

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

FISH

Add \$7 pp

Shrimp Oreganate | Salmone Piccata | Shrimp Francese

DESSERT

Host choice (1) item

Tiramisu | Gelato | Mini Cannoli



\$38 P|P

SUGGESTED UPGRADES

*TABLESIDE MINERAL WATER \$5
San Pellegrino & Acqua Panna

*BEER & WINE \$19.5

*OPEN BAR \$30
Well Alcohol, Beer & House Wine

*PREMIUM BAR \$35
*Excludes Cordials, Vintage Scotch Whiskies
& Specialty Cocktails

*FULL BEVERAGE PACKAGE \$38
Open Bar, Mineral Water, Cappuccino & Espresso
(PREMIUM BAR Add \$8.5 pp)

• CASH BAR AVAILABLE •
(Drinks will be individually charged)

*CHAMPAGNE PUNCH BOWL \$12

*BOTTOMLESS BLOODY MARY \$25
OR MIMOSAS

VIENNESE PLATTERS \$10
Assorted cookies & mini pastries served family style

OCCASION CAKE P/A
Host choice: Fresh from our House Bakery

PLATING CHARGE \$3
Choose to bring your own cake, we will happily
cut & serve it for you

CAPPUCCINO & ESPRESSO \$6

• 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



*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

VEGETARIAN

Eggplant Parmigiana | Eggplant Rollatine

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

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

VEGETARIAN

Eggplant Parmigiana | Eggplant Rollatine

DESSERT

Host choice (1) item

Cheesecake | Tiramisu | Tartufo | Mini Cannoli

\$70.5 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.

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

VEGETARIAN

Eggplant Parmigiana | Eggplant Rollatine

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

1ST 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

2ND 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

Cobb Salad

Signature Pancakes

Breakfast Bucatini Carbonara



\$46 P|P