



LA CUCINA DI HAMPDEN HOUSE CATERING

FACILITY CAPACITY

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

Main Dining Room for daytime functions accommodates up to 80 guests.

Entire restaurant available for up to 160 guests

The outdoor Pavilion accommodates up to 60-75 guests.

Offsite catering available, and full togo catering menu, inquire for details

FOOD AND BEVERAGE MINIMUM, DEPOSITS AND PAYMENT

There is a 25 person minimum for the buffet/family style options.

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

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 \$2 per person charge for bringing in your own dessert.

Menus 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 \$8 per person for buffets.

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

Prices and menu subject to change at any time



HORS D'OEUVRES

~ Priced per dozen. Minimum 2 dozen pieces. Available as stationary or passed ~

PROSCIUTTO WRAPPED

ASPARAGUS \$15
roasted garlic aioli

CAPRESE SKEWER \$15
cherry tomato, fresh mozzarella,
basil, aged balsamic

**SESAME CRUSTED
YELLOWFIN TUNA** \$17
crispy wonton, miso vinaigrette, scallion

KOREAN BBQ PORK BELLY \$15
sesame, green onion

BUFFALO CAULIFLOWER \$14
buttermilk fried, bleu cheese

YELLOWFIN TUNA TARTARE \$17
cucumber, sesame, edamame

LOBSTER "ROLL" \$17
brioche crumbs, lettuce cups

CRISPY ROCK SHRIMP \$15
sweet chili sauce, chives

BRIE PHYLLO CUP \$14
fresh blackberry, pomegranate glaze

SCALLOPS AND BACON \$16
maple soy glaze

LOBSTER MAC AND CHEESE \$16
cavatappi pasta, mozzarella, parmesan

BRAISED SHORT RIB \$15
crostini, aged cheddar

BALTIMORE STYLE SHRIMP \$16
old bay, whole grain mustard aioli

MINI MEATBALLS \$14
veal, pork and beef blend, marinara, parmesan

**GORGONZOLA
STEAK CROSTINI** \$16
aged balsamic, tomato, arugula

ARANCINI \$13
mozzarella, parmesan, roasted garlic, lemon aioli

MINI CRAB CAKES \$16
lemon basil aioli

CRISPY HOISIN BBQ CHICKEN \$13
sesame, scallions

APPETIZER ADDITIONS (COLD STATIONARY PLATTERS)

Small serves 15-20, Large serves 25-30

SHRIMP COCKTAIL \$80 / \$110
horseradish cocktail sauce, lemon

ARTISAN CHEESE PLATE \$62 / \$85
selection of cheese, fresh fruit, crackers

CRUDITE PLATTER \$46 / \$58
fresh seasonal vegetables and dips

ANTIPASTO \$70 / \$100
cured meats, marinated vegetables, olives, cheese

APPETIZER ADDITIONS (HOT STATIONARY PLATTERS)

Small serves 10-12, Large serves 18-20

FRIED CALAMARI \$35 / \$50
marinara sauce

LA CUCINA FOCACCIA \$32 / \$42
house-made focaccia garlic bread gorgonzola fondue

SICILIAN WINGS \$38 / \$58
rosemary, caramelized onions, parmesan

CRISPY CHICKEN WINGS \$3 / \$58
buffalo or BBQ, bleu cheese, celery



BRUNCH FAMILY STYLE / BUFFET CHOICES

(STANDARD MENU)

(\$18.50 per person)

additional entrée choices \$2.50 per person / additional meat option for \$2 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

FRESH SQUEEZED ORANGE JUICE

COFFEE AND TEA

BRUNCH FAMILY STYLE / BUFFET CHOICES

(DELUXE MENU)

\$22.50 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

citrus and herb roasted salmon

OR

CHICKEN FRANCAISE

capers, lemon, white wine butter sauce, spaghetti

FRESH SQUEEZED ORANGE JUICE

COFFEE AND TEA



LUNCH FAMILY STYLE / BUFFET OPTIONS

(STANDARD MENU)

\$22 per person

Fresh Baked Rolls, Coffee and Tea Included

Choice of 2 Entrees

Add extra entrée additional \$4 per person

RIGATONI BOLOGNESE

veal, pork, beef, san marzano tomato, rigatoni

CHICKEN FRANCAISE

capers, lemon, white wine butter sauce, spaghetti

CHICKEN PARMESAN

San Marzano tomato sauce, mozzarella, penne

CHICKEN MARSALA

mushrooms, prosciutto, marsala wine sauce

EGGPLANT PARMESAN

thinly sliced eggplant, mozzarella, ricotta, san marzano tomato sauce

PASTA PRIMAVERA

fresh seasonal vegetables, tomatoes, basil, mozzarella

SPAGHETTI AND MEATBALLS

san marzano tomato sauce, spaghetti, parmesan cheese

SAUSAGE AND PEPPERS

sweet italian sausage, peppers, onions

NEW ENGLAND BAKED COD

ritz cracker crusted, white wine, butter

MEAT LASAGNA

sausage, beef, san marzano tomato sauce, ricotta, mozzarella

Choice of 2 Sides

Add extra side additional \$2 per person

ROASTED OR GRILLED SEASONAL VEGETABLES

BAKED MAC AND CHEESE

ROSEMARY ROASTED YUKON GOLD POTATOES

CITRUS AND HERB RICE

Choice of 1 Salad

GARDEN SALAD

mixed baby greens, cucumber, tomato

CLASSIC CAESAR

hearts of romaine, garlic croutons, parmesan

(DELUXE MENU)

Per Person \$25.50

Fresh Baked Rolls, Coffee and Tea Included

Choice of 2 Entrees

Add extra entrée additional \$4 per person

SLOW ROASTED

BEEF SIRLOIN

wild mushroom madeira sauce

LEMON HERB SALMON

cedar roasted salmon, lemon, fresh herbs

SHRIMP SCAMPI

capers, garlic, white wine butter sauce, parsley, spaghetti

MARINATED TENDERLOIN TIPS

cabernet demi

ROASTED PORK LOIN

garlic herb crust, rosemary jus

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

CHICKEN MARSALA

mushrooms, prosciutto, marsala wine sauce

PASTA PRIMAVERA

fresh seasonal vegetables, tomatoes, basil, mozzarella

SPAGHETTI AND MEATBALLS

san marzano tomato sauce, spaghetti, parmesan cheese

SAUSAGE AND PEPPERS

sweet italian sausage, peppers, onions

NEW ENGLAND BAKED COD

ritz cracker crusted, white wine, butter

MEAT LASAGNA

sausage, beef, san marzano tomato sauce, ricotta, mozzarella

EGGPLANT PARMESAN

thinly sliced eggplant, mozzarella, ricotta, san marzano tomato sauce

Choice of 2 Sides

Add extra side additional \$2 per person

ROASTED OR GRILLED SEASONAL VEGETABLES

BAKED MAC AND CHEESE

ROSEMARY ROASTED YUKON GOLD POTATOES

CITRUS AND HERB RICE

Choice of 1 Salad

GARDEN SALAD

mixed baby greens, cucumber, tomato

CLASSIC CAESAR

hearts of romaine, garlic croutons, parmesan



DINNER MENU FAMILY STYLE/BUFFET OPTIONS

(STANDARD MENU)

Standard Menu \$30 per person

Choice of 2 Entrees

Add extra entrée additional \$4.50 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

CHICKEN MARSALA

mushrooms, prosciutto,
marsala wine sauce

EGGPLANT PARMESAN

thinly sliced eggplant,
mozzarella, ricotta,
san marzano tomato sauce

PASTA PRIMAVERA

fresh seasonal vegetables,
tomatoes, basil, fresh mozzarella

SPAGHETTI AND MEATBALLS

san marzano tomato sauce,
spaghetti, parmesan cheese

SAUSAGE AND PEPPERS

sweet italian sausage,
peppers, onions

NEW ENGLAND BAKED COD

ritz cracker crusted,
white wine, butter

MEAT LASAGNA

sausage, beef, san marzano
tomato sauce, ricotta,
mozzarella

Choice of 2 Sides

Add extra side additional \$2.50 per person

ROASTED
SEASONAL VEGETABLES

BAKED MAC AND CHEESE

ROSEMARY ROASTED
YUKON GOLD POTATOES

CITRUS AND HERB RICE

Choice of 1 Salad

GARDEN SALAD

mixed baby greens, cucumber, tomato

CLASSIC CAESAR

hearts of romaine, garlic croutons, parmesan

(DELUXE MENU)

Deluxe Menu \$33 per person

Choice of 2 Entrees

Add extra entrée additional \$4.50 per person

SLOW ROASTED

BEEF SIRLOIN

wild mushroom madeira sauce

LEMON HERB SALMON

cedar roasted salmon,
lemon, fresh herbs

SHRIMP SCAMPI

capers, garlic, white wine
butter sauce,
parsley, spaghetti

MARINATED TENDERLOIN TIPS

cabernet demi

ROASTED PORK LOIN

garlic herb crust, rosemary jus

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

CHICKEN MARSALA

mushrooms, prosciutto,
marsala wine sauce

PASTA PRIMAVERA

fresh seasonal vegetables,
tomatoes, basil, mozzarella

SPAGHETTI AND MEATBALLS

san marzano tomato sauce,
spaghetti, parmesan cheese

SAUSAGE AND PEPPERS

sweet italian sausage,
peppers, onions

NEW ENGLAND BAKED COD

ritz cracker crusted,
white wine, butter

MEAT LASAGNA

sausage, beef, san marzano
tomato sauce, ricotta,
mozzarella

EGGPLANT PARMESAN

thinly sliced eggplant,
mozzarella, ricotta,
san marzano tomato sauce

Choice of 2 Sides

Add extra side additional \$2.50 per person

ROASTED
SEASONAL VEGETABLES

BAKED MAC AND CHEESE

ROSEMARY ROASTED
YUKON GOLD POTATOES

CITRUS AND HERB RICE

Choice of 1 Salad

GARDEN SALAD

mixed baby greens, cucumber, tomato

CLASSIC CAESAR

hearts of romaine, garlic croutons, parmesan



LUNCH MENU PLATED PRIVATE DINING

\$22.5 per person

Choice of 2 Salads

CLASSIC CAESAR

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

INSALATA MISTA

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

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

sesame coconut rice, baby bok choy, edamame, ginger carrot slaw, maple soy glaze

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

TIER 1 PLATED MENU

\$43 per person, tax and gratuity not included

Choice of 2 Salads

CLASSIC CAESAR

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

INSALATA MISTA

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

INSALATA MISTA

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

Choice of 2 Entrees

FAROE ISLANDS SALMON

sesame coconut rice, baby bok choy, edamame, ginger carrot slaw, maple soy glaze

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

\$55 per person, tax and gratuity not included

Choice of 2 Appetizers

CALAMARI FRITTI

breaded and fried, marinara sauce

LA CUCINA FOCCACIA

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

sesame coconut rice, baby bok choy, edamame, ginger carrot slaw, maple soy glaze

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

\$65 per person, tax and gratuity not included

Choice of 3 Appetizers

CALAMARI FRITTI

breaded and fried, marinara sauce

LA CUCINA FOCCACIA

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

CRISPY CHICKEN WINGS

barbecue sauce, celery, bleu cheese dressing

CRAB CAKES

arugula salad, spicy aioli, lemon 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

sesame coconut rice, baby bok choy, edamame, ginger carrot slaw, maple soy glaze

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

GRILLED FILET MIGNON

roasted yukon gold potatoes, roasted zucchini and summer squash, cabernet demi

PAN SEARED SEA SCALLOPS

beet risotto, roasted butternut squash, baby kale, pomegranate black cherry glaze, shredded beet and butternut salad

Choice of 2 Desserts

MOLTEN CHOCOLATE CAKE

whipped cream, caramel sauce

VANILLA BEAN CRÈME BRULEE

caramelized sugar crust



OFF PREMISE / PICK UP

Small serves approximately 8-10 people, Large serves approximately 20 people.

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

RIGATONI BOLOGNESE

small \$50 / large \$95

CHEESE LASAGNA

small \$48 / large \$85

MEAT LASAGNA

small \$55 / large \$95

SAUSAGE AND PEPPERS

small \$55 / large \$100

PENNE BROCCOLI ALFREDO

small \$45 / large \$85

add chicken

small \$55 / large \$95

BAKED MAC AND CHEESE

small \$48 / large \$85

CRAZY ALFREDO

small \$60 / large \$110

CHICKEN FRANCAISE

small \$55 / large \$100

CHICKEN MARSALA

small \$55 / large \$100

MEATBALLS

small \$60 / large \$105

BBQ OR BUFFALO CHICKEN WINGS

small \$55 / large \$100

SEASONAL ROASTED VEGETABLES

small \$40 / large \$70

YUKON GOLD MASHED POTATOES

small \$40 / large \$70

ROSEMARY ROASTED POTATOES

small \$40 / large \$70

CITRUS AND HERB RICE

small \$35 / large \$60

EGGPLANT PARMESAN

small \$55 / large \$95

MIXED GREEN SALAD

small \$27 / large \$47

CAESAR SALAD

small \$32 / large \$52

CAPRESE SALAD

(seasonal) small \$48 / large \$85

TORTELLINI SALAD

small \$45 / large \$75

MEDITERRANEAN PASTA SALAD

small \$45 / large \$75

GREEN BEAN SALAD

small \$38 / large \$75

POTATO SALAD

small \$40 / large \$68

GRILLED CORN AND BLACK BEAN SALAD

small \$38 / large \$68