

BRUNCH PACKAGE - 56.95

3 HOURS OPEN BRUNCH BAR

White Wine Sangria, Mimosas, Bloody Marys, Screwdrivers
Soda, Juices, Coffee, Tea

-FAMILY STYLE APPETIZERS-

Fresh Baked Parker House Rolls & Assorted Mini Muffins
Fresh Fruit Platters, Waffles & Pancakes

-CHOOSE 4 ENTREES-

pick one entree from each category:

SALAD

CHICKEN CAESAR

Romaine lettuce, classic caesar dressing, brioche croutons

CHICKEN GREEK

Romaine, peppers, cucumbers, red onions, kalamata olives, feta, red wine herb vinaigrette

CRAB CAKE CAESAR

Jumbo lump crab cake, chopped romaine corn salsa, brioche croutons (add'l \$5 per salad)

GRILLED SHRIMP FARMER'S

Mixed greens, goat cheese, apples, mushrooms, candied walnuts, balsamic vinaigrette

BREAKFAST

BACON SWISS OMELETTE

Smoked applewood bacon, swiss gruyere, roasted potatoes

MEDITERRANEAN OMELETTE

Spinach, feta cheese, diced tomatoes, roasted potatoes

EGGS BENEDICT

Poached eggs, English muffin, Cand. bacon, hollandaise sauce

SCRAMBLED EGGS PLATTER

Scrambled eggs, smoked applewood bacon, turkey sausage and roasted potatoes

VEGETABLE OMELETTE

Mushrooms, broccoli, caramelized onions, roasted red peppers, sourdough toast, roasted potatoes

FISH / MEAT

TEMPURA SHRIMP & CHIPS

Sweet chili mayo, fries

GRILLED OR GLAZED SALMON

Mashed potatoes, broccoli carrots
FISH & CHIPS
house made tartar sauce, french fries

PULLED PORK HASH

Bbq pulled pork over roasted potato hash, fried egg

STEAK & EGGS FRITES

Grilled hanger steak, scrambled eggs, fries, chimichurri sauce (add'l \$5 per steak)

PASTA

PENNE ALLA VODKA

Penne, vodka tomato cream sauce

RIGATONI PRIMAVERA

Vegetables, diced plum tomatoes, sauteed spinach, parmigiano reggiano, roasted garlic olive oil

PENNE CHICKEN

Arugula, sundried tomatoes, vodka tomato cream sauce

SHRIMP TOSCANA

Penne, shrimp, spinach, mushrooms, sun-dried tomatoes, roasted garlic olive oil

DESSERT - CHOICE OF 1

- NAPOLEON CAKE

puff pastry layered with house-made pastry cream fresh banana and strawberries OR:

-CHOCOLATE COOKIE PLATTERS

POLICIES

Final payment is due on or before the event day.
Payment is accepted in the form of cash or credit card.

This business has a 4% cash discount incentive built into all pricing for private parties. Any purchase made with a card will not receive the cash discount, and a cost adjustment will be displayed on your receipt.

A guarantee of 30 guests is required for full private dining in our banquet room. (60ppl capacity)

A guarantee of 45 guests is required for full private dining in our main room. (65ppl capacity)

A guarantee of 65 guests for the main room, with a side room available. (85ppl capacity)

A guarantee of 20 guests is required for private dining in our side room. (27ppl capacity)

A non-refundable deposit of \$250 to \$500 is required to secure your reservation. This deposit is applied to the final bill. The minimum number of attendees for a function must be confirmed at least 48 hours in advance of the event.

After the guarantee is given it is not subject to reduction. If no guaranteed number has been provided by the deadline, the approximate/ last counted number will serve as the guaranteed number.

Charges will be assessed for the guaranteed number or the actual number in attendance, whichever is greater.

Galo Tavern 18 and its staff are the only licensed authority to sell and serve alcoholic beverages on the premises; therefore, outside liquor is not permitted at the restaurant.

Galo Tavern 18 will serve alcohol only to those of legal drinking age and reserves the right to refuse service to any person, at any time, for any reason.

The price per person does not include New York State sales tax or a 20% gratuity.

All entertainment must be kept at a moderate sound level.

All prices are subject to change



BANQUET PACKAGES

Main Room



Side Room



High - Tops



Banquet Room



718.347.4846

www.galotavern18.com

Email: events.catering@galotavern18.com

265 -11 Union Turnpike New Hyde Park, NY 11040

PACKAGE A 47.95

THREE-COURSE AFFAIR

not available on Friday, Saturday or Sunday

-CHOICE OF ONE SALAD-

-CHOICE OF THREE ENTREES-

(Chicken, Fish, Pasta)

-CHOICE OF DESSERT-

(Napoleon Cake Included) or (Dessert Platter \$3 per person)

Soda, Coffee & Tea included for the duration of the event

PACKAGE B 57.95

FOUR-COURSE AFFAIR

-CHOOSE THREE FAMILY STYLE APPETIZERS-

-CHOICE OF ONE SALAD-

-CHOICE OF FOUR ENTREES-

(Chicken, Fish, Pasta, Meat)

-CHOICE OF DESSERT-

(Napoleon Cake Included) or (Dessert platter \$3 per person)

Soda, Coffee & Tea included for the duration of the event

PACKAGE C 67.95

COCKTAIL HOUR + 3 COURSE AFFAIR

-ONE HOUR BAR-

(Beer, Wine, Sangria, House well drinks)

-COCKTAIL FAMILY STYLE APPETIZERS-

(Your Choice of Five)

-CHOICE OF ONE SALAD-

-CHOICE OF FOUR ENTREES-

Chicken, Fish, Pasta, Meat

-CHOICE OF DESSERT-

(Napoleon Cake Included) or (Dessert Platter \$3 per person)

Soda, Coffee & Tea included for the duration of the event

PACKAGE D 53.95

COCKTAIL PARTY

-TWO HOURS BAR-

(Wine, Beer, Sangria, House well drinks)

-ONE HOUR FAMILY STYLE APPETIZERS-

(Your Choice of Five)

-CHOICE OF SALAD STATION & PASTA STATION-

(Additions: Chicken Station + \$7.50 Per Person

Steak Station + \$10 Per Person)

-COFFEE & DESSERT STATION + \$8 Per Person

MAIN COURSE SELECTIONS

CHOOSE ONE ENTREE FROM EACH CATEGORY

PASTA - CHOICE OF 1

RIGATONI PRIMAVERA

sautéed vegetables, diced plum
tomatoes, spinach, broccoli,
carrots, parmigiano, roasted garlic
olive oil

PENNE ALLA VODKA

imported penne, vodka tomato
cream sauce

PENNE CHICKEN

baby arugula, sun-dried tomatoes,
vodka tomato cream sauce

CLASSIC EGGPLANT

PARMESAN

crispy breaded eggplant layered
with house-made marinara and
melted mozzarella

CHICKEN- CHOICE OF 1

CHICKEN PARMIGIANA

mozzarella, linguini, homemade
tomato sauce

CHICKEN FRANCESE

lightly egg battered breast of
chicken, lemon-white wine sauce

CHICKEN MARGHERITA

fresh mozzarella, sundried
tomatoes, basil pesto, balsamic
drizzle

CHICKEN MARSALA

chicken cutlets, mushrooms,
marsala wine sauce

CHICKEN PICCATA

pan-fried chicken in a piccata
sauce, a combination of butter,
fresh lemon juice, capers, parsley

MEAT - CHOICE OF 1

STEAK FRITES

grilled hanger steak,
chimichurri drizzle

NY STRIP STEAK

port wine reduction

SKIRT STEAK

cabernet sauce

RIBEYE STEAK

port wine reduction

Add: \$10.00 per steak

FILET MIGNON

port wine reduction

Add: \$12.00 per steak

SEAFOOD - CHOICE OF 1

FISH & CHIPS

fresh beer battered cod,
homemade tartar sauce

PAN SEARED BRANZINO

lemon butter sauce

MAINE LOBSTER RAVIOLI

asparagus, vodka cream sauce

GLAZED SALMON

dijon-brown sugar glaze

GRILLED SALMON

dijon cream sauce

[All chicken, meat, and seafood entrees are accompanied by
mashed potatoes and sauteed vegetables]

DESSERT - CHOICE OF 1

OCCASION CAKE (INCLUDED)

Homemade Napoleon puff pastry layered with house-made pastry cream
fresh banana and strawberries

DESSERT PLATTERS (ADD'L 3.00)

NY cheesecake - Apple pie - Chocolate cake - Tres leches

FAMILY STYLE APPETIZERS

FRIED CALAMARI

marinara dipping sauce

SLIDERS

choice of: Kobe beef with tomato &
cheddar or buffalo chicken

COCONUT SHRIMP

orange marmalade dip

SHRIMP TEMPURA

sweet chili mayo

TAVERN MAC & CHEESE

cavatappi pasta, four cheese blend

SPINACH & ARTICHOKE DIP

warm tortilla chips

SAUTÉED GARLIC SHRIMP

toasted garlic crostini

POTATO SKINS

bacon, cheddar, sour cream

GOAT CHEESE

FLATBREAD

grilled flatbread wild mushrooms,
arugula, truffle oil

PANKO CHICKEN STRIPS

honey mustard dipping sauce

CHEESE QUESADILLAS

sour cream

BAKED CLAMS

lemon, white wine, parsley

CHICKEN WINGS

buffalo, asian chili

SALADS

CAESAR

romaine lettuce, classic caesar
dressing, brioche croutons

GREEK

romaine, peppers, cucumbers,
red onions, kalamata olives,
greek feta, red wine herb
vinaigrette

MIXED GREENS

baby greens, red onion, tomato,
balsamic vinaigrette

FARMER'S

mix greens, goat cheese, crisp
apple slices, wild mushrooms,
crunchy walnuts,
balsamic vinaigrette

BEVERAGE OPEN-BAR PACKAGES

(Shots not included)

(PER PERSON)

2 hours 3 hours 4 hours

HOUSE WINE & BEER

Domestic Beer - House Wine Sangria

20.00 26.00 30.00

PREMIUM WINE & BEER

Domestic - Imported - Tap Beer -
Wine - Sangria

22.00 28.00 32.00

WELL BRANDS / WINE / BEER

House Liquors - Domestic Beer -
House Wine - Sangria

24.00 30.00 34.00

PREMIUM BRANDS

Selected Premium Liquors - Domestic -
Imported - Tap Beer - Premium Wine -
Sangria

26.00 35.00 42.00

BRUNCH DRINK PACKAGE

White Wine Sangria, Mimosas, Bloody
Marys, Screwdrivers

22.00 26.00

available only until 2pm