



Catering Guide

CONTACT THE EVENT COORDINATORS

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Bellport - New York

AVINO'S CATERING

Thank you very much for considering us for your event. We take a great deal of pride in making sure that your experience is exceptional. As you are looking through this guide if you don't see something you want, just ask. We can customize any package to accommodate your needs. From our chefs to our service staff, our goal is to make your event one to remember.

EVENT COORDINATOR

For most events, you will be assigned an on-site coordinator to oversee your event from beginning to end. A coordinator's fee of 3% for on premise and 6% for off premise will be applied to the pricing of your event, in addition to the 20% service gratuity.

CREDIT CARD SURCHARGE

There will be a 3.95% surcharge for all credit card payments. This can be avoided by paying cash or check.

HOST RESPONSIBILITY

The host assumes full responsibility for the behavior of all invited guests, including their guests' guests. If a beverage service option has been selected as part of this event package, Avino's will not permit its bar staff to serve 'shots' of any kind during the event to the host's guests. Avino's will act in a responsible manner and not serve anyone that shows signs of intoxication. Your guests' safety is one of our highest priorities.

EXCLUSIVITY

When catering at Avino's there is no guarantee by agent that facility, bars, dining rooms, restrooms, parking lot, or any other area/section will be closed to the public unless otherwise specifically stated in this contract and appropriate fees are paid for such exclusivity, if relevant.

MENU & GUEST GUARANTEE

Prix Fixe menus are available for luncheons and dinners. Sodas, coffee, and tea are included in all food packages. We require your pre-selected menu two weeks prior to your event. Final guest count is due one week prior to your event, and this is the minimum that you are contractually held responsible for payment of the day of your event. We will be prepared to serve 5% in excess of the guaranteed number of guests. At the time of the contract, a credit card number will be required to charge a non-refundable \$100 deposit fee to secure the booking.

PAYMENT & CANCELLATION

A booking regarded as tentative or pending may be cancelled in place of a confirmed event unless a credit card or reservation deposit is received. We accept all major credit cards. A 72-hour cancellation notice prior to your scheduled event is required or half the event price will be charged. We look forward to making your event a memorable one.

Thank you,

The Avino's Team

Brunch Buffet

On – Site Brunch package
Available 11 am-2pm

Includes: Soft Drinks, Coffee, Tea, Homemade Muffins, Bacon Sausage & Breakfast Potatoes

.....
~ \$40 ~

SALAD

Choose one for package
Simple Salad or Fruit Salad

ENTRÉE

Choose three for package
choice of four - \$43 per person

EGG SCRAMBLE

Vegetable- mixed vegetable/American cheese
Farmhouse- mixed vegetable/cheddar cheese/sausage

EGGS BENEDICT

Classic Benny- Country fried ham, poached egg, hollandaise, English muffin
Crab Cake Benny- lump meat crab cake, tomato, poached egg, Dijon hollandaise +\$5
California Benny- Avocado, tomato, poached egg, English muffin, hollandaise +\$3

FRENCH TOAST

Stuffed French Toast- stuffed with mascarpone cheese topped with a berry sauce
Bananas Foster French Toast- brioche French toast topped with bananas foster +\$3

CHICKEN

Parmigiana ~ Francese ~ Marsala

PASTA

Penne alla Vodka
Add chicken +\$3 Add Shrimp +\$4
Rigatoni Bolognese
Rigatoni with Sausage & Peppers

FISH

Pan Seared Salmon- served over stewed lentils
Crab Stuffed Flounder- served with roasted potatoes and vegetable medley

DESSERT

See Page 10 for Dessert & Cake options

*for groups smaller than 20 people this package can be offered as a sit down brunch.

Buffet or Sit Down

Luncheon

On- Site Lunch
Package Available
11am-2pm

~ \$40 ~

SALAD/SOUP

CHOOSE ONE FOR BUFFET
FOR SIT DOWN, CHOOSE 2

Zuppa del Giorno
Della Casa Salad ~ Classic Caesar Salad

ENTRÉE

CHOOSE 3 FOR PACKAGE,
GUESTS CHOOSE 1

CHICKEN

Parmigiana ~ Francese ~ Marsala
Choice of pasta,
or mashed potato & vegetable

PASTA

Penne alla Vodka ~ with Shrimp +\$4
Rigatoni with Sausage and Peppers
Rigatoni Bolognese

FISH

Pan Seared Salmon over Stewed Lentils
Crab Stuffed Flounder
Linguini with Clams +\$3

SANDWICH

Served with fries
Chicken Crostini with roasted red
peppers, mushrooms, and mozzarella
Grilled Chicken BLTA +\$4
Steak Sandwich +\$4

DESSERT

See Page 10 for Dessert & Cake options



Sit Down Dinner Option A

On-Site Dinner Package
Available 3pm-11pm

~ \$50 ~

APPETIZERS

CHOOSE TWO ~ SERVED FAMILY STYLE

Baked Stuffed Clams ~ Spinach Stuffed Mushrooms ~ Tomato Bruschetta
Eggplant Mozzarella Stacker ~ Steamed Mussels ~ Rice balls

SALAD

GUESTS CHOOSE ONE

Tuscan Mixed Green Salad **or** Classic Caesar Salad

ENTRÉE

CHOOSE THREE, GUESTS CHOOSE ONE

POLLO

Parmigiano over linguini

Marsala over mashed potatoes with mixed vegetable
Francese over parmesan risotto with mixed vegetable

PASTA

Nana's Pasta Bowl with giant meatball

Rigatoni with Sausage & Peppers

Penne Alla Vodka with Chicken or Shrimp

PESCE

Pan Seared Salmon over Stewed Lentils

Crab Stuffed Flounder with roasted potatoes & grilled asparagus

Linguini with Clams in a white wine garlic broth

CARNE

Sliced Steak with wild mushroom demi-glace served with mashed potatoes & vegetables

Pork Milanese- breaded and fried pork cutlet topped with arugula salad, cherry tomato, red onion, diced mozzarella, and lemon vinaigrette

DESSERT

See Page 10 for Dessert & Cake options

Dinner package A available as a buffet with a minimum of 20 guests



Sit Down Dinner Option B

Four or Five Courses

.....
~ \$65 ~

APPETIZERS

CHOOSE THREE ~ SERVED FAMILY STYLE

Baked Stuffed Clams ~ Spinach Stuffed Mushrooms ~ Tomato Bruschetta
Eggplant Mozzarella Stacker ~ Steamed Mussels ~ Rice balls

SALAD

GUESTS CHOOSE ONE

Tuscan Mixed Green Salad ~ Classic Caesar Salad ~ Caprese Salad

PASTA +\$5

CHOOSE ONE

Penne Alla Vodka or Marinara

ENTRÉE

GUESTS CHOOSE ONE

Uncle Leo's Chicken

Breaded and lightly fried chicken breast, over ricotta cavatelli pasta, tossed with peas, bacon, and parmesan cream sauce

Capellini with Shrimp

Three tomato roasted garlic Chardonnay broth, with spinach

Pan Seared Salmon

Seared Wild Atlantic Salmon over stewed lentils with carrots and celery, finished with balsamic drizzle

New York Shell Steak

With mashed potato and vegetable, topped with crispy fried onions

DESSERT

See Page 10 for Dessert & Cake Options

Surf & Turf Dinner

Minimum of 25 people

Sit Down only

.....
~ \$110 ~

APPETIZERS

CHOOSE THREE ~ SERVED FAMILY STYLE

Baked Stuffed Clams ~ Spinach Stuffed Mushrooms ~ Tomato Bruschetta
Eggplant Mozzarella Stacker ~ Steamed Mussels ~ Rice balls

SALAD

Della Casa

Mixed greens, cherry tomato, red onions, black olives, Tuscan beans,
And a balsamic vinaigrette

ENTRÉE

Boneless Ribeye with 2 Jumbo Crab Stuffed Shrimp
Or Filet & 6 oz. lobster tail

Served with roasted potatoes and vegetable medley

DESSERT

See Page 10 for dessert and cake options

Children's Options

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~ \$15 ~

Available for any child under 12 to be added to **any package**

Includes soft drinks & dessert

Chicken Fingers & Fries

Cheese Pizza

Pasta Bowl with marinara or butter & cheese

Passing Platters



Antipasto Platters

Small ~ \$65 Large ~ \$125

Priced Per Tray

Steamed Clams (red or white) 65/125

Steamed Mussels (red or white) 50/90

Fried Calamari 65/120

Group A

- Wings ~ \$1.50
- Caprese Skewers ~ \$2.50
- Clams Casino ~ \$3
- Stuffed Mushrooms -\$3
- Chicken Taquitos ~ \$3
- Ahi Tuna ~ \$3
- Chicken Skewers ~ \$3
- Eggplant Stack ~ \$3

Group B

- Fried Cheese ~ \$3.50
- Baked Clams ~ \$3.50
- Eggplant Rollatini ~ \$3.50
- Rice Balls ~ \$3.50
- Crab Cake Bites ~ \$4
- Coconut Shrimp ~ \$4
- Small meatballs ~ \$4

Group C

- Filet Mignon Crostini ~ \$5
- Baby Lamb Chop ~ \$7
- Meatball Sliders ~ \$7
- Burger Sliders ~ \$7
- Crab Cake Sliders ~ \$8

BUILD YOUR OWN COCKTAIL PARTY

\$45 PER PERSON

BASED ON A 2 HOUR EVENT

INCLUDES: ANTIPASTO PLATTER

2 CHOICES EACH FROM GROUP A & B

1 CHOICE FROM GROUP C

Catering Platters

½ TRAY FEEDS 6-8 / FULL TRAY FEEDS 10-15

SALADS

Garden 40/70 ~ Tuscan 45/80 ~ Caesar 50/85 ~ Spinach 45/80
Goat Cheese 50/85 ~ Caprese 65/115 ~ Bruschetta 45/80
Grilled Vegetable 70/125 ~ Pasta & Broccoli Salad 45/80
Potato ~ Macaroni ~ Coleslaw 50/110

ENTREES

PASTA

Pasta with Meatballs & Sausage 55/110
Meat Lasagna 65/120 ~ Vegetable Lasagna 55/110 ~ Seafood Lasagna 90/160
Penne Alla Vodka or Alfredo 50/90 *with chicken 65/120 ~ with shrimp 70/130*
Baked Ziti 50/90 ~ Rigatoni Sausage and Peppers 65/120 ~ Rigatoni Bolognese 50/90
Linguini with Clams 75/140 ~ Linguini with Mussels 50/90
Eggplant Parmigiana 60/110

SEAFOOD

Frutti Di Mare 100/190 ~ Crab Stuffed Flounder 80/130 ~ Crab Stuffed U-8 Shrimp \$7/ea
Dijon Salmon over Risotto 75/130 ~ Salmon over Lentils 75/130

BEEF M/P

Sirloin ~ London Broil ~ Filet Mignon

CARNE

Chicken Della Casa 70/120
Sausage & Peppers 55/100 ~ Sausage & Broccoli Rabe 65/120
Uncle Leo's Chicken 65/120 ~ Stuffed Pork Loin 65/120

Chicken 65/120 Shrimp 95/170

Parmigiana ~ Francese ~ Marsala ~ Piccata ~ Milanese

SIDES

Mashed potato 40/80 ~ Mixed Vegetable 40/80 ~ Parmesan Risotto 40/80
Sautéed Broccoli Rabe with Garlic 40/80 ~ Sautéed Spinach 40/80 ~ Broccoli 40/80
Grilled Asparagus 40/80
Chicken Fingers 55/110 ~ French Fries 35/70

AVINO'S SIGNATURE PARTY HERO

Breaded Chicken, roasted red peppers, mozzarella, Portobello mushroom, basil, balsamic reduction \$35/foot

Dessert Options

Every Package includes choice of:

- ~ Family style Cookies & Cannoli
- ~ Plated Dessert (Chocolate Cake, Tiramisu, Cannoli)
- ~ Occasion Cake (see below)



Bakery Selections

We proudly use Audrey's Bakery in Sayville for all of our occasion cakes.

CAKE TYPE: Yellow or Chocolate Cake

ICING TYPE: Whipped Cream or Buttercream

FILLING OPTIONS (choice of 2)

Vanilla or Chocolate French Pastry Cream

Cannoli: plain or with chocolate chips

Mousse: Chocolate, white chocolate, raspberry, strawberry, lemon, cappuccino, cookies & cream, peanut butter, key lime, crème de menthe, hazelnut, mango, orange cream

Vanilla or Chocolate Pudding

Fruit Filling: Apricot, lemon, raspberry, strawberry, cherry, pineapple. Apple, blueberry, banana cream

Specialty décor and multi-tiered cakes may be subject to an up charge

Extras

Floral Centerpieces ~ priced per Vase

Specialty Colored Linen ~\$3 per tablecloth \$1 per napkin

Brunch Drink Packages



Endless Mimosas

\$15 per person for 2 hours
\$6 for each hour afterwards

Sangria Station

~ \$150 ~

Red or White Sangria with fresh fruit



Champagne Punch

~ \$125 ~

Approx. 35 glasses

Prosecco, fresh squeezed Orange juice, pineapple, and cranberry juice, ginger ale, and fresh sorbet

Bar Options

OPTION ONE: HOURLY BAR

Priced per person

With option one, your guests will be able to consume as much alcohol in three hours for the base price per person listed below. Every guest above 21 will be charged plus tax and gratuity.

~ THREE HOURS ~

\$30 House Wine & Beer

\$35 Call brands, House Wine, & beer

\$45 Premium Brands & all Signature Cocktails

OPTION TWO: CONSUMPTION BAR

The party will be charged based on consumption.

At the end of the event the host will be responsible for the entire bar tab plus tax and gratuity.

OPTION THREE: CASH BAR

Individual guests will pay their own tabs.

*Please note that no shots will be poured at any events.

*Thank you for considering us
to host your event.*

*We look forward to making
it a memorable one!*



*108 South Country Road
Bellport, NY 11713
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