# OFF SITE CATERING MENU:

Please allow at least 1 day notice

Half Tray Feeds 7 to 10 ppl Full Tray Feeds 15 to 20 ppl

# Appetizers

SAUTÉED GARLIC
SHRIMP
80.00 160.00
toasted garlic crostini

SHRIMP TEMPURA 80.00 160.00

sweet chili mayo

JUMBO LUMP CRAB
CAKE 100.00 200.00

roasted corn salsa, house tartar sauce
FRIED CALAMARI 90.00 180.00
Homemade chipotle and tomato sauce

CHICKEN WINGS 75.00 120.00 buffalo / asian chili

KOBE BEEF

SLIDERS 80.00 160.00 tomato, cheddar, & tavern steak sauce

GRILLED GOAT CHEESE

FLATBREAD 75.00 130.00 goat cheese, wild mushrooms, arugula,

goat cheese, wild mus truffle oil drizzle

SPINACH & ARTICHOKE DIP

ARTICHOKE DIP 65.00 125.00 warm tortilla chips

POTATO SKINS 65.00 110.00 bacon, cheddar, chives, sour cream

TAVERN MAC &

CHEESE 65.00 110.00 cavatappi pasta, four cheese blend

BURRATA & PROSCIUTTO

PROSCIUTIO 100.00 200.00 creamy burrata, prosciutto, arugula, cherry tomatoes, drizzle of basil oil

chipotle mayo, swiss gruyere, toasted brioche bun

# Salads

(FULL TRAY) ADD:

grilled or blackened chicken (+24), grilled shrimp (+32), grilled salmon (+40), grilled hanger steak (+48)

(HALF TRAY) ADD:1

grilled or blackened chicken (+12), grilled shrimp (+16), grilled salmon (+20), grilled hanger steak (+24)

Half - Full

CRAB CAKE CAESAR 100.00 200.00 chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons

GREEK 40.00 75.00 romaine, onions, cucumbers, peppers, kalamata olives, greek feta, red wine herb

FARMER'S 40.00 75.00

vinaigrette

dressing

balsamic vinaigrette

mixed greens, goat cheese, sliced apples, mushrooms, walnuts, balsamic vinaigrette

COBB 40.00 75.00 iceberg, smoked bacon, roasted red peppers,

tomatoes, hard boiled egg, aged cheddar, spicy ranch

BLT WEDGE 40.00 75.00 iceberg, smoked bacon, sun-dried tomatoes, arilled red onion, crumbled blue cheese

CAESAR 40.00 75.00 romaine lettuce, classic caesar dressing,

brioche croutons

TAVERN SALAD

35.00 65.00

mixed baby greens, red onion, tomato,

Half - Full

# Burgers & Sandwiches

FRENCH DIP AU JUS 75.00 120.00 thinly sliced roasted prime rib, swiss gruyere, ciabatta BUTTERMILK FRIED CHICKEN 60.00 100.00 seasoned mayo, lettuce, bread & butter pickles, brioche bun BASIL CHICKEN SANDWICH 60.00 100.00 fresh mozzarella, tomato, arugula, basil mayo, herb focaccia PORTUGUESE STEAK 75.00 120.00 marinated NY steak, caramelized onions, pepper jack cheese, toasted hero TAVERN CHEESE BURGER 60.00 100.00 10oz hand formed fresh ground angus, american cheese, toasted brioche bun BLACK BEAN BURGER 55.00 90.00

# Grilled Meats

Half - Full

TOP SIRLOIN STEAK 130.00 250.00 picanha grilled Brazilian steak, port wine reduction

GALO WHOLE CHICKEN

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SKIRT STEAK
150.00 280.00
marinated in a Portuguese style sauce - garlic,
olive oil, butter, mild spices and fresh herbs

STEAK FRITES 120.00 220.00 grilled hanger steak, chimichurri drizzle, truffle

MARINATED LAMB CHOPS

CHOPS 160.00 290.00 rosemary, thyme & garlic marinade

BABY BACK RIBS 90.00 180.00 marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices and fresh herbs add: homemade bbg sauce

18 OZ. NEW YORK STRIP STEAK port wine reduction

150.00 280.00

# Fish

<u> Half - Full</u>

160.00 245.00

CHILEAN SEA BASS PICCATA

pan seared, sautéed capers & onions, lemon white wine sauce, served over shrimp & cherry tomato risotto

GLAZED SALMON 90.00 185.00 balsamic glaze, served with sautéed broccoli & carrots

FISH & CHIPS 75.00 150.00 fresh beer battered cod, homemade tartar sauce served with fries

GRILLED WHOLE
BRANZINO
(BUTTERFLY) 100.00 200.00
grilled branzino, fresh herbs, served with
sautéed broccoli & carrots

# Beverages

CAN
Diet Coke - Coke - Ginger Ale - Sprite Seltzer - Water

SNAPPLE 3.00

Diet lemon - Lemon - Peach - Raspberry

# Pasta / Chicken

Half - Full

RIGATONI

PRIMAVERA 65.00 95.00 sautéed vegetables, diced plum tomatoes, spinach, Parmesan, roasted garlic olive oil

SHRIMP TOSCANA 90.00 145.00 penne, shrimp, spinach, mushrooms, sundried tomatoes, roasted garlic olive oil

CHICKEN PARMESAN 70.00 110.00 mozzarella, tomato sauce

CHICKEN FRANCESE 70.00 110.00 lightly egg battered breast of chicken, lemonwhite wine sauce

CHICKEN MARSALA 70.00 110.00 chicken cutlets, mushrooms, and marsala wine.

CHICKEN

MARGHERITA 70.00 110.00 fresh mozzarella, sundried tomatoes, basil pesto, balsamic drizzle

MAINE LOBSTER

RAVIOLI 120.00 200.00 shrimp, asparagus, vodka cream sauce

CLASSIC EGGPLANT PARMESAN

LOBSTER MASHED POTATOES

LOADED BAKED POTATO

crispy breaded eggplant layered with housemade marinara and melted mozzarella, served with spaghetti

# Side Dishes Half Tray

90.00

55.00

SAUTÉED MUSHROOMS	50.00
BUTTERMILK FRIED ONION RINGS	45.00
CREAMED SPINACH	50.00
SAUTÉED SPINACH	50.00
MAC & CHEESE	65.00
WHITE RICE	35.00
BLACK BEANS BACON	35.00
FRENCH FRIES	35.00
BAKED POTATO	35.00
SWEET POTATO FRIES	35.00
MASHED POTATOES	45.00
BROCCOLI & CARROTS	45.00



# Take-out Menu

Pick Up & Delivery 718-347-4846 265-11 Union Turnpike New Hyde Park, NY 11040

Place your order for delivery or pick up online at our website:

# www.galotavern18.com

GALO TAVERN 18 RESTAURANT & BAR PROVIDES THE PERFECT SETTING FOR YOUR NEXT EVENT; FROM CORPORATE LUNCHEONS, BREAKFASTS, COMMUNIONS, BAPTISMS, BRIDAL OR BABY SHOWERS, BIRTHDAYS, HOLIDAY PARTIES, RETIREMENT, REHEARSAL DINNERS OR FAMILY REUNIONS. ROOMS ARE AVAILABLE TO ACCOMMODATE FUNCTIONS FROM A SMALL GATHERING TO A LARGE EVENT.

We cater any event off-premise or at the restaurant; party planning is available email: events.catering@galotavern18.com www.galotavern18.com/banquet-packages













Off Site Catering Menu on Back

Appetizers	5	Salads
HOUSE BAKED ROLLS	4.00	add: grilled or blackened chicken (+6), grilled
FRENCH ONION SOUP au gratin	10.95	shrimp (+8), grilled salmon (+10), grilled hangar steak (+12)
FRIED CALAMARI homemade chipotle and tomato sauce	16.95	CRAB CAKE CAESAR 20.95
SAUTÉED GARLIC SHRIMP toasted garlic crostini	16.95	chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons
SHRIMP TEMPURA	16.95	GREEK 15.95
JUMBO LUMP CRAB CAKE roasted corn salsa, house tartar sauce	19.95	romaine, onions, cucumbers, peppers, kalamata olives, greek feta, red wine herb vinaigrette
SAUTÉED LITTLE NECK CLAMS garlic lemon white wine sauce, cilantro	16.95	PEACH & BURRATA GARDEN SALAD 19.95
LOBSTER & SHRIMP SPRING ROLLS that dipping sauce	17.95	spinach and arugula tossed with peaches, creamy burrata, pistachios, olive oil and balsamic vinaigrette
CHICKEN WINGS buffalo / asian chili	15.95	FARMER'S 16.95 mixed greens, goat cheese, sliced apples,
TAVERN MAC & CHEESE cavatappi pasta, four cheese blend	14.95	sautéed mushrooms, candied walnuts, balsamic vinaigrette
add: smoked bacon (+2.75), truffle oil (+ lobster meat (+16.00)	2.75),	BLT WEDGE 15.95
KOBE BEEF SLIDERS (3) tomato, cheddar	15.95	iceberg, smoked bacon, sun-dried tomatoes, grilled red onion, crumbled blue cheese dressing
GRILLED FLATBREAD	15.95	
goat cheese, wild mushrooms, arugula, to oil drizzle	rume	iceberg, smoked bacon, roasted red peppers,
SPINACH & ARTICHOKE DIP warm tortilla chips	15.95	tomatoes, hard boiled egg, aged cheddar, spicy ranch
POTATO SKINS bacon, cheddar, sour cream	14.95	SMALL SALADS 8.95
BURRATA & PROSCIUTTO creamy burrata, prosciutto, arugula, cheritomatoes, drizzle of basil oil	17.95 ry	caesar salad / tavern salad / blt wedge
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FRENCH DIP AU JUS
BUTTERMILK FRIED CHICKEN
GRILLED BASIL CHICKEN. 18.95 fresh mozzarella, tomato, arugula, basil mayo, herb focaccia
PORTUGUESE STEAK
BLACK BEAN BURGER. 15.95 chipotle mayo, swiss gruyere, brioche bun
TAVERN BURGER 16.95
10oz hand formed fresh ground angus, lettuce, onion, tomato, half sour pickle, toasted brioche bun
CHEESE: (+2.00 each) aged cheddar / american / blue cheese / swiss gruyere / fresh mozarella TOPPINGS: (+2.25 each) smoked bacon / sautéed mushrooms / caramelized onions / fried egg

### Prime Aged Steaks

Choice of one side:

Rice / Black Beans with Bacon / French Fries / Sweet Potato Fries / Mashed Potatoes / Baked Potato / Sautéed Broccoli & Carrots / Sautéed Mushrooms / Onion Rings

420Z PORTERHOUSE FOR TWO	125.95
220Z BONE-IN COWBOY STEAK	58.95
180Z NEW YORK STRIP STEAK	48 05

# Grilled Meats

Choice of one side:

Rice / Black Beans with Bacon / French Fries / Sweet Potato Fries / Mashed Potatoes / Baked Potato / Sautéed Broccoli & Carrots / Sautéed Mushrooms / Onion Rinas

Onion Kings
450Z TOP SIRLOIN STEAK FOR TWO 77.95 picanha grilled Brazilian steak, port wine reduction
80Z FILET MIGNON. 43.95 center cut filet mignon, port wine reduction
160Z SKIRT STEAK
MARINATED LAMB CHOPS. 41.95 rosemary, thyme & garlic marinade
STEAK FRITES
BABY BACK RIBS. 33.95 marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices and fresh herbs add: homemade bbq sauce
SHEPHERD'S PIE. 25.95 ground beef, veggies, cheddar jack cheese, twice baked mashed potatoes (no sides)
GALO WHOLE CHICKEN Whole 33.95 Half 24.95 marinated in a Portuguese-style sauce - garlic, olive oil, butter, mild spices & fresh herbs
VODKA CHICKEN PARMESAN. 25.95 crispy chicken, rich vodka sauce, and melty mozzarella cheese. Served with spaghetti

# Side Dishes

Lobster Mashed Pot 19.95	Truffle Parm Fries 12.95
Grilled Asparagus 11.95	White Rice 8.95
Small Mac & Cheese 11.95	Black Beans bacon 8.95
Loaded Baked Pot 11.95	French Fries 8.95
Sautéed Spinach 11.95	Baked potato 8.95
Creamed Spinach 12.95	Sweet Potato Fries 8.95
Onion Rings 8.95	Mashed Potatoes 8.95
Sautéed Mushrooms 8.95	Broccoli & Carrots 8.95

### Fish

### CHILEAN SEA BASS PICCATA

39.95

pan seared, sautéed capers & onions, lemon white wine sauce, served over shrimp & cherry tomato risotto

### GLAZED SALMON

balsamic glaze, served with sautéed broccoli & carrots & mashed potatoes

### GRILLED WHOLE

BRANZINO (BUTTERFLY) 37.95

grilled branzino, fresh herbs, served with grilled asparagus, mashed potatoes

#### FISH & CHIPS

28.95 fresh beer battered cod, homemade tartar sauce, fries

### Kids

CHICKEN FINGERS &	
FRIES	12.95
MOZZARELLA STICKS &	
FRIES	13.95
MINI CHEESE BURGERS &	
FRIES	13.95
PENNE OR LINGUINI	
PASTA	12.95
Butter or Marinara sauce	

### Beverages

CAN			2.5
Diet Coke - Coke	e - Ginge	r Ale - Sp	rite -
Seltzer - Water		2000	

#### SNAPPLE Diet lemon - Lemon - Peach - Raspberry

### Pasta

### MAINE LOBSTER RAVIOLI 35.95 shrimp, asparagus, vodka cream sauce

### SHRIMP TOSCANA

penne, shrimp, spinach, mushrooms, sundried

28.95

22.95

25.95

8.50

8.50

8.50

### roasted garlic olive oil

### CLASSIC EGGPLANT PARMESAN

crispy breaded eggplant layered with housemade marinara and melted mozzarella, served with spaghetti

#### RIGATONI PRIMAVERA

Sautéed vegetables, diced plum tomatoes, sautéed spinach, Parmesan cheese, and roasted garlic olive oil. add: chicken (+6), shrimp (+8)

### Dessert

# CHOCOLATE TEMPTATION

Layers of chocolate cake made with cocoa from Ecuador, filled with chocolate and hazelnut creams and a hazelnut crunch, covered with a chocolate glaze

### CARROT CAKE

Triple layer, with real cream cheese, sliced walnuts and golden raisins

### TRES LECHES

Sponge cake soaked in three types of milk

### CREME BRÛLÉE

#### CHEESECAKE

buttery graham cracker crust with a rich, creamy vanilla cheesecake filling

### TIRAMISU

8.50 ladyfingers gently soaked in rich espresso, paired with creamy mascarpone cheese

# Pick Up & Delivery

718-347-4846 265-11 Union Turnpike New Hyde Park, NY 11040

Place your order for delivery or pick up online at our website:

# www.galotavern18.com

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.