#### Roma \$55pp

\*not available Friday-Sunday Nights\*
plated up to 40 people
pasta *or* salad
4 entrées
custom cake

## Milano \$65pp

plated up to 40 people
2 family style app
pasta or salad
4 entrées
custom cake

# Amalfi \$75pp

plated up to 40 people \*4 hours\*
3 family style apps
salad
pasta
5 entrees
custom cake

#### Verona \$50pp

15-100 people
passed hors d'oeuvres *or*appetizer buffet
open bar

## Family Style Choices

•fried calamari•
•zucchini fries•
•baked clams•
•fresh mozzarella & tomato•
•margherita or neopolitan pizzette•
•scarpariello wings•
•capellini cakes•
•mac n' cheese bites•
•burrata board•

#### Entrée Choices

•penne alla vodka•
•pappardelle bolognese•
•spaghetti and meatballs•
•chicken or eggplant parm•
•shrimp, salmon or sole oreganata•
•chicken francaise or marsala•
•chicken scarpiello• (boneless)
•mediterranean branzino•
•zucchini linguine primavera•
•pork chop• \$8
•veal chop milanese• \$10
•NY strip steak• \$10
\*select entrees served with mixed vegetables and roasted potatoes\*

## Capri \$65pp

buffet 40-100 people 2 family style apps

house or caesar salad

choice of 1 pasta:
 •penne alla vodka•
 •rigatoni marinara•
 •zucchini linguine•
 \*primavera or marinara\*

choice of 3 entrees:

·chicken·

\*parmigiana, marsala or francaise\*

•chicken scarpariello (boneless)•

•eggplant parmigiana•

•salmon•

\*broiled or oreganata\*

•sole almondine•

•shrimp•

includes roasted potatoes and mixed vegetables

\*parmigiana or scampi\*

custom cake

## Add-Ons

Café \$5pp

cappuccino and espresso

Cocktail Hour \$10pp

passed hors d'oeuvres \*only for buffet\*

**Carving Station \$12pp** 

Raw Bar \$17pp

seafood station \*only for buffet\*

**Charcuterie and Grazing Boards** 

\$15pp

assorted meats and cheeses

Fruit Plate \$25 per table

Viennese Tray \$40 per table

dessert and fruit assortment

Ice Cream Sundae/Gelato Bar \$8/\$10pp

# **Drink Packages**

The Basics \$20pp

beer, wine and sangria

The Vino \$30 each

bottles of house red and white

The Mixer \$35

open bar \*excludes premium and shots\*

Bubbly Bar \$20pp

sangria, mimosas, aperol spritzes, peach bellinis

# Cake Options

chocolate or vanilla cake
buttercream or whipped cream
chocolate pudding, chocolate mousse, strawberry, or cannoli cream

all packages include soft drinks, coffee and tea

#### For the Room

Table Clothes \$10
Colored Linen Napkins \$1

\$300 non-refundable deposit required upon booking

65 person minimum for our Atrium 25 person minimum for our Landing Children under 12 are half-price

NYS sales tax will be added at 8.625%. A 20% gratuity will be added and distributed to the servers assigned to your event. Final payments are to be made in cash or by check. If paying with a credit card, a 3% fee will be added.

Thank you!



# In-House Catering

Packages available for 15-100 people

Indoor and Atrium Event
Spaces Available

(516) 888-4400 1575 Old Country Road Plainview, NY, 11803 iavaronekitchen.com