

Appetizers

\$16/Per Person

Choose 4 Appetizers
(add +\$4 each additional appetizer)

Meatballs Sliders

Focaccia bread & mozzarella

Prosciutto Shrimp

Balsamic reduction

Fried Artichoke

Garlic aioli

Crostini

Grilled chicken, pear, gorgonzola,
raddicchio
or
Mediterranean
or
Tomato & mozzarella

Scallops Wrapped in Bacon

Grilled lemon

Fried Calamari

Roasted red pepper aioli & marinara
dipping sauce

Bruschetta

Braised beef & bleu cheese
or
Mushroom & mozzarella

Veal Meatballs

Housemade with marinara, shaved
parmesan

Stuffed Clams

Bacon & ritz

Fried Ravioli

Marinara dipping sauce

Stuffed Cherry Peppers

Provolone & prosciutto

Arancini Balls

Warm bleu cheese fondue

Crab Cakes

Harissa aioli

Soup, Salads & Stations

Mesculun Greens

Tomatoes, crumbled
gorgonzola, roasted
shallot dressing

Tuscan Salad

Olives, tomatoes, fresh
mozzarella, polenta croutons,
white balsamic

Caesar

Croutons, parmesan, white
anchovies, caesar dressing

Spinach Salad

Dried cherries, pine nuts, goat
cheese, broken balsamic

Pizza - \$15/pp

Cheese, pepperoni, The Figata,
& Quattro Formaggi

Antipasto - \$12/pp

Prosciutto, soppressata, aged
provolone, cured olives, eggplant
caponata, roasted red peppers,
marinated mushrooms

Chef's Soup Selection

Inquire about our seasonal
soup selection

Fruit & Cheese - \$10/pp

Assortment of fresh fruit &
domestic & imported cheeses

Vegetable Crudite - \$8/pp

Assortment of fresh vegetables
and parmesan peppercorn dipping
sauce

Pasta

Penne Primavera

Seasonal vegetables

Linguine & Clams

White or red sauce

Penne Gorgonzola

In a bourbon cream sauce

Carbonara

Bucatini, bacon, peas, caramelized onions, wild mushrooms, parmesan cream sauce

Ricotta Ravioli

Pesto cream or red sauce

Penne a la Vodka

Parmesan, tomato, cream

Rigitoni a la Chitarra

Tomato & basil

Baked Penne

Sausage, shaved parmesan, peas, tomato cream

Gnocchi di Spinaci

Sautee of wild mushrooms, spinach, tomatoes, evoo, garlic

Linguine

Wild mushrooms, peas, three cheeses, brandy cream sauce

Bolognese

Penne, beef, pork, & veal, plum tomatoes, basil, whipped ricotta

Entrees

Chicken Piccata

Lemon caper sauce

Braised Beef Short Ribs

Red wine demi

Veal Parmesan (+\$6/pp)

Marinara, parmesan, mozzarella

Roasted Pork Loin

Whole grain dijon mustard

Surf & Turf (+\$6/pp)

Sirloin & shrimp

Roasted Sliced Sirloin

(+\$6/pp)

Black peppercorn demi

Chicken Marsala

Prosciutto & wild mushrooms

Eggplant Lasagna

Provolone, tomato & basil

Chicken Parmesan

Marinara, parmesan, mozzarella

Seared Salmon

Orange basil butter

Sides

Grilled Asparagus

Sautee of Asparagus

Broccoli Rabe

Cauliflower

Creamy Polenta

Sauteed Mushrooms

Mixed Vegetable Medley

Crispy Brussels Sprouts

Mixed Field Greens

Mashed Potatoes

Roasted Potatoes

Parmesan Truffle Fries

Trays

Chicken Piccata

Lemon caper sauce
1/2 Tray: \$80 | Full Tray: \$140

Chicken Marsala

Prosciutto & wild mushrooms
1/2 Tray: \$80 | Full Tray: \$140

Chicken Parmesan

Marinara, parmesan & mozzarella
1/2 Tray: \$95 | Full Tray: \$160

Ricotta Ravioli

Pesto cream or red sauce
1/2 Tray: \$100 | Full Tray: \$170

Linguine & Clams

White or red sauce
1/2 Tray: \$100 | Full Tray: \$180

Herb Rubbed Chicken Breasts

Citrus beurre blanc
1/2 Tray: \$80 | Full Tray: \$140

Penne a la Vodka

Parmesan, tomato, cream sauce
1/2 Tray: \$60 | Full Tray: \$90

Braised Beef Short Ribs

Red wine demi glace
1/2 Tray: \$120 | Full Tray: \$200

Grilled Marinated Pork Loin

Whole grain mustard, bourbon
glazed pears
1/2 Tray: \$100 | Full Tray: \$170

Gnocchi Di Spinaci

Sauteed wild mushrooms, spinach,
tomatoes, evoo
1/2 Tray: \$80 | Full Tray: \$150

Penne

Wild mushrooms, peas, three
cheeses, brandy cream sauce
1/2 Tray: \$70 | Full Tray: \$120

Salmon a la Plancha

Lemon honey gastrique,
pomegranate mustard
1/2 Tray: \$100 | Full Tray: \$170

Baked Penne

Sausage, shaved parmesan, peas,
tomato cream sauce
1/2 Tray: \$70 | Full Tray: \$120

Three Meat Bolognese

Beef, pork, veal, marinara, basil,
stracciatella, rigatoni
1/2 Tray: \$100 | Full Tray: \$180

Penne a la Chitarra

Tomato & basil sauce
1/2 Tray: \$70 | Full Tray: \$120

Roasted Sliced Sirloin

Black peppercorn demi glace
1/2 Tray: \$170 | Full Tray: \$280

Eggplant Lasagna

Provolone, tomato & basil sauce
1/2 Tray: \$80 | Full Tray: \$160

Veal Saltimbocca

Prosciutto, sage, aged provolone, pesto
1/2 Tray: \$145 | Full Tray: \$250

Herb Shallot Rubbed Prime Beef

Horseradish cream, roasted garlic au jus
1/2 Tray: \$170 | Full Tray: \$280

Peppercorn Crusted Filet

Port wine demi glace, steak sauce
1/2 Tray: \$170 | Full Tray: \$280

Penne Primavera

Seasonal vegetables
1/2 Tray: \$70 | Full Tray: \$120

Side Trays

1/2 Tray: \$50 | Full Tray: \$90

Grilled Asparagus
Broccoli Rabe
Roasted Cauliflower
Sauteed Green Beans
Roasted Sweet Potatoes
Grilled Zucchini & Carrots

Roasted Red Bliss Potatoes
Risotto
Caesar Salad
Tuscano Salad (+\$10)
Garlic Bread
Roasted Vegetables

Sauteed Mushrooms
Brussels Sprouts
Mixed Field Green Salad
Creamy Polenta
Fingerling Potatoes
Mashed Potatoes

Lunch Platters

Panini & Sub Platter (Feeds 8-12) \$95

BLT panini, chicken parm sub, braised beef &
broccoli rabe sub, meatball sub, prosciutto &
soppressata panini

Build Your Own \$105

Cold Cut Platter (Feeds 8-12) \$95

Beef, ham, turkey, chicken, mozzarella, cheddar,
swiss, hard rolls, lettuce, tomato, mayo, mustard,
pickles

Drink Packages

Beer, Wine, Coffee & Soda Packages

Tier 1 - \$19/pp for 3 hours (add hour +\$7)

Beer: Bud Light, Budweiser, Sam Adams IPA, Sam Adams Seasonal

Draft Beer: House IPA, House Pilsner/Lager

Wine: House Sparkling, Santa Rita Sauvignon Blanc, Chardonnay, Pinot Noir, & Cabernet

Tier 2 - \$28/pp for 3 hours (add hour +\$9)

Beer: Bud Light, Budweiser, Corona, Stella Artois, Sam Adams Seasonal

Draft Beer: House IPA, House Pilsner/Lager, Guinness, Select Double IPA

Wine: House Sparkling, Franco Amoroso Pinot Grigio, Babich Sauvignon Blanc, Novellum Chardonnay, Chloe Pinot Noir, Conchy Y Toro Cabernet

Full Bar Packages

House Bar - \$23/pp for 3 hours (add hour +\$8)

Liquor: Breckenridge Vodka, Don Q White Rum, BeefEater Gin, Exotico Silver Tequila, Rebel Yell Whiskey, Canadian Club, Triple-Sec, and Vermouth

Beers: Bud Light, Bud, Corona, Sam Adams IPA, Sam Adams Seasonal

Draft Beers: House IPA, House Lager/Pilsner

Wines: House Sparkling, Sauvignon Blanc, Chardonnay, Pinot Noir, and Cabernet

Premium Bar - \$35/pp for 3 hours (add hour +\$10)

Liquor: Titos, Ketel One, Don Q White Rum, Captain Morgan, Tanqueray, Espolon Silver Tequila, Jack Daniels, Makers Mark, Dewars, Kahlua, Triple Sec, and Vermouth

Beers: Bud Light, Bud, Stella, Corona, Sam Adams

Draft Beer: House IPA and House Pilsner/Lager, Guinness

Wines: House Sparkling, Franco Amoroso Pinot Grigio, Babich Sauvignon Blanc, Novellum Chardonnay, Chloe Pinot Noir, Concha Y Toro Cabernet

Top Shelf Bar - \$45/pp for 3 hours (add hour +\$12)

Liquor: Titos, Flavored Vodka, Grey Goose, Kettle One, Don Q White Rum, Captain Morgan Rum, Bombay Sapphire, Bulleit, Woodford, Johnny Black, Baileys, Kahlua, Grand Marnier, Cointreau, Sweet Vermouth

Beer: Bud, Bud Light, Corona, Stella, Sam Seasonal, Porter

Draft Beer: House IPA, House Pilsner/Lager, Guinness, Select Double IPA, Select Sour/Cider

Wines: Candoni Prosecco, Babich Sauvignon Blanc, Raeburn Chardonnay, Decoy Pinot Noir, Melipal Malbec, Stephen Vincent Cabernet

Brunch Drink Packages

Mimosa Bar - \$15/pp for 2 hours (add hour +\$5)

Duc de Valmer Sparkling

Orange, Cranberry, & Pineapple Juices

Upgrade to Piper-Heidsiek Blanc de Blanc Prosecco \$26/pp

Bloody Mary Bar - \$22/pp for 2 hours (add hour +\$7)

Titos, Housemade Bloody Mary Mix, Olives, Lemons, Limes and Celery

Mimosa & Bloody Mary Bar - \$28/pp for 2 hours (add hour +\$9)

Upgrade to Piper-Heidsiek Blanc de Blanc Prosecco \$38/pp



Pricing

Appetizers

\$16 for 4 appetizers
Add +\$4 for each additional appetizer

Plated Dinner - \$40/pp

Choose:
2 Appetizers
Soup or Salad
3 Entrees

Buffet & Family Style - \$45/pp

Choose:
2 Appetizers
Salad
2 Entrees
1 Pasta or Side

Pasta Bar - \$28/pp

Choose 3:
Bolognese
Spaghetti
Carbonara
Pesto Cream Linguine
Chicken & Peas
Cheese Ravioli

Pizza Party - \$20/pp (15 people min.)

Includes:
Sodas
Cheese, Pepperoni, Margherita, or Veggie Pizza
Add +\$3/pp for Salad or Pasta

For Inquiries:
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