

## BBQ PACKAGES

### Classic Barbeque Package

\$24.95/pp - 20 Person Minimum

Boar's Head Hot Dogs	Corn on the Cob
Angus Beef Hamburgers	Lettuce, Pickles, Tomato, Onion
BBQ Chicken	Assorted Sliced Cheese
Homemade Potato Salad	Fresh Watermelon
Green Salad	Buns & Condiments

### Gold Barbeque

\$29.95 + \$5/pp for BBQ Ribs - 20 Person Minimum

Boar's Head Hot Dogs	Homemade Potato Salad
Angus Beef Hamburgers	Gourmet Pasta Salad
Grilled Italian Sausage, or BBQ Chicken	Garlic-Herb and Lemon Peppers & Onions
Green Salad	Homemade Coleslaw
Corn on the Cob	Sliced Pickles and Olives
Lettuce, Tomato, Onions	Buns, Condiments
Watermelon	

### Majestic Barbeque

\$34.95/pp - 20 Person Minimum

Boar's Head Hot Dogs	<b>(Plus Choice of 1 Entree)</b>
Angus Beef Hamburgers	BBQ Ribs
Grilled Italian Sausage & Peppers	BBQ or Garlic Lemon Chicken
Slow-Roasted Pulled-Pork	Shrimp Kebobs (+4 pp)
Gourmet Pasta Salad	Marinated Flank Steak
Corn on the Cob	Chicken Kebobs
Assorted Sliced Cheese	<b>(Plus Choice of 2 Sides)</b>
Buns & Condiments	Fresh Mozzarella & Tomato Platter
Homemade Potato Salad	Green Salad
Homemade Coleslaw	3-Bean Salad
Sliced Pickles, Olives, Tomatoes, Lettuce	

## Barbeque Specialties

Add any of these delicious specialties to the BBQ package of your choice!

#### BBQ Ribs - \$125/full tray

Slow-Cooked with Tangy, Homemade BBQ Sauce

#### Pulled Pork - \$110/full tray

Served with 24 Potato Rolls for Sandwiches

#### Dry-Rubbed Beef Brisket- \$125/full tray

Slow-Cooked in a Dijon Glaze and Shredded for Easy Serving

#### Chicken or Beef Kebobs- \$4.50 Each

Skewers with Tomatoes, Peppers & Onions and Marinated with a Fresh, Herb-Infused Olive Oil and Gently Grilled

#### Jumbo Shrimp Kebobs- Market Price

#### All Packages Include:

Plastic Utensils, Plates & Napkins, Chafing Dishes & Serving Equipment

#### Beverage Package - \$5.95/pp (min. 20 ppl)

Assorted Iced 2-Liter Sodas: Diet & Regular Coke, Sprite, Bottled Water, Orange & Cranberry Juice, Cups

#### Coffee Package - \$2.50/pp

Coffee Urns, Regular & Decaf Coffee, Assorted Teas, Milk, Sugar, Splenda, Cups & Stirrers

*Full-Staffing is available as well as all rentals and party planning services.*

### Party Heroes

3 foot to 6 foot (serves approx. 4 ppl/ft)

American with Lettuce and Tomatoes	14.95/ft
Italian with Provolone and Roasted Red Peppers	14.95/ft
Grilled Vegetables with Fresh Mozzarella, Sundried Tomatoes, Balsamic Glaze	18.95/ft
Grilled or Fried Chicken Cutlet with Fresh Mozzarella, Basil, Roasted Peppers	18.95/ft
Marinated Flank Steak with Chianti Mushrooms & Melted Mozzarella	21.95/ft



**la TAVOLA**  
trattoria

183 West Main Street  
Sayville, New York 11782  
Phone: 631-750-6900

Catering Available for 10-500

Anniversaries	Confirmations
Baby Showers	Graduations
Birthday Parties	Holiday Parties
Bridal Showers	Sales Meetings
Business Meetings	Special Events
Communions	Weddings

[www.latavolasayville.com](http://www.latavolasayville.com)

*\$100 Deposit held to credit card  
for all catering equipment left on site.*

## Platters

	Small	Large
Crudites Platter with Dip	45	65
Grilled Veggie Platter with Balsamic Glaze	55	85
Fresh Mozzarella with Roasted Peppers & Basil	55	85
Meat & Cheese Antipasto Platter	65	95
Fruit Platter with Yogurt Dip	55	85

## Hors D'Oeuvres (2 doz. minimum for each)

	Per Dozen
Pigs in Jackets with Dijon Dip	14
Skewers with Balsamic Glaze	14
Crispy Asparagus in Phyllo	14
Mini Meatball Lollipops with Marinara	14
Mozzarella Sticks	14
Arancini (Rice Balls) with Marinara	14
Tomato White Bean Bruschetta	14
Chicken Quesadillas with Tomato Salsa	18
Chicken Satay with Peanut Sauce	18
Little Neck Baked Clams	18
Mini Reuben Sliders	18
Stuffed Mushrooms with Bacon & Mozzarella	18
Fried Mac & Cheese Bites	18
Spanakopita	18
Triple Cheese Grilled Cheese Triangles	18
Beef Satay with Peanut Sauce	20
Crispy Long-Stemmed Artichokes	20
Pulled Pork Biscuits with Crème Fraiche (min. of 4 doz.)	24
Mini Cheeseburger Sliders	24
Mini Crab Cakes with Tomato Jam	30
Coconut Shrimp with Mango Chili Sauce	30
Scallops Wrapped in Bacon	30
Filet Mignon Crostini with Horseradish Cream Sauce	30
Pesto Shrimp Kebobs	30
Potato Croquette	2.50/ea
Baby Lamb Chops	Market Price
Sushi - Assorted	Market Price
Jumbo Shrimp Cocktail	Market Price
Raw Bar	Market Price

## Green Salads

	Half Tray	Full Tray
Organic Greens with Shaved Parmesan	25	45
Caesar Salad	30	55
Greek Salad	35	65
Organic Greens with Gorgonzola, Candied Walnuts, Cranberries	35	65

## Cold Salads

	Half Tray	Full Tray
Potato Salad	30	55
Macaroni Salad	30	55
Orzo w/Sundried Tomatoes, Spinach, & Garlic	40	75
Sesame Peanut Noodle Salad with Snap Peas	40	75
Mozzarella & Tomato Basil Salad	45	85
Pesto Pasta with Grilled Veggies	45	85
Penne w/Grilled Chicken, Broccoli, Sun-Dried Tomatoes	45	85

## Assorted Vegetable Dishes

	Half Tray	Full Tray
Zucchini, Squash, String Beans, Broccoli Medley	40	75
Roasted Potatoes	40	75
Sauteed Broccoli Rabe	45	85
String Beans Amandine	45	85
Roasted Cauliflower with Parmesan	45	85
Garlic Mashed Potatoes	45	85
Israeli Couscous Primavera	45	85
Grilled Asparagus	65	125

## Hot Entrees

	Half Tray	Full Tray
Chicken Francese, Marsala, Parmigiana, Piccata, or Scarpariello	55	105
Chicken with Asparagus & Artichokes in White Wine & Lemon Sauce	60	115
Chicken Tenders with Honey Mustard	50	95
Eggplant Parmigiana or Rollatini	50	95
Veal Francese, Piccata, Parmigiana, or Pizzaioli	70	135
Veal Sorrentino	75	145
Veal Scaloppini with Artichokes	75	145

## Hot Entrees (cont.)

	Half Tray	Full Tray
Sliced Flank Steak with Chianti Mushroom Sauce	70	135
Sliced Flank Steak with Horseradish Cream Sauce	70	135
Sliced Filet Mignon with Horseradish Cream Sauce	Market Price	
Roasted Pork Medallions w/Garlic Rosemary Sauce	55	105
Pork or Beef Braciolo	65	125
Italian Sausage & Peppers	60	115
Italian Sausage with Hot Cherry Peppers & Broccoli Rabe	60	115
Italian Sausage with Roasted Potatoes, Onions, Rosemary	60	115
Meatballs in Marinara Sauce	60	115
Slow-Cooked Baby Back Ribs in Marinara or BBQ	Market Price	

## Seafood Entrees

	Half Tray	Full Tray
Shrimp Marinara, Francese, Parmigiana or Fra Diavolo (served over linguine)	80	155
Calamari Fra Diavolo	65	125
Frutti di Mare (Lobster, Shrimp, Clams, Calamari)	110	215
Mussels Marinara	45	85
Sole Oregonata with Plum Tomatoes	65	125
Seared Salmon with Lemon & Capers	75	145
Filet of Sole Stuffed with Crabmeat & Shrimp in Lobster Sauce	95	185

## Pasta

	Half Tray	Full Tray
White Lasagna with Spinach & Bechamel Sauce	55	105
Cheese Lasagna	50	95
Meat or Grilled Vegetable Lasagna	55	105
Baked Ziti with Meat	50	95
Cheese Baked Ziti	45	85
Linguine with North Shore Clams Red or White	55	105
Orecchiette with Sausage and Broccoli Rabe	45	85
Orecchiette with Shrimp and Spinach	60	115
Rigatoni ala Vodka (add \$10 for chicken per half tray)	45	85
Rigatoni Primavera	45	85
Rigatoni Bolognese	45	85
Rigatoni with Prosciutto and Peas	45	85
Creamy Macaroni and Cheese	50	95