

Cocktail Hour

Minimum of 30 guests
For one hour buffet service only
Choice of five items \$per person, each
additional Item
.

Please add 18% gratuity and 6.35% tax

Cheese and Cracker Tray,
Fresh Vegetable Crudités Tray,
Bruschetta, Hot Wings,
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 separately \$ each) Shrimp
Cocktail, Clams Casino,
Scallops Wrapped in Bacon,
Crab Cakes
Teriyaki Skewers of Beef or Chicken

Bar Service

"Call Bar"

3 Hours open Bar \$
2 Hours open Bar \$
1 Hour open Bar \$

Additional hour \$

"Premium Bar"

Please add \$ per person

Beer and Wine

"Run-a-Tab service"

Or Cash Bar service

Bottles of Wine

House wine \$ per bottle
Red or white available
La Luna Private label
Pinot Grigio and Merlot

Plated Package

Luncheon Choice of

Three Entrees
Two Entrees
One Entree

Dinner Choice of

Three Entrees \$
Two Entrees \$
One Entree \$

Minimum of 25 guests

Package includes

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

Entrees

Pasta (choice of one)

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

Pollo/Chicken (choice of one)

Marsala, Piccata, Francese, Primavera,
Oreganato, Milanese, Scampi Style,
Stuffed Chicken (w/ rice & vegetables),
Chicken Parmesan, 1/2 Roasted Chicken,

Carne/Meat (choice of one)

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

Seafood (choice of one)

Baked Scrod, Stuffed Filet of Sole(seafood or
Florentine),
Baked Salmon, Tilapia Putanesca, Baked
Stuffed Shrimp,
Surf & Turf (add\$)

Dessert (choice of one)

White Chocolate Mousse, Tiramisu,
N.Y. Cheesecake, Ice Cream

Sodas \$ per person

*Please add 18% gratuity and
6.35% tax to all checks*

Buffet Package#1

Luncheon Choice of

Three Entrees \$
Two Entrees \$
One Entree \$

Dinner Choice of

Three Entrees \$
Two Entrees \$
One Entree \$

Minimum of 30 guests

Package Includes

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

Entrees

Pasta (choice of one)

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

Pollo/Chicken (choice of one)

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

Carne/Meat (choice of one)

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

Seafood (choice of one)

Baked Scrod, Stuffed Filet of Sole (seafood
or Florentine),

Baked Salmon, Tilapia Putanesca,
Swordfish w/ Rigatoni

Dessert (choice of one)

Tiramisu, carrot cake
N.Y. Cheesecake, Ice Cream

Sodas \$ per person

*Please add 18% gratuity and
6.35% tax to all checks*

Happy Hour Monday thru Friday

With Free appetizer

Buffet Package #2

Luncheon Choice of

Three Entrees \$
Two Entrees \$
One Entree • \$

Dinner Choice of

Three Entrees \$
Two Entrees \$
One Entree \$

Minimum of 30 guests

Package Includes

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

Appetizers

Gourmet Cheeses & Crackers & Bruschetta

Entrees

Pasta (choice of one)

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

Pollo/Chicken (choice of one)

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

Carne/Meat (choice of one)

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

Seafood (choice of one)

Baked Scrod, Stuffed Filet of Sole (seafood
or Florentine)),

Baked Salmon, Tilapia Putanesca,
Swordfish w/ Rigatoni

Dessert (choice of one)

Tiramisu, carrot cake
N.Y. Cheesecake, Ice Cream

Sodas \$2:00 per person

*Please add 18% gratuity and
6.35% tax to all checks.*

Directions

From Bridgeport and New Haven
Take I-95 North to exit 83, at the end the third light take a left. Proceed half a block we are located on the left in holiday inn hotel.

From Mystic, Groton
Take I-91 South to EXIT 84S-N-E, toward New London Waterfront District/Norwich. Merge onto CT-32 via EXIT 84S on the left toward New London/Downtown. CT-32 becomes Eugene Oneill Dr. Turn right onto Governor Winthrop Blvd. we are located on the left in holiday inn hotel.

Come and let us Host

Birthday Parties
Bridal Showers
Christenings
Graduations
Business Meetings
Christmas Parties
Holiday Parties
Rehearsal Dinners
Baby Showers
Funeral
Receptions

For Reservations Call

860-326-7258

Or Fax 860-326-7263

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 \$300 is required for all reservations. This deposit is non-refundable. We require that you guarantee your attendance 5 days prior to the function. The guaranteed attendance and guest count is bound and will be charged. Remaining bill must be paid 5 days prior of the event.

*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 Tender
Stuffed Breads (2 varieties)
Italian Style Cocktail Meatballs
Fried Mozzarella

\$ per item per person

Cheese and Cracker Tray
Fresh Vegetable Crudités
Bruschetta

Family Style Platter available

\$ per item per person

Please add 18% Gratuity and 6.35% CT tax
\$30.00 per Platter
Serves Five People
Two items per person
Up to three choices per platter

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

Fine Italian Dining



35 Governor Winthrop
Blvd
New London, CT 06320
Phone 860-326-7258
Fax 860-326-7263
(Located under Holiday
inn hotel)

Elegant Atmosphere
Superior Dining on
the Shoreline

For all your functions
of 25 guests or more

Please visit us at:



Bill Miller's Castle

www.lalunact.com
Exclusive Caterer