

Catering

Half tray feeds 6 / 8 people - Full tray feeds 14 / 16 people

Please allow at least 1 day notice

Appetizers

SAUTÉED GARLIC SHRIMP toasted garlic crostini	Half 60.00	Full 110.00
SHRIMP TEMPURA sweet chili mayo	Half 60.00	Full 110.00
JUMBO LUMP CRAB CAKE roasted corn salsa, house tartar sauce	Half 65.00	Full 130.00
MINI CRAB CAKE SANDWICHES slider bun, lettuce, tartar sauce	Half 45.00	Full 90.00
SAUTÉED MANILA CLAMS garlic lemon white wine sauce, cilantro	Half 50.00	Full 90.00
FRIED CALAMARI Homemade chipotle and tomato sauce	Half 65.00	Full 120.00
CHICKEN WINGS buffalo / asian chili / chipotle, blue cheese	Half 45.00	Full 85.00
KOBE BEEF SLIDERS tomato, cheddar, & tavern steak sauce	Half 45.00	Full 90.00
GRILLED FLATBREAD goat cheese, wild mushrooms, arugula, truffle oil drizzle	Half 50.00	Full 95.00
SPINACH & ARTICHOKE DIP warm tortilla chips	Half 45.00	Full 100.00
POTATO SKINS bacon, cheddar, chives, sour cream	Half 45.00	Full 95.00
TAVERN MAC & CHEESE cavatappi pasta, four cheese blend	Half 35.00	Full 70.00

Salads

(FULL TRAY) ADD:
grilled or blackened chicken (+25),
grilled shrimp (+26), grilled salmon (+26),
grilled hangar steak (+35)

(HALF TRAY) ADD:
grilled or blackened chicken (+15),
grilled shrimp (+18), grilled salmon (+18),
grilled hangar steak (+21)

CRAB CAKE CAESAR Half Full
60.00 130.00

chopped romaine, jumbo lump crab
cake, corn salsa, brioche croutons

GREEK Half Full
35.00 55.00

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

BABY SPINACH Half Full
35.00 60.00

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

FARMER'S Half Full
35.00 60.00

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

COBB Half Full
35.00 75.00

iceberg, smoked bacon, roasted red
peppers, tomatoes, hard boiled egg,
aged cheddar, spicy ranch

BLT WEDGE Half Full
30.00 60.00

iceberg, smoked bacon, sun-dried
tomatoes, grilled red onion, crumbled
blue cheese dressing

CAESAR Half Full
25.00 50.00

romaine lettuce, classic caesar
dressing, brioche croutons

HOUSE MIXED GREENS Half Full
25.00 50.00

baby greens, red onion, tomato,
balsamic vinaigrette

Burgers & Sandwiches

-Served with fries or small house salad-

FRENCH DIP AU JUS thinly sliced roasted prime rib, swiss gruyere, ciabatta	Half 50.00	Full 90.00
BUTTERMILK FRIED CHICKEN seasoned mayo, lettuce, bread & butter pickles, pretzel bun	Half 40.00	Full 75.00
BASIL CHICKEN SANDWICH fresh mozzarella, tomato, arugula, basil mayo, herb foccacia	Half 40.00	Full 75.00
PORTUGUESE STEAK garlic marinated shell steak, caramelized onions, ham, pepper jack cheese, toasted hero	Half 45.00	Full 80.00
TAVERN CHEESE BURGER 10oz hand formed fresh ground angus, american cheese, toasted brioche bun	Half 40.00	Full 75.00

Meats

meats are served with one side dish

RICE / BLACK BEANS WITH BACON / FRENCH FRIES / SWEET POTATO FRIES / MASHED POTATOES / BAKED POTATO / SAUTÉED BROCCOLI & CARROTS / HOUSE SALAD

TOP SIRLOIN STEAK FOR TWO Half Full
90.00 180.00

picanha grilled Brazilian steak, port wine reduction

GALO GRILLED WHOLE CHICKEN Half Full
45.00 95.00

marinated in a Portuguese style sauce -
garlic, olive oil, butter, mild spices &
fresh herbs

GRILLED SKIRT STEAK Half Full
110.00 220.00

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

STEAK FRITES Half Full
90.00 180.00

grilled hangar steak, chimichurri drizzle,
truffle fries

GRILLED MARINATED LAMB CHOPS Half Full
120.00 240.00

rosemary, thyme & garlic marinade

GRILLED PORK LOIN Half Full
55.00 100.00

sautéed onions, marinated in a
Portuguese style sauce - garlic, olive oil,
butter, mild spices and fresh herbs

GRILLED BABY BACK RIBS Half Full
75.00 150.00

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

BBQ PORK RIBS Half Full
75.00 150.00

house seasoned and smoked,
homemade bbq sauce

Beverages

CAN 2.00

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

SNAPPLE 2.50

Diet lemon - Lemon - Peach - Raspberry



Fish

PAN SEARED HALIBUT PICCATA Half Full
90.00 180.00

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

GLAZED SALMON Half Full
75.00 150.00

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

FISH & CHIPS Half Full
75.00 150.00

fresh beer battered cod, homemade
tartar sauce, fries

GRILLED WHOLE BRANZINO (BUTTERFLY) Half Full
75.00 150.00

lemon butter sauce, fresh herbs, served
over mixed vegetables, cherry
tomatoes & fingerling potatoes

Pasta / Chicken

RIGATONI PRIMAVERA Half Full
45.00 100.00

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

(Half tray) add: chicken (+10), shrimp (+12)
(Full tray) add: chicken (+20), shrimp (+24)

SHRIMP TOSCANA Half Full
60.00 120.00

penne, shrimp, spinach, mushrooms,
sundried tomatoes, roasted garlic olive
oil

SHORT RIB RAVIOLI Half Full
75.00 150.00

sautéed cremini mushrooms, truffle
cream sauce

FARFALLE SAUSAGE Half Full
55.00 110.00

crumbled italian sausage, tomato
cream sauce

CHICKEN PARMESAN Half Full
55.00 110.00

mozzarella, penne, tomato sauce

CHICKEN FRANCESE Half Full
55.00 110.00

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

CHICKEN MARSALA Half Full
60.00 120.00

chicken cutlets, mushrooms, and
marsala wine.

CHICKEN MARGHERITA Half Full
60.00 120.00

fresh grape tomatoes, mozzarella, basil
pesto and a lemon garlic sauce.



RESTAURANT & BAR

take out menu

Pick up & Delivery

718-347-4846

265-11 Union Turnpike
New Hyde Park, NY 11040

Online ordering available
www.galotavern18.com

or text TAVERN18 to 33733

and get 10% off every
online order / free
delivery



POSTMATES

Uber
Eats

DOORDASH

GRUBHUB

Place your catering
order online with
EZcater

Email: events.catering@galotavern18.com



Salads

add: grilled or blackened chicken (+5.5), grilled shrimp (+6.5), grilled salmon (+7.5), grilled hangar steak (+8)

CRAB CAKE CAESAR 18.95

chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons

GREEK 13.95

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

BABY SPINACH 14.95

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

FARMER'S 14.95

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

BLT WEDGE 13.95

iceberg, smoked bacon, sun-dried tomatoes, grilled red onion, crumbled blue cheese dressing

COBB 14.95

iceberg, smoked bacon, roasted red peppers, tomatoes, hard boiled egg, aged cheddar, spicy ranch

SMALL SALADS 6.95

caesar salad / tavern salad / blt wedge

Fish

PAN SEARED HALIBUT PICCATA 26.95

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

GLAZED SALMON 24.95

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

GRILLED WHOLE BRANZINO (BUTTERFLY) 29.95

lemon butter sauce, fresh herbs, served over mixed vegetables, cherry tomatoes & fingerling potatoes

FISH & CHIPS 21.95

fresh beer battered cod, homemade tartar sauce, fries

LINE CAUGHT BLACKENED SWORDFISH 29.95

served over sweet potato crab meat hash, topped with housemade sweet voodoo sauce

Burgers & Sandwiches

THE 18 19.95

sliced prime rib, ham, pepper jack cheese, chorizo, sausage, fried egg, beer-infused tomato cream sauce

FRENCH DIP AU JUS 16.95

thinly sliced roasted prime rib, swiss gruyere, ciabatta

BUTTERMILK FRIED CHICKEN 15.95

seasoned mayo, lettuce, bread & butter pickles, pretzel bun

GRILLED BASIL CHICKEN 15.95

fresh mozzarella, tomato, arugula, basil mayo, herb foccacia

PORTUGUESE STEAK 16.95

garlic marinated shell steak, caramelized onions, ham, pepper jack cheese, toasted hero

BLACK BEAN BURGER 12.95

chipotle mayo, swiss gruyere, brioche bun

TAVERN BURGER 12.95

10oz hand formed fresh ground angus, lettuce, onion, tomato, half sour pickle, toasted brioche bun

CHEESE: (+1.25 each)

aged cheddar / american / blue cheese / swiss gruyere / fresh mozzarella

TOPPINGS: (+1.25 each)

smoked or turkey bacon / sautéed mushrooms / caramelized onions / fried egg

Pasta

MAINE LOBSTER RAVIOLI 26.95

shrimp, asparagus, vodka cream sauce

SHRIMP TOSCANA 22.95

penne, shrimp, spinach, mushrooms, sundried tomatoes, roasted garlic olive oil

SHORT RIB RAVIOLI 28.95

sautéed cremini mushrooms, truffle cream sauce

FARFALLE SAUSAGE 19.95

crumbled italian sausage, tomato cream sauce

RIGATONI PRIMAVERA 16.95

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

add: chicken (+5.50), shrimp (+6.50)

Meats

PRIME AGED STEAKS

-served with two tavern sides and port wine reduction-

RICE / BLACK BEANS WITH BACON / FRENCH FRIES / SWEET POTATO FRIES / MASHED POTATOES / BAKED POTATO / SAUTÉED BROCCOLI & CARROTS

42OZ PORTERHOUSE FOR TWO 109.95

20OZ BONE-IN COWBOY STEAK 49.95

18OZ NEW YORK STRIP STEAK 39.95

45OZ TOP SIRLOIN STEAK FOR TWO 65.95

picanha grilled Brazilian steak, port wine reduction

GALO GRILLED WHOLE CHICKEN Whole 1/2 29.95 18.95

marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices & fresh herbs

8OZ GRILLED FILET MIGNON 39.95

center cut filet mignon, port wine reduction

16OZ GRILLED SKIRT STEAK 31.95

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

STEAK FRITES 28.95

grilled hangar steak, chimichurri drizzle, truffle fries

GRILLED MARINATED LAMB CHOPS 32.95

rosemary, thyme & garlic marinade

GRILLED PORK LOIN 19.95

sautéed onions, marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices and fresh herbs

GRILLED BABY BACK RIBS 23.95

marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices and fresh herbs
add: homemade bbq sauce

BBQ PORK RIBS 23.95

house seasoned and smoked, homemade bbq sauce

SHEPPARD'S PIE 20.95

ground beef, veggies, cheddar jack cheese, twice baked mashed potatoes

CATERING SERVICES

Galo Tavern 18 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



Appetizers

FRENCH ONION SOUP 7.95
au gratin

FRIED CALAMARI 13.95
Homemade chipotle and tomato sauce

SAUTÉED GARLIC SHRIMP 12.95
toasted garlic crostini

SHRIMP TEMPURA 12.95
sweet chili mayo

JUMBO LUMP CRAB CAKE 16.95
roasted corn salsa, house tartar sauce

MINI CRAB CAKE SANDWICHES (3) 14.95
slider bun, lettuce, tartar sauce

SAUTÉED MANILA CLAMS 12.95
garlic lemon white wine sauce, cilantro

CHICKEN WINGS 12.95
buffalo / asian chili / chipotle, blue cheese

TAVERN MAC & CHEESE 11.95
cavatappi pasta, four cheese blend
add: smoked bacon (+2.75), truffle oil (+2.75), lobster meat (+16.00)

KOBE BEEF SLIDERS (3) 12.95
tomato, cheddar, & tavern steak sauce

GRILLED FLATBREAD 13.95
goat cheese, wild mushrooms, arugula, truffle oil drizzle

SPINACH & ARTICHOKE DIP 12.95
warm tortilla chips

POTATO SKINS 11.95
bacon, cheddar, sour cream

LOBSTER & SHRIMP SPRING ROLLS 14.95
thai dipping sauce

Kids

CHICKEN FINGERS & FRIES 9.95

MOZZARELLA STICKS & FRIES 9.95

MINI CHEESE BURGERS & FRIES 11.00

PENNE OR LINGUINE PASTA 8.95
Butter or Marinara sauce

Dessert

CHOCOLATE TEMPTATION 7.00

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

COPPA SPAGNOLA 7.00

Vanilla gelato and amarena cherry sauce swirled together, topped with amarena cherries

CHOCOLATE SOUFFLÉ 7.00

Moist chocolate cake with a heart of creamy rich chocolate

COPPA PISTACHIO 7.00

Custard gelato swirled together with chocolate and pistachio gelato, topped with praline pistachios



Side dishes

RICE / BLACK BEANS WITH BACON / FRENCH FRIES / SWEET POTATO FRIES / MASHED POTATOES / BAKED POTATO / SAUTÉED BROCCOLI & CARROTS 6.50

SMALL MAC & CHEESE 8.00

LOADED BAKED POTATO 8.00

SAUTÉED SPINACH 8.00

CREAMED SPINACH 8.00

SAUTÉED MUSHROOMS 8.00

BUTTERMILK FRIED ONION RINGS 8.00

3OZ LOBSTER MASHED POTATOES 16.00

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