

Luigi's Caters for Graduations, Baby &
Bridal Showers, Birthday's etc.

All the items are served in full deep tray

Cold Appetizers – Serves in a food sheet
tray 20-30 people

Vegetable Antipasto - \$50

Mixed, grilled, and marinated vegetables with olives and cheese

Caesar Salad - \$50

Romaine lettuce with homemade Caesar dressing and croutons

Spring Mix Salad - \$50

Mixed greens with fresh tomatoes and balsamic vinaigrette

Arugula Salad - \$40

Baby organic arugula mixed with a lemon dressing, topped with shaved, aged parmesan cheese and strawberries

Bruschetta \$30* Served with 20 pieces of bread *

Grilled homemade Italian bread topped with diced tomatoes, basil, garlic, and extra virgin olive oil

Assorted of Cheese Tray \$70

Fruit Tray \$50

Trays - Serves 20 people { deep full trays}

**Eggplant parm - \$80 Vegetable Lasagna - \$80 Meat Lasagna - \$90 Cheese
Ravioli - \$60**

Filet Mignon Ravioli - \$95*****

Served with portabella mushrooms and a brandy cream sauce

Hot Appetizers - Serves 20 people

Calamari - \$85

Fried baby squid served with marinara sauce

Sautéed Mussels - \$85

Served with your choice of lemon butter or fresh tomato basil sauce

Sautéed Clams - \$85

Served with your choice of lemon butter or fresh tomato basil sauce

Entrees - Serves 20-30 people full deep tray

Chicken Marsala - \$90

Sautéed chicken breast with mushrooms served in Marsala white wine sauce

Chicken Parmesan - \$90

Chicken cutlet topped with mozzarella cheese and tomato sauce

Salmon Luigi - \$120

Salmon topped with fresh tomato, bread crumbs and lemon butter sauce

Tilapia - \$80

Sautéed with lemon and capers in white wine sauce

Homemade Pappardella - \$80

Cannolini beans, spinach, sun-dried tomato, mushrooms in a white wine sauce

Gnocchi Romana - \$80

Gnocchi with parmesan and romana cheese in a pink vodka sauce

Penne Puttanesca - \$60

sautéed penne pasta with garlic, anchovies, capers, and olives served in a light spicy marinara sauce

Flounder Francaise - \$80

Sautéed egg dipped flounder topped in a lemon sauce.

Veal Parmegiano - \$80

Veal topped with tomato sauce and mozzarella cheese

Chicken Luigi - \$110

Sautéed chicken with asparagus, lump crab meat in a champagne cream sauce

Chicken Cacciatore - \$95

Chicken sautéed with onions, mushrooms, and pepper in a red sauce

Chicken Picata - \$95

Chicken served with capers in a white wine sauce

Chicken Michelangelo - \$95

Chicken sautéed with artichoke, tomatoes, and roasted red pepper in a white wine garlic sauce

Chicken Calabrese - \$80

Chicken with asparagus, plum tomato, mushrooms in a white wine sauce

Pasta Trays: \$80

Choice Full deep
tray of Pasta:

Linguini Gnocchi Penne Angel Hair

Rigatoni

Bowtie

**Whole Wheat pasta available upon request*

Choice of Sauce:

Marinara

Vodka

Alfredo

Puttanesca

Half Tray of Homemade Meatballs

– or sweet Sausage. \$45

Full Tray of Roasted Vegetables - \$40

Full Tray of Roasted Potatoes - \$40

Baked Ziti Tray- \$80

Ricotta, mozzarella cheese in a red sauce

Stuffed Shells Tray- \$80

Ricotta cheese

Manicotti Tray-\$80

Sandwichs

Sausage Sandwich

Thinly sliced Italian sweet sausage with sautéed peppers and onions

Tuna Sandwich

Homemade tuna salad

Italian Sandwich

Fried chicken with broccoli rabe, hot pepper and provolone cheese

Meatball Sandwich

Homemade meatballs topped with tomato sauce and parmesan

Chicken Sandwich

Grilled Chicken breast, roasted red peppers, mozzarella and basil drizzled with extra virgin olive oil

Vegetable Panini

Portabella mushroom, avocado, roasted red pepper, fresh mozzarella with olive oil

Italian Panini

Salami, tomatoes, and hot pepper on toasted Italian bread

Italian Omelet

Italian-style omelet with bacon, olives, tomato, and mushrooms

Eggplant Parmigiano Sandwich

Eggplant Parmigiano in a red sauce

Kids Menu - Serves 20 Kids

Chicken Fingers & French Fries - \$50

