



**BOOK YOUR  
EVENT TODAY!**

**516•927•8300**

All events from 20 to 80 people can be customized  
to your needs, taste and budgets.

f @ garviespointrestaurant  
garviespointbreweryandrestaurant.com



45 Herb Hill Road Glen Cove,  
New York 11542

**PRIVATE DINING MENU**

# THE GRUBB MENU

## THE MARKET TABLE

A Gourmet Display of International and Domestic Cheeses  
 Charcuterie Display of Italian Cured Meats and Sausages  
 Chef's Selection of Seasonal Vegetables Served with Dipping Sauce  
 Hummus Served with Lightly Seasoned Pita Points  
 Fresh Artichoke Parmesan Dip,  
 Basket of Flatbreads, Water Crackers, and Pencil Breadsticks

## GRUBB BITES

(Please Choose One Item From Each Category)

### MAC & CHEESE

Traditional Mac and Cheese • Buffalo Chicken Mac and Cheese  
 Pulled Pork Mac and Cheese

### SLIDERS

Beef Sliders • Chicken Parmesan Sliders • Pulled Pork Sliders

### TEX MEX

Cheese Quesadillas • Mini Beef or Chicken Tacos  
 Nachos with Beer Cheese and Salsa

### SPUDS

Housemade Signature French Fries • Sweet Potato Fries • Tater Tots

## GRUBB FAVORITES

(Pick Two Selections)

Mozzarella Sticks with Marinara Sauce • Buffalo Wings  
 Pretzel Bites • Swedish Meatballs • Chicken Fingers • Margherita Pizza



### DESSERT

Assorted Fresh Baked Cookies  
 and Brownies

### BEER & WINE PACKAGE

(Included)

Red Wine • White Wine  
 Prosecco • Rosé  
 Three Beer Selections

### PREMIUM BAR

Additional \$10 Per Person

### SERVICES & AMENITIES

20% Server Gratuity  
 Events Manager (Gratuity \$200)  
 \$300 Site Fee

- Ivory **or** Black Table Linens and Napkins
- Table Numbers – If Needed
- Use of Bluetooth Speaker
- Plasma Screen TV

# THE GARVIES MENU

## THE MARKET TABLE

A Gourmet Display of International and Domestic Cheeses  
 Charcuterie Display of Italian Cured Meats and Sausages  
 Chef's Selection of Seasonal Vegetables served with Dipping Sauce  
 Hummus served with Lightly Seasoned Pita Points  
 Fresh Artichoke Parmesan Dip  
 Basket of Flatbreads, Water Crackers, and Pencil Breadsticks

## PLEASE CHOOSE ONE ITEM FROM EACH CATEGORY

### FISH

Mahi Mahi Served with A Tomato Chutney  
 Salmon with An Orange Ginger Sauce  
 Mussels and Clams In A Garlic White Wine Broth

### CHICKEN

Grilled Chicken Bruschetta Topped with Arugula and Balsamic Glaze  
 Chicken Parmesan In A Fresh Mozzarella and Basil Pomodoro Sauce  
 Chicken Piccata with Artichoke Hearts

### BEEF & PORK

Sausage and Peppers with Marinara Sauce  
 Pork Loin with A Wild Mushroom Sauce  
 Flat Iron Steak with Mushroom Demi-Glaze

### PASTA

Penne Alla Vodka Served with Fried Basil Leaves  
 Rigatoni In A Fresh Plum Tomato Sauce Served with Shaved Parmesan Cheese  
 Cavatappi Served with Broccoli Rabe and Sausage In A Garlic Consommé

### VEGETABLE

Baked Eggplant Rollatini In a Fresh Tomato Basil Sauce  
 Vegetable Medley Served with EVOO and Garlic

### STARCH

Mashed Potatoes with Roasted Garlic Butter  
 Sweet Potato Fries • French Fries

**\*Each Buffet Is Accompanied By Our Chef's Gourmet Salad and Fresh Breadsticks\***

### DESSERT

Assorted Fresh Baked Cookies  
 and Brownies

### BEER & WINE PACKAGE

(Included)

Red Wine • White Wine • Prosecco  
 Rosé • Three Beer Selections

### PREMIUM BAR

Additional \$10 Per Person

### SERVICES & AMENITIES

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 Events Manager (Gratuity \$200)  
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# BRUNCH MENU

## THE BAKERY

Display Of Seasonal Fresh Fruit And Berries  
 Assorted Freshly Baked Mini Bagels  
 Accompanied By Cream Cheese  
 Assorted Jellies And Butter  
 Assortment Of Freshly Prepared Mini Muffins And Crumb Cake

## BRUNCH

(Please Choose One Item From Each Category)

### SALAD

Organic Field Green Salad With Cucumbers, Cherry Tomatoes, Balsamic  
 Traditional Ceaser Served With A Parmesan Crisp

### EGG CHOICE

Fluffy Fresh Scrambled Farm Eggs • Vegetable Frittata

### BREAKFAST ITEMS

Mini Plain Pancakes • Fresh Challah Bread French Toast

### SIDES

(Please Choose Two Items From This Category)

Crispy Smoked Bacon • Hickory Smoked Breakfast Sausage  
 Mixed Vegetables • Hashbrowns With Bell Peppers

### PASTA OR CHICKEN

Penne Alla Vodka • Rigatoni Served With Fresh Tomato Sauce  
 Penne With Broccoli Rabe and Sausage Garlic And Oil  
 Chicken Marsala In A Mushroom Demi Glaze  
 Chicken Parmesan In A Fresh Pomodoro Sauce With Mozzarella  
 Grilled Chicken Brushetta Topped With Arugula and Balsamic Glaze



### DESSERT

Assorted Fresh Baked Cookies  
 and Brownies

### BRUNCH BAR

Bloody Mary's • Mimosas  
 Michelada's • Screwdrivers  
 Two Beer Choices

Coffee, Tea and Soda Are Included

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 Events Manager (Gratuity \$200)  
 \$300 Site Fee

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- Use of Bluetooth Speaker
- Plasma Screen TV