

Luigi's Three Course Dinner

First Course

(served family style or buffet)

Antipasto Platter

A delicious combination of cured meats, cheeses and marinated delights

Italian Sausage and Peppers

Our special recipe Italian sausage sautéed with bell peppers and sweet onions, served on a bed of marinara

Second Course

Caesar Salad or House Salad
Fresh baked herb bread

\$19.95/person

Dessert and Beverages additional

Prices do not include taxes
and 18% gratuity.



Serving styles:

Buffet style: The meal is set up on a buffet table for quick and informal service. Recommended for larger groups.

Family style: Guests share from large platters placed on each table.

Plated dinner: The most formal of our services, each guest will receive his or her own plated entrée. Please note that we will need a guaranteed number of each entrée forty-eight hours in advance.

NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

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Third Course

Choose two of the following:

Salsiccia Lasagna

Our house specialty is a satisfying crowd pleaser. Freshly baked with three cheeses, fresh pasta and our distinctive Italian sausage

Lasagna al Forno

A vegetable version of our famous lasagna with spinach, cremini mushrooms, squash and zucchini

Pasta and Meatballs & Sausage

Your choice of pasta topped with our slow cooked tomato sauce, homemade meatballs and spicy Italian sausage

Baked Ziti

Tubular pasta tossed with our slow cooked tomato sauce, topped with mozzarella cheese and baked till golden and bubbly

Vegetables, Pasta and Roasted Chicken

Fresh vegetables, oven roasted chicken and herbs tossed with pasta in a light lemon sauce

Chicken Piccata

Chicken breast pounded thin, then sautéed with lemon, capers and white wine. Served over penne pasta

Chicken Marsala

Tender chicken cutlets sautéed with cremini mushrooms and finished with a Marsala cream sauce. Served over fettuccine

Oven Roasted Chicken

Tender chicken breast roasted with mushrooms and served with white wine, roasted garlic herb sauce and served with garlic mashed potatoes

Pasta alla Pollo

Grilled chicken tossed in a rosemary, parmesan cream sauce with roasted red peppers and pasta

Chicken Pepperoni

Chicken breast in a spicy marinara cream sauce with pepperoni and peppers and onions with noodles.

The Noodle Bender Dinner

First Course

(served family style or buffet)

Antipasto Platter

A delicious combination of cured meats, cheeses and marinated delights

Italian Sausage and Peppers

Our special recipe Italian sausage sautéed with bell peppers and sweet onions, served on a bed of marinara

Second Course

Caesar salad or house salad
Fresh baked herb bread

\$22.95/person

Dessert and Beverages additional

Prices do not include taxes
and 18% gratuity.



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Third Course

Choose three of the following

Salsiccia Lasagna

Our house specialty is a satisfying crowd pleaser. Freshly baked with three cheeses, fresh pasta and our distinctive Italian sausage

Lasagna al Forno

A vegetable version of our famous lasagna with spinach, cremini mushrooms, squash and zucchini

Pasta and Meatballs & Sausage

Your choice of pasta topped with our slow cooked tomato sauce, homemade meatballs and spicy Italian sausage

Baked Ziti

Tubular pasta tossed with our slow cooked tomato sauce, topped with mozzarella cheese and baked till golden and bubbly

Vegetables, Pasta and Roasted Chicken

Fresh vegetables, oven roasted chicken and herbs tossed with pasta in a light lemon sauce

Chicken Piccata

Tender chicken cutlets sautéed with cremini mushrooms and finished with a Marsala cream sauce. Served over fettuccine

Chicken Marsala

A family favorite, tender chicken breast and cremini mushrooms in a Marsala cream sauce served over fettuccine

Oven Roasted Chicken

Tender chicken breast roasted with mushrooms and served with white wine, roasted garlic herb sauce and served with garlic mashed potatoes

Pasta alla Pollo

Grilled chicken tossed in a rosemary, parmesan cream sauce with roasted red peppers and pasta

Chicken Parmesan

Chicken breast breaded in Luigi's secret recipe and fried. Topped with creamy provolone cheese and served with pasta and slow cooked tomato sauce

Tuscan Pot Roast

Lean beef slow roasted with red wine and vegetables till it is so tender it falls apart. Served with a pan gravy and garlic mashed potatoes

Mediterranean Salmone

Grilled salmon topped with a fresh salsa of basil, feta cheese, roma tomatoes, garlic and lemon. Served with grilled vegetables

Salmone Alfredo

Grilled salmon topped with a rich delicious alfredo and noodles

The Bacchanal

First Course

(served family style or buffet)

Antipasto Platter

A delicious combination of cured meats, cheeses and marinated delights

Sautéed Mushrooms

Crimini mushrooms sautéed with fresh herbs and white wine, topped with mozzarella and fresh Parmesan and baked until golden

Italian Sausage and Peppers

Our special recipe Italian sausage sautéed with bell peppers and sweet onions, served on a bed of marinara

Second Course

Caesar salad or house salad
Fresh baked herb bread

\$26.95/person
Beverages additional

Prices do not include taxes
and 18% gratuity.



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Third Course

Choose four of the following

Salsiccia Lasagna

Our house specialty is a satisfying crowd pleaser. Freshly baked with three cheeses, fresh pasta and our distinctive Italian sausage

Lasagna al Forno

A vegetable version of our famous lasagna with spinach, cremini mushrooms, squash and zucchini

Pasta and Meatballs & Sausage

Your choice of pasta topped with our slow cooked tomato sauce, homemade meatballs and spicy Italian sausage

Baked Ziti or Ziti Bolognese

Tubular pasta tossed with our slow cooked tomato sauce, topped with mozzarella cheese and baked till golden and bubbly

Vegetables, Pasta and Roasted Chicken

Fresh vegetables, roasted chicken and herbs tossed with pasta in a light lemon sauce

Chicken Piccata

Chicken breast pounded thin, then sautéed with lemon, capers and white wine. Served over penne pasta

Chicken Marsala

Tender chicken cutlets sautéed with cremini mushrooms and finished with a Marsala cream sauce. Served over fettuccine

Oven Roasted Chicken

Tender chicken breast roasted with mushrooms and served with white wine, roasted garlic herb sauce and served with garlic mashed potatoes

Pasta alla Pollo

Grilled chicken tossed in a rosemary, parmesan cream sauce with roasted red peppers and pasta

Chicken Pepperoni

Chicken breast in a spicy marinara cream sauce with pepperoni and peppers and onions with noodles.

Tuscan Pot Roast

Lean beef slow roasted with red wine and vegetables till it is so tender it falls apart. Served with a pan gravy and garlic mashed potatoes

Mediterranean Salmone

Grilled salmon topped with a fresh salsa of basil, feta cheese, roma tomatoes, garlic and lemon. Served with grilled vegetables

Dijon Salmone

Grilled salmon topped with a tarragon mustard sauce with artichoke hearts. Served with grilled vegetables

Fourth Course

An assortment of cookies, brownies and homemade Tiramisu. Coffee

Luigi's Extravaganza

First Course

Antipasto Platter

A delicious combination of cured meats, cheeses and marinated delights

Sautéed Mushrooms

Crimini mushrooms sautéed with fresh herbs and white wine, topped with mozzarella and fresh Parmesan and baked until golden

Italian Sausage and Peppers

Our special recipe Italian sausage sautéed with bell peppers and sweet onions, served on a bed of marinara

Second Course

Caesar salad or house salad
Fresh baked herb bread

\$32.95/person

Dessert and Beverages additional

Prices do not include taxes
and 18% gratuity.



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Third Course

Choose four of the following, (see next page for dish descriptions)

Salsiccia Lasagna

Spaghetti and Meatballs & Sausage

Baked Ziti or Ziti Bolognese

Vegetables, Pasta and Roasted Chicken

Chicken Piccata

Chicken Marsala

Oven Roasted Chicken

Pasta alla Pollo

Chicken Parmesan

Tuscan Pot Roast

Mediterranean Salmone

Dijon Salmone

Salmon Afredo

Red Pepper Shrimp

Stuffed Salmon

Seafood Manicotti

Dessert

An assortment of fresh fruit, cookies and imported cheeses
Homemade tiramisu and coffee

Dish Descriptions

Salsiccia Lasagna

Our house specialty is a satisfying crowd pleaser. Freshly baked with three cheeses, fresh pasta and our distinctive Italian sausage!

Lasagna al Forno

A vegetable version of our famous lasagna with spinach, cremini mushrooms, squash and zucchini

Pasta and Meatballs & Sausage

Your choice of pasta topped with our slow cooked tomato sauce, homemade meatballs and spicy Italian sausage

Baked Ziti or Ziti Bolognese

Tubular pasta tossed with our slow cooked tomato sauce, topped with mozzarella cheese and baked till golden and bubbly

Vegetables, Pasta and Roasted Chicken

Fresh vegetables, oven roasted chicken and herbs tossed with pasta in a light lemon sauce

Chicken Piccata

Chicken breast pounded thin, then sautéed with lemon, capers and white wine. Served over penne pasta

Chicken Marsala

Tender chicken cutlets sautéed with cremini mushrooms and finished with a Marsala cream sauce. Served over fettuccine

Oven Roasted Chicken

Tender chicken breast roasted with mushrooms and served with white wine, roasted garlic herb sauce and served with garlic mashed potatoes

Pasta alla Pollo

Grilled chicken tossed in a rosemary, parmesan cream sauce with roasted red peppers and pasta

Chicken Parmesan

Chicken breast breaded in Luigi's secret recipe and fried. Topped with creamy provolone cheese and served with pasta and slow cooked tomato sauce

Tuscan Pot Roast

Lean beef slow roasted with red wine and vegetables till it is so tender it falls apart. Served with a pan gravy and garlic mashed potatoes

Mediterranean Salmone

Grilled salmon topped with a fresh salsa of basil, feta cheese, roma tomatoes, garlic and lemon. Served with grilled vegetables

Salmone Alfredo

Grilled salmon topped with a rich delicious alfredo sauce and served over noodles

Dijon Salmone

Grilled salmon topped with a tarragon mustard sauce with artichoke hearts. Served with grilled vegetables

Stuffed Salmon

Grilled salmon fillet stuffed shrimp and fontina cheese and topped with a chardonnay cream sauce. Served with roasted red potatoes and grilled vegetables.

Seafood Manicotti

Homemade pasta sheets stuffed with rock shrimp, salmon and Luigi's own homemade ricotta stuffing, then topped with a creamy white wine sauce and baked to perfection.

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Luigi's Bent Noodle Cocktail Party



Minimum of 20 people, please
choose 4 items.

Appetizers can be passed or
served as a buffet.

\$15.95/person

Beverages additional

Prices do not include taxes
and 18% gratuity.



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buffet table for quick and informal ser-
vice. Recommended for larger groups.

Family style: Guests share from large
platters placed on each table.

Plated dinner: The most formal of our
services, each guest will receive his or
her own plated entrée. Please note
that we will need a guaranteed number
of each entrée forty-eight hours in ad-
vance.

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BORNE ILLNESS.**

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APPETIZERS

Choose four of the following

Sausage and Peppers

Homemade Italian Sausage links, Bell Peppers and sweet peppers sautéed together and placed on a bed of slow cooked tomato sauce

Stuffed Mushrooms

Cremini mushroom caps stuffed with creamy cheese and shrimp. Then baked in white wine

Antipasta

A generous assortment of imported cheese, cured meats and vegetables served with homemade herb bread

Pizzettes

An assortment of hand tossed pizzas

Fresh Fruit and Cheese

An assortment of seasonal fruits served along side a variety of imported cheese

Assorted Vegetables and Dip

An assortment of seasonal vegetables served with ranch dressing for dipping.

Bruschetta Assortment

Plum tomatoes marinated in olive oil, garlic, lemon, shallots and basil, served with Grilled toast points