

APPETIZERS

APPETIZERS ON LAND

NONNAS MEATBALLS

old school meatballs, vodka sauce

EMPANADAS

pepperoni, mozzarella, Mike's Hot honey

CHICHARRON DE POLLO

citrus marinated, crispy rice flour fried chicken chunks, mojito sauce

BURRATA

mini burratas, tomato jam, torn basil, sourdough

GARLIC PARM TRUFFLE WINGS

thrice cooked wings, black truffle, shredded parm, garlic aioli, fresh herbs

SPICY CHICKEN MEATBALLS

aleppo, mint, pine nuts, golden raisins, cream sauce

PROCIUTTO + MELON | ADD \$2/PP

prosciutto de parma, melon, orange honey vin drizzle

BACON WRAPPED POTATOES

butter poached fingerlings, bacon wrapped, spicy sour cream

PASTA

SUMMER GNOCCHI

gnocchi, fennel, summer corn, italian sausage, calabrian chili

AMATRICIANA

guanciale, onion and tomato pan sauce, rigatoni corto

VODKA DIABLA

spicy vodka sauce, prosciutto, reggiano, fennel oil

FRUTTE DI MARE | ADD \$7/PP

mussels, clams, shrimp, calamari, seafood marinara, linguine fine

VOGNOLE BIANCA

local long island little necks, white wine pan sauce, fresh parsley, linguine fine

DUCK RAGU | ADD \$3/PP

confit duck ragu, slow braised seasonal vegetables, reggiano, tagliatelle

4 CHEESE + TRUFFLE

mascarpone, reggiano, tallegio and creamy brie cheese sauce, black truffle, rigatoni corto

20 LAYER LASAGNA

fresh pasta sheets, sliced meatballs, italian sausage herbed ricotta, layers of provolone and mozzarella, sunday gravy

APPETIZERS IN THE SEA

CALAMARI

rice flour flash fried, cherry peppers, marinara

CLAMS OREGANATA

little necks, seasoned panko, garlic, lemon+ oil

SHRIMP AND CORN FRITTERS

bite sized fritters, garlic aioli

TUNA POKE | ADD \$2/PP

yuzu poke sauce, kani salad, wonton chips

LOBSTER SPOONS | ADD \$3/PP

scallion bacon mashed potatoes, buttered lobster

LOW COUNTRY MUSSELS

holy trinity, bacon bourbon cream sauce

MUSSELS PROVENCIAL

lemon, butter, white wine, shallots, herbs

LOBSTER ROLL SLIDERS | ADD \$4/PP

thyme buttered lobster, potato sliders

MAINS

CHICKEN MARBELLA

chicken on the bone braised in cabernet, fennel, figs, olives, shallots, fresh herbs,

CHICKEN SCARP

classic preparation, on or off the bone.

CHICKEN PAILLARD

thin cutlets, arugula salad

ROASTED PORK BUTT

mojito, oranges, onions, Carribean spices

WHITE OSSO BUCCO | ADD \$5/PP

braised veal shanks, blonde root vegetables, thyme, white wine demi

SEARED SKIRT STEAK

roasted mushrooms, au poivre, fresh herbs

BROILED WHOLE COD LOIN OR SALMON FILETS

butter, lemon, capers, shallots, leeks, garlic, tarragon

SLICED LONDON BROIL

72 hr garlic soy marinade, seared rare +sliced super thin; our version of "roast beef"

SHRIMP + GRITS

sauteed low country shrimp, tasso gravy, cheesy Anson Mills grits, spring onion

GRASS FED GRILLED RIBEYE | ADD \$7/PP

chimichurri marinade, grilled and sliced

GRASS FED GRILLED BEEF TENDERLOIN | ADD \$10/PP

cracked pepper and salt, rosemary butter

GREENS AND GRAINS

CRISPY BRUSSELS SPROUTS

rice flour flash fried, cherry peppers, marinara

STREET CORN SALAD

charred buttered corn off the cob, ailoi, cotija, lime

BLT PASTA SALAD

arugula, tomatoes, bacon, chilled al dente pasta

WATERMELON SALAD

thai basil, citrus, honey, smoked salt

SEAFOOD SALAD | ADD \$2/PP

calamari, shrimp, crab tarragon vin, shallots, fresh herbs

SOUTHERN GREEN BEANS + APRICOTS

pan roasted, bacon, sweet onions

WARM CAESAR SPROUTS + KALE

classic dressing, meyer lemon, reggiano

QUINOA SALAD

melted leaks, cauliflower, black garlic

LITTLE GEM SALAD

bleu cheese crumbles, pickled onion, bacon, bc dressing

GRILLED EGGPLANT

lebneh, sumac, toasted pistachios

HONEY BUTTER POTATOES

roasted and smashed yukons, honey butter tossed

MASHED POTATOES

buttery yukon potatoes, also available as bacon-scallion for +1/pp

FRIED ZUCHINNI

marinara

ASPARAGUS GRATIN

blanched and roasted asparagus, garlic, buttery panko, crispy reggiano

FIRE ROASTED VEGGIES

seasonal vegetable assortment, fire roasted, sea salt, evoo

BUTTERMILK TOMATO SALAD

heirlooms, red + green onion, buttermilk dressing

GRAZING BOARDS

ARE AVAILABLE AT AN ADDITIONAL CHARGE PER PERSON
TO ACCOMPANY ANY PARTY PACKAGE

777 West Beech Street | Long Beach, NY

seven.

THE COCKTAIL PARTY

**STARTING AT \$30/PP
PRICING BASED ON 2.5 HOURS**

Our cocktail parties offer a "Choose your own adventure" style of hosting. Guests are treated to a variety of hors d'oeuvres, and no formal seated meal is served.

Passed apps available for an additional fee**

It is a more affordable way to host a larger group, ideal for couples who prefer to keep their expenses on the lower end during their nuptial celebrations, engagements, baby showers or gender reveals.

Perfect for birthday parties where your crowd is ready to dance the night away-- while still hosting an elegant get together for family and friends. A cocktail party is a fun social affair designed to serve up a selection of mixed drinks, and light appetizers that can be enjoyed while guests mingle. Our menu offers tasty little morsels that can be eaten while standing, without the use of a knife and fork.

CHOICE OF 5 APPETIZERS, CASH BAR: \$30/PP

CHOICE OF 10 APPETIZERS, CASH BAR: \$60/PP

BEER, WINE, SODA: +\$25/PP

BEER, WINE, SODA + HOUSE LIQUOR: +\$35/PP

BEER, WINE, SODA, AND PREMIUM LIQUOR:

+\$45/PP

FULL OPEN BAR: +\$60/PP

(does not include super premium spirits)

THE SIT-DOWN SOIREE

**STARTING AT \$45/PP
PRICING BASED ON 2.5 HOURS**

A theme doesn't just set the tone for your event—it's also a great starting point when designing a party.

Our party space allows for prime-time events in a private space, a bar and bartender, dedicated service staff, and an eclectic assortment of food options and dinner options to choose from.

Our Dining Room has been beautifully renovated and combines with our spacious Event Room to accommodate full buyouts for larger events. Premium time charges may apply based on Friday and Saturday evening buyouts

Served family style, with few exceptions, our versatile chefs and menu allow for a wonderful dining experience for weddings, milestone birthdays, family reunions, bereavement gatherings, anniversaries and corporate events.

We take the time to carefully plan your event with a multitude of organizational check-ins, confirmations and questions to make sure your event is unforgettable.

**2 APPETIZERS, 1 GREEN/GRAIN, 1 PASTA + 2 MAINS
WITH CASH BAR: \$45/PP**

**4 APPETIZERS, 2 GREENS/GRAINS, 2 PASTAS + 2 MAINS
WITH CASH BAR: \$65/PP**

BEER, WINE, SODA: +\$25/PP

BEER, WINE, SODA + HOUSE LIQUOR: +\$35/PP

BEER, WINE, SODA, AND PREMIUM LIQUOR: +\$45/PP

FULL OPEN BAR: +\$60/PP

(does not include super premium spirits)

THE FORMAL AFFAIR

**STARTING AT \$75/PP
PRICING BASED ON 4 HOURS**

A combination of form, function, sass, and elegance... this package gives you the luxury of a multifaceted event including a cocktail party while delivering a remarkable culinary sit-down affair.

Perfect for wedding receptions, formal retirement parties, religious milestones, and formal corporate events and expositions, this package allows for the same space accommodations based on the number of guests in attendance as The Sit-Down Soiree. Full restaurant buyouts are available, but may be subject to premium time charge on Friday and Saturday evenings.

The event begins with a cocktail party where your guests enjoy hors d'oeuvres and the cocktail package of your choosing. It progresses into family style appetizers, salads, pastas and entrees.

Coffee + tea are included with any beverage package at this level and dessert service is also available upon request and subject to an additional fee.

**CHOICE OF 5 STARTING HORS D'OEUVRES FOR COCKTAIL HOUR
3 APPETIZERS, 3 GREENS/GRAINS, 2 PASTAS + 3 MAINS
WITH CASH BAR: \$75/PP**

**CHOICE OF 5 STARTING HORS D'OEUVRES FOR COCKTAIL HOUR
4 APPETIZERS, 4 GREENS/GRAINS, 3 PASTAS + 4 MAINS
WITH CASH BAR: \$100/PP**

BEER, WINE, SODA: +\$25/PP

BEER, WINE, SODA + HOUSE LIQUOR: +\$35/PP

BEER, WINE, SODA, AND PREMIUM LIQUOR: +\$45/PP

FULL OPEN BAR: +\$60/PP

(does not include super premium spirits)

**PRICES ARE NOT INCLUSIVE OF LOCAL AND STATE SALES TAX, GRATUITY OF 20%, ANY ADDITIONAL FEES THAT YOUR EVENT MAY INCCUR SUCH AS MENU ITEMS WITH ADDITIONAL FEES, CHANGES IN MARKET PRICES FOR GOODS SUCH AS PREMIUM FISH OR MEAT, SPECIALTY DESSERT ITEMS.

FEES WILL BE DISCUSSED AND AGREED UPON PRIOR CONTRACT SIGNING, AND ANY CHANGES DUE TO MARKET FLUCTUATIONS WILL BE DISCUSSED BEFORE CHANGES ARE MADE.

EVENTS