

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

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

**Vegetable Antipasto - \$30**

Mixed, grilled, and marinated vegetables with olives and cheese

**Meat Antipasto - \$30**

Grilled vegetables with fresh mozzarella and roasted peppers and Italian salami

**Caesar Salad - \$30**

Romaine lettuce with homemade Caesar dressing and croutons

**Spring Mix Salad - \$30**

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

**Cold Potato Salad- \$30**

**Cold Pasta Salad- \$30**

**Cold Tuna Salad- \$30**

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

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

**Cheese Tray \$30**

**Fruit Tray\$30**

**Trays - Serves 20 people**

**Eggplant parm - \$40**

**Meat Lasagna - \$40**

**Vegetable Lasagna - \$40**

**Cheese Ravioli - \$40**

**Filet Mignon Ravioli - \$50\*\*\*\*\***

Served with portabella mushrooms and a brandy cream sauce

**Hot Appetizers - Serves 20 people**

**Calamari - \$40**

Fried baby squid served with marinara sauce

**Sautéed Mussels - \$40**

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

**Sautéed Clams - \$40**

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

**Entrees - Serves 20-30 people**

**Chicken Marsala - \$60**

Sautéed chicken breast with mushrooms served in marsala white wine sauce

**Chicken Parmesan - \$60**

Chicken cutlet topped with mozzarella cheese and tomato sauce

**Salmon Luigi - \$80**

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

**Tilapia - \$60**

Sautéed with lemon and capers in white wine sauce

**Homemade Pappardella - \$40**

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

**Gnocchi Romana - \$50**

Gnocchi with parmesan and romana cheese in a pink vodka sauce

**Penne Puttanesca - \$40**

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

**Flounder Francaise - \$55**

Sautéed egg dipped flounder topped in a lemon sauce

**Veal Parmegiano - \$60**

Veal topped with tomato sauce and mozzarella cheese

**Chicken Luigi- \$7.00 per person**

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

**Chicken Cacciatore - \$50**

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

**Chicken Picata- \$50**

Chicken served with capers in a white wine sauce

**Chicken Michelangelo- \$50**

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

**Chicken Calabrese- \$50**

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

**Pasta Trays: \$40**

**Choice of Pasta:**

**Linguini Gnocchi Penne Angel Hair**

**Rigatoni**

**Bowtie**

*\*Whole Wheat pasta available upon request*

**Choice of Sauce:**

**Marinara  
Alfredo**

**Vodka  
Puttanesca**

**Additional Sides: \$20 Tray of  
Homemade Meatballs – Sausage - Chicken**

**Baked Ziti Tray- \$40  
Ricotta, mozzarella cheese in a red sauce**

**Stuffed Shells Tray- \$40  
Ricotta cheese**

**Manicotti Tray-\$40**

**Sandwich Trays- \$40**

**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 - \$40**

**Dessert - Serves 20-30**  
**Homemade Tiramisu - \$43**  
**Homemade Cannoli's - \$40**

**& many more, we're open to suggestions**

*Gluten free and whole wheat pasta's available upon request*