



PARTIES AND SPECIAL EVENTS

for party inquiries, please call 718.347.7136

or email luigiscateringnhp@gmail.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 accomodate functions from casual social gatherings to business meetings alike. We cater to corporate events, bridal, or baby showers, rehearsal dinners, communions & confirmations, graduation & birthday celebrations.

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 .

****April/May a guarantee of 40 adult guests is required for events **Saturday & Sunday Day**
(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 \$250.00 non refundable deposit is required to hold your booking.

-2% admin fee charged to all bookings.

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.

A 4% fee will be added to all private events/large non private parties paying with a credit card. You can avoid this fee by paying with cash or check.

Prices do not include state sales tax, gratuity, & admin fee.

FAMILY STYLE BRUNCH PACKAGE

(available only on saturdays or sundays)
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

PIZZA (choice of one)

MARGHERITA san marzano tomato sauce,
fresh mozzarella, basil

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

DIVOLA pepperoni, tomato, percorino,
mozzarella, mikes hot honey

ROASTED PORTOBELLO bel paese,
red onion, ricotta & truffle

SALADS (choice of one)

MARINATED BEET baby arugula, whipped
robiola, pistachio-citrus vinaigrette

CAESAR romaine, croutons, parmigiana
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 made to order

DESSERT PLATTER: ny style cheesecake, strawberry banana napoleon, tiramisu

✂ **COMPLIMENTARY THREE HOURS OPEN BRUNCH BAR** ✂
red or white wine sangria, mimosas, bloody mary's, screwdrivers, soda, juices, coffee, tea

58 plus tax & gratuity

BANQUET PACKAGES

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

PACKAGE A

THREE COURSE AFFAIR

49.95 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

FOUR COURSE AFFAIR

59.95 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

55.95 Per Person*

two hours premium open bar (\$10 additional hour)
one hour of five (5) hor's d'ouves
salad station, pasta station
dessert & coffee station: additional \$10 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 \$85 Per Person*
Saturday Night \$100 Per Person*

*plus tax and gratuity

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

(Please select one from each category for packages A, B, and Weekend)

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 \$6per)

◆◆ 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 *make it all vodka +\$3pp*
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 housemade 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

BANQUET BEVERAGE INFORMATION

OPEN BAR PACKAGES

PREMIUM BRANDS

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

two hours
per person
26

three hours
per person
34

four hours
per person
42

BEER & WINE PACKAGES

HOUSE WINE & DOMESTIC BEER

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

two hours
per person
18

three hours
per person
22

four hours
per person
26

PREMIUM WINES & BEERS

includes tap & imported beers, premium wines by the glass

two hours
per person
24

three hours
per person
28

four hours
per person
34

BRUNCH DRINK PACKAGE \$22 Per Person

THREE HOUR OPEN BAR OF:

red or white wine sangria, mimosas, bloody marys, screwdrivers
available only on Saturday and 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

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