

Luigi's Restaurant
Italian Cuisine Our Specialty
Fine Wines – Liquors

1295 Boston Post Road
Old Saybrook, CT 06475
Tel: (860) 388-9190 Fax: (860) 395-0041
www.luigis-restaurant.com

*Third Generation Owners,
Leonard and Barbara DiBella*

Thank you for your interest in our beautiful banquet room and private dining room. You will find them perfect for private functions of 8 to 40 people, for events such as

- Rehearsal Dinners
- Showers
- Baptisms
- Holiday Parties
- Seminars/Conferences
- Small Weddings
- Engagement Parties
- Business Functions
- Club Meetings
- Birthdays
- Anniversaries
- Retirement Parties

Included in this document are menu plans at different price levels, a room fee schedule, term and conditions and a function agreement. The required 6% state sales tax and a 20% gratuity must be added to all prices shown. We can customize any affair to meet your specific price or menu needs.

If you have any questions or would like to see our private rooms, please feel free to call Leonard DiBella or Marjorie Stoner at (860) 388-9190.

We look forward to hearing from you!

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*Third Generation Owners,
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Menu I

Garden Salad with Vinaigrette Dressing

* * *

Baskets of Homemade Italian Bread

* * *

Choice of any TWO:

Slow-Roasted Prime Rib au Jus with Baked Potato

Baked Stuffed Shrimp with Drawn Butter and Baked Potato

Sautéed Boneless Chicken Breast Francais, served with Ziti

Veal Marsala with Mushrooms, served with Ziti

* * *

All Entrees Accompanied by fresh Vegetable

* * *

Coffee, Decaffeinated Coffee or Tea

* * *

Italian Tiramisu served in a Champagne Glass

\$25.95 Per Person

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Menu II

Garden Salad with Vinaigrette Dressing

* * *

Baskets of Homemade Italian Bread

* * *

Choice of any TWO:

English Cut Prime Rib au Jus, served with Baked Potato

Baked Stuffed Chicken Breast with White Wine Sauce, served with Baked Potato

Baked New England Scrod with Newberg Sauce and Baked Potato

Fettucini Pasta with a Creamy Alfredo Primavera Sauce

* * *

All Entrees Accompanied by fresh Vegetable

* * *

Coffee, Decaffeinated Coffee or Tea

* * *

Parfait made with French Vanilla Ice Cream drizzled with Chocolate Sauce

\$22.95 Per Person

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Menu III

Garden Salad with Vinaigrette Dressing

* * *

Baskets of Homemade Italian Bread

* * *

Choice of any TWO:

Sliced Roasted Top Round of Beef au Jus with Baked Potato

Boneless Baked Chicken Parmigiana with Ziti

Fresh Scrod Baked With Seasoned Butter and Wine, with Baked Potato

Eggplant Rollatini rolled with Ricotta Cheese, with Ziti

* * *

All Entrees Accompanied by fresh Vegetable

* * *

Coffee, Decaffeinated Coffee or Tea

* * *

Parfait made with French Vanilla Ice Cream drizzled with Chocolate Sauce

\$20.95 Per Person

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Menu IV

Garden Salad with Vinaigrette Dressing

* * *

Baskets of Homemade Italian Bread

* * *

Choice of any TWO:

Baked Meat and Ricotta Lasagna

Baked Sausage and Peppers (includes Ziti instead of Vegetable)

Imported Linguini and White Chopped Clam Sauce

Imported Penne Ziti tossed with Fresh Pesto Sauce

* * *

All Entrees Accompanied by fresh Vegetable

* * *

Coffee, Decaffeinated Coffee or Tea

* * *

Parfait made with French Vanilla Ice Cream drizzled with Chocolate Sauce

\$18.95 Per Person

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Menu V

Baskets of Homemade Italian Bread

* * *

***Antipasto Platters Consisting of a Seasoned and dressed assortment of Sliced Italian Meats,
Cheeses, and Marinated Italian Vegetables Arranged Over a Bed of Romaine Lettuce.***

* * *

Pizza Variety Including Choice of up to 3 Toppings Per Pie.

Pizza Topping Choices (Red or White Sauce)

<i>Sausage</i>	<i>Fresh Clams</i>	<i>Eggplant</i>
<i>Pepperoni</i>	<i>Green Peppers</i>	<i>Spinach</i>
<i>Hamburger</i>	<i>Black Olives</i>	<i>Mushrooms</i>
<i>Bacon</i>	<i>Onions</i>	<i>Broccoli</i>
<i>Ham</i>	<i>Fresh Garlic</i>	<i>Sliced Tomato</i>

You May Substitute Grated Parmesan Cheese for Mozzarella

* * *

Coffee, Decaffeinated Coffee or Tea

* * *

Parfait made with French Vanilla Ice Cream drizzled with Chocolate Sauce

\$12.95 Per Person

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Liquor Options

Our Restaurant has a Full Service Bar. Your server can provide either a Cash bar (guests purchase drinks), a Consumption Bar (one tab is kept on all consumed drinks), or a combination of both. We do not offer an Open Bar.

For a Champagne Toast to be included in Menus I-V, add \$2.00 Per Person.

***Use of our Banquet Room Private Bar Window with personal Bartender :
\$35.00 per hour, 3 hour minimum (Limited Bar Menu Only)***

* * *

Hors D'oeuvre Table

The following prices are in effect only if ordering from Menus I-V.

Antipasto Appetizer Platter: Add \$2.50 Per Person

Assorted Cheeses and Crackers: Add \$2.00 Per Person

Stuffed Mushroom Caps: Add \$2.50 Per Person

Assorted Vegetables and Dips: Add \$2.50 Per Person

Scallops Wrapped in Bacon: Add \$3.00 Per Person

Fried Calamari: Add \$3.00 Per Person

* * *

Extra Entrée Choice Option

***If you wish to have your guests choose from any Three Entrée choices instead
of Two (Menus I-IV), Add \$1.00 Per Person***

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Buffet Menu Selections

Buffets are available for up to 30 guests. Call for details/pricing

Appetizers/Hor D'ouvres

*Cold Antipasto (see next column)
Assorted Cheeses and Crackers
Assorted Vegetables and Dips
Fried Calamari
Calamari Marinara
Mussels Marinara
Clams Marinara
Stuffed Clams Oreganato
Clams Casino
Stuffed Mushroom Caps
Scallops wrapped in Bacon
Sliced Garlic Bread
Sliced Garlic Bread w/Mozzarella
Sliced Meatballs in Marinara Sauce*

Beef/Veal

*Sliced Prime Rib au Jus
Sliced Roast Beef/Mushroom Gravy
Veal Marsala with Mushrooms
Veal Francaise or Florentine
Veal Parmigiana*

Chicken

*Chicken Marsala with Mushrooms
Chicken Francaise
Chicken Florentine
Chicken Parmigiana
Chicken Cacciatore
Chicken Piccata
Baked Stuffed Chicken Breasts
Roasted Seasoned Chicken Halves*

Seafood

*Baked Stuffed Shrimp
Scrod w/Seafood Stuffing
-above available with Newburg Sauce
Baked Seasoned Scrod
Baked Seasoned Salmon Filets*

Pasta / Italian Dishes

*Baked Lasagna
Baked Eggplant Parmigiana
Sausage and Peppers
Baked Stuffed Shells
Baked Manicotti
Meat or Cheese Ravioli
Baked Penne Ziti
Baked Penne Ziti w/Ricotta and Meatsauce
Meatballs and Sausage in Sauce
Penne with Pink Vodka Sauce*

Salad/Antipasto/Vegetables

*Tossed Garden Salad with Italian Vinaigrette Dressing
Cold Antipasto with Seasoned Meats, Cheese, Fresh and Marinated Italian Vegetables over a bed of crisp Romaine Lettuce
Broccoli, Spinach or Broccoli Rabe with Garlic and Oil
Sliced Zucchini in Tomato Sauce
Roasted Mixed Vegetables
Mixed Vegetables tossed with Fresh Pesto Sauce*

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Terms and Conditions

1. **Guaranteed number of Guests MUST be submitted with meal choices (menus I-IV) 3 days prior to function.**
2. **Any Cancellations made after the guaranteed number is given will be charged in full. This also applies to any guests that do not show up for the function. (Paid meals for guests that do not show will be fully packed to take home)**
3. **A deposit equal to 50% of the base amount of the function is required at the time of the contract signing. EXAMPLE:**

TENTATIVE NUMBER OF GUESTS = 27

MENU V = 12.95 PER PERSON

27 X 12.95 = 350.00 (ROUNDED) X 50% = 175.00 DEPOSIT

4. **In the event of cancellation prior to three days before the function, one half of this amount will be refunded. Within three days of function, deposit is non-refundable.**
5. **A 6% state tax and a 20% gratuity must be added to ALL prices shown.**
6. **Contracts MUST be signed and accepted to guarantee reservation.**

Private Room Minimum Sales Amounts

The minimum sale needed to use our large private banquet room is \$250.00, excluding tax and gratuity.

The minimum sale needed to use our small private dining room is \$75.00, excluding tax and gratuity.

If the minimum is not met, the shortage will be charged as a room fee.

Table Linens in the large banquet room are included in the above minimum sales figure.

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Function Agreement

This Contract must be signed and accepted to guarantee function

Name of Company or Function: _____

Person Responsible: _____ **Phone:** _____

Address: _____ **Date of Function:** _____

City: _____ **State:** _____ **Zip:** _____

Tentative number of people to be guaranteed: _____

(Definite number and meal choices required 3 days before function)

Room Engaged: _____ **Time:** _____

Menu: _____

Price: _____ **Cash Bar:** _____ **or Consumption Bar** _____

Deposit: \$ _____ **Date of Contract:** _____

Luigi's Manager: _____

Customer Signature: _____

Table arrangements or additional notes: