



170 Post Road, Fairfield  
203.259.7816 · luigisfairfield.com

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: \_\_\_\_\_

# 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

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** 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

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**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	