

Baldoria

'to have a good time'



Party Booklet

40 E Park Ave

Long Beach, NY 11561

Tel: 516 431 2122

Email: baldorialbny@gmail.com

Website: baldorialbny.com

Instagram: [@baldorialbny](https://www.instagram.com/baldorialbny)

General Info:

Weekdays & Weekends - 12pm-3pm or 1pm-4pm

Linen: White Table Cloths & Napkins

Deposit: \$200 non-refundable deposit is required

Kids Under 12: \$15 per

(Chicken fingers & Fries, Mozzarella Sticks, Pasta with Butter or Tomato Sauce)

CALL NOW TO BOOK YOUR NEXT PARTY

PACKAGE #1

\$34.95 (PLUS TAX & GRATUITY)

FIRST COURSE

BALDORIA HOUSE SALAD
(SPRING GREENS, TOMATOES, ONIONS, HOUSE HONEY VINAIGRETTE)

MIDDLE COURSE

(CHOOSE ONE)

PENNE POMODORO
PENNE VODKA

MAIN COURSE (à la carte)

(CHOOSE THREE)

CHICKEN FRANCESE
CHICKEN MARSALA
VEAL PICCATA
VEAL MARSALA
GRILLED SALMON
BRANZINO
EGGPLANT PARMIGIANA

BEVERAGES

SODA ~ COFFEE ~ ESPRESSO ~ TEA INCLUDED ~ CAPPUCINO \$5EA

ADD-ONS

MINI CANNOLI OR ASSORTED ITALIAN COOKIES **\$2PP**
CAKE CUTTING **\$2PP**

DRINK PACKAGE #1 **\$15 pp**
UNLIMITED WINE, SELECT BEER

DRINK PACKAGE #2 **\$25 pp**
TOP SHELF OPEN BAR, SELECT BEER & WINE
(SINGLE MALTS, COGNAC, CORDIALS NOT INCLUDED)

FAMILY STYLE APPETIZERS \$10 pp

(CHOICE OF TWO)

FRIED CALAMARI, FRESH MOZZARELLA & TOMATOES, BAKED CLAMS,
MOZZARELLA EN CAROZZA, FRIED ZUCCHINI, RICE BALLS, SMALL MEATBALLS

PACKAGE #2

\$44.95 (PLUS TAX & GRATUITY)

FAMILY STYLE APPETIZERS

CAPRESE
(FRESH MOZZARELLA & TOMATOES)
FRIED CALAMARI
BAKED CLAMS

MIDDLE COURSE

(CHOOSE ONE)

PENNE POMODORO GNOCCHI PESTO CAESAR SALAD

MAIN COURSE (à la carte)

(CHOOSE THREE)

CHICKEN FRANCESE
CHICKEN MARSALA
VEAL PICCATA
VEAL MARSALA
SKIRT STEAK
GRILLED SALMON
BRANZINO
EGGPLANT PARMIGIANA

BEVERAGES

SODA ~ COFFEE ~ ESPRESSO ~ TEA INCLUDED ~ CAPPUCCINO \$5EA

ADD-ONS

MINI CANNOLI OR ASSORTED ITALIAN COOKIES **\$2PP**
CAKE CUTTING **\$2PP**

DRINK PACKAGE #1 **\$15 pp**
UNLIMITED WINE, SELECT BEER

DRINK PACKAGE #2 **\$25 pp**
TOP SHELF OPEN BAR, SELECT BEER & WINE
(SINGLE MALTS, COGNAC, CORDIALS NOT INCLUDED)

PACKAGE #3 BUFFET

\$34.95 (PLUS TAX & GRATUITY)

PASS AROUNDS (OPTIONAL ADD-ON)

*(CHOOSE **THREE** for +\$10pp or **FOUR** for +\$13pp)*

CRAB CAKES

ARANCINI
(RICE BALLS)

MOZZARELLA EN CARROZZA
(FRIED MOZZARELLA SANDWICHES)

CAPRESE SKEWERS
(MOZZARELLA & TOMATO)

MINI MEATBALLS

MAIN COURSE (BUFFET)

(CHOOSE THREE)

CHICKEN FRANCESE
CHICKEN MARSALA
CHICKEN PARMAGIANA
VEAL PICCATA
VEAL MARSALA
SALMON
(GRILLED OR PISTACCHIO CRUST & TEQUILA SAUCE)
BRANZINO

EGGPLANT PARMIGIANA
SKIRT STEAK
PENNE ALLA VODKA
PENNE MARINARA
RIGATONI NORMA
(TOMATO SAUCE, ROASTED EGGPLANT, RICOTTA SALATA)
ORECHIETTE BROCCOLI RABE
GNOCCHI PESTO

(CHOICE ONE)

BROCCOLI | ESCAROLE | SPINACH | VEGETABLE MEDLEY | HOMESTYLE POTATOES

ALL BUFFETS COME WITH SALAD & BREAD

BEVERAGES

SODA ~ COFFEE ~ ESPRESSO ~ TEA INCLUDED ~ CAPPUCINO \$5EA

ADD-ONS

MINI CANNOLI OR ASSORTED ITALIAN COOKIES **\$2PP**
CAKE CUTTING **\$2PP**

DRINK PACKAGE #1 **\$15 pp**
UNLIMITED WINE, SELECT BEER

DRINK PACKAGE #2 **\$25 pp**
TOP SHELF OPEN BAR, SELECT BEER & WINE
(SINGLE MALTS, COGNAC, CORDIALS NOT INCLUDED)