

# Off site catering menu

Please allow at least 1 day notice

**Half Tray Feeds 5 to 7ppl**

**Full Tray Feeds 12 to 17ppl**

## Appetizers

Half - Full

**SAUTÉED GARLIC SHRIMP** 80.00 150.00  
toasted garlic crostini

**SHRIMP TEMPURA** 80.00 150.00  
sweet chili mayo

**JUMBO LUMP CRAB CAKE** 100.00 200.00  
roasted corn salsa, house tartar sauce

**MINI CRAB CAKE SANDWICHES** 70.00 130.00  
slider bun, lettuce, tartar sauce

**FRIED CALAMARI** 65.00 120.00  
Homemade chipotle and tomato sauce

**CHICKEN WINGS** 60.00 110.00  
buffalo / asian chili

**KOBE BEEF SLIDERS** 70.00 130.00  
tomato, cheddar, & tavern steak sauce

**GRILLED GOAT CHEESE FLATBREAD** 60.00 100.00  
goat cheese, wild mushrooms, arugula, truffle oil drizzle

**SPINACH & ARTICHOKE DIP** 55.00 100.00  
warm tortilla chips

**POTATO SKINS** 55.00 100.00  
bacon, cheddar, chives, sour cream

**TAVERN MAC & CHEESE** 50.00 90.00  
cavatappi pasta, four cheese blend  
add: **smoked bacon (+2.75)**, **truffle oil (+2.75)**, **lobster meat (+16.00)**

## Burgers & Sandwiches

**FRENCH DIP AU JUS** 60.00 90.00  
thinly sliced roasted prime rib, swiss gruyere, ciabatta

**BUTTERMILK FRIED CHICKEN** 50.00 90.00  
seasoned mayo, lettuce, bread & butter pickles, brioche bun

**BASIL CHICKEN SANDWICH** 50.00 90.00  
fresh mozzarella, tomato, arugula, basil mayo, herb foccacia

**PORTUGUESE STEAK** 70.00 130.00  
marinated NY steak, caramelized onions, ham, pepper jack cheese, toasted hero

**TAVERN CHEESE BURGER** 60.00 110.00  
10oz hand formed fresh ground angus, american cheese, toasted brioche bun

**BLACK BEAN BURGER** 45.00 70.00  
chipotle mayo, swiss gruyere, toasted brioche bun

## Salads

**(FULL TRAY) ADD:**

grilled or blackened chicken (+24),  
grilled shrimp (+32), grilled salmon  
(+40), grilled hangar steak (+48)

**(HALF TRAY) ADD:1**

grilled or blackened chicken (+12),  
grilled shrimp (+16), grilled salmon  
(+20), grilled hangar steak (+24)

Half - Full

**CRAB CAKE CAESAR** 70.00 130.00  
chopped romaine, jumbo lump crab  
cake, corn salsa, brioche croutons

**GREEK** 40.00 75.00  
romaine, onions, cucumbers, peppers,  
kalamata olives, greek feta, red wine  
herb vinaigrette

**BABY SPINACH** 40.00 75.00  
crumbled goat cheese, dried  
cranberries, sliced almonds, grain  
mustard vinaigrette

**FARMER'S** 40.00 75.00  
mixed greens, goat cheese, sliced  
apples, sautéed mushrooms, candied  
walnuts, balsamic vinaigrette

**COBB** 45.00 80.00  
iceberg, smoked bacon, roasted red  
peppers, tomatoes, hard boiled egg,  
aged cheddar, spicy ranch

**BLT WEDGE** 45.00 80.00  
iceberg, smoked bacon, sun-dried  
tomatoes, grilled red onion, crumbled  
blue cheese dressing

**CAESAR** 35.00 65.00  
romaine lettuce, classic caesar  
dressing, brioche croutons

**HOUSE MIXED GREENS** 30.00 55.00  
baby greens, red onion, tomato,  
balsamic vinaigrette

## Meats

meats are served with one side dish

**RICE / BLACK BEANS WITH BACON / FRENCH FRIES / SWEET POTATO FRIES / MASHED POTATOES / BAKED POTATO / SAUTÉED BROCCOLI & CARROTS**

Half - Full

**TOP SIRLOIN STEAK** 100.00 190.00  
picanha grilled Brazilian steak, port wine  
reduction

**GALO GRILLED WHOLE CHICKEN** 70.00 130.00  
marinated in a Portuguese style sauce -  
garlic, olive oil, butter, mild spices &  
fresh herbs

**GRILLED SKIRT STEAK** 120.00 230.00  
marinated in a Portuguese style sauce -  
garlic, olive oil, butter, mild spices and  
fresh herbs

**STEAK FRITES** 110.00 210.00  
grilled hangar steak, chimichurri drizzle,  
truffle fries

**GRILLED MARINATED LAMB CHOPS** 130.00 240.00  
rosemary, thyme & garlic marinade

**GRILLED PORK LOIN** 70.00 130.00  
sautéed onions, marinated in a  
Portuguese style sauce - garlic, olive oil,  
butter, mild spices and fresh herbs

**GRILLED BABY BACK RIBS** 80.00 150.00  
marinated in a Portuguese style sauce -  
garlic, olive oil, butter, mild spices and  
fresh herbs  
add: homemade bbq sauce

## Premium Side Dishes Half Tray

**LOBSTER MASHED POTATOES** 70.00

**LOADED BAKED POTATO** 45.00

**SAUTÉED MUSHROOMS** 45.00

**BUTTERMILK FRIED ONION RINGS** 45.00

**CREAMED SPINACH** 45.00

**SAUTÉED SPINACH** 45.00

**GRILLED ASPARAGUS** 45.00

**MAC & CHEESE** 50.00

## Beverages

**CAN** 2.50

Diet Coke - Coke - Ginger Ale - Sprite -  
Seltzer - Water

**SNAPPLE** 3.00

Diet lemon - Lemon - Peach - Raspberry

## Fish

Half - Full

**CHILEAN SEA BASS PICCATA** 130.00 250.00  
pan seared, sautéed capers & onions,  
lemon white wine sauce, served over  
shrimp & cherry tomato risotto

**GLAZED SALMON** 80.00 160.00  
balsamic glaze, served with sautéed  
broccoli & carrots

**FISH & CHIPS** 75.00 150.00  
fresh beer battered cod, homemade  
tartar sauce served with fries

**GRILLED WHOLE BRANZINO (BUTTERFLY)** 90.00 180.00  
grilled branzino, fresh herbs, served with  
sautéed broccoli & carrots

## Pasta / Chicken

Half - Full

**RIGATONI PRIMAVERA** 60.00 100.00  
sautéed vegetables, diced plum  
tomatoes, spinach, parmigiano,  
roasted garlic olive oil

**SHRIMP TOSCANA** 70.00 120.00  
penne, shrimp, spinach, mushrooms,  
sundried tomatoes, roasted garlic  
olive oil

**SHORT RIB RAVIOLI** 75.00 150.00  
sautéed cremini mushrooms, truffle  
cream sauce

**FARFALLE SAUSAGE** 55.00 100.00  
crumbled italian sausage, tomato  
cream sauce

**CHICKEN PARMIGIANA** 60.00 100.00  
mozzarella, penne, tomato sauce

**CHICKEN FRANCESE** 60.00 110.00  
lightly egg battered breast of chicken,  
lemon-white wine sauce

**CHICKEN MARSALA** 60.00 110.00  
chicken cutlets, mushrooms, and  
marsala wine.

**CHICKEN MARGHERITA** 60.00 110.00  
fresh mozzarella, sundried tomatoes,  
basil pesto, balsamic drizzle

**MAINE LOBSTER RAVIOLI** 90.00 180.00  
shrimp, asparagus, vodka cream  
sauce



Restaurant & Bar

## Take-out Menu

Pick up & Delivery

718-347-4846

265-11 Union Turnpike

New Hyde Park, NY 11040

Place your catering order online with



## Catering Services

GALO TAVERN 18 RESTAURANT & BAR PROVIDES THE PERFECT SETTING FOR YOUR NEXT EVENT; FROM CORPORATE LUNCHEONS, BREAKFASTS, COMMUNIONS, BAPTISMS, BRIDAL OR BABY SHOWERS, BIRTHDAYS, HOLIDAY PARTIES, RETIREMENT, REHEARSAL DINNERS OR FAMILY REUNIONS. ROOMS ARE AVAILABLE TO ACCOMMODATE FUNCTIONS FROM A SMALL GATHERING TO A LARGE EVENT.

We cater any event off-premise or at the restaurant; party planning is available

email: [events.catering@galotavern18.com](mailto:events.catering@galotavern18.com)

[www.galotavern18.com/banquet-packages](http://www.galotavern18.com/banquet-packages)

[www.galotavern18.com](http://www.galotavern18.com)



## Salads

add: grilled or blackened chicken (+6),  
grilled shrimp (+8), grilled salmon (+10),  
grilled hangar steak (+12)

### CRAB CAKE CAESAR 20.95

chopped romaine, jumbo lump crab  
cake, corn salsa, brioche croutons

### GREEK 15.95

romaine, onions, cucumbers, peppers,  
kalamata olives, greek feta, red wine  
herb vinaigrette

### BABY SPINACH 16.95

crumbled goat cheese, dried  
cranberries, sliced almonds, grain  
mustard vinaigrette

### FARMER'S 16.95

mixed greens, goat cheese, sliced  
apples, sautéed mushrooms, candied  
walnuts, balsamic vinaigrette

### BLT WEDGE 15.95

iceberg, smoked bacon, sun-dried  
tomatoes, grilled red onion, crumbled  
blue cheese dressing

### COBB 17.95

iceberg, smoked bacon, roasted red  
peppers, tomatoes, hard boiled egg,  
aged cheddar, spicy ranch

### SMALL SALADS 8.95

caesar salad / tavern salad / blt wedge

## Fish

### CHILEAN SEA BASS PICCATA 37.95

pan seared, sautéed capers & onions,  
lemon white wine sauce, served over  
shrimp & cherry tomato risotto

### GLAZED SALMON 29.95

balsamic glaze, served with sautéed  
broccoli & carrots & mashed potatoes

### GRILLED WHOLE BRANZINO (BUTTERFLY) 34.95

grilled branzino, fresh herbs, served with  
sautéed broccoli & carrots, mashed  
potatoes

### FISH & CHIPS 26.95

fresh beer battered cod, homemade  
tartar sauce, fries

### LINE CAUGHT BLACKENED SWORDFISH 34.95

served over sweet potato crab meat  
hash, topped with housemade sweet  
voodoo sauce

## Burgers & Sandwiches

### THE 18 (FRANCESINHA) 23.95

sliced prime rib, ham, layers of melted  
jack cheese, chorizo, sausage, fried  
egg, beer-infused tomato cream sauce

### FRENCH DIP AU JUS 19.95

thinly sliced roasted prime rib, swiss  
gruyere, ciabatta

### BUTTERMILK FRIED CHICKEN 17.95

seasoned mayo, lettuce, bread & butter  
pickles, brioche bun

### GRILLED BASIL CHICKEN 17.95

fresh mozzarella, tomato, arugula, basil  
mayo, herb foccacia

### PORTUGUESE STEAK 19.95

garlic marinated sirloin steak,  
caramelized onions, ham, pepper jack  
cheese, toasted hero

### BLACK BEAN BURGER 14.95

chipotle mayo, swiss gruyere, brioche  
bun

### TAVERN BURGER 15.95

10oz hand formed fresh ground angus,  
lettuce, onion, tomato, half sour pickle,  
toasted brioche bun  
CHEESE: (+1.75 each)

aged cheddar / american / blue  
cheese / swiss gruyere / fresh mozzarella

TOPPINGS: (+2.00 each)

smoked or turkey bacon / sautéed  
mushrooms / caramelized onions / fried  
egg

## Pasta

### MAINE LOBSTER RAVIOLI 33.95

shrimp, asparagus, vodka cream  
sauce

### SHRIMP TOSCANA 26.95

penne, shrimp, spinach, mushrooms,  
sundried tomatoes, roasted garlic  
olive oil

### SHORT RIB RAVIOLI 31.95

sautéed cremini mushrooms, truffle  
cream sauce

### FARFALLE SAUSAGE 24.95

crumbled italian sausage, tomato  
cream sauce

### RIGATONI PRIMAVERA 20.95

grilled vegetables, diced plum  
tomatoes, sautéed spinach,  
parmigiano, roasted garlic olive oil  
add: chicken (+6), shrimp (+8)

## Meats

PRIME AGED STEAKS.....  
-served with two tavern sides and port wine reduction-

RICE / BLACK BEANS WITH BACON / FRENCH  
FRIES / SWEET POTATO FRIES / MASHED  
POTATOES / BAKED POTATO / SAUTÉED  
BROCCOLI & CARROTS.....

42OZ PORTERHOUSE FOR TWO..... 119.95

22OZ BONE-IN COWBOY STEAK..... 55.95

18OZ NEW YORK STRIP STEAK..... 45.95

45OZ TOP SIRLOIN STEAK FOR TWO..... 73.95  
picanha grilled Brazilian steak, port wine reduction

8OZ GRILLED FILET MIGNON..... 41.95  
center cut filet mignon, port wine reduction

16OZ GRILLED SKIRT STEAK..... 36.95  
marinated in a Portuguese-style sauce - garlic, olive oil,  
butter, mild spices and fresh herbs

STEAK FRITES..... 33.95  
grilled hangar steak, chimichurri drizzle

GRILLED MARINATED LAMB CHOPS..... 39.95  
rosemary, thyme & garlic marinade

GRILLED PORK LOIN..... 23.95  
sautéed onions, marinated in a Portuguese style sauce,  
garlic, olive oil, butter, mild spices and fresh herbs

GRILLED BABY BACK RIBS..... 31.95  
marinated in a Portuguese style sauce - garlic,  
olive oil, butter, mild spices and fresh herbs  
add: homemade bbq sauce

SHEPPARD'S PIE..... 24.95  
ground beef, veggies, cheddar jack cheese, twice  
baked mashed potatoes (no sides)

GALO GRILLED WHOLE CHICKEN..... Whole 31.95 Half 22.95  
marinated in a Portuguese-style sauce - garlic,  
olive oil, butter, mild spices & fresh herbs

## Appetizers

HOUSE BAKED ROLLS 4.00

FRENCH ONION SOUP 9.95  
au gratin

FRIED CALAMARI 16.95  
homemade chipotle and tomato sauce

SAUTÉED GARLIC SHRIMP 15.95  
toasted garlic crostini

SHRIMP TEMPURA 15.95  
sweet chili mayo

JUMBO LUMP CRAB CAKE 17.95  
roasted corn salsa, house tartar sauce

MINI CRAB CAKE SANDWICHES (3) 16.95  
slider bun, lettuce, tartar sauce

SAUTÉED LITTLE NECK CLAMS 15.95  
garlic lemon white wine sauce, cilantro

LOBSTER & SHRIMP SPRING ROLLS 16.95  
thai dipping sauce

CHICKEN WINGS 14.95  
buffalo / asian chili

TAVERN MAC & CHEESE 13.95  
cavatappi pasta, four cheese blend  
add: smoked bacon (+2.75), truffle oil  
(+2.75), lobster meat (+16.00)

KOBE BEEF SLIDERS (3) 14.95  
tomato, cheddar

GRILLED FLATBREAD 14.95  
goat cheese, wild mushrooms, arugula,  
truffle oil drizzle

SPINACH & ARTICHOKE DIP 14.95  
warm tortilla chips

POTATO SKINS 13.95  
bacon, cheddar, sour cream

## Kids

CHICKEN FINGERS & FRIES 12.95

MOZZARELLA STICKS & FRIES 13.95

MINI CHEESE BURGERS & FRIES 13.95

PENNE OR LINGUINI PASTA 12.95  
Butter or Marinara sauce

## Dessert

CHOCOLATE TEMPTATION 8.00

Layers of chocolate cake made with  
cocoa from Ecuador, filled with  
chocolate and hazelnut creams and  
a hazelnut crunch, covered with a  
chocolate glaze

COPPA SPAGNOLA 8.00

Vanilla gelato and amarena cherry  
sauce swirled together, topped with  
amarena cherries

CHOCOLATE SOUFFLÉ 8.00

Moist chocolate cake with a heart of  
creamy rich chocolate

COPPA PISTACHIO 8.00

Custard gelato swirled together with  
chocolate and pistachio gelato,  
topped with praline pistachios

TRES LECHES 8.00

Sponge cake soaked in three types  
of milk

GRANDMOTHER CAKE 8.00

Pastry cream with a hint of lemon on  
a base of short crust pastry, covered  
with pine nuts, almonds and  
powdered sugar

## Side Dishes Half Tray

WHITE RICE 7.00 35.00

BLACK BEANS BACON 7.00 35.00

FRENCH FRIES 7.00 35.00

BAKED POTATO 7.00 35.00

SWEET POTATO FRIES 7.50 35.00

MASHED POTATOES 7.50 40.00

BROCCOLI & CARROTS 7.50 40.00

GRILLED ASPARAGUS 9.95 45.00

SMALL MAC & CHEESE 10.95 50.00

LOADED BAKED POT. 10.95 45.00

SAUTÉED SPINACH 10.95 45.00

CREAMED SPINACH 10.95 45.00

SAUTÉED MUSHROOMS 9.95 45.00

FRIED ONION RINGS 9.95 45.00

LOBSTER MASHED POT. 18.95 70.00

Uber  
Eats GRUBHUB

DOORDASH



POSTMATES

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or  
seafood may increase the risk of food-borne illnesses.