

## LUNCHEON PACKAGE

Monday - Sunday • 12-3pm

Minimum of 12 guests

Two hour event serviced with unlimited soft drinks, coffee & tea

### PRIMI

Host choice (1) item

Garden Salad | Caesar Salad

### 2<sup>ND</sup> COURSE

Host choice of (3) entrées to offer your guests

### PASTA

Penne -OR- Spaghetti -OR- Rigatoni

Vodka | Bolognese | Caprese | Primavera

### CHICKEN

Marsala | Francese | Parmigiana | Piccata

### VEGETARIAN

Eggplant Parmigiana | Eggplant Rollatine  
Eggplant Tower

### FISH

Add \$6.5 pp

Shrimp Oreganate | Salmone Piccata | Shrimp Francese

### DESSERT

Host choice (1) item

Tiramisu | Gelato | Mini Cannoli



**\$33 P|P**

## SUGGESTED UPGRADES

TABLESIDE MINERAL WATER San Pellegrino & Acqua Panna	\$4
BEER & WINE	\$18.5
OPEN BAR Well Alcohol, Beer & House Wine	\$29
PREMIUM BAR *Excludes Cordials, Vintage Scotch Whiskies & Specialty Cocktails	\$34
FULL BEVERAGE PACKAGE Open Bar, Mineral Water, Cappuccino & Espresso (PREMIUM BAR Add \$8.5 pp)	\$36
• CASH BAR AVAILABLE • (Drinks will be individually charged)	
CHAMPAGNE PUNCH BOWL	\$10.5
BOTTOMLESS BLOODY MARY OR MIMOSAS	\$23
VIENNESE PLATTERS Assorted cookies & mini pastries served family style	\$8.5
OCCASION CAKE Host choice: Fresh from our House Bakery	P/A
PLATING CHARGE Choose to bring your own cake, we will happily cut & serve it for you	\$3
CAPPUCCINO & ESPRESSO	\$5

### • ALL UPGRADE PRICES ARE PER PERSON •

Drink Packages are only offered during party time slots.  
Any additional beverages served after party termination  
will be charged at full price.



**IN ADDITION TO YOUR CHOSEN PARTY PACKAGE, YOUR FINAL  
BILL BEFORE DISCOUNTS WILL INCLUDE AN ADDITIONAL  
10% ADMINISTRATION FEE & A 20% GRATUITY  
FOR THE SERVICE STAFF**

\*ROOM RENTAL FEE MAY APPLY PRICED ACCORDINGLY  
\*PARTIES OVER 30 GUESTS REQUIRE VALET PARKING \$145 FLAT FEE

## SPECIALTY CAKES

### SHEET CAKE

Sheet cakes consist of (3) layers of cake & (2) layer of filling

### CAKE OPTIONS

Vanilla or Chocolate

### FILLING OPTIONS

Mousse | Pudding | Cannoli  
Butter Cream | Whipped Crème | Ice Cream  
All fillings available Vanilla or Chocolate

### FRUIT OPTIONS

Strawberry | Banana | Pineapple  
You may add one, two or all three to any sheet cake.  
Fruit can not be added to Ice Cream cakes.

### CLASSIC COMBINATIONS

Strawberries & Whipped Crème  
Bananas & Chocolate Mousse  
Cannoli or Chocolate Cannoli  
Mixed Fruits & Vanilla Pudding  
Chocolate Cake & Vanilla Ice Cream

### INSCRIPTION IDEAS

"Love, Laughter and Happily ever after!"  
"Someone special, someone dear, someone new is almost here!"  
"Diapers & Pins a New Life Begins!"  
"Places to go, things to see, the best is yet to be!"

*For a Larger Venue Visit*



### LA PIAZZA GRANDE

Accommodates 50-80 Guests

2191 Merrick Road • Merrick, NY 11566

516-546-2500 | [www.lapiazzacaterers.com](http://www.lapiazzacaterers.com)



*Party  
Packages*



### THE GARDEN ROOM

Accommodates 20-50 Guests

512 Walt Whitman Road • Melville, NY 11747

631-425-0500 | [www.lapiazzaonline.com](http://www.lapiazzaonline.com)



Family owned and operated  
La Piazza continues its tradition of quality  
Italian cuisine with La Piazza Caterers.  
"The name you trust... the food you love,"  
now offers the ideal space for your special occasion.

## SILVER PACKAGE

Minimum of 12 guests

Two hour event serviced with unlimited soft drinks, coffee & tea

### 1<sup>ST</sup> COURSE

Host choice (1) item

#### SALAD

Garden Salad  
Caesar Salad  
Mediterranean Salad  
Pecan Salad

#### PASTA

Penne Alla Vodka  
Cavatelli Bolognese  
Fusilli Primavera  
Rigatoni Marinara  
Penne Melenzane

### 2<sup>ND</sup> COURSE

Host choice of (4) entrées to offer your guests

#### CHICKEN

Marsala | Francese | Parmigiana | Piccata  
Pizzaiola | Primavera | Rollatini

#### VEAL

Marsala | Parmigiana | Piccata | Pizzaiola

#### FISH

Shrimp Oreganate | Shrimp Francese  
Salmone Piccata | Salmone Alla Griglia  
Branzino Mediterraneo | Branzino Marechiaro

#### VEGETARIAN

Eggplant Parmigiana | Eggplant Rollatine  
Eggplant Tower

#### DESSERT

Host choice (1) item

Cheesecake | Tiramisu | Tartufo | Mini Cannoli



**\$50 P|P**

## PLATINUM PACKAGE

Minimum of 12 guests

2.5 hour event serviced with unlimited soft drinks, coffee & tea

### 1<sup>ST</sup> COURSE

Host choice of (3) appetizers served family style

#### Baked Clams Oreganate

Mozzarella Impanata  
Mozzarella Di Casa  
Calamari Fritti  
Arancini  
Calamari Arrabbiata

#### Zuppa Di Cozze

Capellini Cakes  
Stuffed Mushrooms  
Zucchini Fritti  
Eggplant Involtini

### 2<sup>ND</sup> COURSE

Host choice (1) item

#### SALAD

Garden Salad  
Caesar Salad  
Mediterranean Salad  
Pecan Salad  
Hudson Valley Beet Salad

#### PASTA

Penne Alla Vodka  
Cavatelli Bolognese  
Fusilli Primavera  
Rigatoni Marinara  
Penne Melenzane

### 3<sup>RD</sup> COURSE

Host choice of (4) entrées to offer your guests

#### CHICKEN

Marsala | Francese | Parmigiana | Piccata  
Pizzaiola | Primavera | Rollatini

#### VEAL | CHOPS

Marsala | Francese | Parmigiana | Piccata  
Veal Chop Milanese | Pork Chop Pizzaiola

#### FISH

Shrimp Oreganate | Shrimp Francese  
Salmone Piccata | Salmone Alla Griglia  
Branzino Mediterraneo | Branzino Marechiaro

#### VEGETARIAN

Eggplant Parmigiana | Eggplant Rollatine  
Eggplant Tower

#### DESSERT

Host choice (1) item

Cheesecake | Tiramisu | Tartufo | Mini Cannoli

**\$70.5 P|P**

## GOLD PACKAGE

Minimum of 12 guests

Two hour event serviced with unlimited soft drinks, coffee & tea

### 1<sup>ST</sup> COURSE

Host choice (1) item

#### SALAD

Garden Salad  
Caesar Salad  
Mediterranean Salad  
Pecan Salad  
Hudson Valley Beet Salad

### 2<sup>ND</sup> COURSE

Host choice (1) item

#### PASTA

Penne Alla Vodka  
Cavatelli Bolognese  
Fusilli Primavera  
Rigatoni Marinara  
Penne Melenzane

### 3<sup>RD</sup> COURSE

Host choice of (4) entrées to offer your guests

#### CHICKEN

Marsala | Francese | Parmigiana | Piccata  
Pizzaiola | Primavera | Rollatini

#### VEAL

Marsala | Parmigiana | Piccata | Pizzaiola

#### FISH

Shrimp Oreganate | Shrimp Francese  
Salmone Piccata | Salmone Alla Griglia  
Branzino Mediterraneo | Branzino Marechiaro

#### VEGETARIAN

Eggplant Parmigiana | Eggplant Rollatine  
Eggplant Tower

#### DESSERT

Host choice (1) item

Cheesecake | Tiramisu | Tartufo | Mini Cannoli



**\$60 P|P**

## BRUNCH PACKAGE

Saturday & Sunday ONLY • 11-3pm

Minimum of 12 guests

Two hour event serviced with unlimited soft drinks, juice, coffee & tea

### 1<sup>ST</sup> COURSE

Host choice of (3) Primi to offer guests

Fresh Seasonal Fruit Platter  
Burrata e Caponata  
Lump Crabmeat Cocktail

Crab Cakes  
Mozzarella Impanata  
Pecan Salad

### 2<sup>ND</sup> COURSE

Host choice of (4) entrées to offer your guests

Belgian Waffle

Frittata

Chicken and Waffles

Blackened Chicken Club

Brie Grilled Cheese

Avocado Toast

French Toast

Steak & Eggs Add \$6.5 pp

Granola Parfait

Cobb Salad

Signature Pancakes

Breakfast Bucatini Carbonara



**\$38.5 P|P**

\*Cooked to order. Consuming undercooked meat may cause food borne illness, especially if you have a medical condition.

A 3.5% Discount will be applied if paying with cash.