Brunch Selections

\$55 per person

Sit Down 20-50 guests

Family Style Breakfast Board Assorted Bagels, Muffins, Danishes & Croissants with Jelly, Marmalade, Butter & Cream Cheese *Fresh Fruit Platters*

Salad Course

5 Entrée Selections

Chicken & Waffles French Toast Breakfast Wrap Breakfast Pizzette Quiche or Frittata Avocado Burrata Toast Chicken Caprese Eggplant Rollatini Salmon Oreganata Penne Primavera Rigatoni alla Barese Steak & Eggs \$5pp **Buffet** 50-100 guests

Breakfast Display

Assorted Bagels, Muffins, Danishes & Croissants with Jelly, Marmalade, Butter & Cream Cheese *Fresh Fruit Display*

Choice of 4 Buffet Dishes:

French Toast Waffles Scrambled Eggs Bacon & Sausage Penne Primavera Rigatoni alla Barese Eggplant Rollatini Dijon Salmon Chicken Caprese

Choice of One Buffet Side: Home Fries Salad



Sit Nown Ninner Selections available for 20-50 guests

Roma \$55pp *Choice of* Pasta or Salad Course 4 Entrée Selections *Milano* \$65pp 2 Family Style Appetizers *Choice of* Pasta or Salad Course 4 Entrée Selections Amalfi \$75pp 3 Family Style Appetizers Salad Course Pasta Course 5 Entrée Selections

Salad Offerings: House, Caesar or Gorgonzola Walnut Salad Pasta Offerings: Penne alla Vodka or Rigatoni Marinara

Family Style Apps: Fried Calamari Zucchini Fries Baked Clams Capellini Cakes Mozzarella Sticks Meatball Polpette Chicken Piccata Meatballs Fresh Mozzarella & Tomato Margherita or Neapolitan Pizzette Iavarone Wings: Scarpariello, BBQ or Hot

Entrée Selections:

Penne alla Vodka Pappardelle Bolognese Spaghetti & Meatballs Zucchini Linguine Primavera Chicken or Eggplant Parmigiana Shrimp, Sole or Salmon Oreganata Dijon or Teriyaki Salmon Chicken Francaise or Marsala Mediterranean Branzino Boneless Beef Short Rib \$5pp Pork Chop \$8pp Veal Chop Milanese \$10pp NY Strip Steak \$10pp

select entrees served with roasted potatoes and mixed vegetables



Buppet Selection

Capri \$65pp available for 50-100 guests

Choice of 2 Family Style Appetizers: Fried Calamari Zucchini Fries Baked Clams Capellini Cakes Mozzarella Sticks Meatball Polpette Chicken Piccata Meatballs Fresh Mozzarella & Tomato Margherita or Neapolitan Pizzette Iavarone Wings: Scarpariello, BBQ or Hot

> Choice of 1 Salad : House Caesar Gorgonzola Walnut

> > 888

Choice of 1 Pasta: Penne alla Vodka Baked Ziti Rigatoni Marinara Zucchini Linguine: Primavera or Marinara

Choice of 3 Entrees: Chicken: Parmigiana, Marsala or Francaise Salmon: Oreganata, Dijon or Teriyaki Chicken Scarpariello (boneless) Eggplant Parmigiana or Rollatini Sole Oreganata or Almondine Shrimp Parmigiana or Scampi

select entrees served with roasted potatoes and mixed vegetables



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Cocktail and Teen Parties

Verona (Cocktail Style) \$50pp 15-100 Guests Available Monday-Thursday

Passed Hors'Doeuvres: Choice of 5 Rice Balls traditional or short rib Assorted Sliders Steak or Chicken Skewers Steak or Chicken Skewers Caprese Skewers Mozzarella Sticks Capellini Cakes Pigs in a Blanket Fried Ravioli Assorted Pizzettes \$5pp (20 person minimum) Open Bar: Beer, Wine, Sangria, House Mixed Drinks & Iavarone Martinis

Capretti (Teens 18 & under) \$45pp Minimum of 10 Guests +\$10pp Friday & Saturday after 6pm, Sunday after 5pm

Choice of Two Appetizers: Mozzarella Sticks Neapolitan or Margherita Pizzettes **Capellini** Cakes **Zucchini Fries Choice of Salad:** House or Caesar Choice of Three Entrees. Penne alla Vodka Baked Ziti Spaghetti & Meatballs Chicken Parmigiana Chicken Fingers & French Fries Penne Primavera Dessert: Assorted Italian Cookies

Featuring Two Unique Spaces

The Atrium (open year round) Minimum Room Guarantee of 65 Guests Heated & Enclosed The Landing Indoor Space for 25-35 Guests

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 Maitre D" gratuity. We ask that final payment and gratuities are made in cash; when paying with a credit card, a 3% fee is applied. Friday-Sunday events are subject to premium rates and minimums.



With Our Compliments

All Packages Include: Soda and Fresh Juices Coffee and Tea Personalized Iavarone Sheet Cake

vanilla, chocolate, red velvet or carrot cake (+\$) sponge | buttercream, chocolate buttercream or whipped cream icing | lemon custard, chocolate pudding, chocolate mousse, chocolate fudge, peanut butter mousse, cannoli cream, banana, black cherry, strawberry or tres leches (+\$) filling

Drink Packages: The Basics \$20pp Unlimited Beer, House Wine & Sangria The Vino \$30 each One White & One Red Bottle Per Table The Mixer \$35pp Beer, Wine, Sangria, House Mixed Drinks & Iavarone Martinis Bubbly Bar \$15pp Host Choice of One: Peach, Mango & Strawberry Bellinis Red & White Sangria Aperol & Limoncello Spritzes The Signature \$5pp Basics or Bubbly/\$10pp without Add Your Own Signature Cocktail

Featuring Two Unique Spaces

The Atrium (open year round) Minimum Room Guarantee of 65 Guests Heated & Enclosed The Landing Indoor Space for 25-35 Guests Enhancements: Passed Hors D'Oeuvres \$8pp Mini Cannoli's (M/P) Cappuccino & Espresso \$5pp Homemade Chocolate Chip Cookies & Brownies \$5pp Iavarone Dessert Shooters (Min. 20) \$5 each Strawberry Shortcake, Chocolate Mousse, Cannoli & Tiramisu Viennese Trays \$7pp Fruit Platters \$25 each

For The Room:

Linens \$10 each Colored Napkins \$1 each Complimentary Linens for events at \$75 or more per person AV Speaker & Microphone \$50

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