# A picture containing night sky Description automatically generated

# 170 Post Road, Fairfield · 203.259.7816 · luigisfairfield.com

# OFF-SITE CATERING MENU

|  |  |  |
| --- | --- | --- |
| Food Options | Small Tray  (6-8pp) | Large Tray (12-16pp) |

# APPETIZERS – HOT AND COLD

|  |  |  |
| --- | --- | --- |
| Antipasto: assorted meats and cheeses, marinated vegetables, over lettuce | 39. | 72. |
| Golden Fried Calamari, Marinara Sauce | 44. | 75. |
| Caprese: Fresh Mozzarella, tomatoes, garlic and basil | 44. | 75. |
| Eggplant Rollatini: Spinach, Ricotta, Parmigiano, Mozzarella | 44. | 75. |
| Zuppetta: Sauteed mussels, clams, and calamari in a light tomato sauce | 44. | 75. |

# SALADS

|  |  |  |
| --- | --- | --- |
| House: Mixed greens, tomatoes, olives, and onions | 24. | 40. |
| Caesar: Romaine tossed with Caesar dressing and toasted croutons | 34. | 60. |
| Arugula with Shaved Parmigiano | 40. | 65. |
| Add Grilled Chicken to Salad | 18. | 30. |
| Add Grilled Shrimp to Salad | 2.95 each | |

|  |  |  |
| --- | --- | --- |
| Food Options | Small Tray  (6-8pp) | Large Tray (12-16pp) |

# PASTA

|  |  |  |
| --- | --- | --- |
| Ziti, Linguine, or Spaghetti with Tomato Sauce or Marinara | 30. | 55. |
| …with Vodka Sauce, Tomato & Basil, Bolognese or Alfredo | 40. | 75. |
| Stuffed Shells | 40. | 75. |
| Cannelloni: Cheese | 3.00 each | |
| Traditional Meat Lasagna - Beef with Mozz and Red Sauce | 45. | 75. |
| \*Vegetable Lasagna - with Bechamel & Marinara Sauce | 45. | 75. |
| Timballo | 45. | 75. |
| Baked Ziti | 40. | 70. |
| Eggplant Parmigiana | 45. | 75. |
| Ravioli, Cheese | 40. | 70. |
| Stuffed Rigatoni | 40. | 70. |

*\*Requires 48 hour minimum notice when ordering these items.*

# SEAFOOD

|  |  |  |
| --- | --- | --- |
| Sole Francese | 50. | 90. |
| Tilapia sautéed with garlic, basil, olives, capers, lemon, and tomato. | 50. | 90. |
| Tilapia Francese | 50. | 90. |
| Zuppa di Pesce: Clams, Mussels, Scallops, and Shrimp in a light tomato sauce, with or without pasta | 75. | 130. |
| Calamari del Golfo: Fresh Calamari and spicy tomato sauce over homemade linguine | 75. | 130. |
| Linguine Veraci - Fresh Clams (red or white) | 65. | 110. |

|  |  |  |
| --- | --- | --- |
| Food Options | Small Tray  (6-8pp) | Large Tray (12-16pp) |

# MEAT & POULTRY

|  |  |  |
| --- | --- | --- |
| Chicken Breast: Marsala, Piccata, Francese, or Parmigiana | 45. | 75. |
| Chicken Breast with sausage, mushrooms, peppers, roasted potatoes and Rosemary | 49. | 80. |
| Chicken Capricciosa: red onions, mushrooms, sun dried tomatoes, and artichokes | 49. | 80. |
| Veal Scaloppine: Marsala, Piccata, Francese, or Parmigiana | 75. | 35. |
| Pork Loin with potatoes, caramelized onions, sweet vinegar peppers and Rosemary | 45. | 80. |
| Sausage & Peppers | 45. | 80. |

# VEGETABLES

|  |  |  |
| --- | --- | --- |
| String Beans: Garlic & Oil or Butter | 35. | 60. |
| Broccoli: Garlic & Oil or Butter | 35. | 60. |
| Roasted Potatoes with Garlic & Rosemary | 35. | 60. |

# DESSERT

|  |  |
| --- | --- |
| Mini Canoli | 2.00 each |