

EST. 2016

GASTRONOMY

KITCHEN BY *Cirella's*

~ PARTY PACKAGES ~

DINNER

Package 1: Four-Course Menu

Package 2: Four-Course Menu with Passed Hors D'oeuvres

Package 3: Four-Course Menu with Cocktail Hour

LUNCH

Package 1: Three-Course Menu

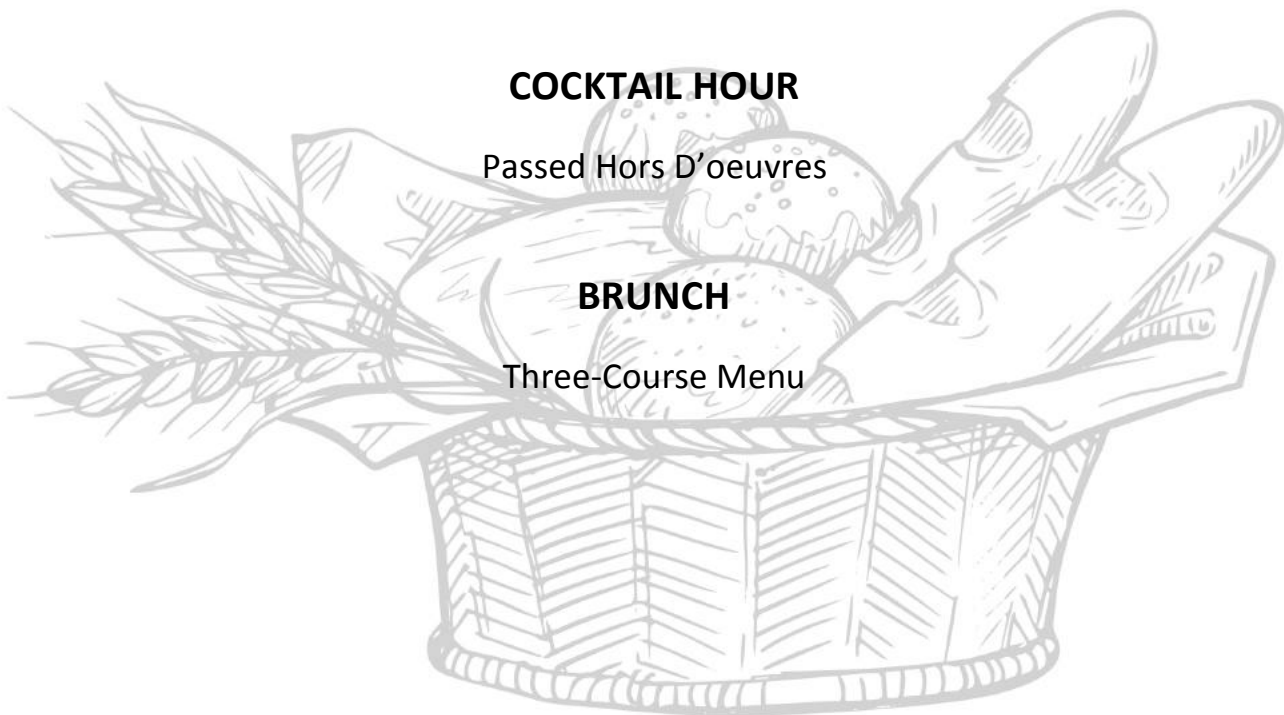
Package 2: Four-Course Menu

COCKTAIL HOUR

Passed Hors D'oeuvres

BRUNCH

Three-Course Menu



www.GastronomyRestaurant.com

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Proprietor: Caryn Cirella | **Executive Chef:** Anthony Trobiano

EST. 2016

GASTRONOMY

KITCHEN BY *Cirella's*

~ DINNER PACKAGE 1 ~

\$35/pp (plus tax + 20% gratuity)

Includes Soda, Iced Tea, Coffee & Hot Tea

FIRST COURSE

FAMILY STYLE APPETIZERS

trio & assorted flatbreads

SECOND COURSE

Choice of:

G-SALAD

baby greens, dried cranberries, gorgonzola, apples, candied walnuts, honey mustard vinaigrette

OR

CAESAR SALAD

chopped romaine, mozzarella, caesar dressing, parmesan cheese, croutons

THIRD COURSE

Choice of:

GLAZED SALMON

pan roasted, hoisin glaze, roasted beets, brussels sprouts

LINGUINI CLAM SAUCE

little neck clams, bacon, chili, roasted garlic

CHICKEN PARMESAN

breaded chicken cutlet topped with cirella's tomato sauce, fresh mozzarella, served with radiatore pasta

GREEK ZOODLE BOWL

sautéed zucchini "linguini", tomato, garlic, onion, olives, spinach, feta

GASTRO BURGER

8 oz. grass fed beef, bacon jam, cheddar cheese, onion rings, mac & cheese, bbq sauce, served with steak fries

FOURTH COURSE

dessert platters



EST. 2016

GASTRONOMY

KITCHEN BY *Cirella's*

~ DINNER PACKAGE 2 ~

\$60/pp (plus tax + 20% gratuity)
Includes Soda, Iced Tea, Coffee & Hot Tea

FIRST ½ HOUR

Chef's Selection of:

four (4) passed hors d'oeuvres

FIRST COURSE

FAMILY STYLE APPETIZERS

trio / crispy calamari / cauliflower / burrata

SECOND COURSE

Choice of:

G-SALAD

baby greens, dried cranberries, gorgonzola, apples, candied walnuts, honey mustard vinaigrette
OR

CAESAR SALAD

chopped romaine, mozzarella, caesar dressing, parmesan cheese, croutons

THIRD COURSE

Choice of:

BRANZINO FILET

pan roasted, seasoned with lemon, herbs, roasted spaghetti squash, sea salt

CHICKEN PAILLARD

topped with kale, quinoa, beets, pomegranate seeds, feta, avocado, citrus vinaigrette

LOBSTER MAC & CHEESE

radiatore pasta, chunks of maine lobster, cheddar cheese sauce, bacon, breadcrumbs, truffle oil

TUSCAN ZOODLE BOWL

grilled shrimp, zucchini "linguini", heirloom tomatoes, roasted garlic, basil

SKIRT STEAK

12 oz., mojo marinated, toasted potato gnocchi, broccoli rabe, crispy onions

FOURTH COURSE

dessert platters

EST. 2016

GASTRONOMY

KITCHEN BY *Carella's*

~ DINNER PACKAGE 3 ~

\$120/pp (plus tax + 20% gratuity)

Includes Food & Open Bar

COCKTAIL HOUR

Choice of:

four (4) passed hors d'oeuvres

FIRST COURSE

burrata mozzarella, heirloom tomato salad, baby arugula, sweet pea puree, aged fig balsamic

SECOND COURSE

Choice of:

toasted potato gnocchi, broccoli rabe, cherry peppers, gorgonzola

OR

radiatore pasta, braised short rib ragu, wild mushrooms, truffle

THIRD COURSE

Choice of:

crab stuffed whole lobster, citrus buerre blanc

OR

16oz. cowboy steak, chianti, rosemary butter

OR

colossal chicken milanese with kale, root vegetables, pomegranate, goat cheese, almonds

FOURTH COURSE

warm bourbon bread budding, caramel, cinnamon gelato, fresh whipped cream



EST. 2016

GASTRONOMY

KITCHEN BY *Crella's*

~ LUNCH PACKAGE 1 ~

\$28/pp (plus tax + 20% gratuity)

Includes Soda, Iced Tea, Coffee & Hot Tea

FIRST COURSE

FAMILY STYLE APPETIZERS

assorted flatbreads

SECOND COURSE

Choice of:

G-SALAD

baby greens, grilled chicken, dried cranberries, gorgonzola, apples,
candied walnuts, honey mustard vinaigrette

HOT VEGETABLE KALE & QUINOA BOWL

grilled portobello mushrooms, zucchini, tomato, asparagus, goat cheese, balsamic vinaigrette

LADIES DEPARTMENT WRAP

grilled chicken, romaine lettuce, fresh mozzarella, parmesan & caesar dressing, served with steak fries

QUICHE COMBO

chef's daily selection served with garden salad

FISH TACOS

battered cod, hoisin glaze, asian slaw, pico de gallo, sliced avocado, served with steak fries

CHICKEN BLT & C

grilled chicken, bacon, lettuce, tomato, cheddar, avocado, honey mayo on brioche bun,
served with steak fries

CAFÉ MAC & CHEESE

radiator pasta, cheddar cheese sauce, bacon & bread crumbs, served with steak fries

THIRD COURSE

dessert platters



EST. 2016

GASTRONOMY

KITCHEN BY *Crella's*

~ LUNCH PACKAGE 2 ~

\$55/pp (plus tax + 20% gratuity)

Includes Soda, Iced Tea, Coffee & Hot Tea

FIRST COURSE

FAMILY STYLE APPETIZERS

trio / crispy calamari / assorted flatbreads

SECOND COURSE

Choice of G-SALAD

baby greens, dried cranberries, gorgonzola, apples, candied walnuts, honey mustard vinaigrette

OR

CAESAR SALAD

chopped romaine, mozzarella, caesar dressing, parmesan cheese, croutons

THIRD COURSE

Choice of GLAZED SALMON

pan roasted, hoisin glaze, roasted beets, brussels sprouts

CHICKEN PAILLARD

topped with kale, quinoa, beets, pomegranate seeds, feta, avocado, citrus vinaigrette

LOBSTER MAC & CHEESE

radiatore pasta, chunks of maine lobster, cheddar cheese sauce, bacon, breadcrumbs, truffle oil

HOT VEGETABLE KALE & QUINOA BOWL

grilled portobello mushrooms, zucchini, tomatoes, asparagus, goat cheese, balsamic vinaigrette

GASTRO BURGER

8 oz. grass fed beef, bacon jam, cheddar cheese, onion rings, mac & cheese, bbq sauce,
served with steak fries

SOURDOUGH REUBEN

thinly sliced corned beef, swiss, purple slaw, pickles, mustard, served with steak fries

FOURTH COURSE

dessert platters

EST. 2016

GASTRONOMY

KITCHEN BY *Carella's*

~ COCKTAIL PARTY PACKAGE ~

\$25/pp (plus tax + 20% gratuity per hour)

Includes Open Bar

PASSED HORS D'OEUVRES

ASSORTED FLATBREADS

BBQ SHORT RIB CROSTINI

CRISPY CALAMARI

PULLED CHICKEN SLIDERS

SHRIMP COCKTAIL



EST. 2016

GASTRONOMY

KITCHEN BY *Cirella's*

~ BRUNCH PACKAGE ~

\$45/pp (plus tax + 20% gratuity)

***Includes 2-Hour Unlimited Mimosa, Screw Drivers & Bloody Mary's
Soda, Iced Tea, Coffee & Hot Tea***

FIRST COURSE

FAMILY STYLE

mini muffins, bagels & spreads

SECOND COURSE

Choose Four:

STUFFED FRENCH TOAST

cornflake challah bread, bananas, cinnamon, nutella drizzle

BLUEBERRY GRANOLA CRUNCH PANCAKES

fresh blueberries, granola, maple butter, fresh whipped cream

MEDITERRANEAN FRITTATA

eggs, olives, tomato, onion, spinach, goat cheese served with steak fries

AVOCADO TOAST

whipped avocado, over easy eggs, tomato, arugula served on sourdough

QUICHE COMBO

chef's selection served with garden salad

G-SALAD

baby greens, dried cranberries, gorgonzola, granny smith apples, candied walnuts,
honey mustard vinaigrette, served with grilled chicken

FISH TACOS

battered cod, hoisin glazed, asian slaw, pico de gallo, sliced avocado served with steak fries

STEAK & EGGS

grilled skirt steak, 2 eggs over easy, hash browns, toast

CALIFORNIA ROLL

crab avocado & cucumber maki roll served with miso soup

CHICKEN PARMESAN

breaded chicken cutlet topped with cirella's tomato sauce, fresh mozzarella, served with radiatore pasta

GREEK ZOODLE BOWL

sautéed zucchini "linguini", tomato, garlic, onion, olives, spinach, feta

GASTRO BURGER

8 oz. grass fed beef, bacon jam, cheddar cheese, onion rings, mac & cheese, bbq sauce, served with steak fries

THIRD COURSE

dessert platters