



Buffet Style Dinner

Salad

Farmhouse Salad · Caesar Salad · Field Green Salad

Pasta Selections

Choice of One:

Penne Ala Vodka · Farfalle Primavera · Rigatoni Bolognese · Orecchiette Broccoli Rabe

Entrée Selections

Choice of Two Entrées: *

Chicken Valdostano

Fontina cheese, oyster mushrooms, prosciutto, Marsala wine sauce

Boneless Farm Raised Chicken Thighs

Seasoned with garden-fresh herbs, lemon and roast to excellence served topped with pan sauce

Herb Crusted Salmon

Fresh herbs and panko crust, oven roasted, citrus cream sauce

Shrimp Scallop Scampi

Sauteed shrimp and scallops, garlic, white wine and butter sauce on a bed of rice

Eggplant Rollatini

Thinly sliced eggplant, lightly breaded and stuffed with ricotta cheese and fresh herbs topped with mozzarella and plum tomato sauce

Peppercorn Crusted Pork Loin

Cracked pepper crusted and seared and roasted with au poivre sauce

Short Rib

Braised and slow cooked boneless short rib with pomegranate red wine reduction

Served with Chef Choice of Sides

Chef's Choice Dessert

Coffee, Decaffeinated Coffee, Assorted Fine Tea

30 Person Minimum (Adult)

\$37.95 per person Monday – Thursday 11:30am - 9pm and Friday- Sunday 11:30am - 3pm

40 Person Minimum - \$47.95 per person Friday- Sunday 3 - 9pm - Kids @ ½ (U-10)

Plus 20% gratuity and NYS sales Tax

Before placing your order, please inform your server if a person in your party has a food allergy.

* Consuming raw or under cooked meats, fish, shellfish or fresh shelled eggs may increase your risk of food-borne illness, especially if you have certain medical conditions



Plated Dinner Menu

APPETIZER COURSE

*Pick one for additional +7

Chicken and Lemongrass Dumplings • Mozzarella Caprese Tower • Baked Clams

PASTA COURSE

*Pick one for additional +7

Penne Ala Vodka • Farfalle Primavera • Rigatoni Bolognese • Orecchiette Broccoli Rabe

SALAD COURSE

Choice of One:

Farmhouse Salad • Caesar Salad • Field Green Salad

ENTREE SELECTIONS

Choice of Three Entrées: *

Farm Raised Frenched Breast of Chicken

Seasoned with garden-fresh herbs, lemon and roast to excellence served with pan au jus

Chicken Valdostano

Fontina cheese, oyster mushrooms, prosciutto, Marsala wine sauce

Herb Crusted Salmon

Fresh herbs and panko crust, oven roasted, citrus cream sauce

Shrimp Oreganata

Seasoned with house made breadcrumbs, white wine, butter and lemon

Double Cut Pork Chop

Cider brined and grilled, caramelized onions, grilled apples and warm bourbon maple glaze

Cous-Cous Stuffed Eggplant

Cherry tomatoes, zucchini, yellow squash, onion and peppers, topped with plum tomato sauce

NY Strip Steak +5

Generously seasoned and grilled to perfection with a red wine demi-glaze

Served with Chef Choice of Sides

Pastry Chef's Plated Dessert

Coffee, Decaffeinated Coffee, Assorted Fine Tea

25 Person Minimum (Adult)

\$39.95 per person Monday – Thursday 11:30am - 9pm and Friday- Sunday 11:30am - 3pm

40 Person Minimum - \$49.95 per person Friday- Sunday 3 - 9pm -Kids @ ½ (U-10)

Plus 20% gratuity and NYS sales Tax

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Family Style Dinner

PASTA COURSE

*Pick one for additional +7

Penne Ala Vodka · Farfalle Primavera · Rigatoni Bolognese · Orecchiette Broccoli Rabe

SALAD COURSE

Choice of One:

Farmhouse Salad · Caesar Salad · Field Green Salad

MAIN COURSE

Choice of Three Entrées: *

Farm Raised Frenched Breast of Chicken

Seasoned with garden-fresh herbs, lemon and roast to excellence served with pan au jus

Chicken Valdostano

Fontina cheese, oyster mushrooms, prosciutto, Marsala wine sauce

Peppercorn Crusted Pork Loin

Cracked pepper crusted and seared and roasted with au poivre sauce

Shrimp Oreganata

Seasoned with house made breadcrumbs, white wine, butter and lemon

Eggplant Rollatini

Thinly sliced eggplant, lightly breaded and stuffed with ricotta cheese and fresh herbs topped with mozzarella and plum tomato sauce

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Plus 20% gratuity and NYS sales Tax

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Cocktail Party

25 Person Minimum (2 Hour Limit)

VEGETABLE CRUDITÉS

Fresh cut raw vegetables accompanied by our homemade dips

ASSORTED SEASONAL SALADS

PASTA COURSE

Choice of One

Tortellini Alfredo · Rigatoni Bolognese · Penne Alla Vodka

HOT CHAFING SELECTIONS

Choice of Two

Baked Clams, Sausage & Peppers

Eggplant Rollatini

Swedish Meatballs

Hawaiian Chicken

Mussels: Bianco or Marinara

CARVING STATION

Chef attendant needed \$200

Turkey \$2pp

Pork \$3pp

Beef \$5pp

PASSED HORS' D'OEURVES

Additional \$5 per person

Chefs' choice 6-8 different item passed by wait staff

All beverages available as a Cash Bar
\$26.95 per person plus 18% gratuity and tax
Packages available Monday – Thursday

Desmond's Gastro Pub
Phone: 631.846.2335



Cocktail Party

25 Person Minimum (2 Hour Limit)

VEGETABLE CRUDITÉS

Fresh cut raw vegetables accompanied by our homemade dips

ASSORTED SEASONAL SALADS

PASTA COURSE

Choice of One

Tortellini Alfredo · Rigatoni Bolognese · Penne Alla Vodka

HOT CHAFING SELECTIONS

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Breakfast Buffet

Private Parties Only

Assortment of Chilled Fruit Juices

Assortment of Fresh Bagels and Muffins

Fruit Preserves, Cream Cheese and Butter

Seasonal Fruit

Farm Fresh Scrambled Eggs

Cinnamon & Vanilla French Toast
with Vermont Maple Syrup

Home Fried Potatoes

Bacon & Sausage

Coffee, Decaffeinated Coffee, Assorted Fine Tea

Served from 8am – 11am

25 Person Minimum

\$27.95 per person

\$14.95 per child under 10

Plus Service Charge and NYS Sales Tax

Desmond's Gastro Pub

Phone: 631.846.2335



Party Package Upgrades

DISTINCTIVE PLATTER

FRUITS & CHEESES

A selection from our stock of crèmes, cheddars, blues, and goat cheeses, garnished with grapes, strawberries and crackers

\$6.95 per person

CRUDITÉS

A garden-fresh assortment of beautifully cut vegetables with honey dijon or green herb dip

\$5.50 per person

TUSCAN ANTIPASTO DISPLAY

Savory Italian delicacies including salamis, prosciutto, Italian cheeses, cured olives, marinated vegetables, and rustic Italian crackers

\$8.50 per person

2 ½ HOURS OPEN BAR PACKAGES

BEER, WINE AND SODA

\$20 per person

HOUSE BRAND OPEN BAR

\$25 per person

PREMIUM BRAND OPEN BAR

\$30 per person

(Open Bar Packages do not include single malt scotches, cognacs, or cordials)

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Sunday Brunch

Served 9:30am – 2:00pm

A Complimentary Bloody Mary or Mimosa

Mosaic Platters of Assorted Fresh Seasonal Fruit

Bagels with Cream Cheese

Freshly Baked Rolls, Croissants, & Danish

Hot Iron Belgian Waffles

Omelets and Eggs (Made to Order)

French Toast • Eggs Benedict • Hot Sausages & Sizzling Bacon

ASSORTED HOT ENTREES

Chicken du jour

Fish du jour

Pasta du jour

Fresh Peel & Eat Shrimp

Seasonal Cold Platters & Salads

Chef's Choice of Carving Board

Imported Cheeses

Salad Bar & Assorted Toppings and Dressings

Chocolate Fountain with fresh fruit, marshmallows, and more

Freshly Baked Dessert Display

Assortment of Refreshing Juices • Hot Beverage Service

\$39.95 per Person Plus tax and gratuity

\$19.95 per Children under 10 Years of Age

\$44.95 Groups of 25 and up (3 Hour Party Package)

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