

catering

Half tray feeds 6 / 8 people - Full tray feeds 14 / 16 people

Please allow at least 1 day notice

appetizers

SAUTÉED GARLIC SHRIMP toasted garlic crostini	Half 60.00	Full 110.00
SHRIMP TEMPURA sweet chili mayo	Half 60.00	Full 110.00
JUMBO LUMP CRAB CAKE roasted corn salsa, house tartar sauce	Half 65.00	Full 130.00
MINI CRAB CAKE SANDWICHES slider bun, lettuce, tartar sauce	Half 45.00	Full 90.00
SAUTÉED MANILA CLAMS garlic lemon white wine sauce, cilantro	Half 50.00	Full 90.00
FRIED CALAMARI Homemade chipotle and tomato sauce	Half 65.00	Full 120.00
CHICKEN WINGS buffalo / asian chili / chipotle, blue cheese	Half 45.00	Full 85.00
KOBE BEEF SLIDERS tomato, cheddar, & tavern steak sauce	Half 45.00	Full 90.00
GRILLED FLATBREAD goat cheese, wild mushrooms, arugula, truffle oil drizzle	Half 50.00	Full 95.00
SPINACH & ARTICHOKE DIP warm tortilla chips	Half 45.00	Full 100.00
POTATO SKINS bacon, cheddar, chives, sour cream	Half 45.00	Full 95.00
TAVERN MAC & CHEESE cavatappi pasta, four cheese blend add: smoked bacon (+10.50), truffle oil (+15.50), lobster meat (+40.00)	Half 35.00	Full 70.00

burgers & sandwiches

-Served with fries or small house salad-

FRENCH DIP AU JUS thinly sliced roasted prime rib, swiss gruyere, ciabatta	Half 50.00	Full 90.00
BUTTERMILK FRIED CHICKEN seasoned mayo, lettuce, bread & butter pickles, pretzel bun	Half 40.00	Full 75.00
BASIL CHICKEN SANDWICH fresh mozzarella, tomato, arugula, basil mayo, herb foccacia	Half 40.00	Full 75.00
PORTUGUESE STEAK garlic marinated shell steak, caramelized onions, ham, pepper jack cheese, toasted hero	Half 45.00	Full 80.00
TAVERN CHEESE BURGER 10oz hand formed fresh ground angus, american cheese, toasted brioche bun	Half 40.00	Full 75.00

salads

(FULL TRAY) ADD:
grilled or blackened chicken (+25),
grilled shrimp (+26), grilled salmon (+26),
grilled hangar steak (+35)

(HALF TRAY) ADD:
grilled or blackened chicken (+15),
grilled shrimp (+18), grilled salmon (+18),
grilled hangar steak (+21)

CRAB CAKE CAESAR Half Full
60.00 130.00
chopped romaine, jumbo lump crab cake, corn salsa, brioche croutons

GREEK Half Full
35.00 55.00
romaine, onions, cucumbers, peppers, kalamata olives, greek feta, red wine herb vinaigrette

BABY SPINACH Half Full
35.00 60.00
crumbled goat cheese, dried cranberries, sliced almonds, grain mustard vinaigrette

FARMER'S Half Full
35.00 60.00
mixed greens, goat cheese, sliced apples, sautéed mushrooms, candied walnuts, balsamic vinaigrette

COBB Half Full
35.00 75.00
iceberg, smoked bacon, roasted red peppers, tomatoes, hard boiled egg, aged cheddar, spicy ranch

BLT WEDGE Half Full
30.00 60.00
iceberg, smoked bacon, sun-dried tomatoes, grilled red onion, crumbled blue cheese dressing

CAESAR Half Full
25.00 50.00
romaine lettuce, classic caesar dressing, brioche croutons

HOUSE MIXED GREENS Half Full
25.00 50.00
baby greens, red onion, tomato, balsamic vinaigrette

meats

-served with two tavern sides-

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

TOP SIRLOIN STEAK FOR TWO picanha grilled Brazilian steak, port wine reduction	Half 67.00	Full 145.00
GALO GRILLED WHOLE CHICKEN marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices & fresh herbs	Half 45.00	Full 90.00
GRILLED SKIRT STEAK marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices and fresh herbs	Half 75.00	Full 155.00
STEAK FRITES grilled hangar steak, chimichurri drizzle, truffle fries	Half 75.00	Full 155.00
GRILLED MARINATED LAMB CHOPS rosemary, thyme & garlic marinade	Half 85.00	Full 175.00
GRILLED PORK LOIN sautéed onions, marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices and fresh herbs	Half 55.00	Full 100.00
GRILLED BABY BACK RIBS marinated in a Portuguese style sauce - garlic, olive oil, butter, mild spices and fresh herbs	Half 75.00	Full 150.00
BBQ PORK RIBS house seasoned and smoked, homemade bbq sauce	Half 65.00	Full 135.00

beverages

CAN Diet Coke - Coke - Ginger Ale - Sprite - Seltzer - Water	2.00
SNAPPLE Diet lemon - Lemon - Peach - Raspberry	2.50
SPINDRIFT (SPARKLING WATER) Gluten Free - No Sugar - Non GMO Certified Lime - Lemon - Blackberry - Orange Mango	2.50



fish

PAN SEARED HALIBUT PICCATA sautéed capers & onions, lemon white wine sauce, served over shrimp & cherry tomato risotto	Half 80.00	Full 160.00
GLAZED SALMON balsamic glaze, served with sautéed fingerling potatoes, broccoli & carrots	Half 75.00	Full 150.00
FISH & CHIPS fresh beer battered cod, homemade tartar sauce, fries	Half 55.00	Full 110.00
GRILLED WHOLE BRANZINO (BUTTERFLY) lemon butter sauce, fresh herbs, served over mixed vegetables, cherry tomatoes & fingerling potatoes	Half 75.00	Full 150.00
GRILLED SHRIMP & CALAMARI KEBAB roasted peppers, onions	Half 65.00	Full 130.00

pasta / chicken

RIGATONI PRIMAVERA grilled vegetables, diced plum tomatoes, sautéed spinach, parmigiano, roasted garlic olive oil (Half tray) add: chicken (+10), shrimp (+12) (Full tray) add: chicken (+20), shrimp (+24)	Half 45.00	Full 100.00
SHRIMP TOSCANA penne, shrimp, spinach, mushrooms, sundried tomatoes, roasted garlic olive oil	Half 60.00	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 110.00
CHICKEN PARMESAN mozzarella, penne	Half 55.00	Full 110.00
CHICKEN FRANCESE lightly egg battered breast of chicken, lemon-white wine sauce	Half 55.00	Full 110.00
CHICKEN MARSALA chicken cutlets, mushrooms, and marsala wine.	Half 60.00	Full 120.00
CHICKEN MARGHERITA fresh grape tomatoes, mozzarella, basil pesto and a lemon garlic sauce.	Half 60.00	Full 120.00



RESTAURANT & BAR

take out menu

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