

# Sangria71.com

Commack 631-670-7606 Williston Park 516-246-9778 Island Park 516-882-4250 Catering@sangria71.com

# **Private Event Catering For All Occasions**



Weddings Bridal Showers Engagement Parties Rehearsal Dinner Bridal Lunch Social & Corporate Events

# Off Premises catering options available







Private Dining rooms for any occasion Handicap Accessible Valet Parking available in Commack Event Manager Custom Floral Designs & Entertainment available



# **Galicia Package**

(4 Course Dinner)

# Tapas (Family style)

Seafood Stuffed Mushrooms Shrimp in Garlic sauce Sautéed Spanish Sausage (Chorizo) Fried Calamari

#### Mixed House Salad

# **Choice of Entrees:**

Paella Valenciana Broiled Norwegian Salmon USDA Angus Sirloin Steak Chicken a la Sangria

Family Style Side dishes: rice, potatoes, and vegetables

## Dessert

Flan, Cheesecake, Chocolate cake Coffee - Espresso - Tea

Is customer providing a cake for event: yes (\*) \_\_\_\_\_ no\_\_\_\_\_ (\*) Plate fee, \$2 per person, may apply.

**2 hours bar:** Beverages Include Sangria, House Wine, House Beer, and Soda. Maximum time allowed for private room is **4hrs**. \$500 charge per hour over **4hrs**.

### \$\_\_\_\_\_ price per person. Deposit is Non-refundable Monday - Thursdays \$55 / Fridays - Sundays \$60

Plus Sales Tax, 18% Gratuity and 3% admin fee Final head count due 24 hours prior, you will be responsible for paying no-shows 5% discount for cash payments.

Exclusive room use may require a minimum head count depending on location and diningroom Decorations: Nothing that sticks to the walls & NO confetti. NO OPEN FLAMES.

Date:	Time	# of Guests:	Phone:	
Customer Nan	ne:		Signature:	
Venue Signatu	re:		Private: yes n	0



# **Madrid Package**

(4 Course Dinner)

# Tapas (Family style)

Seafood Stuffed Mushrooms Sautéed Spanish Sausage (Chorizo) Chicken Croquetas

#### **Mixed House Salad**

# **Choice of Entrees:**

Paella Valenciana Shrimp in Garlic Sauce

Broiled Norwegian Salmon Chicken al Sangria

### Family Style Side dishes: rice, potatoes, and vegetables

## Dessert

Flan or Ice Cream, Coffee or Tea

Is customer providing a cake for event: yes (\*) \_\_\_\_\_ no\_\_\_\_\_ (\*) Plate fee, \$2 per person, may apply.

2 hours bar: Beverages Include Sangria, House Wine, House Beer, and Soda.

. Maximum time allowed for private room is 4hrs. \$500 charge per hour over 4hrs

\$\_\_\_\_\_ price per person. Deposit is Non-refundable Monday - Thursdays \$50 / Fridays - Sundays \$55

Plus Sales Tax, 18% Gratuity and 3% admin fee Final head count due 24 hours prior, you will be responsible for paying no-shows 5% discount for cash payments.

Exclusive room use may require a minimum head count depending on location and diningroom Decorations: Nothing that sticks to the walls & NO confetti. NO OPEN FLAMES.

Date:	_Time	# of Guests:	Phone:
Customer Nan	ne:		Signature:
Venue Signatu	re:		Private: yes no



# **Platinum Package**

### Flute of Cava or Bellini upon arrival

Passed Hors d'oeuvres Stuffed Dates – Fried Manchego – Shrimp Cocktail – Charcuterie

### Choice of Tapa:

Baby Lamb Chops Baked Oysters Jumbo Shrimp Cognac Filet Mignon Tips Sangria

## Choice of Entrée:

Surf & Turf Veal Osso Bucco Broiled Norwegian Salmon Skirt Steak Bronzino filet

#### Dessert

Event Cake – Fresh Fruit – Cookie Platters Coffee – Espresso –Cappuccino

#### Beverages Include: Sangria, House Wine, House Beer, Soft Drinks \$95 price per person with 3 hours bar: Deposit is Non-refundable 25 person minimum

Maximum time allowed for private room is **4hrs**. \$500 charge per hour over **4hrs**. Plus Sales Tax, 18% Gratuity and 3% admin fee

Final head count due 24 hours prior, you will be responsible for paying no-shows 5% discount for cash payments.

Exclusive room use may require a minimum head count depending on location and diningroom

#### Decorations: Nothing that sticks to the walls & NO confetti. NO OPEN FLAMES.

Date:TIME	# of Guests:	Phone:
Customer Name:		Signature:
Venue Signature:		Private: yes no



Brunch Party Menu Available Sat-Sun 11:30am – 12:30 start time only

# **Asturias Bottomless Brunch Package**

### Tapas (choose 3)

Shrimp & Avocado Crostini || Toasted bread topped with shrimp, avocado, tomatoes, onion & fresh, cilantro Tostada con Tomate, Aceite, y Salmon || Toasted bread topped with virgin olive oil, tomato, wild caught smoked salmon & pico de gallo Dates Wrapped with Bacon Stuffed with Almond

Seafood Salad ||shrimp, calamari, clams, mussels Charcuterie ||Spanish cured meats & cheeses

# Entrees (choose 3)

Huevos Rancheros || 2 fried eggs on corn tortilla, chorizo, salsa chili, & sliced avocado, pico de gallo Steak & Eggs || Angus Sirloin steak topped with fried egg + **\$4** Tortilla Espanola || Spanish frittata, eggs, potatoes & onions, topped with piquillo peppers Spinach & Mushroom Spanish Omelet || Fresh Spinach, mushrooms, & onions Jamon Serrano Eggs Benedict Eggs Hemingway || made with Smoked Salmon Classic Paella Valenciana Grilled Norwegian Salmon

#### Sides

Family style Spanish rice and home fries

Dessert

Assorted Cakes, Coffee & Tea

#### **Bottomless-2 hours**

Includes: Mimosas, Bellini's, Red or White Sangria Add Screwdrivers, Margaritas & Bloody Mary's + **\$8** per person

#### \$47 per person Deposit non-refundable.

Maximum time allowed for private room is 3hrs. \$500 charge per hour over 3hrs.

Plus Sales Tax, 18% Gratuity and 3% admin fee

Final head count due 24 hours prior, you will be responsible for paying no-shows 5% discount for cash payments.

Exclusive room use may require a minimum head count depending on location and diningroom

Decorations: Nothing that sticks to the walls & NO confetti. NO OPEN FLAMES.

Date:	TIME	# of Guests:	Phone:
Customer Name:			Signature:
Venue Signature:			Private: yes no



# **Buffet Package**

Shrimp in garlic sauce Stuffed mushrooms Sauteed Spanish Chorizo Fried Calamari Mussels in Garlic Sauce Fried Shrimp & Aioli Croquetas Paella Valenciana Fetuccini & Chicken al Cognac Chicken la Sangria

- Sliced Angus Sirloin Steak +\$6
- Mariscada in Garlic Sauce
- Smoked Salmon and Avocado

Cured Meat & Cheese Platter Bacon wrapped Dates Stuffed with Almond Lamb Chops (+\$6) Mixed Green Salad Crispy Brussel Sprouts Homemade Meatballs Patatas Bravas Roasted Chicken on bone Assorted Meat Platter Grilled Fresh Cod Chicken Tenders Chicken and Rice Norwegian Salmon

Sides

Saffron Rice – Broccoli – String Beans – Home Fries

#### 30-44 Guests: Choose 5 and 2 sides 45+ Guests: Choose 7 & 3 sides

Dessert

Assorted Cookies.

choice of cake or flan, coffee, tea, espresso

Wine, Beer, Red & White Sangria included for 2 hours

\$47 Mon – Thurs \$52.50 Sat / Sun per person Plus Sales Tax, 18% Gratuity and 3% admin fee

Is customer providing a cake for event: yes (\*) \_\_\_\_\_ no\_\_\_\_

(\*) Plate fee, \$2 per person, may apply.

Maximum time allowed for private room is **3hrs**. \$500 charge per hour over **3hrs**.

Final head count due 24 hours prior, you will be responsible for paying no-shows

5% discount for cash payments. Deposit non-refundable.

Exclusive room use may require a minimum head count depending on location and dining room

Decorations: Nothing that sticks to the walls & NO confetti. NO OPEN FLAMES.

Date:	_TIME	# of Guests:	Phone:
<b>Customer Name</b>	:		Signature:
Venue Signature	:		Private: yes no



# Madrid 4 Course Lunch Package

(Offered Monday – Friday only)

(4 Course Dinner)

# Tapas (Family style)

Seafood Stuffed Mushrooms Sautéed Spanish Sausage (Chorizo) Chicken Croquetas

#### Mixed House Salad

### **Choice of Entrees:**

Paella Valenciana Shrimp in Garlic Sauce Broiled Norwegian Salmon Chicken Sangria

Family Style Side dishes: rice, potatoes, and vegetables

#### Dessert

Flan or Ice Cream, Coffee or Tea

Is customer providing a cake for event: yes (\*) \_\_\_\_ no\_\_\_\_ (\*) Plate fee, \$2 per person, may apply.

2 hours bar: Beverages Include Sangria, House Wine, House Beer, and Soda.

. Maximum time allowed for private room is 3hrs. \$500 charge per hour over 3hrs

<u>\$38</u> price per person. Deposit is Non-refundable

Plus Sales Tax, 18% Gratuity and 3% admin fee Final head count due 24 hours prior, you will be responsible for paying no-shows 5% discount for cash payments.

Exclusive room use may require a minimum head count depending on location and dining room Decorations: Nothing that sticks to the walls & NO confetti. NO OPEN FLAMES.

Date:	_TIME	# of Guests:	Phone:
Customer Name:			Signature:
Venue Signature:			Private: yes no



# **Cocktail Party/Network Event**

Shrimp in garlic sauce	 Cured Meat & Cheese Platter	
Stuffed mushrooms	 Bacon wrapped Dates Stuffed with Almond	
Sauteed Spanish Chorizo	 Lamb Chops +\$5	
Fried Calamari	 Honey Glazed Fried Manchego	
Mussels in Garlic Sauce	 Crispy Brussel Sprouts	
Fried Shrimp & Aioli	 Homemade Meatballs	
Empanadas (chicken or beef)	Shrimp Pil Pil	
Croquetas	 Patatas Bravas	
Paella Valenciana	 Shishito Peppers / Pimientos de Padron	
Croquettes	 Baked Clams	
Tortilla Espanola	 Shrimp in Cognac +\$3	
Solomillo Sangria +\$5	 Chicken Tenders	
Esparragos al Horno	 Pork Loin cubes in Mushroom & Red wine	
Fried Artichokes	 Smoked Salmon & Avocado Carpaccio	

#### Choose 8 tapas (25-40 guests) - Choose 10 tapas (40+ guests)

2 hours bar: Beverages Include Sangria, House Wine, House Beer, and Soda.
Add premium open bar option +\$25 per person
Maximum time allowed for private room is 3hrs. \$500 charge per hour over 3hrs

\$\_40 price per person. Deposit is Non-refundable Available Monday - Friday

Plus Sales Tax, 18% Gratuity and 3% admin fee

Final head count due 24 hours prior, you will be responsible for paying no-shows 5% discount for cash payments.

Exclusive room use may require a minimum head count depending on location and dining room Decorations: Nothing that sticks to the walls & NO confetti. NO OPEN FLAMES.

Date:	TIME	# of Guests:	Phone:
Customer Nar	ne:		Signature:
Venue Signatu	ıre:		Private: yes no