

Appetizer Choices

Baked Stuffed Clams
Chopped clams, garlic, bacon, parmesan
Italian Stuffed Mushrooms
Spinach, pancetta, onions, parmesan cream
Tomato Bruschetta
Whipped goat cheese crostini, balsamic glaze, olive oil
Eggplant Mozzarella Stackers
Fried eggplant layered with ricotta cheese, tomato, mozzarella
Steamed Mussels
Garlic white wine sauce
Rice Balls
Italian meats, peas, mozzarella, marinara

Dolce

Occasion Cake
Cannoli
Lemon Tart
Seven Layer Chocolate cake
Tiramisu

Bar Options

Bar Tab: Priced according to consumption
Unlimited Mimosas \$10 per person (day parties only)
Unlimited Beer and House Wine \$15 per person
Open Bar (call brands) \$25 per person
Bar packages based on a 3-hour party

Brunch Parties
Cocktail Parties
Custom Menus

Buffet Parties must consist of 20 or more people

Kid's Menu available

Please speak with our catering manager for details
Our Chefs and Staff can customize any menu to fit your needs.

Extras

Balloons
Flowers

Table Cloth Options

*Consuming raw or undercooked meats fish shellfish or fresh shell eggs may increase your risk of food-borne illness especially if you have certain medical conditions

Brunch - Buffet

\$21 per person

Plus tax & 20% gratuity.

Includes fresh fruit, homemade muffins, bacon, sausage, breakfast potatoes, coffee & tea.

Choice of Three

Farmhouse Scramble
Scrambled eggs, vegetables, cheese, sausage
Vegetable Scramble
Scrambled eggs, vegetables
Eggs Benedict
Poached eggs, grilled smoked ham, English muffin, hollandaise
Stuffed French Toast
Mascarpone cream cheese, berry sauce
Rigatoni Bolognese
Beef, pork, veal, vegetable ragu, cream, ricotta
Chicken Marsala
Served over mashed potatoes
Chicken Francaise
Served over parmesan risotto
Chicken Parmesan
Served over linguini
Penne Ala Vodka
Peas, mushroom, plum tomato, onion
Tilapia Pomodoro
Served over parmesan risotto, garnished with black mussels
Classic Caesar Salad
Romaine lettuce, parmesan cheese, creamy Caesar dressing

Occasion cake

Let Avino's cater your next event!

Our elegant 1850's farmhouse has cozy private fireside dining rooms that are ideal for family gatherings, entertaining clients, or just a night out with friends. Choose one of our package menus or design your own menu. Our catering manager is available to assist you in planning the perfect event!

* Anniversaries * Showers * Birthdays * Communions *
Graduations * Rehearsal Dinners * Weddings * Holidays *



ITALIAN TABLE

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www.AvinosItalianTable.com

In House Party Menu

DEPOSIT REQUIRED

Party Coordinator: Meredith

Luncheon -3 course

\$23. Per person

Plus tax and 20% gratuity.
Available daily before 3:00 P.M.

Primi

Insalata or Zuppa

Entrees

~Choice of three~

Chicken Parmigiano

Lightly fried with plum tomatoes and mozzarella over linguini

Tilapia Pomodoro

Roasted tomato, spinach, and mussel garnish served over risotto

Nana's pasta Bowl

Basil plum tomato sauce over linguini with Nana's giant meatball

Rigatoni with Sausage

Fennel sausage, peppers, onions, mushrooms, plum tomato sauce

Penne ala Vodka

Plum tomato, pancetta, mushrooms, onions, and a touch of cream

Grilled Chicken Crostini

Roasted peppers, portabella, mozzarella, served open faced

Classic Caesar Salad

Served with grilled shrimp or grilled chicken

Dolce

Assorted Desserts

Served with unlimited Soft Drinks, Coffee & Tea
Espresso and Cappuccino \$3.00 additional per person

Buffet or Sit Down- 4 Course A

\$38. Per person

Plus tax and 20% gratuity

Primi

Choice of two

Served family style – see back page

Insalata

Tuscan mixed green salad
or classic Caesar salad

Entrees

~Choice of three~

Pollo

Parmigiano ~ Marsala ~ Francaise

Served over linguini ~ mashed potatoes ~ parmesan risotto

Pasta

Nana's pasta bowl with meatball or sausage

Penne ala Vodka with grilled chicken or shrimp

Rigatoni with sausage, peppers, and plum tomato

Orecchiette with sausage and broccoli rabe

Pesce

Flounder Florentine with sautéed spinach lemon chardonnay sauce

Crab Stuffed Flounder with roasted potatoes, grilled asparagus

Linguini with clams white wine garlic broth, fresh parsley

Carne

Sliced steak with wild mushroom demi-glaze

Served with mashed potatoes and vegetable medley

Pork stuffed with spinach, sundried tomato, mozzarella, mushroom

Served over mashed potatoes with mushroom gravy

Dolce

Assorted Desserts

Served with unlimited Soft Drinks, Coffee & Tea
Espresso and Cappuccino \$3.00 addition per person

Sit Down – 4 Course B

\$45. Per person

Plus tax and 20% gratuity

Primi

Choice of three

Served family style – see back page

Insalata

Tuscan mixed green salad
Hearts of Romaine Caesar salad
Caprese salad

Entrees

~Choice of four~

Pollo Sorrentino

Chicken breast topped with eggplant, fresh tomato, mozzarella,
Marsala wine sauce with spinach, mushrooms and prosciutto

Rigatoni Bolognese

Classic Veal, Beef, Pork ragu with vegetables from the city of Bologna

Capellini with Shrimp

Three tomato roasted garlic Chardonnay broth, with spinach

Salmon con Lenticchi

Seared Wild Atlantic Salmon over stewed lentils with Balsamic reduction

N. Y. Shell Steak

Cooked to your liking with garlic smashed potato and vegetable

Any other entrée from menu A is also available

Dolce

Assorted desserts

Served with unlimited Soft Drinks, Coffee & Tea
Espresso and Cappuccino included