

LA CUCINA DI HAMPDEN HOUSE CATERING

We offer two private dining spaces at any time, and the main dining room can host a daytime function as well.

Facility Capacity

The Garden Room accommodates up to 44 guests, contingent upon menu selection.

Main Dining Room for daytime functions accommodates 70 guests.

The Greenhouse Banquet Facility accommodates 100 guests.

Off site catering available as well.

Food and Beverage Minimum, Deposits and Payment

There is a 25 person minimum for the buffet options.

There is a 40 person minimum to book the Greenhouse Banquet Facility.

All “no show” guests under the minimum person count will be charged in full as “unmet minimum”.

A non-refundable deposit of \$150 is required to book the main dining room or the private dining room.

A non-refundable deposit of \$250 is required to book The Greenhouse Banquet Facility. There is an additional room fee of \$350 for The Greenhouse Banquet Facility due upon final payment.

Cancellations within 72 hours will require an additional fee of \$150. A cancellation within 24 hours or a “no show” will result in a charge for the full guarantee on the room.

There is a \$1.50 per person charge for bringing in your own dessert.

Menu’s must be finalized within 14 days of the function and cannot be modified within 7 days of the function.

Children under 8 years old will be charged \$5 per person for buffets

All price packages do not include 6.25% food tax and 20% gratuity.

Free Parking is available for both the restaurant and The Greenhouse.

Prices and menu subject to change at any time.

Date _____

Guest Signature- _____

LA CUCINA CATERING MENU

- Passed Hors -

Pricing is by the dozen, available as stationary platters

Baltimore Style Shrimp- old bay, whole grain mustard aioli, lemon- **\$12**

Mini Meatballs- veal, pork and beef blend, marinara, parmesan- **\$10**

Gorgonzola Steak Crostini- arugula, tomato, balsamic glaze- **\$14**

Arancini- fried risotto balls, sun-dried tomato aioli- **\$9**

Mini Crab Cakes- lemon basil aioli, microgreens- **\$12**

Crispy Hoisin BBQ Chicken- hoisin bbq sauce, sesame, scallion- **\$11**

- Stationary Appetizer Platters –

Small serves 15-20, Large serves 25-30

Colossal Shrimp Cocktail- horseradish cocktail sauce, lemon **\$70/\$100**

Shrimp Available by the Piece for \$3.50 ea

Artisan Cheese Plate- selection of cheese, fresh fruit, crackers **\$55/\$80**

Crudite Platter- fresh seasonal vegetables and dips **\$40/\$55**

Antipasto- cured meats, marinated vegetables, olives, cheese **\$60/\$95**

- Stationary Additions -

Small serves 10-12, Large serves 18-20

Fried Calamari- marinara sauce **\$25/\$45**

La Cucina Focaccia- house made focaccia garlic bread

gorgonzola fondue **\$22/\$35**

Sicilian Wings- rosemary, caramelized onions, parmesan **\$24/\$44**

- Brunch Buffet Choices –

Standard Menu

\$15 per person –

Scrambled Eggs or Baked Spinach and Tomato Frittata

French Toast or Buttermilk Pancakes

- additional entrée choices \$3 per person -

Breakfast Sausage or Applewood Smoked Bacon

- additional meat option for \$2.50 per person

Home Fries

Assorted Breakfast Pastries or Fresh Fruit

Fresh Squeezed Orange Juice

Coffee and Tea

Deluxe Brunch Menu

\$21 per person

Scrambled Eggs or Baked Spinach and Tomato Frittata

French Toast or Buttermilk Pancakes

Breakfast Sausage or Applewood Smoked Bacon

Home Fries

Assorted Breakfast Pastries or Fresh Fruit

Maple Glazed Roasted Ham

Lemon Herb Salmon- cedar roasted salmon, lemon, fresh herbs

Fresh Squeezed Orange Juice

Coffee and Tea

- Lunch Buffet Options –

Standard Menu \$20 pp

Choice of 2 Entrees – Add extra entrée additional \$7 per person

Rigatoni Bolognese- veal, pork, beef, san marzano tomato, rigatoni

Chicken Francaise- capers, lemon, white wine butter sauce, linguine

Chicken Parmesan- san marzano tomato sauce, mozzarella, penne

Pasta Primavera- fresh seasonal vegetables, tomatoes, basil
fresh mozzarella

Meat Lasagna- sausage, beef, san marzano tomato sauce, ricotta, mozzarella

Choice of 1 Side – Add extra side additional \$4 per person

Rosemary Roasted Yukon Gold Potatoes

Citrus and Herb Rice

Roasted Seasonal Vegetables

Choice of 1 Salad

Garden Salad- mixed baby greens, cucumber, tomato

Classic Caesar- hearts of romaine, garlic croutons, parmesan

Deluxe Menu \$25 pp

Choice of 2 Entrees – Add extra entrée additional \$8 per person

Rigatoni Bolognese- veal, pork, beef, san marzano tomato, rigatoni

Lemon Herb Salmon- cedar roasted salmon, lemon, fresh herbs

Chicken Francaise- capers, lemon, white wine butter sauce, linguine

Roasted Beef Sirloin- wild mushroom madeira sauce

Chicken Parmesan- san marzano tomato sauce, mozzarella, penne

Pasta Primavera- fresh seasonal vegetables, tomatoes, basil
fresh mozzarella

Meat Lasagna- sausage, beef, san marzano tomato sauce, ricotta, mozzarella

Choice of 1 Side – Add extra side additional \$4 per person

Rosemary Roasted Yukon Gold Potatoes

Citrus and Herb Rice

Baked Mac and Cheese

Roasted Seasonal Vegetables

Choice of 1 Salad

Garden Salad- mixed baby greens, cucumber, tomato

Classic Caesar- hearts of romaine, garlic croutons, parmesan

- Dinner Menu Buffet Options –

Choose between Standard or Deluxe

Standard Menu \$28 per person

Choice of 2 Entrees

Add an extra entrée for additional \$8 per person

Rigatoni Bolognese- veal, pork, beef, san marzano tomato, rigatoni

Chicken Francaise- capers, lemon, white wine butter sauce, linguine

Chicken Parmesan- san marzano tomato sauce, mozzarella, penne

Pasta Primavera- fresh seasonal vegetables, tomatoes, basil
fresh mozzarella

Vegetable Lasagna- zucchini, summer squash, eggplant, peppers,
ricotta, mozzarella

Meat Lasagna- sausage, beef, san marzano tomato sauce, ricotta,
mozzarella

Choice of 2 Sides –

Add an additional side for \$5 per person

Rosemary Roasted Yukon Gold Potatoes

Citrus and Herb Rice

Baked Mac and Cheese

Roasted Seasonal Vegetables

Choice of 1 Salad

Garden Salad- mixed baby greens, cucumber, tomato

Classic Caesar- hearts of romaine, garlic croutons, parmesan

Deluxe Menu \$30 per person

Choice of 2 Entrees

Add an extra entrée for additional \$8 per person

- Roasted Beef Sirloin-** wild mushroom madeira sauce
- Chicken Parmesan-** san marzano tomato sauce, mozzarella, penne
- Paella-** shrimp, mussels, chicken, sausage, saffron rice
- Roasted Pork Loin-** garlic herb crusted, rosemary jus
- Shrimp Fra Diavolo-** garlic, spicy san marzano tomato sauce, basil
- Rigatoni Bolognese-** veal, pork, beef, san marzano tomato, rigatoni
- Lemon Herb Salmon-** cedar roasted salmon, lemon, fresh herbs
- Chicken Francaise-** capers, lemon, white wine butter sauce, linguine
- Pasta Primavera-** fresh seasonal vegetables, tomatoes, basil
fresh mozzarella
- Vegetable Lasagna-** zucchini, summer squash, eggplant, peppers,
ricotta, mozzarella
- Meat Lasagna-** sausage, beef, san marzano tomato sauce, ricotta,
mozzarella

Choice of 2 Sides –

Add an additional side for \$5 per person

- Rosemary Roasted Yukon Gold Potatoes**
- Citrus and Herb Rice**
- Baked Mac and Cheese**
- Roasted Seasonal Vegetables**

Choice of 1 Salad

- Garden Salad-** mixed baby greens, cucumber, tomato
- Classic Caesar-** hearts of romaine, garlic croutons, parmesan

- Lunch Menu Plated Private Dining –

\$20 per person

Choice of 2 Salads

Insalata Mista ~

organic mixed baby greens, roasted red peppers, grape tomatoes, kalamata olives, roasted garlic, asiago cheese, lemon balsamic vinaigrette

Classic Caesar ~

tender hearts of romaine, garlic croutons, parmesan cheese, creamy caesar dressing

Wedge Salad ~

iceberg lettuce, bleu cheese dressing, grape tomatoes, applewood smoked bacon

Choice of 3 Entrees

Chicken Francaise ~

white wine butter sauce, capers, lemon, yukon gold mashed potatoes, asparagus

Rigatoni Bolognese ~

ground veal, beef, pork and sausage, san marzano tomato sauce

Chicken Parmesan

san marzano tomato sauce, mozzarella cheese, rigatoni pasta

Faroe Islands Salmon ~

farro, asparagus, grilled sweet peppers, tuscan kale, tomato gastrique

Crazy Alfredo ~

chicken, sweet Italian sausage, soppressata, roasted peppers
spicy red wine alfredo sauce, fettucine pasta

Chicken Caesar Salad -

grilled chicken, hearts of romaine, garlic croutons, parmesan, creamy caesar dressing

Chicken Insalata Mista -

grilled chicken, baby greens, tomatoes, roasted garlic, roasted peppers,
asiago cheese, lemon balsamic vinaigrette

- Dinner Menu Plated Private Dining -

First Tier Plated \$36 per person, tax and gratuity not included

Choice of 2 Salads

Insalata Mista ~

organic mixed baby greens, roasted red peppers, grape tomatoes, kalamata olives, roasted garlic, asiago cheese, lemon balsamic vinaigrette

Classic Caesar ~

tender hearts of romaine, garlic croutons, parmesan cheese, creamy caesar dressing

Wedge Salad ~

iceberg lettuce, bleu cheese dressing, grape tomatoes, applewood smoked bacon

Choice of 2 Entrees

Faroe Islands Salmon ~

crispy sweet potato cakes, butternut squash, roasted cauliflower, spinach, apple cider butter sauce

Chicken Francaise ~

white wine butter sauce, capers, lemon, yukon gold mashed potatoes, asparagus

Rigatoni Bolognese ~

ground veal, beef, pork and sausage, san marzano tomato sauce

Choice of 2 Desserts

Molten Chocolate Cake –

whipped cream, caramel sauce

Vanilla Bean Crème Brulee-

caramelized sugar crust

Tier 2 Plated Menu

\$46 per person, tax and gratuity not included

Choice of 2 Appetizers

Calamari Fritti ~

breaded and fried, marinara sauce

La Cucina Focaccia ~

house-made garlic focaccia bread, roasted garlic butter, gorgonzola fondue

Crispy Chicken Wings -

barbecue sauce, celery, bleu cheese dressing

Choice of 2 Salads

Insalata Mista ~

organic mixed baby greens, roasted red peppers, grape tomatoes, kalamata olives, roasted garlic, asiago cheese, lemon balsamic vinaigrette

Classic Caesar ~

tender hearts of romaine, garlic croutons, parmesan cheese, creamy caesar dressing

Wedge Salad ~

iceberg lettuce, bleu cheese dressing, grape tomatoes, applewood smoked bacon

Choice of 3 Entrees

Faroe Islands Salmon ~

crispy sweet potato cakes, butternut squash, roasted cauliflower, spinach, apple cider butter sauce

Chicken Francaise ~

white wine butter sauce, capers, lemon, yukon gold mashed potatoes, asparagus

Rigatoni Bolognese ~

ground veal, beef, pork and sausage, san marzano tomato sauce

Grilled New York Strip Steak -

yukon gold mashed potatoes, asparagus

Choice of 2 Desserts

Molten Chocolate Cake –

whipped cream, caramel sauce

Vanilla Bean Crème Brulee-

caramelized sugar crust

Tier 3 Plated Menu

\$56 per person, tax and gratuity not included

Choice of 3 Appetizers

Calamari Fritti ~

breaded and fried, marinara sauce

La Cucina Focaccia ~

house-made garlic focaccia bread, roasted garlic butter, gorgonzola fondue

Crispy Chicken Wings -

barbecue sauce, celery, bleu cheese dressing

Crab Cakes ~

arugula, radicchio and fennel salad, green olive vinaigrette

Choice of 2 Salads

Insalata Mista ~

organic mixed baby greens, roasted red peppers, grape tomatoes, kalamata olives, roasted garlic, asiago cheese, lemon balsamic vinaigrette

Classic Caesar ~

tender hearts of romaine, garlic croutons, parmesan cheese, creamy caesar dressing

Wedge Salad ~

iceberg lettuce, bleu cheese dressing, grape tomatoes, applewood smoked bacon

Choice of 3 Entrees

Faroe Islands Salmon ~

crispy sweet potato cakes, butternut squash, roasted cauliflower, spinach, apple cider butter sauce

Chicken Francaise ~

white wine butter sauce, capers, lemon, yukon gold mashed potatoes, asparagus

Rigatoni Bolognese ~

ground veal, beef, pork and sausage, san marzano tomato sauce

Grilled New York Strip Steak -

yukon gold mashed potatoes, asparagus

Bistecca a la Cucina ~

grilled filet mignon, warm spinach salad, slow roasted tomato, grilled asparagus, roasted garlic butter

Pan Seared Sea Scallops ~

leeks, pancetta, farro, dried cranberries, roasted honeycrisp apples, cranberry vinaigrette

Choice of 2 Desserts

Molten Chocolate Cake –

whipped cream, caramel sauce

Vanilla Bean Crème Brulee-

Off Premise/Pick Up

Small serves 10-15 people, Large serves 20-25 people.

Please specify if you would like your food hot or cold for pickup.

The food on this page is not available for The Greenhouse Banquet Facility

Rigatoni Bolognese – small \$55/ large \$100

Cheese Lasagna – small \$40 / large \$75

Meat Lasagna – small \$45 / large \$85

Sausage and Peppers – small \$50 / large \$95

Penne Broccoli Alfredo – small \$40 / large \$75

add chicken - small \$50 / large \$90

Baked Mac and Cheese – small \$40 / large \$75

Crazy Alfredo – small \$60 / large \$110

Chicken Francaise – small \$55 / large \$100

Chicken Marsala – small \$55 / large \$100

Mike C's Meatballs – small \$50 / large \$90

BBQ or Buffalo Chicken Wings – small \$55 / large \$100

Grilled Marinated Vegetables – small \$40 / large \$70

Seasonal Roasted Vegetables – small \$40 / large \$70

Yukon Gold Mashed Potatoes – small \$35 / large \$65

Rosemary Roasted Potatoes – small \$35 / large \$65

Roasted Cauliflower – small \$35 / large \$65

Citrus and Toasted Almond Rice – small \$30 / large \$55

Eggplant Parmesan – small \$45 / large \$85

Mixed Green Salad – small \$25 / large \$45

Caesar Salad – small \$30 / large \$50

Caprese Salad (seasonal) – small \$45 / large \$80

Tortellini Salad – small \$40 / large \$75

Mediterranean Pasta Salad – small \$40 / large \$75

Green Bean Salad – small \$38 / large \$75

Potato Salad – small \$35 / large \$65

Grilled Corn and Black Bean Salad – small \$35 / large \$65