Cocktail Hour

Minimum of 30 guests

For one hour buffet service only

Choose five items $ per person, each additional Item
$ p/p.

Cheese and Cracker Tray,
Fresh Vegetable Crudités Tray,
Bruschetta, Hot Wings, Chicken or Beef teriyaki skewers. Chicken Tenders,
Stuffed Breads (2 Varieties),
Italian Style Cocktail Meatballs, Fried Mozzarella, Fried Calamari,
Stuffed Mushrooms,
Eggplant Rollatini, Pigs in Blanket,
Fresh Seasonal fruit,
Cold antipasto Tray

(Served individually $------ each)
Shrimp Cocktail, Clams Casino,
Scallops Wrapped in Bacon,
Crab Cakes

Bar Service

"Call Bar"

1 Hour open Bar $---- per person
2 Hours open Bar $----- per person
3 Hours open Bar $----- per parson

Any additional hour $ 10.00 pp.
~no shots, no martinis for open bar~

"Premium Bar"

Please add $8.00 per person

Beer and Wine

1 Hour $------ per person
2 Hours $------- per person
3 Hours $----- per person

***Run a Tab service Or**
***Cash Bar service**

Bottles of Wine

*House wine $----- per bottle
Red or white available
*Champagne House bottle $--
*Champagne House Toast $- pp
*Fruit punch Bowl $ -pp.
*Fruit punch Bowl with liquor $ 7pp.
*Sangria bowl $ - pp
*Corks charge $----- per bottle
Please add 20% gratuity and
7.35% tax to all checks.

Plated Package

Add Appetizer Platter

With any package $ (choice 3)
Serves 5-6 pp.
Chicken wings, fried mozzarella, Fried calamari, Bruschetta, Veggie rolls, chicken tenders.

Minimum of 25 guests

Package includes

Coffee, Tea, Ziti marinara sauce, House Salad, Bread, Butter and Chef's choice of Potato & vegetable.

Choice of Dinners

One Entrees $-----
Two Entrees $-----
Three Entress$-----
Add any additional entrees $4

Choose (1,2,3 or more Entrees)

Pasta

Stuffed Shell Paste w/tomato sauce, Farfale w/Primavera sauce, Lasagna, Rigatoni w/Italian Sausage & oil & garlic sauce, Eggplant parmesan, Baked Pasta (Ziti & Ricotta cheese), Tricolor Pasta w/ Italian Sausage & Broccoli, Rigatoni and Chicken w/ pesto sauce.

Chicken

Marsala, Piccata, Francese, Stuffed Chicken (w/ rice & vegetables), Chicken Parmesan, Roasted ½ Chicken, Saltiboca.

Meat

Roast Beef Aujus, London Broil w/Mushrooms, Porketta, Pork Loin Pizziola, Prime Rib, Pork loin Rollatini Veal Parmesan, Veal Marsala, Grilled Rib Eye Steak.

Seafood

Baked Scrod, Baked Salmon, Stuffed Filet of Sole (seafood or Florentine), Tilapia Putanesca, Stuffed Shrimp.

Surf & Turf (add$)

Add Dessert $2.50 pp (choice one)
Chocolate cake, Tiramisu,
N.Y. Cheesecake, Ice Cream.

Add Sodas $3.00 pp unlimited

Please add 20% gratuity and 7.35% tax to all checks.

Cake charge $1.00pp. cut and server.

Buffet Package#1

Minimum of 30 guests

Package Includes

Coffee, Tea, Ziti marinara sauce, House Salad, Bread, Butter and Chef's choice of Potato & vegetable.

Choice of Dinners

One Entrees $-----
Two Entrees $-----
Three Entress$-----
Add any additional entrees $4

Choose (1,2,3 or more Entrees)

Pasta

Penne Carbonara, Penne Vodka sauce, Shell Pasta w/ fresh tomato sauce, Farfale w/Primavera sauce, Rigatoni and oil & garlic sauce, Baked Pasta (Ziti & Ricotta cheese), Tricolor Pasta w/ Italian Sausage & Broccoli, Rigatoni w/ pesto sauce.

Chicken

Marsala, Piccata, Francese, Primavera, Oreganato, Milanese, Fried chicken Stuffed Chicken (w/ rice & vegetables), Mini-Chicken Parmesan.

Meat

Roast Beef Aujus, London Broil w/Mushrooms, Porketta, Pork Loin Pizziola, Italian Meatballs, Italian, Sausage and Peppers, *eggplant Parmesan.

Seafood

Baked Scrod, Baked Salmon, Stuffed Filet of Sole (seafood or Florentine), Tilapia Putanesca, Swordfish w/ Rigatoni.

Add Dessert $2.50 pp (choice one)
Tiramisu, carrot cake
N.Y. Cheesecake, Ice Cream.

Add Sodas $3.00 pp unlimited

Please add 20% gratuity and 7.35% tax to all checks.

Happy Hour Mon thru Sat
4:00pm to 6:30pm

Buffet Package #2

Minimum of 30 guests

Package Includes

Coffee, Tea, Ziti marinara sauce, House Salad, Bread, Butter and Chef's choice of Potato & vegetable.

And with three Appetizers

Gourmet Cheeses & Crackers, Bruschetta & eggplant rollatini.

Choice of Dinners

One Entrees $-----
Two Entrees $-----
Three Entress$-----
Add any additional entrees $4

Choose (1,2,3 or more Entrees)

Pasta

Penne Carbonara, Penne Vodka sauce, Shell Pasta w/ fresh tomato sauce, Farfale w/Primavera sauce, Rigatoni & oil & garlic sauce, Baked Pasta (Ziti & Ricotta cheese), Tricolor Pasta w/ Italian Sausage & Broccoli, Rigatoni w/ pesto sauce.

Chicken

Marsala, Piccata, Francese, Primavera, Oreganato, Milanese, fried Chicken Stuffed Chicken (w/ rice & vegetables), Mini-Chicken Parmesan.

Meat

Roast Beef Aujus, London Broil w/Mushrooms, Porketta Italian Sausage & Peppers,, *Eggplant Parmesan, Italian Meatballs.

Seafood

Baked Scrod, Baked Salmon, Stuffed Filet of Sole (seafood or Florentine)), Tilapia Putanesca. Swordfish w/ Rigatoni.

Add Dessert $2.50 PP (choice one)
Tiramisu, carrot cake
N.Y. Cheesecake, Ice Cream.

Add Sodas $3.00 pp unlimited

Please add 20% gratuity and 7.35% tax to all checks.

Directions

From Bridgeport and New Haven

Take I-95 North to exit 54, at the end of the ramp take right onto Cedar Street. At the first light, take a left onto US Route1. North Main Street. Proceed half a mile. La Luna is on the left.

From Hartford

Take I-91 South to I-95 North to exit 54, at the end of the ramp take right onto Cedar Street. At the first light, take a left onto US Route1. North Main Street. Proceed half a mile. La Luna is on the left.

From New London, Madison and Guilford

Take I-95 South to exit 54, at the end of the ramp take left onto Cedar Street. At the second light, take left onto US Route 1 North Main Street. Proceed half a mile. La Luna is on the left.

Come and let us Host

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203-483-7155
Or Fax 203-483-8335

We will be happy to customize any menu to fit your needs. Our professional party planners and staff are here to assist you with all of your arrangements.

Reservations are required

Payment Procedures

Prices shown do not include gratuity or Connecticut sales tax.

A minimum deposit of $200 is required for all reservations. This deposit is non-refundable. We require that you guarantee your attendance 48 hours prior to the function. The guaranteed attendance and guest count is bound and will be charged. Remaining bill must be paid at the end of the event.

This menu is Not for Weddings, for Weddings see Weddings packages.

Chi mangia bene, vive bene

Appetizers

Minimum 25 Guests
Priced with any Dinner Package
Maximum 4 pieces per person per item

$---- per item per person
Shrimp Cocktail (individual serving)
Clams Casino
Scallops wrapped in bacon
Crab Cakes

$---- per item per person
Fried Calamari
Stuffed Mushroom
Eggplant Rollatini
Cold Antipasto Tray
Franks wrapped in bacon

$---- per item per person
Hot Wings
Chicken Tenders
Stuffed Breads (2 varieties)
Italian Style Cocktail Meatballs
Fried Mozzarella, Veggie rolls.

$---- per item per person
Cheese and Cracker Tray
Fresh Vegetable Crudités
Bruschetta

Family Style Platter available
$----- per Platter
Serves 5-6 People
Up to three choices per platter

Please add 20% Gratuity and 7.35% CT tax

We accept reservations for Sunday Buffet Brunch
We offer Private rooms for parties Of 30 guests or more

Where the pasta is always fresh....buon appetito

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