

***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*
- Engagement Parties*
- Small Weddings*
- 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 7.35% 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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## **Menu I**

### **Individually Plated:**

*Garden Salad with Vinaigrette Dressing*

\* \* \*

*Baskets of Homemade Italian Bread*

\* \* \*

**Choose TWO of the following to present to your guests:**

*Slow-Roasted Full Cut Prime Rib au Jus with Baked Potato*

*Baked Stuffed Shrimp with Drawn Butter and Baked Potato*

*Sautéed Boneless Chicken Breast Francaise, 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*

***\$36 Per Person***

***(Exact number of guests and meal choices required 3 days before function)***

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## **Menu II**

### **Individually Plated:**

*Garden Salad with Vinaigrette Dressing*

\* \* \*

*Baskets of Homemade Italian Bread*

\* \* \*

**Choose TWO of the following to present to your guests:**

*Queen 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*

*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*

***\$32 Per Person***

***(Exact number of guests and meal choices required 3 days before function)***

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**Menu III**  
**Individually Plated:**

*Garden Salad with Vinaigrette Dressing*

\* \* \*

*Baskets of Homemade Italian Bread*

\* \* \*

**Choose TWO of the following to present to your guests:**

*Sliced Roasted Top Round of Beef with Brown Gravy, Baked Potato*

*Boneless Baked Chicken Parmigiana with Ziti*

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

*Fettuccine 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*

**\$26 Per Person**

***(Exact number of guests and meal choices required 3 days before function)***

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**Menu IV**  
**Family Style Antipasto and Pizza Buffet:**

***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)***

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

***You May Substitute Grated Parmesan Cheese for Mozzarella***

\* \* \*

***Coffee, Decaffeinated Coffee or Tea***

\* \* \*

***Parfait made with French Vanilla Ice Cream drizzled with Chocolate Sauce***

***\$18 Per Person***

***(Exact number of guests required 3 days before function)***

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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-IV, add \$2.95 Per Person.***

\* \* \*

## **Hors D'oeuvre Table**

***Antipasto Appetizer Platter: Add \$2.75 Per Person***

***Assorted Cheeses and Crackers: Add \$2.75 Per Person***

***Stuffed Mushroom Caps: Add \$2.75 Per Person***

***Assorted Vegetables and Dips: Add \$2.75 Per Person***

***Scallops Wrapped in Bacon: Add \$3.75 Per Person***

***Fried Calamari: Add \$3.25 Per Person***

\* \* \*

## **Extra Entrée Choice Option**

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



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**— Luigi's Classic Buffet —**

*Tossed Salad with House Creamy Garlic Dressing or House Italian Vinaigrette*

*Warm Housemade Italian Bread*

*Choice of Chicken: Marsala, Piccata or Parmesan*

*New England Scrod baked with Seasoned Butter and White Wine*

*Penne Ziti tossed with Marinara Sauce*

*Roasted Mixed Vegetables*

*French Vanilla Parfait with Chocolate Sauce*

*Regular and Decaf Coffee*



*Price per person: \$24*

*7.35% CT Sales Tax and 20% Gratuity will be added to final total*

**For Additional Buffet Options, see next page**

— **Additional Buffet Options** —

Additional prices shown will be added per guest

**Meats and Seafoods:**

*Substitute Chicken Francaise 1.00*

*Substitute Chicken Florentine 2.00*

*Substitute Baked Salmon 1.50*

*Substitute Salmon Piccata 2.00*

*Substitute Baked Stuffed Jumbo Shrimp 6.50*

*Add Seafood Stuffing to Scrod 1.50*

*Add Seafood Newburg Sauce to Scrod 1.50*

*Substitute Veal Medallions for Chicken 2.50*

*Add Sliced Top Round of Beef with Brown Gravy 4.00*

*Add Sliced Prime Rib au Jus 6.50*

*Add Italian Sausage and Peppers 2.50*

*Add Sliced Meatballs or Italian Sausages in Sauce 2.50*

**Salads, Bread and Vegetables:**

*Substitute Luigi's Antipasto for Salad 2.00*

*Substitute Caesar Salad 1.00*

*Substitute Choice of Broccoli, Baby Spinach or Broccoli Rabe sauteed with  
Garlic and Olive Oil for Mixed Vegetables 1.00*

*Substitute Garlic Bread for Housemade Italian 1.00 -with melted Mozzarella 1.50*

**Pastas and Sides:**

*Substitute Penne with Pink Vodka Sauce 1.50*

*Substitute Penne with Alfredo Sauce 1.00*

*Substitute Penne with Meatsauce 1.00*

*Substitute Meat and Cheese (or Vegetable) Lasagna 3.00*

*Substitute Seasoned and Roasted Red Potatoes for Pasta 1.00*

*Add Seasoned and Roasted Red Potatoes in addition to Pasta 3.00*

*Add Eggplant Parmesan 2.00*

*Add Eggplant Rollatini 3.00*

**Desserts:**

*Substitute Luigi's Tiramisu 2.50*

*Substitute Fresh Filled Mini Cannollis (2 per person) 3.00*



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## **Terms and Conditions**

- 1. Guaranteed number of Guests MUST be submitted with meal choices (menus I-III) 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 of \$100.00 is required at the time of the contract signing.***
- 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 7.35% state tax and a 20% gratuity must be added to ALL prices shown.***
- 6. Contracts MUST be signed and accepted to guarantee reservation.***
- 7. Luigi's will make every effort to meet requests regarding seating/table arrangements, but reserves the right to determine final seating/table arrangements that are best suited to the service, comfort and safety of guests. Buffet functions that have over 32 guests may require that the buffet table be located in a separate side room adjacent to the banquet room.***

## **Private Room Minimum Sales Amounts**

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

***The minimum purchase 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 at no charge.***

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## **Function Agreement**

***This Contract must be signed and accepted to guarantee function.***

***Name of Company or Function:*** \_\_\_\_\_

***Person Responsible:*** \_\_\_\_\_ ***Date of Function:*** \_\_\_\_\_

***Address:*** \_\_\_\_\_ ***Phone:*** \_\_\_\_\_

***City:*** \_\_\_\_\_ ***State:*** \_\_\_\_\_ ***Zip:*** \_\_\_\_\_

***Email Address (optional):*** \_\_\_\_\_

***\*\*Tentative number of people to be guaranteed:*** \_\_\_\_\_

***\*\*Definite number of guests required 3 days before function. Please Note: This number will be charged, regardless of attendance.***

***Room Engaged:*** \_\_\_\_\_ ***Time:*** \_\_\_\_\_

***Menu:*** \_\_\_\_\_

***Menus I-III: Exact number of each entrée required 3 days before function (ex: 15 beef, 17 chicken)***

***Meal Counts:*** \_\_\_\_\_  
*(To be completed by restaurant manager)*

***Price per Person: \$*** \_\_\_\_\_ *(7.35% CT Sales Tax and 20% Gratuity will be added)*

***Cash Bar:*** \_\_\_\_\_ ***- or - Consumption Bar:*** \_\_\_\_\_

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

***Luigi's Manager Signature:*** \_\_\_\_\_

***Customer Signature:*** \_\_\_\_\_

***Table arrangements or additional notes:***