

## BANQUET MAIN COURSE SELECTIONS

### CHOOSE 4 FROM THE 4 CATEGORIES

#### PASTA - CHOICE OF 1

**RIGATONI PRIMAVERA**  
grilled vegetables, diced tomatoes,  
sauteed spinach, parmigiano  
reggiano, roasted garlic-olive oil

**PENNE ALLA VODKA**  
imported penne, vodka tomato  
cream sauce

**SHORT RIB RAVIOLI**  
sauteed cremini mushrooms, truffle  
cream sauce

**PENNE CHICKEN**  
baby arugula, sun-dried tomatoes,  
vodka tomato cream sauce

**FARFALLE SAUSAGE**  
bowtie pasta, hot and sweet  
sausage, roasted peppers,  
parmigiano tomato cream sauce

#### 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

**NY STRIP STEAK**  
port wine reduction

**STEAK FRITES**  
grill hanger steak, chimichurri  
drizzle

**SKIRT STEAK**  
cabernet sauce

**RIBEYE STEAK**  
port wine reduction  
Add: \$10.00 per steak

**FILET MIGNON**  
port wine reduction  
Add: \$12.00 per steak

All chicken, meat, and seafood entrees are accompanied by red potato  
mash and sauteed vegetables.

#### 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

#### DESSERT - CHOICE OF 1

##### OCCASION CAKE (INCLUDED)

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

##### DESSERTS PLATTERS (ADD'L 3.00)

NY cheesecake - Apple pie - Chocolate cake - Tres Leches

## POLICIES

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

This business has a 3.5% 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. (55ppl 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.  
(80ppl capacity)

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

A \$200 to \$500 non-refundable deposit is required to hold your  
reservation. This deposit is applied to the final bill

The minimum number of attendees at a function must be  
confirmed in advance of the function.  
48 hours before 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

There is a fee for any food or beverage not prepared but served  
on the premises. No liquor is to be brought in by any party.

We reserve the right to substitute an alternate room should  
events that day warrant a change.

Room assignments are not guaranteed & may change unless  
guaranteed in a written agreement.

Price per person does not include New York State sales tax or  
20% gratuity.

All entertainment must be kept at a moderate sound level.

## BANQUET PACKAGES



## RESTAURANT & BAR

265 -11 Union Turnpike

New Hyde Park, NY 11040

718.347.4846

Email: [events.catering@galotavern18.com](mailto:events.catering@galotavern18.com)

[www.galotavern18.com](http://www.galotavern18.com)

Main Room



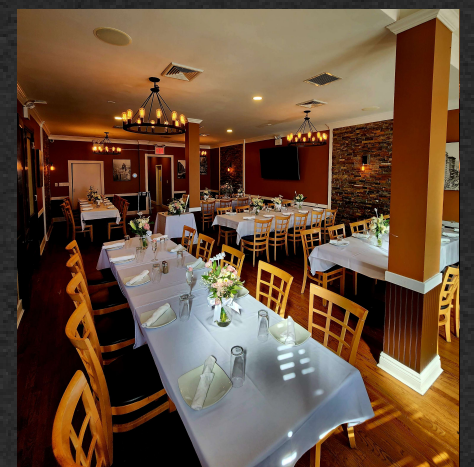
Side Room



High - Tops



Banquet Room





BRUNCH PACKAGE 55.95

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 5 FROM THE 4 CATEGORIES

SALAD - CHOICE OF 1

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 \$4 per salad)

GRILLED SHRIMP

FARMER'S

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

BREAKFAST - CHOICE OF 2

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 CHOICE OF 1

TEMPURA SHRIMP & CHIPS

Sweet chili mayo, fries

GRILLED OR GLAZED SALMON

Mashed potatoes, broccoli carrots  
FISH & CHIPS  
housemade 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 \$4 per steak)

PASTA - CHOICE OF 1

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, sundried tomatoes, roasted garlic olive oil

DESSERT - CHOICE OF 1

Napoleon puff pastry layered with house-made pastry cream fresh banana and strawberries or  
chocolate cookie platters

THREE-COURSE AFFAIR  
YOUR CHOICE OF:

Choice of Salad

Choice of Three Entrees: Chicken, Fish, Pasta

Choice of Desserts: Occasion Cake (Napoleon) or (Dessert Platter \$3 per person) Soda, Coffee & Tea included for the duration of the event

PACKAGE A 45.95

FOUR-COURSE AFFAIR  
YOUR CHOICE OF:

Choose Three Family Style Appetizers

Choice of Salad

Choice of Four Entrees: Chicken, Fish, Pasta, Meat

Choice of Desserts: Occasion Cake (Napoleon) or (Dessert Platter \$3 per person) Soda, Coffee & Tea included for the duration of the event

PACKAGE B 55.95

COCKTAIL HOUR  
+ THREE COURSE AFFAIR  
YOUR CHOICE OF:

Cocktail Hour Family Style Appetizers (Your Choice of Five)

One Hour Bar ( Wine, Beer, Sangria, House well drinks)

Dinner

Choice of Salad

Choice of Four Entrees: Chicken, Fish, Pasta, Meat

Choice of Desserts: Occasion Cake included (Napoleon) or (Dessert Platters \$3 per person) Soda, Coffee & Tea included for the duration of the event

PACKAGE C 65.95

COCKTAIL PARTY  
YOUR CHOICE OF:

Two Hours Bar ( Wine, Beer, Sangria, House well drinks)

One Hour Family Style Appetizers (Your Choice of Five)

Your Choice of Salad Station and Pasta Station

Additions:

Chicken Station + \$7.50 Per Person

Steak Station + \$10 Per Person

Coffee & Dessert Station + \$6 Per Person

PACKAGE D 53.95

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

SAUTEED GARLIC SHRIMP

toasted garlic crostini

POTATO SKINS

bacon, cheddar, sour cream

ASIAN CHILI SHRIMP

Tempura shrimp sauteed with Thai-style sauce

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

FARMER'S

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

GREEK

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

CAESAR

romaine lettuce, classic caesar dressing, brioche croutons

BABY SPINACH

crumbled goat cheese, dried cranberries, sliced almonds, grain mustard vinaigrette

MIXED GREENS

baby greens, red onion, tomato, balsamic vinaigrette

BEVERAGE OPEN-BAR PACKAGES

(PER PERSON) (Shots not included)

2 hours 3 hours 4 hours

HOUSE WINE & BEER

Domestic Beer - House Wine Sangria

18.00 22.00 28.00

PREMIUM WINE & BEER

Domestic - Imported - Tap Beer - Wine - Sangria

20.00 26.00 30.00

WELL BRANDS / WINE / BEER

House Liquors - Domestic Beer House Wine - Sangria

23.00 28.00 32.00

PREMIUM BRANDS

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

26.00 35.00 40.00

BRUNCH DRINK PACKAGE

White Wine Sangria, Mimosas, Bloody Marys, Screwdrivers available only until 2pm

20.00 25.00