



The logo for Luigi's Restaurant & Gourmet Express is displayed again in the top right corner of the main image area.

Banquet Menu

Specializing In
Baby & Bridal Showers
Engagement Parties
Birthday Parties
Anniversary Parties
Business Meetings
Small Weddings

1359 Hartford Avenue, Johnston, R. I., 02919
Tel. (401)861-3850 www.luigisgourmet.com

Celebrating 50 Years of Family! Est. 1971

Dear Patron,

Thank you for considering Luigi's for your next special occasion or business meeting

The Battista Family has been serving the best Italian food in RI for the last fifty years and we invite you to experience fine dining and exceptional value. Our Banquet menu ranges from traditional, satisfying entrees to elegant gourmet feasts. We also offer many different options for customizing your menu. We have a wide variety of hors d'oeuvres, cheese & fruit or antipasto trays.

Party coordinators are available to discuss your party plans over the phone or in person by appointment only. We look forward to the opportunity of making your special occasion an enjoyable and memorable one.

Thank You!

BANQUET POLICIES AND PROCEDURES

RESERVATIONS & DEPOSIT

Reservations are considered tentative and not final until a deposit is received and therefore may be cancelled by Luigi's at any time before the deposit is received. A non-refundable \$150.00 deposit is required to reserve the event date. The deposit will be applied in full to the final bill. In the event of a cancellation after placing a deposit, Luigi's will refund the deposit as a Luigi's giftcard to the person whom placed the deposit. If Luigi's has to cancel your event due to unforeseen circumstances we will return your deposit, in full, as a check addressed to the person who placed the initial deposit.

ROOM ASSIGNMENT & HOURS

Luigi's reserves the right to assign another room should your final count fall below the minimum number of guests required for the room booked. Daytime event hours are available between 10:30 am to 4:00 pm. All day time events must depart by 4:00 pm. Evening event hours are available to start from 5:00 pm on. Events are booked with a four hour limit; an additional hour may be purchased for \$200.00. Our private rooms include the Sorrento Room and the Amalfi Room. Our common space rooms include the Bar Area and the Café.

LINEN FEES

Fees are \$35.00 for the Amalfi Room and Bar Area, \$45.00 for the Sorrento Room and Café. (Optional)

Our tablecloths are white and napkins are grey. Napkin color may be changed with an additional charge of \$20 for the Amalfi Room & Bar Area and \$40 for the Sorrento Room & Café.

DINNER SELECTIONS:

In order to help you plan a memorable event, we ask that you make your event selections 10 days prior to the function. All details such as seating arrangements, guest arrival time, menu selections and any special arrangements should be made at this time. Final guest and meal counts are due 5 days prior to the event. **The count you provide is the minimum number of confirmed guests for whom you will be charged.** Should your actual count exceed the confirmed number, **you will be billed for the additional dinners.** Should your actual count fall below the confirmed count the additional meals will be packaged to go.

FINAL PAYMENT

Final payment is due at the conclusion of your event. Cash, personal checks (with a valid driver's license), Visa, Master Card and American Express are all accepted. A 20% gratuity is calculated on all food and beverages and then the entire bill including gratuity is subject to an 8% Rhode Island sales tax per RI Taxation Regulation SU 04-59.

Due to market fluctuations prices may subject to change.

Dessert Choices

Your Outside Dessert	\$2.00 per person	Chocolate Mousse Tower	\$ 3.99 per person
Mini Strawberry Cheesecake	\$ 3.99 per person	Tiramisu	\$ 3.99 per person
All American Chocolate Cake	\$ 5.99 per person	Limoncello Cake	\$5.99 per person
Red Velvet Cake	\$ 5.99 per person	Oreo Mousse Cheesecake	\$6.99 per person

<u>Celebratory Whole Cakes</u>	<u>8" Round</u>	<u>12" Round</u>	<u>10" x 15" Rectangle</u>
All American Chocolate Cake <i>Available with White Chocolate or Chocolate Fudge Icing</i>	\$ 29.99	\$ 59.99	\$ 120.00
Strawberry & Fresh Whipped Cream Cake	\$ 29.99	\$ 59.99	\$ 120.00
Red Velvet Cake	\$ 29.99	\$ 59.99	\$ 120.00
Limoncello Cream Cake	\$ 29.99	NA	\$ 120.00
Luigi's Carrot Cake (<i>contains nuts</i>)	\$ 29.99	NA	\$ 120.00
Oreo Mousse Cheesecake	NA	\$ 59.99	NA
Peanut Butter Mousse Cake	\$ 32.99	\$ 59.99	\$ 120.00

8" Round serves 6 to 10, 12" Round serves 12 to 16 & 10"x15" serves 24 to 30
Our Pastry Chef can customize your celebratory message.

Beverage Service

Toast

White Wine	\$2.00 W/ Fresh Strawberry	\$2.50	Soda	\$1.99 per glass
Champagne	\$2.50 W/ Fresh Strawberry	\$3.00	Carafe of Juice	\$10.99 each

Punch by the Gallon

(A gallon yields 32, 4 oz. Servings)	
Non Alcoholic Fruit Punch	\$45.00 per gallon
Champagne Fruit Punch	\$75.00 per gallon
Mimosa Punch	\$75.00 per gallon
Sangria by the Gallon	\$85.00 per gallon

Soda & Juice

Soda	\$1.99 per glass
Carafe of Juice	\$10.99 each

Sangria Pitchers

Red or White	\$25.00 each
Seasonal Specials	\$30.00 each

Wine

<u>House Wine by the Carafe</u>	\$21.99 each
Burgundy, Chablis or Blush	

Bottle Wine 750 ml

Selections for bottled wine may be made from our wine list.

Open Bar or First Round...

Open Bar is billed on a drink by drink basis and a tally is presented with the bill. First round is offered to the guests upon arrival and is billed on a drink by drink basis.



Brunch Menu

First Course

Includes Both

Seasonal Fruit Cocktail Cup (Individual)

Baskets of assorted Breakfast Breads, Danish, and Muffins

Second Course Choices

Vegetable Frittata Slice with herbal roasted fingerling potato & mixed baby green salad. \$22.99

Poached Eggs over Sweet Potato & Vegetable Hash with Italian Toast \$23.99

Italian Farmer's Style Baked Eggs

Farm fresh eggs baked in garden marinara sauce with white beans, sweet Italian sausage, and spinach. Served with Italian toast \$24.99

Maple Pecan Roasted Salmon accompanied by maple roasted garlic sweet potato mash & honey roasted green beans and carrots. \$27.99

Buttermilk Fried Chicken & Waffles with Cinnamon Maple Apples \$25.99

Dessert Choices (Choose One)

Chocolate Mousse Tower

Tiramisu

Mini Strawberry Cheesecake

Brunch menu includes coffee.

Our brunch menu requires that we have the entrée choice counts 2 days before your event.

(Yes, this means your guests will have to RSVP with their choice in advance... Sorry)

OUTSIDE DESSERT FEES

You may bring in a cake or dessert for your function from a RI Board of Health Licensed Vendor in lieu of the desserts offered on our menu for a plating and handling fee of \$2.00 per person. Luigi's can provide celebratory cakes with custom writing for your event, please see our dessert menu for options.

COVID POLICIES FOR DESSERTS: Cakes and desserts may be displayed for the duration of the party, however, serve yourself style buffet tables are not permitted under covid regulations. Our staff will plate and distribute desserts to your guests at the table.

All outside desserts to be brought on premise must be approved and noted by a banquet coordinator prior to your function. Due to limited storage we can not accept deliveries of any items until the day of the event. Please note that no other foods or beverages can be brought into the facility.

DECORATIONS AND CENTERPIECES

You are welcome to bring in your own centerpieces. Luigi's will accept deliveries from florists the day of your event only. Please coordinate the delivery with a banquet manager,

WE DO NOT PROVIDE ANY CENTERPIECES.

Please see a banquet coordinator if you are planning on using lit candles as part of your decorations.

Decorations such as confetti, glitter, rice, nails, thumbtacks and sticky tape are not permitted.

Nothing can be attached, taped or affixed to the walls, furniture, or light fixtures. A cleaning fee of \$150.00 will be added if these items are used. Please note, no furniture is to be moved or removed from the room.

We welcome you to come in one half hour before your event to set up for your function. Luigi's will accept deliveries the day of the event only (please coordinate the delivery time with the banquet coordinator).

AUDIO VISUAL EQUIPMENT

Slide shows, power point presentations, microphones, and lecterns for meeting events are permitted with notice. We can provide a screen and projector for a fee of \$50.00. Luigi's management reserves the right to control the volume.

PRIVATE & COMMON DINING ROOM ASSIGNMENT POLICIES AND MINIMUM

***DUE TO COVID RESTRICTIONS THE MAXIMUM AMOUNT OF PEOPLE PER ONE TABLE IS EIGHT ***

THE CAFÉ (common):

The Café consists of white marble tables with wooden chairs. This space is shared with our deli, however there are barriers to separate the two areas. While noise from the deli may be heard it will be unseen from this room. This room has a maximum capacity of 35 guests. A minimum requirement of 20 people is required to reserve a semi-private event for this area. This room is NOT available on Friday and Saturday evenings.

THE SORRENTO ROOM (private):

The Sorrento Room consists of banquette style booths & tables. This room has a maximum capacity of 50 guests. A minimum number of 30 guests is required to reserve a private event for this area. This room is NOT available on Friday or Saturday evenings. Should your party fall below the minimum number of guests required you will be charged for 30 meals. The additional meals will be packaged to go.

THE AMALFI ROOM (private):

The Amalfi Room consists of 3 tables which sit 8 people each. The Amalfi Room has a maximum capacity of 24 guests. Sunday through Thursday the Amalfi Room requires a minimum guaranteed gratuity of \$100. On Friday & Saturday evenings the Amalfi Room requires a minimum guaranteed purchase of \$1,000 on food and beverage before tax and gratuity to be held privately.

An additional parking lot is available in the rear of the building for functions.

Luigi's is not responsible for any lost or stolen articles.

Our Liquor License and Insurance prohibits liquor being brought onto the premise for consumption. This extends to liquor nips commonly used as favors.

Appetizers

<u>Antipasto Skewars</u>	\$3.25 per person	<u>Spanokapita</u>	\$2.75 per person
Salami, provolone, marinated mushrooms, olives on a stick.		Spinach & feta cheese wrapped in phyllo triangles.	
<u>Beef Teriyaki Skewars</u>	\$3.00 per person	<u>Stuffed Mushroom Caps</u>	\$2.75 per person
Strips of beef marinated in our house teriyaki sauce.		Ritz cracker with ham, sausage, roasted pepper, onion, olive and a touch of balsamic vinegar.	
<u>Mini Maryland Crab Cakes</u>	\$3.00 per person	<u>Mini Beef Wellington</u>	\$3.00 per person
Bite size lump crab cakes.		Steak tips wrapped in puff pastry with mushroom duxelles and Dijon.	
<u>Scallops Wrapped in Bacon</u>	\$4.50 per person	<u>Fried Mozzarella</u>	\$2.75 per person
Jumbo sea scallops wrapped in Applewood bacon.		Our own house made mozzarella triangles with marinara sauce.	
<u>Mini Quiche Loraine</u>	\$3.00 per person	<u>Fried Calamari</u>	\$3.00 per person
Ham, cheddar & onion in an Asiago crust.		Tossed with sliced banana peppers in our garlic butter.	
<u>Cheddar, Apple & Cranberry Tarts</u>	\$3.00 per person		
Baked in an Asiago crust.			

[Appetizers come two pieces per person.](#)

[Fried Calamari portions equals 1/3 restaurant appetizer per person.](#)

[Our chef will prepare individual platters of appetizers and antipasto for the number of guests at each table.](#)

Party Trays and Antipasto

[Fresh Fruit, Cheese & Cracker Tray](#) \$ 3.50 per person
Mild cheeses arranged with melon, grapes and seasonal fruits, accompanied by assorted crackers.

[Deluxe Antipasto Platter](#) \$ 4.75 per person
A show stopping platter with Italian delicacies. Provolone, imported prosciutto, genoa salami, dried sausage, black olives, green olives, artichoke hearts, roasted peppers, marinated mushrooms, and pepperoncini.

Plated Banquet Menu

- First Course Choose One -

Chicken Escarole Soup or Tossed Garden Salad (Included)

-Substitutions-

Caesar Salad add \$1.99 pp. Antipasto Salad add \$ 3.50 pp
Add Soup as an additional course. \$ 1.99 pp.

Entrée Choices

Chicken Marsala

With mushrooms in a Marsala wine sauce. Served with potato and vegetable. \$18.99

Beef Burgundy

Slow roasted, sliced sirloin served over a red infused wine and mushroom sauce. Served with potato and vegetable. \$23.99

Veal Cutlet Parmigiana

Breaded veal cutlets topped with tomato sauce and melted mozzarella. Served with penne pasta. \$19.99

Grilled Eggplant Parmigiano

Layers of grilled eggplant in our garden fresh marinara sauce with pecorino Romano and fresh mozzarella cheese served with penne pasta. \$17.99 *This dish is vegetarian and available gluten free and or vegan.*

Baked Scrod

Fresh scrod baked with white wine, butter and seasoned cracker crumbs. Served with potato and vegetable. \$16.99

Filet Mignon Alla Mama

A 10 oz filet mignon topped with garlic butter and mushroom caps. Served with potato and vegetable. \$28.99

Chicken Francaise

Dipped in egg batter with a lemon butter sauce. Served with potato and vegetable. \$18.99

Grilled Chicken Caprese

Grilled chicken breast topped with roasted plum tomato, fresh mozzarella in a light lemon-basil sauce with capers. Served with potato and vegetable. \$19.99

Chicken Parmigiana

Breaded chicken cutlets with tomato sauce and melted mozzarella cheese. Served with penne pasta. \$18.99
Gluten free version available \$21.99

Chicken Capri

Boneless chicken breast sauteed in a garlic butter white wine sauce with artichoke hearts, roasted peppers, and mushrooms. Served with potato and vegetable. \$19.99

Salmon Picatta

Roasted salmon with a lemon-basil and caper sauce. Served with potato and vegetable. 22.99

Maple Pecan Roasted Salmon

Fresh salmon roasted in a citrus maple marinade with dried cranberries topped with buttered panko and candied pecans. Served with potato & vegetable \$23.99

Potato & Vegetable Choice

Whipped Potato—Oven Roasted Potato — Seasonal Potato
Greenbean Almondine — Garlic Parmesan Greenbeans — Seasonal Vegetable

- Pasta Course- (Additional charge.)

Penne with Tomato Sauce - Individually Plated \$2.99 per person

Penne with Pink Vodka Sauce - Individually Plated \$3.59 per person