

# Catering

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

**Please allow at least 1 day notice**

## Appetizers

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

## Burgers & Sandwiches

-Served with fries or small house salad-

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

## 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

## 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  
add: homemade bbq sauce

**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](http://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](mailto: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 PICCATÀ 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

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

Whole 1/2  
29.95 18.95

### 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](mailto: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.