



Luigi's
*Restaurant &
Gourmet Express*

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



Luigi's
*Restaurant &
Gourmet Express*



Lunch Buffet Menu

\$26.99 Per Person (1 protein entree included)
Lunch Buffet menu is offered Wednesday thru Saturday between 11:00 AM - 2:00 PM. Our Lunch Buffet includes Assorted Mini Pastries and Coffee and Tea Service.

Choose One

Tossed Garden Salad
Caesar Salad
Pasta Florentine Salad
Apple, Kale & Quinoa Salad

Choose Two

Oven Roasted Potatoes | Whipped Potatoes
Roasted Sweet Potato | Wedges Rice Pilaf
Garlic Parmesan Green beans
Green Bean Almondine
Honey Roasted Carrots | Stir-fry Vegetables

Choose One

Penne in Tomato or Marinara
Baked Penne Alforno + \$1.49
Penne Pink Vodka + \$1.49
Penne Bolognese + \$1.99

Choose One

Chicken Marsala
Chicken Capri
Apple Cranberry Pork Tenderloin
Chicken Parmigiana + \$1.00
Chicken Francaise + \$1.00
Grilled Chicken Caprese + \$1.99
Salmon Picatta + \$3.99
Roasted Petite Sirloin + \$3.99

Buffet Additions

Mini Meatballs \$3.50/per person | Baked Eggplant Parmigiana \$3.50/per person
Sausage & Peppers \$3.50/per person | Meatballs & Peppers \$3.50/per person
Baked Scrod \$6.00/per person | Salmon Picatta \$7.50/per person
Roast Petite Sirloin \$7.50/per person

Buffet Menu

(All-day buffet)

29.99 per person (2 protein entrees included)

Choose One

Tossed Garden Salad
Caesar Salad Pasta Florentine Salad
Apple, Kale & Quinoa Salad

Choose Two

Oven Roasted Potatoes | Whipped Potatoes
Roasted Sweet Potato Wedges | Rice Pilaf
Garlic Parmesan Green beans
Green bean Almondine
Honey Roasted Carrots | Stir-fry Vegetables

Choose One

Penne in Tomato or Marinara
Baked Penne Alforno + \$1.49
Penne Pink Vodka + \$1.49
Penne Bolognese + \$1.99

Choose Two

Chicken Marsala
Chicken Capri
Apple Cranberry Pork Tenderloin
Baked Scrod
Mini Meatballs
Sausage & Peppers
Chicken Parmigiana + \$1.00
Chicken Francaise + \$1.00
Grilled Chicken Caprese + \$1.99
Salmon Picatta additional + \$3.99
Roasted Petite Sirloin additional + \$3.99

Includes

Assorted Mini Pastries
Coffee and Tea Service

Brunch Buffet Menu

27.99 per person

Choose One

Yogurt Parfait Bar
Fresh Fruit Salad

Choose Two

Scrambled Eggs
Mini Frittata
Eggs Benedict
Sausage & Sweet Potato Hash Poached Egg

Choose One

Homefries
French Toast Casserole

Choose One Pasta

Tomato or Marinara
Baked Penne Alforno +\$1.49
Penne Bolognese +\$1.99
Penne in Pink Vodka Sauce + 1.49
Baked Macaroni & Cheese add \$1.00

Choose One Protein

Chicken Marsala
Chicken Capri
Apple Cranberry Pork Tenderloin
Chicken Parmigiana + \$1.00
Chicken Francaise + \$1.00
Grilled Chicken Caprese + \$1.99
Buttermilk Fried Chicken & Waffles
with Cinnamon Apples + \$1.99
Salmon Picatta + \$3.99

Includes

Fruit Infused Water
Coffee & Tea | Mini Danish & Muffins

BANQUET POLICIES AND PROCEDURES

DINNER SELECTIONS & EVENT DETAIL DEADLINES

To ensure we can assist you in creating a memorable event, we kindly request that you make your event selections at least 14 days before the function. During this time, please finalize all details, including seating arrangements, guest arrival time, menu selections, and any special arrangements. The deadline for providing the final guest count and meal selections is 5 days prior to the event. The count you provide at this stage represents the minimum number of confirmed guests for whom charges will apply. If your actual guest count exceeds the confirmed number, you will be billed for the additional meals.

FINAL PAYMENT

Your final payment is due at the conclusion of your event. We offer multiple payment methods, including cash, personal checks (with a valid driver's license), Visa, MasterCard, and American Express. It's important to be aware that a 20% gratuity will be applied to the total bill, encompassing all food and beverages. In addition, there will be a 3% administration fee; however, this fee is waived for cash payments. Furthermore, the entire bill, inclusive of the gratuity and administration fee, is subject to an 8% Rhode Island sales tax in accordance with RI Taxation Regulation SU 04-59.

GUARANTEED MINIMUM GRATUITIES FOR SERVERS

For each server, there is a minimum guaranteed gratuity of \$150 or 20% of your final bill, whichever amount is greater. If additional staffing is necessary based on the specific needs of your event, there may be an extra charge of \$25 per busser.

OUTSIDE CAKES, COOKIES, AND DESSERTS:

If your selected package already includes dessert, you're welcome to bring your own cake or dessert instead of the included dessert. Our staff will be delighted to cut and serve your cake at no extra charge. However, if you choose to bring **one** cake in addition to the package desserts or instead of purchasing desserts from us, there will be a outside pastry fee of \$1.99 per person. If hosts wants multiple cakes and/or pastry, the fee will be \$3.99 per person. Luigi's also offers custom cakes for your event; please see the whole cakes section of our menu.

If you decide to bring these items either instead of or in addition to the included desserts, they should arrive on trays, ready to serve. Items brought in on trays, ready to serve, in addition to or instead of desserts purchased from us, will incur a fee of \$1.99 per person. For any outside desserts to be brought onto the premises, they must be approved and documented by a banquet coordinator before your event. Please be aware that due to limited storage capacity, we cannot accept deliveries of any items until the day of the event. Kindly note that no other food or beverages can be brought into the facility. Our Liquor License and Insurance prohibits liquor being brought onto the premise for consumption. This extends to liquor nips commonly used as favors.

DECORATIONS AND CENTERPIECES:

Party hosts or outside event planners are allowed to arrive one hour before the scheduled start time for event setup. Any installations, such as balloons, arches, or photo walls, must be approved by us, including the location in advance. Hosts and outside vendors cannot alter the room layout or set up on the day of the event. Deliveries will only be accepted on the day of the event, and it's crucial to coordinate the delivery time with the banquet coordinator. All balloons and installations must be removed by the host or vendor within 30 minutes of the event's conclusion. You are encouraged to bring in your own centerpieces. Luigi's will only accept deliveries from florists on the day of your event. Please coordinate the delivery with a banquet manager. We do not supply any centerpieces. If you plan to use lit candles, please consult a banquet coordinator. Please note that decorations such as confetti, glitter, rice, nails, thumbtacks, and sticky tape are not allowed. Nothing should be attached, taped, or affixed to the walls, furniture, or light fixtures. A cleaning fee of \$150.00 will be applied if these items are used. Additionally, no furniture is to be moved or removed from the room.

AUDIO VISUAL EQUIPMENT:

Slide shows, PowerPoint presentations, microphones, and lecterns for meeting events are allowed with prior notice. We offer a screen and projector for a fee of \$50.00. Please be advised that Luigi's management reserves the right to control the volume.

ADMINISTRATION FEE

Effective November 1, 2023, a 3% administration fee will be applied to all on premise events with 20 or more guests. However, for party planners settling their final bill in cash, this fee will be exempted.

RESERVATIONS & DEPOSIT

Reservations are considered tentative and are not finalized until we receive a non-refundable deposit of \$150.00. Luigi's reserves the right to cancel reservations at any time before the deposit is received. The deposit will be applied in its entirety to the final bill. In the event of a cancellation after a deposit has been made, Luigi's will refund the deposit in the form of a Luigi's gift card to the individual who made the deposit. If Luigi's must cancel your event due to unforeseen circumstances, we will refund the deposit in full by issuing a check made out to the person who initially placed the deposit.

ROOM ASSIGNMENT & HOURS

Luigi's retains the option to allocate a different room if your final guest count falls below the minimum requirement for the originally booked room. Daytime events can be scheduled between 10:30 am and 4:00 pm and must conclude by 4:00 pm. Evening events may commence from 5:00 pm onward. All events are initially reserved for a four-hour duration, and an extra hour can be acquired for an additional fee of \$200.00. Our private room options consist of the Sorrento Room and the Amalfi Room, while our shared spaces include the Bar Area and the Café.

PRIVATE & COMMON DINING ROOM ASSIGNMENT POLICIES, MINIMUMS & FEES

THE SORRENTO ROOM (private):

The Sorrento Room has a maximum capacity of 74 guests for a buffet setup and 80 for a plated dinner. To reserve this room privately, a minimum of 50 guests ordering adult entrees is required. Please note that this room is not available for reservations on Friday or Saturday evenings.

THE AMALFI ROOM (private):

The Amalfi Room can accommodate a maximum of 30 guests. To secure this room for a private event, a minimum of 25 guests ordering adult entrees is necessary. Additionally, there is a linen charge of \$35.00. For service gratuity, there is a minimum of \$125.00 or 20%, whichever is greater, and a separate busser gratuity of \$25.00 for this room.

THE CAFÉ (common):

The Café shares space with our deli, but there are barriers that separate the two areas. The maximum capacity for this room is 50 guests. To reserve a semi-private event in this area, a minimum of 30 guests ordering adult entrees is required. Linen is required for The Café at a charge of \$65.00

LINEN FEES

Fees for our event spaces are as follows:

Amalfi Room: \$35.00

Lounge Area: \$45.00

Half of the Sorrento Room or half of our tent: \$45.00

Full Sorrento Room or full Tent: \$75.00

We provide white tablecloths and offer a variety of napkin colors for your selection.

Please note that in the Amalfi Room, the linen service is mandatory, incurring an additional charge of \$35.

PLATED BANQUET MEAL CHOICE GUIDELINES

20 to 30 Guests may have up to 6 entrée choices offered choose upon arrival.

31 to 50 Guests may have up to 4 entrée choices offered choose upon arrival. To ensure the best service for events over 50 guests we offer up to 3 entrée choices that your guests will RSVP in advance so we may have exact counts. In addition to the entrees offered here, you may also select entrees listed on our dinner menu for your plated banquet event.

Plated Banquet Menu

Entree Choices

<p>Chicken Marsala With mushrooms in a Marsala wine sauce. Served with potato and vegetable. \$24.99</p>	<p>Chicken Francaise Dipped in egg batter with a lemon butter sauce. Served with potato and vegetable. \$24.99</p>
<p>Chicken Raffaello or Veal Raffaello Sautéed in our rich Marsala wine sauce with mushrooms layered with breaded eggplant cutlets and melted provolone cheese. Chicken 26.99 Veal 29.99</p>	<p>Chicken Saltimbocca or Veal Saltimbocca Sautéed in our rich Marsala wine sauce with mushrooms layered with prosciutto and melted provolone cheese. Chicken 26.99 Veal 29.99</p>
<p>The Parm With tomato sauce and melted mozzarella cheese. Served with penne pasta. Chicken \$23.99 Veal \$26.99 Eggplant \$23.99</p>	<p>Rabe & Prosciutto Stuffed Pork Tenderloin Pork tenderloin pan seared with a fennel rub sliced and stuffed with sautéed rabe, prosciutto and sharp provolone with a mushroom & Marsala demi. \$26.99</p>
<p>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. \$24.99</p>	<p>Grilled Eggplant Parmigiana Layers of grilled eggplant in our garden fresh marinara sauce with pecorino Romano and fresh mozzarella cheese served with penne pasta. This dish is vegetarian and available gluten free and/or vegan. \$23.99</p>
<p>Baked Scrod Fresh scrod baked with white wine, butter and seasoned cracker crumbs. Served with potato and vegetable. \$23.99</p>	<p>Salmon Picatta Roasted salmon with a lemon-basil and caper sauce. Served with potato and vegetable. \$29.99</p>
<p>Maple Pecan Salmon Fresh Salmon Filet in a cranberry laced maple glaze topped with a butter pecan and panko topping. Served with potato and vegetable \$28.99</p>	<p>Parmesan & Potato Encrusted Salmon Fresh Salmon Filet with a Dijon rub topped with a crispy Parmesan & Potato Chip crust accompanied by our creamy horseradish sauce. Served with potato and vegetable \$28.99</p>
<p>Roast Petite Sirloin Slow roasted, sliced sirloin served over a truffle and mushroom demi glaze sauce. Served with potato and vegetable. \$28.99</p>	<p>Boneless Braised Short Rib Slow braised boneless short rib with carrots & onions in a rich beef demi glaze crowned with frizzled onions. Served with potato and vegetable. \$34.99</p>

Entrees are served with a choice of Chicken Escarole Soup or Garden Salad (One Choice for the Group) and Potato & Vegetable or Pasta as listed in the menu description and fresh baked rolls.

Substitute Caesar Salad add \$1.50 pp.
Substitute Antipasto Salad add \$ 4.50 pp
Add Soup as an additional course. \$ 2.99 pp.

Potato & Vegetable Choices Garlic Mashed Red Skinned Potato Oven Roasted Potato Green bean Almondine Garlic Parmesan Green beans Stir-fry Vegetables Honey Roasted Carrots

Individual Pasta as a Course
(All Entrees will be served with Potato & Vegetable if this option is selected)
Penne with Tomato Sauce - Plated \$3.49 per person
Penne with Pink Vodka Sauce - Plated \$3.99 per person

Coffee Service: Table Service Bottomless Cup: \$2.49 per person (charged according to the number of guests who opt for this service)
Or Self Service Urn Set Up \$35.00 each

Appetizers

<p>Beef Teriyaki Skewars Strips of beef marinated in our house teriyaki sauce. \$20.99 per dozen</p>	<p>Stuffed Mushroom Caps Ritz cracker with ham, sausage, roasted pepper, onion, olive and a touch of balsamic vinegar. \$21.99 per dozen</p>
<p>Mini Maryland Crab Cakes Bite size lump crab cakes. \$22.99 per dozen</p>	<p>Mini Beef Wellington Steak tips wrapped in puff pastry with mushroom duxelles and Dijon. \$20.99 per dozen</p>
<p>Scallops Wrapped in Bacon Jumbo sea scallops wrapped in Applewood bacon. \$33.99 per dozen</p>	<p>Fried Mozzarella Our own house made mozzarella triangles with marinara sauce. \$10.99 per order (5 per order)</p>
<p>Mini Chicken Cordon Bleu Ham, cheddar & onion in an Asiago crust. \$20.99 per dozen</p>	<p>Fried Calamari Tossed with sliced banana peppers in our garlic butter. \$13.99 per order (serves 3-4 people)</p>
<p>Cheddar, Apple & Cranberry Tarts Baked in an Asiago crust. \$20.99 per dozen</p>	<p>Spanokopita Spinach & feta cheese wrapped in phyllo triangles. \$21.99 per dozen</p>
<p>Tortellini Skewars Fresh mozzarella, grape tomato, green olives and tortellini. \$20.99 per dozen</p>	

Party Trays & Antipasto

<p>Fresh Fruit, Cheese & Cracker Tray Mild cheeses arranged with melon, grapes and seasonal fruits, accompanied by assorted crackers.</p>	<p>Small \$75 Serves 20</p>	<p>Medium \$115 Serves 25-35 ppl</p>	<p>Large \$155 Serves 40-50 ppl</p>
<p>Roasted Vegetable Antipasto One of our house specialties. We roast eggplant, peppers, zucchini, summer squash, onions, mushrooms, and asparagus in our balsamic vinaigrette. Arranged with provolone, dry sausage, and focaccia.</p>	<p>Small \$50 Serves 20 ppl</p>	<p>Medium \$75 Serves 25-35 ppl</p>	<p>Large \$115 Serves 40-50 ppl</p>
<p>Crudites (Vegetables & Dip) Fresh, crisp vegetables arranged around a bread bowl filled with a parmesan pepper dip.</p>	<p>Small \$65 Serves 20 ppl</p>	<p>Medium \$95 Serves 25-35 ppl</p>	<p>Large \$130 Serves 40-50 ppl</p>

Beverage Service

Prosecco Toast

Prosecco \$4.00 With Strawberry \$5.00

In Room Beverage Station

Wine Station price carafe per each bottle Juice Station \$19.99 per Prosecco for Mimosa \$32.00 per each bottle Sangria Station \$26 per each Liter Carafe

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.

Soda and Juice

Soda Bottomless Glass \$2.49 per glass
Carafes of Juice \$19.99 each

Sangria by the Carafe

Red or White Sangria \$26.00 per Carafe
Seasonal or Specialty Sangria \$26.00 per Carafe
(1 pitcher yields roughly 4-5 glasses)

Wine

Bottle Wines (750 ml) Red \$30 Whites \$26,
Prosecco \$32

Coffee Service

Table Service Bottomless Cup \$2.49 per person
Self Service Urn Set Up \$35.00 each



Dessert Choices

<p><i>Tuxedo Mousse Cake</i> Marble cake, chocolate & vanilla mousse & chocolate frosting.</p>	<p><i>Quarter Sheet</i> \$125.00 Serves 25 to 40</p>	<p><i>Half Sheet</i> \$250.00 Serves 50 to 75</p>
<p><i>Strawberry Cream Cake</i> White sponge, strawberries & cream.</p>	<p><i>Quarter Sheet</i> \$110.00 Serves 25 to 40</p>	<p><i>Half Sheet</i> \$225.00 Serves 50 to 75</p>
<p><i>Limoncello Cream Cake</i> White sponge, lemon and cream filling.</p>	<p><i>Quarter Sheet</i> \$110.00 Serves 25 to 40</p>	<p><i>Half Sheet</i> \$225.00 Serves 50 to 75</p>
<p><i>Red Velvet Cake</i> Red velvet with cream cheese chocolate chip frosting.</p>	<p><i>Quarter Sheet</i> \$137.50 Serves 25 to 40</p>	<p><i>Half Sheet</i> \$275.00 Serves 50 to 75</p>
<p><i>All American Chocolate Cake</i></p>	<p><i>9" Round</i> \$33.99 Serves 8 to 16</p>	<p><i>12" Round</i> \$69.99 Serves 12 to 24</p>

Banquet Sized Desserts

Strawberry Cream Cake \$4.00 Limoncello Cream Cake \$4.00

Tuxedo Mousse Cake \$4.25

Tiramisu \$4.00

Strawberry Cheesecake \$5.99

Chocolate Chip Cannoli \$4.50

