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

select entrees served with roasted potatoes and mixed vegetables

NY Strip Steak \$10pp



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Buffet 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:

Choice of 1 Salad:

Scarpariello, BBQ or Hot

House Caesar Gorgonzola Walnut

Choice of 1 Pasta:

Penne alla Vodka
Baked Ziti
Rigatoni Marinara
Zucchini Linguine:
Primavera or Marinara

Choice of 3 Entrees:

Chicken:

Parmigiana, Marsala or Française 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

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

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

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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