
Menu 1

Family Style Appetizers (Pick Three):

Antipasto
Caprese Salad
Bruschetta
Stuffed Mushrooms
Fried Calamari

Choice of House Salad or Ceasar Salad

Entrees (Pick Three):

Chicken Piccata –Chicken breast sautéed with lemon & butter
Chicken Marsala –Chicken breast sautéed with mushrooms & Marsala wine
Chicken Parmigiana –Breaded Chicken breast topped with tomato sauce & mozzarella
Tilapia Francese –Tilapia in a light egg batter sautéed with lemon, white wine & capers
Stuffed Rigatoni – Rigatoni filled with assorted cheeses and topped with Vodka Sauce
Vegetable Lasagna – Topped with Cheese and Marinara Sauce
Costoletta di Maiale –Pork Chop or Pork Loin sautéed with potatoes, sweet vinegar peppers,
caramelized onions & fresh rosemary
Salmone – Pan-Seared in a light champagne & cream sauce
**All entrees are served with vegetables of the day

Dessert (Pick One):

Tiramisu or Toasted Almond Cake

Coffee/Tea

| | | | |
|-----------------------------------------|------------------------------------|-------------------------------------------------|----------------------|
| ** Complete Menu: | 23.95 per person | Without Appetizers: | -2.00 per person |
| Without Dessert: | -2.00 per person | With Pasta Course: | +1.00 per person |
| Soft Drinks | 2.00 per person / includes refills | Open Bar Tab – | Whatever is consumed |
| **Price does not include alcohol / wine | | **Price does not include 6% tax or 18% gratuity | |
| **Children 12+ are considered adults | | Children under 12 are priced accordingly | |

Menu 2

Family Style Appetizers (Pick Three):

Antipasto
Caprese Salad
Bruschetta
Stuffed Mushrooms
Fried Calamari
Zuppetta

Choice of House Salad or Ceasar Salad

Entrees (Pick Three):

Eggplant Rollatini – Stuffed with Ricotta Cheese and Spinach
Cannelloni al Forno – Baked cheese cannelloni topped with tomato sauce & cheese
Chicken Francese –Chicken in a light egg batter sautéed with lemon, white wine & capers
Chicken Capricciosa – Sautéed with red onion, mushrooms, artichokes, & sun-dried tomatoes
Lobster Ravioli – Served in a Pink Sauce
Tilapia Francese –Tilapia in a light egg batter sautéed with lemon, white wine & capers
Grouper al Vino e Limone – Grouper in a lemon and white wine sauce
Stuffed Sole –Stuffed Filet of Lemon Sole filled with crabmeat & scallops in Lobster Sauce
Costoletta di Maiale –Pork Chop or Pork Loin sautéed with potatoes, sweet vinegar peppers,
caramelized onions & fresh rosemary
Bistecca – New York strip grilled to your preference
**All entrees are served with vegetables of the day

Dessert (Pick One):

Tiramisu or Toasted Almond Cake

Coffee/Tea

| | | | |
|-----------------------------------------|------------------------------------|-------------------------------------------------|------------------------|
| ** Complete Menu: | 27.95 per person | Without Appetizers: | -2.00 per person |
| Without Dessert: | -2.00 per person | With Pasta Course: | +1.00 per person |
| Soft Drinks | 2.00 per person / includes refills | Open Bar Tab | – Whatever is consumed |
| **Price does not include alcohol / wine | | **Price does not include 6% tax or 18% gratuity | |
| **Children 12+ are considered adults | | Children under 12 are priced accordingly | |



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ON-SITE FUNCTION CONTRACT

Type of Function: _____

Date of Function: _____

Time: _____

Number of people: _____

Contact Name: _____

Company Name: _____

Telephone #: _____ Fax #: _____

Restaurant Set-up: Front Porch Main Dining Room Table Arrangements

Menu Selection: Menu 1 Menu 2 Menu 3

Appetizers: _____

Salad: _____

Pasta Course: _____

Entrees: _____

Dessert: _____

Open Bar Cash Bar

White Wine Red Wine

Other _____

Dinner Price: _____

Gratuity 18%: _____

Deposit: _____

*Price does not include 6% tax or 18% gratuity

*Price does not include alcohol/wine

*A \$100 deposit is required to hold the function.

The deposit is nonrefundable if there is a cancellation within 10 days prior to the function date.

Signature: _____ Today's Date: _____