

SIT DOWN DINNER

AVAILABLE
FOR
15 or more
DINNER
GUESTS

ROMA **59 PP**
excludes appetizer course

MILANO **69 PP**
includes appetizer course

PASTA OR SALAD. SELECT 1

House Salad • Caesar Salad • Penne alla Vodka • Rigatoni Marinara

THE MAIN COURSE. SELECT 4

Penne alla Vodka
Rigatoni Bolognese
Spaghetti + Meatballs
Zucchini Linguine Primavera
Eggplant Parmigiana
Oreganata | Shrimp • Salmon
Chicken | Parmigiana • Marsala • Francaise
Mediterranean Branzino
Boneless Beef Short Rib **+8PP**
Pork Chop **+8pp**
Skirt Steak **+12pp**

*select entrees served with family style
mashed potatoes and sauteed haricot verts*

FAMILY STYLE APPETIZERS. SELECT 2 MILANO ONLY

Fried Calamari
Zucchini Fries
Baked Clams
Capellini Cakes
Arancini
Meatball Polpette
Chicken Piccata Meatballs
Fresh Mozzarella + Tomato
Margherita Pizzettes
Neapolitan Pizzettes

BOTH PACKAGES INCLUDE.

Soft Drinks • Coffee • Tea
Personalized Homemade Iavarone Sheet Cake

REACH OUT 516.888.4400

IAVARONE
ITALIAN
KITCHEN + PIZZERIA

IAVARONEKITCHEN.COM

BUFFET

CAPRI 69 PP 50-100 GUESTS

FAMILY STYLE APPETIZERS.

SELECT 2

Arancini

Fried Calamari

Zucchini Fries

Baked Clams

Capellini Cakes

Meatball Polpette

Chicken Piccata Meatballs

Fresh Mozzarella + Tomato

Margherita Pizzettes

Neapolitan Pizzettes

SALAD.

SELECT 1

HOUSE

mixed greens, tomatoes, carrots, kalamata olives, red onions, roasted peppers, cucumbers, house vinaigrette

CAESAR

chopped romaine hearts, crumbled croutons, shaved grana padano, caesar dressing

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MAIN COURSE.

SELECT 3

THE CLASSICS

Eggplant | Parmigiana • Rollatini

Shrimp | Parmigiana • Oreganata • Scampi

Chicken | Parmigiana • Marsala • Francaise

THE BROS. FAVORITES

Chicken Bruschetta

protein preparation : grilled • fried | pick sauce : garlic-oil • marinara

Chicken + Broccoli Rabe

Sausage + Broccoli Rabe

Sausage, Peppers + Onions

protein preparation : grilled • fried | pick sauce : garlic-oil • marinara

Salmon Oreganata

served with roasted potatoes and mixed vegetables

PASTA.

SELECT 1

PICK YOUR PASTA CUT

Penne

Rigatoni

PICK YOUR SAUCE

Marinara

Alfredo

Tomato

Vodka

Primavera

Spicy Vodka

PACKAGE INCLUDES.

Soft Drinks

Coffee

Tea

Personalized Homemade Sheet Cake

COCKTAIL parties



TEEN parties

VERONA 65 PP 15-100 GUESTS
MON-THU ONLY 2 HOURS

AMALFI 45 PP MIN 10 GUESTS
MON-THU ONLY 18+ UNDER
+10PP FRI-SUN after 3PM

PASSED APPS: SELECT 4

APPETIZERS. SELECT 2

Baby Arancini
Meatballs | Marinara • Sherry Cream Sauce
Mini Crab Cakes
Prosciutto Melon Skewers
Chicken Parmigiana Sliders
Meatball Sliders
Cheeseburger Sliders
Broccoli Rabe + Sausage Dumplings
Stuffed Mushrooms
Pigs In A Blanket
Skirt Steak Crostini **+7 PP**
Lamp Chops **+7 PP**

Mozzarella Sticks
Neapolitan **OR** Margherita Pizzettes
Capellini Cakes
Zucchini Fries

OPEN BAR.

ENTREES. SELECT 3

Beer Mixed Drinks
Wine Martinis
Sangria | Red + White

Penne alla Vodka
Baked Ziti
Spaghetti + Meatballs
Chicken Parmigiana
Chicken Fingers & French Fries
Penne Primavera

DESSERT.

Assorted Italian Cookies

BOTH PACKAGES INCLUDE.

FOR THE ROOM.

Soft Drinks
Coffee
Tea

complimentary linens provided for events +\$75 pp

Linens 10 EA
Colored Napkins 1 EA
AV Speaker + Microphone 50



FINISHING TOUCHES

SHEET CAKE OPTIONS.

PICK YOUR SPONGE

vanilla · chocolate · red velvet · carrot cake

PICK YOUR FILLING

lemon custard · chocolate pudding · strawberry chocolate mousse · chocolate fudge · black cherry peanut butter mousse · cannoli cream · banana tres leches

PICK YOUR ICING

buttercream · chocolate buttercream · whipped cream

DRINK PACKAGES.

THE BASICS 25 PP

Unlimited Beer, House Wine + Sangria

THE VINO 30 EA

One White + One Red · Bottle Per Table

THE MIXER 50 PP

Beer, Wine, Sangria, Mixed Drinks + Martinis

FOR THE ROOM.

complimentary linens provided for events +\$75 pp

LINENS 10 EA

COLORED NAPKINS 1 EA

AV SPEAKER + MICROPHONE 50

TWO UNIQUE SPACES.

THE ATRIUM

Year Round Patio Space · Heated & Enclosed
Minimum Room Guarantee of 65 Guests

THE LANDING

Elevated Indoor Space
Minimum Room Guarantee of 30 Guests

ENHANCEMENTS.

PASSED HORS D'OEUVRES 10 PP

ADD A COURSE 5 PP

MINI CANNOLI'S 5 PP

CHOC. CHIP COOKIES + BROWNIES 5 PP

FRUIT PLATTERS (feeds 8-10 ppl) 35 EA

DESSERT PIZZETTES MP

THE FINE PRINT.

A \$300 non-refundable deposit is required upon booking. NYS sales tax will be added at 8.625%. A 20% gratuity will be added and distributed to the servers assigned to your event. That does not include the Maître D' gratuity. We ask that final payment and gratuities be made in cash: when paying with a credit card a 3% fee is applied. FRI-SUN events are subject to premium rates and minimums. The menu and final headcount is due a week prior to the event date. This number will be used for your final bill and cannot be reduced; additional guests will be charged accordingly.

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KITCHEN + PIZZERIA

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