

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

2ND 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
Torre di Mozzarella

FISH

Add \$6 pp

Shrimp Oreganate | Salmone Piccata | Shrimp Francese

DESSERT

Host choice (1) item

Tiramisu | Gelato | Mini Cannoli



\$ 32 P|P

SUGGESTED UPGRADES

TABLESIDE MINERAL WATER \$4

San Pellegrino & Acqua Panna

BEER & WINE \$18

OPEN BAR \$28

Well Alcohol, Beer & House Wine

PREMIUM BAR \$33

*Excludes Cordials, Vintage Scotch Whiskies
& Specialty Cocktails

FULL BEVERAGE PACKAGE \$35

Open Bar, Mineral Water, Cappuccino & Espresso
(PREMIUM BAR Add \$8 pp)

• CASH BAR AVAILABLE •

(Drinks will be individually charged)

CHAMPAGNE PUNCH BOWL \$10

BOTTOMLESS BLOODY MARY OR MIMOSAS \$22

VIENNESE PLATTERS \$6

Assorted cookies & mini pastries served family style

OCCASION CAKE P/A

Host choice: Prepared by Dortoni Bakery

PLATING CHARGE \$3

Choose to bring your own cake, we will happily
cut & serve it for you

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% ADMINISTRATIVE FEE TO COVER THE DIRECT COSTS
OF PLANNING, SCHEDULING & SETTING UP YOUR EVENT.
A 15% GRATUITY WILL BE ADDED FOR THE WAIT STAFF,
SERVICE OR BAR EMPLOYEES SERVING YOUR FUNCTION.

* ROOM RENTAL FEE MAY APPLY P/A

*PARTIES OVER 30 GUESTS REQUIRE VALET PARKING \$140 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



*Party
Packages*



THE GARDEN ROOM

Accommodates 20-50 Guests

512 Walt Whitman Road • Melville, NY 11747

631-425-0500 | 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

1ST 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

2ND 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
Sogliola Oreganata | Sogliola Francese

VEGETARIAN

Eggplant Parmigiana | Eggplant Rollatine
Torre di Mozzarella

DESSERT

Host choice (1) item

Cheesecake | Tiramisu | Tartufo | Mini Cannoli



\$48 P|P

PLATINUM PACKAGE

Minimum of 12 guests

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

1ST 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

2ND 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

3RD 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
Sogliola Oreganata | Sogliola Francese

VEGETARIAN

Eggplant Parmigiana | Eggplant Rollatine
Torre di Mozzarella

DESSERT

Host choice (1) item

Cheesecake | Tiramisu | Tartufo | Mini Cannoli

\$68 P|P

GOLD PACKAGE

Minimum of 12 guests

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

1ST COURSE

Host choice (1) item

SALAD

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

2ND COURSE

Host choice (1) item

PASTA

Penne Alla Vodka
Cavatelli Bolognese
Fusilli Primavera
Rigatoni Marinara
Penne Melenzane

3RD 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
Sogliola Oreganata | Sogliola Francese

VEGETARIAN

Eggplant Parmigiana | Eggplant Rollatine
Torre di Mozzarella

DESSERT

Host choice (1) item

Cheesecake | Tiramisu | Tartufo | Mini Cannoli



\$58 P|P

BRUNCH PACKAGE

Saturday & Sunday ONLY • 11-3pm

Minimum of 12 guests

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

1ST COURSE

Host choice of (3) Primi to offer guests

Fresh Seasonal Fruit Platter
Burrata e Caponata
Lump Crabmeat Cocktail

Crab Cakes
Mozzarella Impanata
Charcuterie Board

2ND COURSE

Host choice of (4) entrées to offer your guests

Belgian Waffle

Frittata

Chicken and Waffles

Blackened Chicken Club

Brie Grilled Cheese

“L.E.O.” Omelette

Avocado Toast

French Toast

Steak & Eggs +\$6 pp

Granola Parfait

Cobb Salad

Eggs Benedict

Signature Pancakes

Breakfast Bucatini Carbonara



\$37 P|P

*Cooked to order. Consuming undercooked meat may cause food borne illness, especially if you have a medical condition. This menu reflects a 3.5% cash discount. If you choose to pay by credit or debit card, this discount will be removed.