



## 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.