven roasted turkey, cheddar cheese, beefsteak tomato, romaine, red pepper aioli

GRILLED CHICKEN AVOCADO SMASH

grilled chicken, mozzarella, avocado, oven dried tomatoes, baby arugula, basil aioli

CHICKEN CAESAR WRAP

grilled chicken, romaine, parmesan dusting, creamy caesar dressing

CRISPY BUFFALO CHICKEN WRAP

crispy buffalo chicken, romaine, fresh mozzarella, housemade ranch

TUNACADO

luigi's tuna salad, housemade avocado spread, oven dried tomato, baby arugula, basil oil, wood fired piadina

LOVE SANDWICH

prosciutto, ham, soppressata, stracciatella, roasted peppers, organic baby arugula, e.v.o.o., modena balsamic

VERDURA SANDWICH

roasted eggplant, roasted zucchini, roasted peppers, caramelized onions, fresh mozzarella, basil aioli

CLASSIC ITALIAN

ham, prosciutto, capicola, soppressata, fresh mozzarella, lettuce, tomato, red onion, danny boy italian vinaigrette

ROAST BEEF AMERICANO

roast beef, american cheese, sliced tomato, shredded lettuce, red onion, mayo

CRISPY CHICKEN CAESAR SANDWICH

italian seasoned chicken cutlet, chopped romaine, creamy caesar dressing

THE PATSY

italian seasoned chicken cutlet, crispy ezio pepperoni, mozzarella, spicy vodka sauce, mike's hot honey drizzle

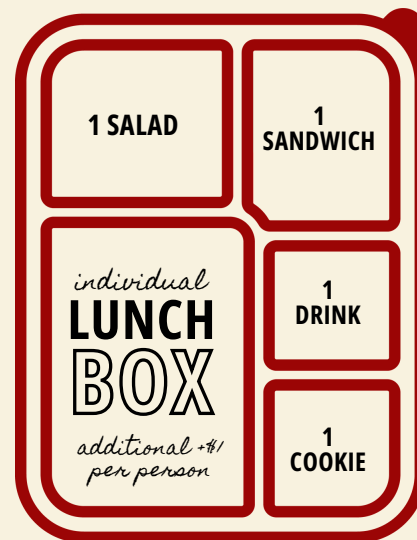
THROWBACK CHICKEN WRAP

grilled chicken, baby greens, chopped bacon, shredded cheddar, red onion, tomato salsa, creamy caesar dressing, sun dried tomato wrap

\$15.95 PER PERSON

ALL INCLUSIVE | 10 PEOPLE MINIMUM

{package includes drinks (soda or water), freshly baked cookies & paper goods}



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CORPORATE SALAD PACKAGES

*fresh, seasonal ingredients transformed daily into
delicious salads.*

\$15.95 PER PERSON

ALL INCLUSIVE | 10 PEOPLE MINIMUM
(package includes drinks (soda or water),
freshly baked cookies & paper goods)

STEP 1

LETTUCE

choose one to two

KALE

SPINACH

ROMAINE

BABY ARUGULA

LUIGI'S BLEND

(kale, spinach & purple cabbage)

add a grain for \$1 per person

FARRO & FREGOLA PILAF

QUINOA

STEP 2

PROTEINS

choose one to two

GRILLED CHICKEN

ROASTED CHICKEN

FRIED CHICKEN

BUFFALO CHICKEN

PESTO CHICKEN

FALAFEL

EGGPLANT FRITTERS

additions priced per person

GRILLED SHRIMP \$2 | SALMON \$6

HANGER STEAK \$7

STEP 3

TOPPINGS

choose any five

each additional +\$.75 per person

cheeses

CRUMBLLED FETA

GOAT CHEESE

MOZZARELLA

GORGONZOLA DOLCE

WHITE CHEDDAR

PARMESAN

FONTINA

toppings

NUESKE'S BACON

BEETS

BROCCOLI

BLACK BEANS

CARROTS

ENGLISH CUCUMBERS

CHARRED CORN

ROASTED ZUCCHINI

CHOPPED HARD BOILED EGG

HERBED CROUTONS

KALAMATA OLIVES

FRIED ONIONS

RED ONIONS

ROASTED PEPPERS

CHERRY TOMATOES

PLUM TOMATOES

CARAMELIZED ONIONS

MUSHROOMS

nuts & fruits

CANDIED WALNUTS

CHOPPED PISTACHIOS

SUNFLOWER SEEDS

APPLES

ORANGES

STRAWBERRIES

GRAPES

DRIED CRANBERRIES

STEP 4

DRESSINGS

choose one to two

all dressing are housemade

BALSAMIC VINAIGRETTE | CALIFORNIA AVOCADO GODDESS | RANCH

CREAMY WALDORF | HONEY DIJON | SWEET & SMOKEY CHIPOTLE VINAIGRETTE | CREAMY CAESAR

TAHINI VINAIGRETTE | VERY BERRY VINAIGRETTE | OLIVE OIL & BALSAMIC VINEGAR | CITRUS HERB VINAIGRETTE



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OFF SITE CATERING SALADS & SANDWICHES

bring timeless italian flavors to your event with luigi's off-site catering packages, ensuring every occasion is filled with authentic taste and memorable moments.

SALADS

small platter \$40 (feeds 8-10) | large platter \$75 (feeds 15-20)

dressing can be substituted with any of our other house made small batch dressings

CAESAR

romaine, housemade croutons, parmesan, creamy caesar dressing

FARMERS

baby greens, goat cheese, candied walnuts, mushrooms, apples, beets, carrots, balsamic vinaigrette

GIARDINO

baby greens, cucumbers, plum tomatoes, red onions, hard boiled eggs, house baked croutons, mozzarella, carrots, balsamic vinaigrette

GREEK SALAD

romaine, feta, cucumbers, red onion, plum tomatoes, kalamata olives, citrus herb vinaigrette

MARKET

baby greens, plum tomatoes, cucumbers, red onion, carrots, balsamic vinaigrette

PARMA *additional + 10*

baby greens, smoked mozzarella, candied walnuts, apples, dried cranberries, prosciutto di parma, balsamic vinaigrette

SANDWICHES

\$100 | feeds 10-15 people | choose 3

served on our famous homemade focaccia

CHICKEN MARGHERITA

crispy chicken, fresh mozzarella, oven dried tomatoes, basil oil, balsamic drizzle

CRISPY EGGPLANT

fresh mozzarella, baby arugula, roasted peppers, red pepper aioli

GRILLED VEGGIE

grilled zucchini, roasted portobello, beefsteak tomato, goat cheese, baby greens, basil mayo

ITALIAN

ham, soppressata, fresh mozzarella, baby greens, marinated roasted peppers, basil, balsamic drizzle

TURKEY

oven roasted turkey, cheddar cheese, beefsteak tomato, romaine, red pepper aioli

GRILLED CHICKEN AVOCADO SMASH

grilled chicken, mozzarella, avocado, oven dried tomatoes, baby arugula, basil aioli

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LOVE SANDWICH

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roasted eggplant, roasted zucchini, roasted peppers, caramelized onions, fresh mozzarella, basil aioli

CLASSIC ITALIAN

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ROAST BEEF AMERICANO

roast beef, american cheese, sliced tomato, shredded lettuce, red onion, mayo

CRISPY CHICKEN CAESAR SANDWICH

italian seasoned chicken cutlet, chopped romaine, creamy caesar dressing

THE PATSY

italian seasoned chicken cutlet, crispy ezzo pepperoni, mozzarella, spicy vodka sauce, mike's hot honey drizzle

THROWBACK CHICKEN WRAP

grilled chicken, baby greens, chopped bacon, shredded cheddar, red onion, tomato salsa, creamy caesar dressing, sun dried tomato wrap



"appetizer"

OFF SITE CATERING PRIMI

bring timeless italian flavors to your event with luigi's off-site catering packages, ensuring every occasion is filled with authentic taste and memorable moments.



APPETIZERS

half tray (6-8 people), full tray (10-12 people)

ARANCINI

half tray \$60 | full tray \$120

tomato and smoked mozzarella rice balls,
basil aioli

FRESH MOZZARELLA

half tray \$60 | full tray \$100

made daily, tomatoes, roasted peppers,
aged balsamic, basil infused olive oil

ZUPPA DI MUSSELS

half tray \$60 | full tray \$120

choice of fra diavolo, shallot white wine

JUMBO SHRIMP COCKTAIL

small platter (30pc) \$80 | large platter (60pc) \$150

chilled, cocktail sauce

FRIED CALAMARI

half tray \$90 | full tray \$180

roasted pepper aioli, tomato sauce

SHRIMP TEMPURA

half tray \$80 | full tray \$160

CHILLED SEAFOOD SALAD

platter \$120

marinated shrimp, scallops, calamari, octopus

BAKED CLAMS

\$30 per dozen

NONNA'S MEATBALLS

half tray \$70 | full tray \$140

{can be prepared cocktail size or appetizer}

EGGPLANT POLPETTE

half tray \$60 | full tray \$120

eggplant fritters baked with mozzarella,
san marzano tomatoes

ZUPPA DI MUSSELS

half tray \$60 | full tray \$120

choice of fra diavolo, shallot white wine

PETITE COLOSSAL LUMP CRAB CRAKE

half tray \$100 | full tray \$200

served with basil aioli

HOT SEAFOOD ANTIPASTO

half tray \$100 | full tray \$180

shrimp, calamari, scallops, clams, mussels,
shellfish tomato brodo

MEAT & CHEESE ANTIPASTO

platter \$115

ham, parma prosciutto, soppressata, fresh mozzarella,
provolone, roasted peppers, housemade focaccia



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OFF SITE CATERING PASTA

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PASTA

CHOICE OF: PENNE, RIGATONI, FARFALLE, SPAGHETTI

MODO NOSTRO

half tray \$60 | full tray \$100

fresh mozzarella, parmigiano, vodka tomato cream sauce

NORMA

half tray \$60 | full tray \$100

roasted eggplant, tomato, basil, fresh mozzarella

SHORT RIB RAGU

half tray \$100 | full tray \$200

braised beef short rib, stewed tomatoes, whipped ricotta

homemade ravioli

RICOTTA RAVIOLI BOLOGNESE

half tray \$85 | full tray \$170

house-made ricotta ravioli, three meat ragu

RICOTTA RAVIOLI SALSICCIA CON VINO BIANCO

half tray \$80 | full tray \$160

house-made ricotta ravioli, blistered tomatoes, sage, white wine sausage ragu

RICOTTA RAVIOLI POMODORO

half tray \$70 | full tray \$140

house-made ricotta ravioli, fresh plum tomato sauce

Nonna's favorite pasta's



note from nonna



In our family, pasta is not just a dish; it's a way of life. Made with love and the finest ingredients, each bite tells a story of tradition and togetherness. Remember, when you gather around the table, it's not just about the food but the memories you create. So twirl your fork, savor the flavors, and always leave room for seconds—there's always enough for everyone!

MORE PASTA

BAKED ZITI

half tray \$60 | full tray \$120

SPAGHETTI AND MEATBALLS

half tray \$80 | full tray \$160

PENNE ALLA VODKA

half tray \$60 | full tray \$95

add chicken \$10 / \$20

FARFALLE AND SAUSAGE

half tray \$70 | full tray \$140

bowtie pasta, hot and sweet sausage, roasted peppers, parmigiano tomato cream sauce

MEZZE RIGATONI PRIMAVERA

half tray \$60 | full tray \$110

roasted eggplant, roasted peppers, wild mushrooms, spinach, fresh tomato sauce

ORECCHIETTE WITH BROCCOLI RABE & SAUSAGE

half tray \$70 | full tray \$140

sub shrimp for an additional \$10 per person/\$30 for full tray

sub shrimp \$10 / \$30

PENNE AND CHICKEN

half tray \$70 | full tray \$120

parmigiano tomato cream sauce

SPAGHETTI GAMBERETTI

half tray \$70 | full tray \$120

shrimp, julienne zucchini, toasted pignoli nuts, feta cheese, roasted garlic oil sauce

VEGGIE TOSCANO

half tray \$60 | full tray \$95

penne, spinach, wild mushrooms, sun dried tomatoes, roasted garlic olive oil sauce

add chicken \$10 / \$20

FRUTTI DI MARE

half tray \$100 | full tray \$200

spaghetti, calamari, shrimp, mussels, manila clams, tomato seafood sugo

SPAGHETTI WHITE CLAM SAUCE

half tray \$80 | full tray \$160

pan sautéed manilla clams, roasted garlic confit, red chili flakes, italian parsley



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OFF SITE CATERING CHICKEN & MEATS

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CHICKEN

half tray \$70 | full tray \$115

CHICKEN CAMPAGNA

panko crusted chicken, fresh mozzarella, baby spinach, shallot champagne sauce

CHICKEN FRANCESE

chicken scallopini, lightly battered, pan sautéed in a lemon white wine sauce

CHICKEN MARSALA

breast of chicken wild mushroom marsala wine sauce

CHICKEN PARMIGIANA

breaded chicken, melted mozzarella, tomato sauce

make it alla vodka for additional \$10

CHICKEN MARSALA ROLLATINI

additional \$10 half tray | \$20 full tray

breast of chicken stuffed with spinach and fontina, wild mushroom marsala wine sauce

CHICKEN EMIGLIA

additional \$10 half tray | \$20 full tray

breaded breast of chicken layered with spinach and parma prosciutto baked in a parmigiano truffle cream sauce



chicken parmigiana



chicken campagna

Pat LaFrieda

MEATS

M/P for half and full tray

HANGER STEAK

hargrilled sliced stock yard black angus hangar steak, port wine reduction

FILET MIGNON

chargrilled sliced filet mignon, port wine reduction

OVEN BAKED FILET MIGNON ROLLATINI

thinly pounded filet mignon, parma prosciutto, parmigiano reggiano, fresh herbs rolled and sliced into medallions, sweet marsala wine sauce

SAUSAGE, PEPPERS, & ONIONS

half tray \$80 | full tray \$180

VEAL

half tray \$95 | full tray \$190

VEAL MARGHERITA

breaded medallions of veal layered with fresh mozzarella, oven-dried tomatoes, basil oil, balsamic drizzle

VEAL MARSALA

veal scallopini, wild mushroom marsala wine sauce

VEAL SALTIMBOCCA

thinly pounded breaded veal scallopini layered with fresh mozzarella, parma prosciutto, lemon wine sauce



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OFF SITE CATERING SEAFOOD & OTHERS

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SEAFOOD

SALMON DIJON

half tray \$95 | full tray \$190

pan sauteed in a dill dijon cream sauce

SALMON PEPERONATA

half tray \$95 | full tray \$190

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

COLOSSAL JUMBO LUMP CRAB CRUSTED SALMON

half tray \$150 | full tray \$225

lobster champagne buerr blanc

BRANZINO FRANCESE

half tray \$100 | full tray \$200

wild mediterranean bass, lightly battered, lemon white wine sauce

BRANZINO ALLA GRIGLIA

half tray \$100 | full tray \$200

chargrilled mediterranean bass, brushed with fresh herbs and olive oil

JUMBO SHRIMP SCAMPI

half tray \$100 | full tray \$180

SHRIMP FRANCESE

half tray \$100 | full tray \$180

lightly battered, lemon white wine sauce

FRIED SHRIMP

half tray \$90 | full tray \$180

COLOSSAL LUMP CRAB CAKES

half tray \$125 | full tray \$200

fresh corn fontina cream sauce or pan seared, basil aioli



branzino alla griglia



salmon peperonata

EGGPLANT

BAKED EGGPLANT ROLLATINI

half tray \$65 | full tray \$100

lightly battered pan sautéed eggplant, spinach and ricotta filling, tomato sauce

EGGPLANT PARMIGIANA

half tray \$65 | full tray \$95

layers of eggplant, melted mozzarella, parmigiano reggiano, tomato sauce

SIDES

half tray

RED MASHED POTATOES - \$50

BROCCOLI GARLIC & OIL - \$40

BROCCOLI RABE - \$50

CREAMY POLENTA - \$50

GRILLED ASPARAGUS - \$50

SAUTÉED SPINACH, SHREDDED BRUSSEL SPROUTS, PARMESAN DUSTING - \$60

ROASTED POTATOES - \$40



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OFF SITE CATERING DINNER PACKAGES

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OPTION 1

TASTE OF ITALY

\$275 | feeds 6-8 people | all half trays

served with house-made focaccia, and signature basil-infused oil

APPETIZER

choose 1

SALAD

choose 1

PASTA

choose 1

ENTREE

choose 1

SIDES

choose 1

OPTION 2

ITALIAN FEAST

\$495 | feeds 12-15 people | all half trays

served with house-made focaccia, and signature basil-infused oil

APPETIZER

choose 2

SALAD

choose 1

PASTA

choose 1

ENTREE

choose 2

SIDES

choose 2

DESSERT

cookie platter

CHOOSE FROM

MENU OPTIONS

appetizers

ARANCINI

FRESH MOZZARELLA

FRIED CALAMARI

NONNA'S MEATBALLS

EGGPLANT POLPETTE

salads

CAESAR

GREEK

FARMERS

MARKET

pastas

PENNA ALLA VODKA

VEGGIE TOSCANA

RIGATONI PRIMAVERA

FARFALLE & SAUSAGE

BAKED ZITI

entrees

ANY CHOICE OF CHICKEN

EGGPLANT PARM OR ROLLATINI

VEAL OR SEAFOOD + \$40

HANGER STEAK + \$50

sides

RED MASHED POTATOES | BROCCOLI GARLIC & OIL | BROCCOLI RABE | SAUTÉED SPINACH

CREAMY POLENTA | SHREDDED BRUSSELS SPROUTS WITH PARMESAN DUSTING

ROASTED POTATOES | GRILLED ASPARAGUS



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