

BAR PACKAGES

SELECT BEER/WINE \$18 PER PERSON

CHOICE OF:

Draft Beer, Cabernet Sauvignon, Pinot Grigio

OPEN BAR (HOUSE) \$22 PER PERSON

CHOICE OF:

Draft Beer, Malbec, Cabernet Sauvignon,
Pinot Grigio, Chardonnay,
House Vodka, Rum, Gin and Tequila.

OPEN BAR (TOP SHELF) \$36 PER PERSON

Full Bar

ADDITIONAL OPTIONS

UNLIMITED CHAMPAGNE PUNCH
\$8 PER PERSON

UNLIMITED MIMOSAS/BELLINIS
\$10 PER PERSON

*All prices are based upon 3 hours and
are subject to change.



OFF PREMISE CATERING

APPS / SIDES

	8-10PP	12-15PP
TRAY SIZE	HALF	FULL
BAKED CLAMS	50	90
MEATBALLS	55	85
CALAMARI	55	90
EGGPLANT ROLLATINI	55	100
SAUSAGE, PEPPERS & ONIONS	60	105
MIXED VEGETABLES	45	75
FRENCH FRIES	25	40

SALADS

	HALF	FULL
TRAY SIZE		
HOUSE SALAD	30	40
ROMANA (CAESAR)	35	55
DI CASA	45	60
VALDOSTANA	55	75

ENTREES

	HALF	FULL
TRAY SIZE		
CHICKEN FRANCESE	55	95
CHICKEN MILANESE	60	100
GRILLED CHICKEN	50	90
CHICKEN PIZZOLO	60	100
CHICKEN SORRENTINO	65	105
VEAL MARSALA	65	105
SHRIMP SCAMPI	75	120

PASTA

	HALF	FULL
TRAY SIZE		
PENNE MARINARA	35	55
BAKED ZITI	45	80
RIGATONI ALA VODKA	50	85
PENNE PRIMAVERA	50	85
RIGATONI BOLOGNESE	50	90
SPAGHETTI W/ CLAM SAUCE	60	105
ORRECHIETTE BARESE	60	105
LASAGNA	65	110

PARMIGIANA

	HALF	FULL
TRAY SIZE		
CHICKEN PARM	55	95
VEAL PARM	65	105
SHRIMP PARM	70	115
EGGPLANT PARM	50	90



Catering Menu



(631) 714-5220
15 W MAIN ST | PATCHOGUE, NY 11772

LOCALEONMAIN.COM



LUNCHEON OPTION

\$27 PER PERSON

20-35 GUESTS | MON-THURS, 12PM-3PM ONLY

*Privacy not guaranteed

House Salad

CHOICE OF ONE (1) OF THE FOLLOWING ENTREES:

Margherita Pizzette

Rigatoni alla Vodka

Spaghetti con Polpette

HOST CHOICE OF:

Eggplant or Chicken Parmigiana

*Includes coffee/tea/soft drinks

BUFFET OPTION

\$36 PER PERSON

MINIMUM 30 GUESTS

CHOICE OF:

Caesar or House Salad

HOST CHOICE OF FOUR (4) OPTIONS:

Rigatoni Alla Vodka

Chicken Fingers & Fries

Rigatoni Bolognese

Chicken Piccata

Chicken Marsala

Orecchiette Baresi

Eggplant Parmigiana

Orange Roughy Oreganata

Veal Marsala (\$1.00 supplement per guest)

Shrimp Scampi (\$3.00 supplement per guest)

*Includes coffee/tea/soft drinks
and one plate Italian cookies per table

COCKTAIL OPTION

\$35 PER PERSON

MINIMUM 25 GUESTS

Arancini

Baked Clams

Mini Meatballs

Caprese Skewers

Slices Margherita Pizzette

*Includes draft beer/red & white wine

PLATED OPTION 1

\$36 PER PERSON

MINIMUM 30 GUESTS

HOST CHOICE OF:

Caesar or House Salad

CHOICE OF THE FOLLOWING ENTREES:

Rigatoni alla Vodka

Eggplant Parmigiano

Chicken Piccata

Orange Roughy Oreganata

*Includes coffee/tea/soft drinks
and one plate Italian cookies per table

PLATED OPTION 2

\$46 PER PERSON

MINIMUM 30 GUESTS

GUEST CHOICE OF:

Caesar or House Salad

HOST CHOICE OF PASTA:

Rigatoni alla Vodka

Spaghetti Marinara

CHOICE OF THREE (3) OF THE FOLLOWING ENTREES:

Chicken Piccata

Eggplant Parmigiano

Chicken Milanese

Veal Saltimbocca

Veal Scallopini

Orange Roughy

Salmon

*Includes coffee/tea/soft drinks
and one plate Italian cookies per table

PLATED OPTION 3

\$70 PER PERSON

MINIMUM 30 GUESTS

CHOICE OF THREE (3) HORS D'OUVRES:

Arancini

Bruschetta

Caprese Skewers

Baked Clams

Meatballs

CHOICE OF:

Caesar or House Salad

HOST CHOICE OF PASTA:

Rigatoni alla Vodka

Rigatoni Marinara

CHOICE OF THREE (3) OF THE FOLLOWING ENTREES:

Eggplant Parmigiano

Chicken Piccata

Chicken Sorrentino

Veal Saltimbocca

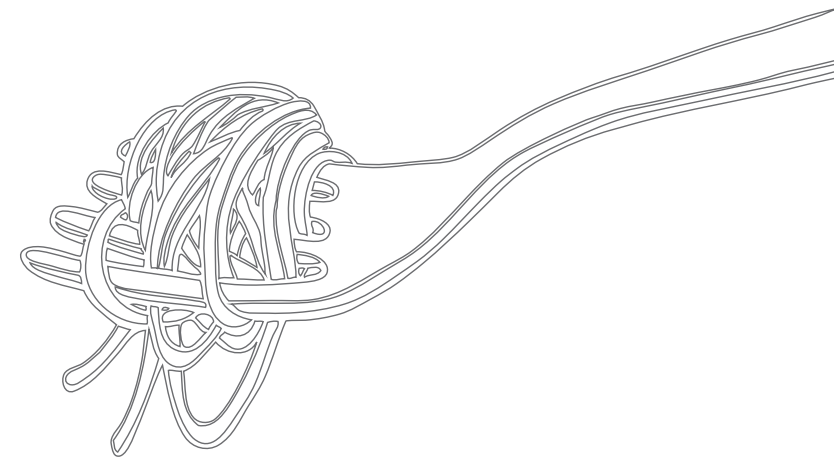
Veal Chop

N.Y. Strip Steak

Orange Roughy

Shrimp Scampi

*Includes coffee/tea/soft drinks
and one plate Italian cookies per table



*Espresso/Cappuccino a la carte on all on-premise catering options

*Appetizers available with all options. 1 plate per 6 guests for \$2per guest, per appetizer.

*All options include children's entrees for \$15 per child.

*All prices are based upon 3 hours and are subject to change.

*Friday and Saturdays available after 6pm for buffet only with 50 person guarantee. Fridays \$45per person. Saturdays \$60 per person.

*Buyout for whole restaurant available.