

Off site catering menu

Please allow at least 1 day notice

Appetizers

SAUTÉED GARLIC SHRIMP toasted garlic crostini	Half 80.00	Full 150.00
SHRIMP TEMPURA sweet chili mayo	Half 80.00	Full 150.00
JUMBO LUMP CRAB CAKE roasted corn salsa, house tartar sauce	Half 100.00	Full 200.00
MINI CRAB CAKE SANDWICHES slider bun, lettuce, tartar sauce	Half 70.00	Full 130.00
FRIED CALAMARI Homemade chipotle and tomato sauce	Half 65.00	Full 120.00
CHICKEN WINGS buffalo / asian chili	Half 60.00	Full 110.00
KOBE BEEF SLIDERS tomato, cheddar, & tavern steak sauce	Half 70.00	Full 130.00
GRILLED GOAT CHEESE FLATBREAD goat cheese, wild mushrooms, arugula, truffle oil drizzle	Half 60.00	Full 100.00
SPINACH & ARTICHOKE DIP warm tortilla chips	Half 55.00	Full 100.00
POTATO SKINS bacon, cheddar, chives, sour cream	Half 55.00	Full 100.00
TAVERN MAC & CHEESE cavatappi pasta, four cheese blend	Half 50.00	Full 90.00

Burgers & Sandwiches

FRENCH DIP AU JUS thinly sliced roasted prime rib, swiss gruyere, ciabatta	Half 60.00	Full 90.00
BUTTERMILK FRIED CHICKEN seasoned mayo, lettuce, bread & butter pickles, brioche bun	Half 50.00	Full 90.00
BASIL CHICKEN SANDWICH fresh mozzarella, tomato, arugula, basil mayo, herb foccacia	Half 50.00	Full 90.00
PORTUGUESE STEAK garlic marinated shell steak, caramelized onions, ham, pepper jack cheese, toasted hero	Half 70.00	Full 130.00
TAVERN CHEESE BURGER 10oz hand formed fresh ground angus, american cheese, toasted brioche bun	Half 60.00	Full 110.00
BLACK BEAN BURGER chipotle mayo, swiss gruyere, toasted brioche bun	Half 45.00	Full 70.00

Salads

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

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

CRAB CAKE CAESAR chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons	Half 70.00	Full 130.00
GREEK romaine, onions, cucumbers, peppers, kalamata olives, greek feta, red wine herb vinaigrette	Half 40.00	Full 75.00
BABY SPINACH crumbled goat cheese, dried cranberries, sliced almonds, grain mustard vinaigrette	Half 40.00	Full 75.00
FARMER'S mixed greens, goat cheese, sliced apples, sautéed mushrooms, candied walnuts, balsamic vinaigrette	Half 40.00	Full 75.00
COBB iceberg, smoked bacon, roasted red peppers, tomatoes, hard boiled egg, aged cheddar, spicy ranch	Half 45.00	Full 80.00
BLT WEDGE iceberg, smoked bacon, sun-dried tomatoes, grilled red onion, crumbled blue cheese dressing	Half 45.00	Full 80.00
CAESAR romaine lettuce, classic caesar dressing, brioche croutons	Half 35.00	Full 65.00
HOUSE MIXED GREENS baby greens, red onion, tomato, balsamic vinaigrette	Half 30.00	Full 55.00

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		
TOP SIRLOIN STEAK FOR TWO picanha grilled Brazilian steak, port wine reduction	Half 100.00	Full 190.00
GALO GRILLED WHOLE CHICKEN marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices & fresh herbs	Half 70.00	Full 130.00
GRILLED SKIRT STEAK marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices and fresh herbs	Half 120.00	Full 230.00
STEAK FRITES grilled hangar steak, chimichurri drizzle, truffle fries	Half 110.00	Full 210.00
GRILLED MARINATED LAMB CHOPS rosemary, thyme & garlic marinade	Half 130.00	Full 240.00
GRILLED PORK LOIN sautéed onions, marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices and fresh herbs	Half 70.00	Full 130.00
GRILLED BABY BACK RIBS marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices and fresh herbs add: homemade bbq sauce	Half 80.00	Full 150.00
BBQ PORK RIBS house seasoned and smoked, homemade bbq sauce	Half 80.00	Full 150.00

Premium Side Dishes Half Tray

3OZ LOBSTER MASHED POTATOES	70.00
LOADED BAKED POTATO	45.00
SAUTEED MUSHROOMS	45.00
BUTTERMILK FRIED ONION RINGS	45.00
CREAMED SPINACH	45.00
SAUTEED SPINACH	45.00
GRILLED ASPARAGUS	45.00
MAC & CHEESE	50.00

Beverages

CAN Diet Coke - Coke - Ginger Ale - Sprite - Seltzer - Water	2.50
SNAPPLE Diet lemon - Lemon - Peach - Raspberry	3.00

Fish

CHILEAN SEA BASS PICCATA pan seared, sautéed capers & onions, lemon white wine sauce, served over shrimp & cherry tomato risotto	Half 130.00	Full 250.00
GLAZED SALMON balsamic glaze, served with sautéed broccoli & carrots	Half 80.00	Full 160.00
FISH & CHIPS fresh beer battered cod, homemade tartar sauce served with fries	Half 75.00	Full 150.00
GRILLED WHOLE BRANZINO (BUTTERFLY) lemon butter sauce, fresh herbs, served with sautéed broccoli & carrots	Half 90.00	Full 180.00

Pasta / Chicken

RIGATONI PRIMAVERA grilled vegetables, diced plum tomatoes, sautéed spinach, parmigiano, roasted garlic olive oil (Half tray) chicken (+12), shrimp (+16) (Full tray) chicken (+24), shrimp (+32)	Half 60.00	Full 100.00
SHRIMP TOSCANA penne, shrimp, spinach, mushrooms, sundried tomatoes, roasted garlic olive oil	Half 70.00	Full 120.00
SHORT RIB RAVIOLI sautéed cremini mushrooms, truffle cream sauce	Half 75.00	Full 150.00
FARFALLE SAUSAGE crumbled italian sausage, tomato cream sauce	Half 55.00	Full 100.00
CHICKEN PARMIGIANA mozzarella, penne, tomato sauce	Half 60.00	Full 100.00
CHICKEN FRANCESE lightly egg battered breast of chicken, lemon-white wine sauce	Half 60.00	Full 110.00
CHICKEN MARSALA chicken cutlets, mushrooms, and marsala wine.	Half 60.00	Full 110.00
CHICKEN MARGHERITA fresh mozzarella, sundried tomatoes, basil pesto, balsamic drizzle	Half 60.00	Full 110.00
MAINE LOBSTER RAVIOLI shrimp, asparagus, vodka cream sauce	Half 90.00	Full 180.00



RESTAURANT & BAR

take out menu

Pick up & Delivery

718-347-4846

265-11 Union Turnpike
New Hyde Park, NY 11040

Online ordering available

www.galotavern18.com



DOORDASH

GRUBHUB

Place your catering order online with ezcater

Email: events.catering@galotavern18.com

Salads

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

CRAB CAKE CAESAR 19.95

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

GREEK 14.95

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

BABY SPINACH 15.95

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

FARMER'S 15.95

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

BLT WEDGE 14.95

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

COBB 16.95

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

SMALL SALADS 7.95

caesar salad / tavern salad / blt wedge

Fish

CHILEAN SEA BASS PICCATA 35.95

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

GLAZED SALMON 27.95

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

GRILLED WHOLE BRANZINO (BUTTERFLY) 32.95

lemon butter sauce, fresh herbs, served
with sautéed broccoli and carrots &
mashed potatoes

FISH & CHIPS 24.95

fresh beer battered cod, homemade
tartar sauce, fries

LINE CAUGHT BLACKENED SWORDFISH 32.95

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

Burgers & Sandwiches

THE 18 21.95

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

FRENCH DIP AU JUS 18.95

thinly sliced roasted prime rib, swiss
gruyere, ciabatta

BUTTERMILK FRIED CHICKEN 16.95

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

GRILLED BASIL CHICKEN 16.95

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

PORTUGUESE STEAK 18.95

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

BLACK BEAN BURGER 13.95

chipotle mayo, swiss gruyere, brioche
bun

TAVERN BURGER 14.95

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 31.95

shrimp, asparagus, vodka cream sauce

SHRIMP TOSCANA 24.95

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

SHORT RIB RAVIOLI 29.95

sautéed cremini mushrooms, truffle
cream sauce

FARFALLE SAUSAGE 22.95

crumbled italian sausage, tomato
cream sauce

RIGATONI PRIMAVERA 19.95

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

20OZ BONE-IN COWBOY STEAK 52.95

18OZ NEW YORK STRIP STEAK 42.95

45OZ TOP SIRLOIN STEAK FOR TWO 69.95

picanha grilled Brazilian steak, port wine reduction

GALO GRILLED WHOLE CHICKEN Whole 1/2
29.95 20.95

marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices &
fresh herbs

8OZ GRILLED FILET MIGNON 39.95

center cut filet mignon, port wine reduction

16OZ GRILLED SKIRT STEAK 34.95

marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices
and fresh herbs

STEAK FRITES 31.95

grilled hangar steak, chimichurri drizzle, truffle fries

GRILLED MARINATED LAMB CHOPS 37.95

rosemary, thyme & garlic marinade

GRILLED PORK LOIN 21.95

sautéed onions, marinated in a Portuguese style sauce - garlic, olive oil,
butter, mild spices and fresh herbs

GRILLED BABY BACK RIBS 28.95

marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices
and fresh herbs
add: homemade bbq sauce

BBQ PORK RIBS 26.95

house seasoned and smoked, homemade bbq sauce

SHEPPARD'S PIE 22.95

ground beef, veggies, cheddar jack cheese, twice baked mashed potatoes

CATERING SERVICES

Galo Tavern 18 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

www.galotavern18.com/banquet-packages

Appetizers

HOUSE BAKED ROLLS 4.00

FRENCH ONION SOUP 8.95
au gratin

FRIED CALAMARI 15.95
Homemade chipotle and tomato sauce

SAUTÉED GARLIC SHRIMP 14.95
toasted garlic crostini

SHRIMP TEMPURA 14.95
sweet chili mayo

JUMBO LUMP CRAB CAKE 16.95
roasted corn salsa, house tartar sauce

MINI CRAB CAKE SANDWICHES 15.95
(3)
slider bun, lettuce, tartar sauce

SAUTÉED MANILA CLAMS 14.95
garlic lemon white wine sauce, cilantro

CHICKEN WINGS 13.95
buffalo / asian chili

TAVERN MAC & CHEESE 12.95
cavatappi pasta, four cheese blend
add: smoked bacon (+2.75), truffle oil
(+2.75), lobster meat (+16.00)

KOBE BEEF SLIDERS (3) 13.95
tomato, cheddar

GRILLED FLATBREAD 13.95
goat cheese, wild mushrooms, arugula,
truffle oil drizzle

SPINACH & ARTICHOKE DIP 13.95
warm tortilla chips

POTATO SKINS 12.95
bacon, cheddar, sour cream

LOBSTER & SHRIMP SPRING 15.95
ROLLS
thai dipping sauce

Kids

CHICKEN FINGERS & FRIES 10.95

MOZZARELLA STICKS & FRIES 11.95

MINI CHEESE BURGERS & FRIES 12.95

PENNE OR LINGUINE PASTA 10.95
Butter or Marinara sauce

Dessert

CHOCOLATE TEMPTATION 7.50

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 7.50

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

CHOCOLATE SOUFFLÉ 7.50

Moist chocolate cake with a heart of
creamy rich chocolate

COPPA PISTACHIO 7.50

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

TRES LECHEs 7.50

Sponge cake soaked in three types of
milk

GRANDMOTHER CAKE 7.50

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

	Side	Half		Side	Half
WHITE RICE	6.50	35.00	GRILLED ASPARAGUS	9.00	45.00
BLACK BEANS BACON	6.50	35.00	SMALL MAC & CHEESE	9.95	50.00
FRENCH FRIES	6.50	35.00	LOADED BAKED POT.	9.95	45.00
SWEET POTATO FRIES	6.50	35.00	SAUTÉED SPINACH	9.00	45.00
MASHED POTATOES	6.50	40.00	CREAMED SPINACH	9.95	45.00
BAKED POTATO	6.50	35.00	SAUTÉED MUSHROOMS	9.00	45.00
BROCCOLI & CARROTS	6.50	40.00	FRIED ONION RINGS	9.00	45.00
			3OZ LOBSTER MASHED P	17.95	70.00

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