Buffet Package

\$40 per guest (plus tax & 20% gratuities)
Includes: Choice of (4) Four appetizers Garden or Caesar Salad Choice of (4) Four Entrees - Choice of (2) Two Sides Unlimited Soft Drinks, Coffee, Tea
3 Hour Party

DRINK PACKAGES: (ADDITIONAL PRICE PER GUEST)

BEER & WINE	BEER, WINE, & LIQUOR	TOP SHELF
Domestic	Draft, Bottle, House	Shots Not
Beer & House Wine	Wine, Rack Liquor	Included
\$12	\$18	\$30

CHOOSE FOUR (4)

APPETIZERS:

Bruschetta Crostini	Italian Meatballs	Vegetable Dumplings
Chicken Satay	Mini Mozzarella sticks	Pigs in a Blanket
Beef Satay	Mini Quesadilla	Fried Zucchini
Wings	Chicken Dumplings	Fried Calamari
Beef Sliders	Mini Reuben	Antipasta

Additional Appetizers \$2.00 per person

PREMIUM APPETIZERS: (ADDITIONAL PRICE PER GUEST)

Baked Clams Casino	\$2.	Mini Home-Made Crab Cakes	\$3.
Sliced Steak Crostini	\$2.	Shrimp Tempura	\$3.
Duck Bacon Wontons	\$2.	Shrimp Cocktail or Kabob	\$4.

CHOOSE ONE (1)

Penne ala Vodka: Penne with sautéed onions, crushed red pepper, vodka, heavy cream, marinara, parsley, and grated Romano Cheese

Pasta Carbonara: Pasta, pecorino romano sauce, bacon, black pepper

Pasta Primavera: Pasta and fresh vegetables in tomato sauce

Pasta Alfredo: Pasta tossed in a creamy Alfredo sauce

Pasta Florentine: Pasta with mushroom and spinach in a cream sauce

CHOOSE ONE (1)

Eggplant Parmigiana: thin sliced fried eggplant layered between marinara sauce and mozzarella

Eggplant Rollatini: thin sliced fried eggplant stuffed and rolled with ricotta and mozzarella cheese covered with marinara sauce

Baked Ziti: baked casserole with ziti macaroni, mozzarella and ricotta cheese, covered with marinara sauce

Lasagna: Lasagna pasta layered with ricotta and mozzarella cheese, tomato sauce and seasoned ground beef

Rigatoni & Broccoli: tossed with Garlic and Oil

CHOOSE ONE (1)

Steak and Crispy Onions: Sliced marinated flat iron steak served with crispy onions

Beef Borguignon: Stew, prepared with beef braised in red wine, potatoes, onion, celery and carrots

Tilapia Oreganata: Broiled Tilapia topped with breadcrumbs Choice of lemon-white wine or tomato Bruschetta

Salmon: Roasted with Citrus Chardonnay Glaze

Sausage & Peppers: Hot and sweet sausage, peppers and

onions

Blackened Seabass: Topped with Avocado Salsa

CHOOSE ONE (1)

Slow Cooked Pot Roast

Pork Loin: Maple mustard or rosemary & garlic or BBQ **Chicken Scarpariello:** Sautéed chicken mixed with sliced

sausage, sautéed peppers & onions

BBQ Chicken: Roasted chicken marinated and smothered in homemade BBQ sauce

Chicken Marsala: Breaded chicken cutlets, mushroom sautéed in Marsala wine sauce

Chicken Francese: Egg battered chicken sautéed in lemon wine sauce

Chicken Parmigiana: Breaded chicken cutlets, covered in marinara sauce and mozzarella

Choose Two (2)

Rosemary Potatoes • Potato Croquets • Mashed Potatoes • Broccoli with Garlic and Oil • String Bean Amandine • Vegetable Medley • Rice Pilaf

CARVING STATION: (ADDITIONAL PRICE PER GUEST)

Turkey Breast/Pork Loin - \$3 Leg of Lamb/Flat Iron Steak - \$5 Filet Mignon - Market Price

PARTY MENU

OLDE TRADING POST

1218 Jericho Turnpike
New Hyde Park, NY 11040
516.492.3195
events@oldetradingpost.com

Brunch Package

\$29.95 per guest (plus tax & 20% gratuities) Includes: Choice of (3) Three Breakfast entrees and (2) Two Lunch entrees - (1) Champagne Punch Bowl 3 Hour Party (11am-2pm or 12pm-3pm)

CHOOSE THREE (3)

Scrambled Eggs/Home Fries • Cinnamon French Toast • Large Omelet (choose two (2) a meat, a cheese or a vegetable) Belgium Waffles • Applewood Smoked Bacon/Breakfast Sausage

CHOOSE Two (2)

Caesar Salad with Grilled Chicken • Sausage & Peppers Chicken Francese • Chicken Parmesan Eggplant Parmesan • Roasted Salmon Stuffed Sole Florentine

Additions: (\$1.50 PRICE PER GUEST)

Mini Bagels Assorted Mini Muffins

Assorted Cream Cheese Croissants

PLATTERS:

Smoked Salmon: Large (feeds 20-25 guest) \$85.00

Small (feeds 10-15 guest) \$50.00 Fruit Platter: \$60.00

Drink Package: (\$10.00 price per guest)

Mimosa, Bloody Mary, Screwdrivers Additional Punchbowl: \$30.00

Cocktail Package

\$25 per guest (plus tax & 20% gratuities) Included - Choice of (6) Six Appetizers (3 Hour Party)

DRINK PACKAGES: (ADDITIONAL PRICE PER GUEST)

BEER & WINE	BEER, WINE, & LIQUOR	TOP SHELF
Domestic	Draft, Bottle, House	Shots Not
Beer & House Wine	Wine, Rack Liquor	Included
\$12	\$18	\$30

CHOOSE SIX (6)

APPETIZERS:

Bruschetta Crostini	Italian Meatballs	Vegetable Dumplings
Chicken Satay	Mini Mozzarella sticks	Pigs in a Blanket
Beef Satay	Mini Quesadilla	Fried Zucchini
Wings	Chicken Dumplings	Fried Calamari
Beef Sliders	Mini Reuben	Antipasta

Additional Appetizers \$2.00 per person

PREMIUM APPETIZERS: (ADDITIONAL PRICE PER GUEST)

Baked Clams Casino	\$ 2.	Mini Home-Made Crab Cakes	\$3
Sliced Steak Crostini	\$2.	Shrimp Tempura	\$3.
Duck Bacon Wontons	\$2.	Shrimp Cocktail or Kabob	\$4

Pre-fix Package

\$35 per guest (plus tax & 20% gratuities) Includes: Choice of (3) Three Family Style Appetizers -Garden or Caesar Salad - Choice of (4) Four Entrees -Choice of (1) One Dessert -Unlimited Soft Drinks, Coffee, Tea 3 Hour Party

DRINK PACKAGES: (ADDITIONAL PRICE PER GUEST)

BEER & WINE	BEER, WINE, & LIQUOR	TOP SHELF
Domestic	Draft, Bottle, House	Shots Not
Beer & House Wine	Wine, Rack Liquor	Included
\$12	\$18	\$30

CHOOSE THREE (3)

APPETIZERS:

Bruschetta Crostini	Italian Meatballs	Vegetable Dumplings
Chicken Satay	Mini Mozzarella sticks	Pigs in a Blanket
Beef Satay	Mini Quesadilla	Fried Zucchini
Wings	Chicken Dumplings	Fried Calamari
Beef Sliders	Mini Reuben	Antipasta

Additional Appetizers \$2.00 per person

PREMIUM APPETIZERS: (ADDITIONAL PRICE PER GUEST)

Baked Clams Casino	\$2.	Mini Home-Made Crab Cakes	\$3 .
Sliced Steak Crostini	\$2.	Shrimp Tempura	\$3.
Duck Bacon Wontons	\$2.	Shrimp Cocktail or Kabob	\$4.

CHOOSE ONE (1) FROM EACH SECTION

PASTA

Rigatoni Chicken: Sun-dried tomatoes, crimini mushrooms, roasted garlic

Shrimp Carbonara: Shrimp, bacon, onions, penne in a cream sauce

Chicken Parmesan Ala Vodka: Chicken parmesan over penne with sautéed onions, crushed red peppers, vodka, heavy cream, marinara, basil, parsley, grated Romano cheese

Jambalaya: Andouille sausage, smoked chicken, shrimp, chopped tomatoes, scallions, penne, spicy tomato cream sauce

CHICKEN

Chicken Scarpariello: Sautéed chicken mixed with sliced sausage, sautéed peppers & onions, crispy potatoes

Chicken Parmigiana: Breaded chicken cutlets, covered in marinara sauce and mozzarella, served with pasta

BBQ Chicken: Roasted chicken marinated and smothered in homemade BBQ sauce, served with mashed potatoes and vegetables

Chicken Marsala: Breaded chicken cutlets, mushroom sautéed in Marsala wine sauce, served with rice and vegetables

MEATS

Pork Loin: Maple mustard marinade, served with crispy potatoes and vegetables

Rib Stack: Slow cooked baby back ribs rubbed with hickory blend, sweet potato mash and vegetables

Sweet Soy Steak: Marinated with sweet soy sauce, wasabi mashed potatoes and Asian style vegetables

Spiced Rub Flat Iron Steak: Special spice blend rubbed steak, topped with fried onion strings, mashed potatoes and vegetables

SEAFOOD

Lemon Garlic Salmon: Served with sautéed vegetables and rice

Oreganata Seabass: Broiled seabass, bruschetta

Crab Stuffed Shrimp: Crabmeat stuffing, rice, vegetables, lemon-garlic beurre blanc

Onion Crusted Tilapia: Crispy onions, broiled tilapia, mango chutne

DESSERT

Vanilla Ice Cream with Chocolate Sauce **Brownie** Cheesecake

> Custom Options Available Credit Card Fee 3.99%