TIER 1 CATERING PACKAGE

\$70 PER PERSON 45 PERSON MINIMUM

APPETIZER CHOOSE 3 (SERVED FAMILY STYLE)

CAPRESE SALAD

VEAL MEATBALLS PINE NUTS, RAISINS,

ROASTED FENNEL, POMODORO.

BAKED CLAMS OREGANATA WHITE WINE, GARLIC AND LEMON.

MARGHERITA PIZZETTE FIOR DI LATTE, ROASTED ROMAN TOMATOES, PARMESAN.

DESSERT SERVED FAMILY STYLE

GELATO

SORBETTO

STRAWBERRY SHORTCAKE FLOURLESS CHOCOLATE CAKE

BOMBOLONI



SALAD (S

CHOOSE 1 (SERVED FAMILY STYLE)

CAESAR SALAD ROMAINE, CRUSHED CROUTONS, PARMESAN CHEESE.

SPARROW HOUSE LITTLE GEM ROMAINE, SEASONAL GREENS, VEGETABLES, SHALLOT VINAIGRETTE.

ENTREE CHOOSE 4 (SERVED FAMILY STYLE)

BAKED EGGPLANT QUINOA, FRESH HERBS, BLACK OLIVES, ALMONDS, CHERRY TOMATO SAUCE.

BRICK CHICKEN 1/2 CHICKEN, HEN OF THE WOOD MUSHROOMS, SPRING ONION, JUS.

PAN ROASTED HALIBUT FENNEL POLLEN CRUSTED, SPRING SUCCOTASH, FINGERLING POTATO.

***BURGER** 80Z. CUSTOM PRIME, LETTUCE, TOMATO, ONION, HAND CUT FRIES.

SPAGHETTI ALLA NERANO FRIED ZUCCHINI, GARLIC, PECORINO.



3 HOUR PARTY PACKAGE • INCLUDES SOFT DRINKS, COFFEE, AND TEA

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PACKAGES ARE SUBJECT TO SALES TAX AND 20% GRATUITY

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TIER 2 CATERING PACKAGE

\$85 PER PERSON 45 PERSON MINIMUM

APPETIZER CHOOSE 3 (SERVED FAMILY STYLE)

CAPRESE SALAD

VEAL MEATBALLS PINE NUTS, RAISINS, ROASTED FENNEL, POMODORO.

BAKED CLAMS OREGANATA WHITE WINE, GARLIC AND LEMON.

THE WOODS FORAGED MUSHROOMS, RICOTTA, SABA, COUNTRY TOAST.

MARGHERITA PIZZETTE FIOR DI LATTE, ROASTED ROMAN TOMATOES, PARMESAN.

RICOTTA AND HONEY PIZZETTE

FRESH RICOTTA, POPPY SEEDS, LEMON ZEST, HONEY.

PASTA

CHOOSE 1 (SERVED FAMILY STYLE)

PACCHERI CHERRY TOMATO SAUCE, GUANCIALE, BASIL.

CACIO E PEPE PECORINO ROMANO, BLACK PEPPER.

DESSERT

SERVED FAMILY STYLE

FLOURLESS CHOCOLATE CAKE

BOMBOLONI

GELATO

SORBETTO

STRAWBERRY SHORTCAKE SALAD CHOOSE 1 (SERVED FAMILY STYLE)

CAESAR SALAD

ROMAINE, CRUSHED CROUTONS, PARMESAN CHEESE.

SPARROW HOUSE LITTLE GEM ROMAINE, SEASONAL GREENS, VEGETABLES, SHALLOT VINAIGRETTE.

KALE SALAD LACINATO KALE, PARMESAN CHEESE CRISPS, LEMON.

ENTREE CHOOSE 4 (SERVED FAMILY STYLE)

BAKED EGGPLANT QUINOA, FRESH HERBS, BLACK OLIVES, ALMONDS, CHERRY TOMATO SAUCE.

BRICK CHICKEN 1/2 CHICKEN, HEN OF THE WOOD

MUSHROOMS, SPRING ONION, JUS.

PAN ROASTED HALIBUT FENNEL POLLEN CRUSTED,

SPRING SUCCOTASH, FINGERLING POTATO.

***BURGER** 80Z. CUSTOM PRIME, LETTUCE, TOMATO, ONION, HAND CUT FRIES.

*140Z. PRIME NY STRIP WITH FRIES DRY AGED, HOMEMADE STEAK SAUCE, HANDCUT FRIES.



3 HOUR PARTY PACKAGE • INCLUDES SOFT DRINKS, COFFEE, AND TEA

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TIER 3 CATERING PACKAGE

\$105 PER PERSON 45 PERSON MINIMUM

APPETIZER CHOOSE 4 (SERVED FAMILY STYLE)

CAPRESE SALAD

VEAL MEATBALLS PINE NUTS, RAISINS, ROASTED FENNEL, POMODORO.

> BAKED CLAMS OREGANATA WHITE WINE, GARLIC AND LEMON.

> THE WOODS FORAGED MUSHROOMS, RICOTTA, SABA, COUNTRY TOAST.

MARGHERITA PIZZETTE FIOR DI LATTE, ROASTED ROMAN TOMATOES, PARMESAN.

RICOTTA AND HONEY PIZZETTE FRESH RICOTTA, POPPY SEEDS, LEMON ZEST, HONEY.

POPOVERS PARMESAN CHEESE, ROSEMARY, HONEY BUTTER.

ENTREE CHOOSE 4 (SERVED FAMILY STYLE)

BAKED EGGPLANT

QUINOA, FRESH HERBS, BLACK OLIVES, ALMONDS, CHERRY TOMATO SAUCE.

BRICK CHICKEN 1/2 CHICKEN, HEN OF THE WOOD MUSHROOMS, SPRING ONION, JUS.

PAN ROASTED HALIBUT FENNEL POLLEN CRUSTED, SPRING SUCCOTASH, FINGERLING POTATO.

***BURGER** 80Z. CUSTOM PRIME, LETTUCE, TOMATO, ONION, HAND CUT FRIES.

*14OZ. PRIME NY STRIP WITH FRIES DRY AGED, HOMEMADE STEAK SAUCE, HANDCUT FRIES. SALAD

CHOOSE 1 (SERVED FAMILY STYLE)

CAESAR SALAD ROMAINE, CRUSHED CROUTONS, PARMESAN CHEESE.

SPARROW HOUSE LITTLE GEM ROMAINE, SEASONAL GREENS,

VEGETABLES, SHALLOT VINAIGRETTE.

KALE SALAD LACINATO KALE, PARMESAN CHEESE CRISPS, LEMON.

WILD GRAINS SEASONAL VEGETABLE PICKLED RED ONION, CREAMY BALSAMIC.

PASTA CHOOSE 2 (SERVED FAMILY STYLE)

PACCHERI CHERRY TOMATO SAUCE, GUANCIALE, BASIL.

CACIO E PEPE PECORINO ROMANO, BLACK PEPPER.

LINGUINI NERO GULF SHRIMP, CALAMARI, ROASTED CHILES, TOMATO, RUSTIC BREAD CRUMBS.

DESSERT SERVED FAMILY STYLE

GELATO

SORBETTO

JRBEITO

STRAWBERRY SHORTCAKE FLOURLESS CHOCOLATE CAKE BOMBOLONI

3 HOUR PARTY PACKAGE · INCLUDES SOFT DRINKS, COFFEE, AND TEA

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BRUNCH CATERING PACKAGE

\$75 PER PERSON 45 PERSON MINIMUM

3 HOUR PARTY PACKAGE • INCLUDES MINI MUFFINS AND FRUIT

SALAD CHOOSE 1 (SERVED FAMILY STYLE)

CAPRESE SALAD

SPARROW HOUSE

LITTLE GEM ROMAINE, SEASONAL GREENS, VEGETABLES, SHALLOT VINAIGRETTE.

CHOPPED COBB

BABY ROMAINE, RADICCHIO, AVOCADO, BACON, TOMATO, OLIVES, CRUMBLED BLUE CHEESE, "6-MINUTE EGG", WHITE WINE VINAIGRETTE.

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PASTA CHOOSE 1 (SERVED FAMILY STYLE)

PACCHERI CHERRY TOMATO SAUCE, GUANCIALE, BASIL.

CACIO E PEPE PECORINO ROMANO, BLACK PEPPER.





ENTREE

CHOOSE 4 (SERVED FAMILY STYLE)

SMOKED SALMON TOAST AVOCADO TOAST FRENCH TOAST CHICKEN MILANESE RICOTTA AND HONEY PIZZETTE BACON EGG AND CHEESE PIZZETTE



PACKAGE INCLUDES MIMOSAS, BELLINIS, SOFT DRINKS, COFFEE, AND TEA -

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KITCHEN & COCKTAILS

COCKTAIL PARTY PACKAGE

\$75 PER PERSON 10 PERSON MINIMUM / 2 HOUR PARTY

PACKAGE INCLUDES BEER, HOUSE WINE, WELL-DRINKS



SPECIALT OCKTAILS

ALL INCLUDED WITH PACKAGE

PALOMA TEQUILA BLANCO, PAMPELMOUSSE, FRESH GRAPEFRUIT, SODA WATER.

THE ST. PAUL GIN, ELDERFLOWER, LIME, THYME.

CUCUMBER BASIL CUCUMBER VODKA, BASIL, FRESH LIME.

RASPBERRY COSMO LEMON VODKA, FRESH RASPBERRY TRIPLE SEC.



APPETIZER CHOOSE 4 (SERVED FAMILY STYLE)

TUNA TARTARE CROSTINI BIG EYE TUNA, DIJON MUSTARD, CHIVES.

SALMON TARTARE CROSTINI CUCUMBER, GINGER, YUZU AIOLI, JALAPEÑO.

OYSTER SHOOTERS DAILY SELECT OYSTERS, SPICY BLOODY MARY.

> FRIED ARANCINI PROSCIUTTO, GORGONZOLA, SAFFRON RISOTTO.

HUMMUS CREAMY CHICKPEAS, PREPARED SEASONALLY, MADE WITH HOMEMADE FLATBREAD.

> ROASTED BEETS GOAT CHEESE, CANDIED WALNUTS, SCALLIONS, RADICCHIO.

FRIED ARTICHOKES CAPER AND TARRAGON AIOLI.

PROSCIUTTO AND MELON SEASONAL MELON, PROSCIUTTO DI PARMA. GRANA PADANO.

VEAL MEATBALLS PINE NUTS, RAISINS, FENNEL, POMODORO.

> MARGHERITA PIZZETTE FIOR DI LATTE, ROASTED ROMAN TOMATOES, PARMESAN.

RICOTTA & HONEY PIZZETTE

FRESH RICOTTA, POPPY SEEDS, LEMON ZEST, HONEY.

CHARCUTERIE BOARD

SPICY SOPPRESSATA, PROSCIUTTO DI PARMA, BURRATA, PECORINO ROMANO. ACCOMPANIMENTS.

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