

Let's **Eat & Drink**

QUEENS TRIBUNE NEWSPAPER • WINTER 2016-17

Thomas Joseph's

Estb. 2015

- SPORTS BAR & GRILL -

718-347-2044

WWW.THOMASJOSEPHSPORTSBAR.NET

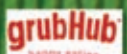
PARTY PLANNING FOR *All Events*

*The Staff of
Thomas Joseph
wish all our friends a
Happy Holiday Season*

NOV. 23RD - ANNUAL THANKSGIVING EVE PARTY
DJ - DANCING - TONS OF FUN

GIFT CARDS AVAILABLE

16 MEGA STRETCH TVs • BEST HAPPY HOUR • TAKE-OUT & DELIVERY
DAILY LUNCH & DINNER SPECIALS • BEST CHICKEN WINGS IN TOWN
STEAKS • RED SNAPPER • FISH & CHIPS • SHRIMP COCKTAIL



271-11 Union Tpke., New Hyde Park

One of the Oldest and Best

Valentino's

EST. 1959

PIZZERIA & RESTAURANT

Reasonable Prices
Private Dining Room

Family Owned and Operated
Serving Queens for Over 55 Years



**ORDER NOW FOR
THE HOLIDAYS:**
Italian Specialty Trays
to Complement
Your Party
or Special Event!

Must Try... Our Great Pizza, Superb Food,
Friendly Service and a Family Atmosphere!



Lunch Specials

Every Day - 10:00 am to 3:00 pm

\$6.95
+ Tax

Includes:
16 oz Fountain Soda (no refills)
or 1 Can of Coke, Diet Coke,
Sprite or Bottled Water

Salad

- Grilled Chicken
- Grilled Chicken Caesar
- Chicken Cutlet
- Greek
- Antipasto
- Fresh Mozzarella
- Tuna Salad

- No Substitutions
or Alterations -

Hot Heros

- Chicken Parmigiana
- Meatball Parmigiana
- Eggplant Parmigiana
- Sausage Parmigiana
- Sausage & Peppers

Wraps

- Grilled Chicken
- Melanzana • Chicken Caesar
- Greek • Tuna

9" Pizza

Margherita with
choice of one
topping:

- Sausage
- Pepperoni
- Mushrooms
- Onions
- Peppers
- Meatball
- Broccoli
- Spinach
- Olives

*Choice of Pasta:
Linguini, Fettucini,
Rigatoni, Penne, Spaghetti

Pasta

- Baked Ziti
- Baked Manicotti
- Baked Ravioli
- Baked Stuffed Shells
- Marinara Sauce
- Tomato Sauce
- Meat Sauce
- Alla Vodka Sauce
- Garlic & Oil
- Spinach
- Broccoli
- Tortellini
- Tomato Sauce

Dinner Specials

Monday through Thursday -
4:00 pm to 9:00 pm

\$19.95
+ Tax

Choice of:

- Chicken Parmigiana
- Chicken Francese
- Eggplant Parmigiana
- Chicken Valdostana

Includes: Entrée, Salad, Penne Pasta,
Cheesecake or Chocolate Cake, Soda, Tea or Coffee - No Sharing -

We Also
Serve
Delicious
FRESH
FISH and
PRIME
STEAKS

71-47 Kissena Blvd. Flushing
TOLL FREE 1-800-834-6401
718-591-6464 • Fax 718-591-8809
Order Online: www.ValentinosNY.com

Catering
Available

1927 **90th** Anniversary 2017
LAVARONE BROS.
 QUALITY FOODS

Sit Back & Give Thanks... with Iavarone Bros. Catering!

Select one of our 2016 Thanksgiving Dinner Packages:

Harvest Package Serves 12-15 People \$419 +tax

Includes Everything from our Feast Package listed below, with the addition of a Jumbo Shrimp Cocktail Platter 30 pc, Small Iavarone Antipasto Platter -or- Small Iavarone Cheese Platter

Feast Package Serves 10-14 People \$369 +tax

For Starters, Choice of...

Autumn Lasagna with sausage & butternut squash
 Traditional Meat & Cheese Lasagna
 Winter Squash Risotto with sage & reggiano

Choice of Green Salad...

Arugula & Radicchio
 with goat cheese, toasted almonds & sliced dried apricots
 Gorgonzola & Walnut Salad with dried cranberries
 Seasonal Garden Salad
 with carrots, cucumbers, peppers & tomatoes

The Main Course, Choice of...*

18 lb. All-Natural Antibiotic Free Roasted Turkey
 10 lb. Boneless All-Natural Antibiotic Free Turkey Breast (+\$20)
 18-20 lb. All-Natural Antibiotic Free Oven-Ready Turkey
 to cook at home! salted, washed & seasoned,
 with cooking instructions included
 (turkeys carved on request, additional \$10)

Choice of Stuffing...

Corn Bread & Honey Crisp Apple Stuffing
 Roasted Chestnut Stuffing w/crispy pancetta, sage & rustica bread
 Sausage & Wild Rice Stuffing w/toasted almonds & cranberries
 Wheat Free Sausage, Wild Rice & Apple Stuffing (+\$10)

Choice of Two Trimmings...

Tender Green Beans Almondine
 Spinach & Artichoke Casserole
 Stuffed Mushrooms with roasted vegetable stuffing
 Cauliflower Oreganata
 Amaretto Glazed Roasted Butternut Squash

Choice of Potato...

Creamy Garlic Mashed Potatoes
 Smashed Sweet Potatoes
 w/candied pecan & marshmallow streusel
 Roasted Baby Red Potatoes with fresh rosemary

Also Includes...

1 Quart of Fresh Cognac Pecan Cranberry Sauce,
 Fresh Turkey Gravy & Country Style Cornbread

For Dessert, Choice of one of our...

Fresh Baked Pies
 (pumpkin, apple, apple crumb or coconut custard)

All Packages and A La Carte Orders will be picked up/delivered cold on Thanksgiving. Kosher Turkeys available on request for an added surcharge.

Gobbler Package Serves 10-12 People \$199 +tax

For the Main Course...*

18 lb. All-Natural Antibiotic Free Roasted Turkey
 18-20 lb. All-Natural Antibiotic Free Oven-Ready Turkey
 to cook at home! salted, washed & seasoned, with
 cooking instructions included
 (turkeys carved on request, additional \$10)

Choice of Stuffing...

Corn Bread & Honey Crisp Apple Stuffing
 Roasted Chestnut Stuffing
 with crispy pancetta, sage & rustica bread
 Sausage & Wild Rice Stuffing
 with toasted almonds & cranberries
 Wheat Free Sausage, Wild Rice & Apple Stuffing (+\$10)

Choice of Potato...

Creamy Garlic Mashed Potatoes
 Smashed Sweet Potatoes
 w/candied pecan & marshmallow streusel
 Roasted Baby Red Potatoes with fresh rosemary

Also Includes...

1 Quart of Fresh Cognac Pecan Cranberry Sauce,
 Fresh Turkey Gravy & Country Style Cornbread

For Dessert, Choice of one of our...

Fresh Baked Pies
 (pumpkin, apple, apple crumb
 or coconut custard)

All orders Must Be Placed By Saturday 11/19 7:00pm. All Packages and A La Carte Orders will be picked up/delivered cold on Thanksgiving.

Kosher turkeys available on request for an added surcharge. We are Open Thanksgiving Day 8:00am - 2:00pm

Iavarone Bros.
 SINCE 1927 QUALITY FOODS



facebook.com/iavaroneBros

IBFoods.com • 1.877.IBFOODS

Maspeth (Corner of 69th St. & Grand Ave.)

New Hyde Park (Lake Success Center)

Woodbury (Woodbury Village Center)

Wantagh (Cherrywood Shopping Center)

**FREE LOCAL
 DELIVERY
 On Wednesday
 11/23**

Homegating For The Holidays:

5 Pro Tips For MVP Hosts



This holiday season, millions of Americans will celebrate with friends, family and football. Will you be one of them?

A whopping 78 percent of Americans watch NFL games with family or friends either at their home or at someone else's home during the season, found the NFL Homegating Sofa Survey. What's more, over half of Americans plan their Thanksgiving dinner around the kickoff time of an NFL game.

Considering that NFL Homegating is all about celebrating the spirit and tradition of a stadium tailgate at home, team-inspired serve ware, glassware and decor might not only make the perfect holiday gifts this season, but also a fun way to have one cohesive theme for festive gatherings.

With big match-ups scheduled throughout the holidays on the road to the playoffs, football fans around the country will be throwing their team jerseys over holiday sweaters, kicking up their feet after a big meal, and enjoying the game together.

If you're hosting an upcoming gathering, consider these five tips to host like a pro and keep your guests happy this holiday season and beyond from NFL Homegating Lifestyle Expert Maureen Petrosky:

Entertaining is a team sport. More than a third of Americans (35 percent) prefer to be the "quarterback" of the party, responsible for hosting and organizing the food. But even the best quarterbacks can't win games by themselves. So if a guest offers to bring something, say "yes." You can always use extra ice, snacks, beverages or napkins.

Decorate like a pro ... and get the kids in the game. Fill water balloons with your team's color and freeze them. Then on game day, use them in a drink tub to cool drinks instead of, or

in addition to, ice cubes. Use a team-inspired throw blanket as a tablecloth, or team coasters as bases for pillar candles. To add height to your food station, create a centerpiece with an assortment of plates in your team's colors or a football-shaped cutting board stacked with glass tankards or game time bowls.

Put a healthy twist on game day snacks. Keep high-calorie snacks on the sidelines, and place the healthier choices in the viewing room where guests are more likely to hang out. Also serve the higher calorie treats on smaller plates and in smaller bowls, and refill if needed. Guests are more likely to take less and leave some for others. Skip the large serving spoons and offer smaller scoops.

Crock-tails. Use your slow cooker in an unexpected way to serve a warm drink to guests. This is especially memorable when set up outside as guests play their own game of football. According to the Sofa Survey, over 60 percent of respondents would like to receive an NFL team-branded cooking product as a gift. So if your Secret Santa doesn't already have a Crock-Pot, be sure to put that at the top of the list.

Touchdown treats. Recipes like Crock-Pot tacos, chicken and waffle sliders with spicy honey or ranch dressing are easy to prepare and serve, even for the kitchen rookie. Complete your NFL Homegating spread with desserts like football-shaped brownies or ice cream sandwiches.

This year, fans can celebrate the holidays while embracing their love of football with a variety of fun NFL Homegating products. Fans can visit NFLShop.com/Homegating for more inspiration to take their football-watching parties to the next level this holiday season.

-Brandpoint

Table Of Contents

Thomas Joseph's Sports Bar & GrillFront Cover

Valentino's Pizzeria & Restaurant..... Page 2

Iavarone BrothersPage 3

Table of ContentsPage 4

Grain House / Bourbon StreetPage 5

Ben's Best / Old Time Vincent's..... Page 6

Curry & Co. / Jax InnPage 7

Bohemian Beer GardenPage 8

Ben's Best / Papazzio / Austin Ale HousePage 9

Villaggio / Cara MiaPage 10

Due Ponti.....Page 11

Georgia DinerPage 12

Thai Rock.....Page 13

Monahan & FitzgeraldPage 14

Trattoria 35.....Page 15

Royal Queen.....Page 17

Nevada Diner.....Page 18

LaGuardia Plaza Hotel.....Page 19

Trattoria LuciaPage 20

Published By
Tribune PRESS

Queens County's Weekly Newspaper Group
Founded in 1970 by Gary Ackerman
Published Weekly
Copyright © 2014 Tribco, LLC

Michael Nussbaum
Publisher

Ria MacPherson, Comptroller
Maureen Coppola, Advertising Director
Jon Cronin & Trone Dowd, Editors
Shiek Mohamed, Production Manager

Queens Tribune
(718) 357-7400 ext. 131
Advertising Inquiries:
sales@queenstribune.com
150-50 14th Road, Whitestone, NY 11357
www.queenstribune.com



Authentic Szechuan Cuisine Noodles & Dim Sum

Recently Featured: eater.com



FREE green bean noodles

with purchase of \$30 or more (\$6.95 value)

With this coupon. Not valid with lunch specials or calendar holidays. Not to be combined with any other offers. Expires. 12/30/16

10% OFF your entire check

cash purchase only

With this coupon. Not valid with lunch specials or calendar holidays. Not to be combined with any other offers. Expires. 12/30/16

GRAIN HOUSE

249-11 NORTHERN BLVD. • 718-229-8788

(Across from Stop & Shop)

Mon. - Thurs. 11am-10pm, Fri & Sat. 11am-10:30pm, Sun. 11am-10pm

FAX: 718-229-8781

FREE DELIVERY
within 3 miles

Happy Thanksgiving! *from* **BOURBON STREET**

Let us cater your Thanksgiving Dinner from the Turkey to the Pumpkin Pie!

Please call **718-224-2200** and ask to speak with a Manager about the details

TOYS FOR TOTS
DROP OFF LOCATION
Stop by with a new unwrapped gift

Bourbon Street Restaurant is closed on Thanksgiving Day, the Downstairs Bar will open at 7pm.

Relax While The Turkeys Are Cooking...



...At Our Place
Our Dining Rooms are **OPEN**
Thanksgiving Day!!

\$25⁹⁹ Roast Turkey
Dinner

Including housemade soup & soft drink

\$9⁹⁹ Kid's
Feast

Including soft drink & kid's dessert

Reservations Recommended • Larger Parties Accommodated
Seatings at 1:00, 2:30, 5:00 & 7:15* pm in all locations
(No 7:15 pm seating in Manhattan)

...Or Yours!

\$229⁹⁰ Thanksgiving
Catered Feast for 10

\$50 BONUS! Order your Feast by Sunday,
November 20, 2016 and get 2 BUY-1-GET-1
FREE Meal Coupons with a maximum value over \$50
in your Ben's Friends Rewards account.

ENTREE

Whole Roast Turkey (15 lb. avg.) & Ben's Own Stuffing & Gravy

SIDES (Choose 2)

Roasted Red Potatoes with Garlic & Rosemary
Thyme Baked Yams
Fruit Noodle Pudding
Mashed Potatoes

Fresh String Beans Almondine
Sweet Potato Pudding

ACCOMPANIMENTS (All Included)

1 qt. Cranberry-Pineapple Compote
1 qt. Fresh-Cut Cole Slaw
Assorted Relish Tray



EXTRA GOODIES... EXTRA COST

4 qts. Chicken Soup & 12 Matzo Balls \$49.99
Turkey Gumbo Soup \$8.99/qt
4 dozen Franks-In-Jacket and/or Mini Knishes \$25.99
Grilled Vegetable Platter \$49.99
Mini Potato Pancakes with Apple Sauce \$12.00/dz
10" Apple Pie & 1 lb. Rugalach \$39.99
Fresh Fruit Salad Bowl \$29.99

Send an
eGift
Card!
Instant
delivery. ORDER ONLINE
at BensDeli.net.

RESTAURANT • DELICATESSEN • CATERER

BEN'S



www.bensdeli.net

BAYSIDE (718) 229-2367
BOCA RATON (561) 470-9963
CARLE PLACE (516) 742-3354
GREENVALE (516) 621-3340
MANHATTAN (212) 398-2367
SCARSDALE (914) 468-2367
WOODBURY (516) 496-4236
NASSAU S. SHORE - Call (516) 868-2072
SUFFOLK COUNTY - Call (631) 728-3000

NY KOSHER

Featuring

© 2016 Ronald M. Dragon

restaurant review

Thomas Joseph's Sports Bar And Grill Thanksgiving Eve Party

BY JON CRONIN

New Hyde Park's best kept secret is getting out. Thomas Joseph's Sports Bar And Grill located at 271-11 Union Turnpike in New Hyde Park has a great menu and beer selection for everyone to enjoy.

Right now the staff is boasting of their Thanksgiving Eve party.

The owner, Thomas Joseph Schanz Jr., said, "There will be a DJ and dancing, everyone will have lots of fun!" The Thanksgiving Eve party will be held on Wednesday Nov. 23rd at 9 p.m. until 4 a.m.

As the holidays move along, and some may seek a break from the kitchen, Schanz pointed out that four weeks ago they added a new item on their menu. On Fridays, Saturdays and Sundays, they are offering, "Weekend Rib Eye Madness." The offer features a 16 ounce rib eye steak on the bone, a potato, homemade soup, a salad and a vegetable side and a dessert all for the price of \$19.95.

Schanz said that offer is not too good to be true. He said their soups are always homemade and notes that he buys the whole loin from the butcher every Friday and has it delivered.

He was happy to brag about their specials. "We have a sports menu for whenever a New York team is playing. They're good specials." He said it's all year round. "It's almost like a five dollar menu with drink specials," and added, "Even if the Rangers are playing in L.A., it counts."

"We make a jalapeño corn potato chowder that is to die for, people call up and ask for it," he boasted.

"Everything is from scratch. It doesn't pay to go half way. If you're going to do it, do it right," said Schanz.

They have all new kitchen equipment "which goes a long way," he said. Schanz is also proud of everything that happens in the kitchen, from the flat iron steak, to their high quality jumbo shrimp, famous blackened chicken sandwich, and their big succulent buffalo wings. He noted, "You can't beat my prices."

He also point out that customers can now order their food via



Thomas Joseph's Bar and Grill

271-11 Union Turnpike,
New Hyde Park, NY 11040
Phone: (718) 347-2044

Open everyday • 11 a.m. to 4 a.m.

No reservations needed
All credit cards accepted.

Grubhub for pick up and deliveries, they have the lotteries Quickdraw and the New York Lottery in house.

As always, they have the now famous Thomas Joseph's Sports menu to offer whenever there is a game playing, which features \$5 for simple and simply great pub food, like a \$5 cheeseburger, \$5 for three hot dogs or for a bowl of chili menu, during football games on Sundays.

They also have their regular happy hour with a small buffet every day of the week with drink specials.

Schanz also pointed that the bar is always wide open to private parties, theme parties, and office events.

Reach Jon Cronin at 718-357-7400
x125, jcronin@queenstribune.com, @JonathanSCronin

"Our Food Speaks For Itself..."



Book Your
Catering & Holiday Parties Early
For Our Waterview Party Room



Get Lost In The Sauce

Catering On Premises And Off Premises
Waterfront Party Room - Gift Certificates

The Old Time

VINCENT'S
Italian & Seafood Restaurant

159-13 Crossbay Boulevard
Howard Beach • 718-835-4458

www.VincentsOnTheBay.net

Download Old Time Vincents App



Simple, Healthy Twists To Favorite Family Foods

From favorite meals to the snacks they ask for daily, you probably have a list committed to memory of the foods your family enjoys most. Wish you could up the nutrition factor on some of those items?

Registered Dietician Christy Wilson offers incredibly simple ideas for recreating meal and snack time so your entire family benefits from better nutrition. For more inspiration for healthy eating, visit www.vivemejor.com.

Snack fresh

When hunger pangs strike, but it's not yet mealtime, reach for fresh fruit. Get a little creative by making fruit parfaits by layering chopped fresh fruit with yogurt and granola. Packed with vitamins and minerals, you can feel good when your kids ask for more.

Super sides

Get creative by adding fresh produce into side dishes. For example, add red pepper, mushrooms, onion, tomato and lime juice to Knorr Fiesta Sides Yellow Rice. Want to make it a meal? Add a protein like sauteed chicken breast cut into bite-size pieces.

Fiesta Lime Chicken

Serves 4
Preparation time: 10 minutes
Cooking Time: 15 minutes

Ingredients:

- 1 pound boneless, skinless chicken breasts, sliced
- 1 tablespoon vegetable oil
- 2 tablespoon lime juice
- 1 package Knorr Fiesta Sides Yellow Rice
- 1 avocado, diced
- 1 large tomato, diced

Directions:

If desired, season chicken with salt and pepper or Knorr Chicken flavor Bouillon. Heat oil in large nonstick skillet over medium-high heat and cook chicken, stirring frequently, until chicken is thoroughly cooked, about 5 minutes. Stir in lime juice. Remove and set aside.

Prepare Knorr Fiesta Sides Yellow Rice in same skillet according to package directions.

Stir in chicken, avocado and tomato until well blended. Top, if desired, with shredded cheddar cheese, chopped red onion and cilantro.

-Brandpoint

Happy Holidays
from **JAX INN**
24/7 DINER

A Wide Array of
Omelettes
Salads
Sandwiches
Burgers
Wraps
Panini
Pasta
Steaks
Chops & Seafood

24/7 DINE-IN/OUT
FREE DELIVERY

FRESH BAKING
DONE ON PREMISES
Pies, Cakes, Pastries

HOLIDAY MENU AVAILABLE

72-12 Northern Blvd.
Jackson Heights
718-476-1240
www.jaxinnndiner.com

CURRY & CO.
A NEW ERA IN INDIAN COOKING
INDIAN GRILL

ASK ABOUT HOLIDAY CATERING
Taking Orders for Corporate Catering

HOLIDAY GIFT CARDS

CREATE YOUR OWN

STEP 1
{ORDER}

COMBO PLATTER \$7.95
(SERVED WITH NAAN, RICE & SALAD)
VEG: CHOOSE 2 VEG
MEAT: CHOOSE 1 MEAT & 1 VEG PROTEIN

RICE BOWL \$6.95
VEG: CHOOSE 2 PROTEIN
MEAT: CHOOSE 1 MEAT & 1 VEG PROTEIN

SALAD BOWL \$6.95

KATI ROLL (2PC) \$6.95
PROTEIN • ONION • MINT SOUCE

NANWICH \$6.95

ROTI WRAP \$6.95

STEP 2
{CHOOSE PROTEIN}

VEG.	MEAT
BEET/CARROT KOFTA	CHICKEN TIKKA
ROASTED MASALA TOFU	LAMB TIKKA +\$1
BROCCOLI RABE/SPINACH (SAAG)	SALMON TIKKA +\$1
CHICK PEAS (CHANNA)	CHICKEN/LAMB KOFTA
ROASTED CUMIN POTATOES	
PANEER TIKKA	

STEP 3
CHOOSE SAUCE

HEALTHY INDIAN FOOD

TIKKA MASALA
KORMA
VINDALOO ✓
MANCHURIAN
GHASS (COCONUT) SOUCE

CHICKEN GLUTEN FREE
NO ANTIBIOTIC ADDED HORMONES PRESERVATIVES

LAMB GLUTEN FREE
GRASS FED FARM RAISED

*If you have an allergic to any food, Please inform at the time of placing order many of ingredients, spices, nuts & herbs used in preparing dishes are not mentioned in the menu.

HOURS: 11 AM-10PM • 7 DAYS

FREE DELIVERY

TAKE OUT **CURRY & CO.** INDIAN GRILL

271-19 UNION TPKE. NEW HYDE PARK NY-11040
718-749-5418 ■ WWW.CURRYNYC.COM

THE BOHEMIAN HALL & BEER GARDEN
presents the Annual

Tree Lighting Ceremony

Friday

DECEMBER 2ND
STARTING @ 7PM

Bring the Family for
cookies, hot chocolate &
holiday cheer!

A Holiday tradition
celebrated in our
historic garden.



HOLIDAY MARKET
FREE ADMISSION
SUNDAYS 12 - 6 PM
DEC 4TH DEC 11TH DEC 18TH
ACCESSORIES • ART • BAKED GOODS • CLOTHING • TOYS • JEWELRY • AMAZING GIFTS
in the Main Hall
Bohemian Hall & Beer Garden
29-19 24TH AVENUE ASTORIA, NY 11102
AstoriaMarket.com info@AstoriaMarket.com

THE BOHEMIAN HALL & BEER GARDEN
29-19 24TH AVE., ASTORIA, NY 11102 | 718-274-4925
BOHEMIANHALL.COM | EVENTS@BOHEMIANHALL.COM



BEN'S BEST™

Kosher Gourmet Delicatessen Restaurant
בשר

A Legend Since 1945

Make Us Your Family Legacy

We Cater Anywhere. Anytime

CALL

718
897-1700



ENJOY THE BEN'S BEST EXPERIENCE IN
OUR DINING ROOM OR YOURS





CALL: 718 897-1700

Open 9am-9pm
7 days a week

FAX: 718 997-6503

96-40 Queens Boulevard, Rego Park, Queens, New York 11374

www.bensbest.com



Start Planning Your Holiday Party *With Catering* by Papazzio

Parties by Papazzio
From elegant affairs to simple events, Papazzio offers first-class catering solutions to meet the needs of your holiday party, christening, shower or other special event.

- Parties on-site at Papazzio (starting at \$31.95 min. 30 people)
- Off-site catering at Bayside Historical Society and other locations.
- Trays for your party at home or office. Place your tray orders now for Christmas Eve.



For more information call:
718.229.1962

GIFT CERTIFICATES
Buy \$150 worth of Gift Cards and get a \$20 Gift Card Free!



Open Christmas Eve,
New Year's Eve &
New Years Day
(Closed Thanksgiving
& Christmas Day)

Reservations Recommended • Delivery & Valet Parking Available Evenings
718-229-1962 • 39-38 Bell Blvd. • Bayside, NY • www.papazzio.com



EST. 1991

Let Us Do The Cooking

Happy Thanksgiving



Complete Five Course Thanksgiving Dinner

Includes: Appetizer, Soup, Salad, Entrée, Dessert, Coffee or Tea
- RESERVATIONS SUGGESTED -

<p>Appetizers (Choice of One)</p> <p>Blackened Scallops with Sauteed Spinach and Consume Broth</p> <p>Butternut Squash and Goat Cheese Crostini</p> <p>Shrimp, Spinach and Artichoke Dip with Chips</p> <p>Soup</p> <p>Sweet Potato Chipotle</p> <p>Salad</p> <p>Baby Spinach, Pear, Pomegranate, Walnuts and Bleu Cheese Crumble</p>	<p>Entrees</p> <p>Roast Vermont Turkey, Stuffing, Gravy and Cranberry Sauce 23.95/29.95</p> <p>Seared Duck Breast with Sage Butternut Squash Risotto and Cranberry Sauce 27.95/33.95</p> <p>Filet Mignon with Roasted Mushrooms and Demi-glace 32.95/39.95</p> <p>Herb Crusted Rack of Lamb with Red Wine Rosemary Sauce 30.95/37.95</p> <p>Pan Seared Salmon over Chick Pea Salad 27.95/32.95</p> <p>Penne with Shrimp in Pesto Sauce 21.95/29.95</p>	<p>A La Carte/Complete</p>	<p>Vegetables (Choice of One)</p> <p>String Beans and Baby Carrots</p> <p>Creamed Spinach</p> <p>Potatoes (Choice of One)</p> <p>Roasted Garlic Mashed Red Potato</p> <p>Wild Rice or Candied Yams</p> <p>Dessert (Choice of One)</p> <p>Pumpkin Bread Pudding</p> <p>Apple Pie or Pumpkin Pie</p> <p>Chocolate Mousse Cake</p>
--	---	-----------------------------------	--

Turkey Dinner To Go

With All the Trimmings

Turkey Dinner Serves 12 People
Only \$250.00 *Plus Tax

Turkey Dinner Serves 6 People
Only \$150.00 *Plus Tax

Receive \$20
Austin's
Gift Card

when you order your
Turkey Dinner
To Go

BOOK YOUR PARTY
WITH AUSTIN'S

and have
a memorable event!
We have catering
packages and unique
spaces to fit your needs
and budget



82-70 Austin St., Kew Gardens • 718-849-3939

Cater Your Holiday Party from...



Villaggio
AUTHENTIC ITALIAN CUISINE



**Plan Your Holiday Party
at Your Place or Ours**

Villaggio's Spacious Dining Area is Available for up to 60 Guests or Inquire About Off-Premises Catering Packages.

<p>Sunday Brunch 11am - 3pm Complimentary Bloody Mary, Mimosa or Bellini</p>	<p>Villaggio Gift Cards Always the Perfect Fit!</p>
---	--

**150-07 14TH ROAD, WHITESTONE
718.747.1111 | VILLAGGIOHOME.COM**

Puerto Rican Style Pastelón

BY ARIEL HERNANDEZ

Ingredients:

- Yellow Plantains (sweet)
- Ground beef
- Olives (preference)
- Adobo
- Sazón
- Tomato Sauce
- Sofrito
- Salt
- Eggs
- Vegetable oil
- Green pepper (diced)
- White onion (diced)
- Butter
- Baking tray
- LOVE

Recipe:

- Season the ground beef with sazón, tomato sauce, salt, adobo, sofrito, peppers and onions, and allow to cook until well done

- Slice the plantains vertically (the longer the slice the better)

Note: if you want your slices to be thick, you may need more plantains so be mindful of the quantity because you'd hate to be almost done with the process and run out of ingredients

- Carefully place each plantain layer into the frying pan. Make sure that each side of the plantain is



a golden-brown color.

Note: DO NOT overcook because you are going to bake it as well

- Scramble the eggs and dip the fried plantain layers into the egg

- Butter the pan and place the layers at the bottom of the pan like if you were making lasagna.

- Next, fill the pan with ground beef, leaving some room for the final layer.

- After pouring in the ground beef, apply another layer of plantains, completing the pastelón.

- Once the last layer is done, put the tray into the 350 degree oven for about 15 minutes.

- Once it's done, take it out the oven and allow it to cool

- Lastly, eat and enjoy.

This meal is my favorite Spanish holiday dish because it combines sweet, salty and Latin spices into one amazing lasagna-like dish.

My secret: I don't measure my portions; I just go with the flow.

HAPPY HOLIDAYS!

GREAT FOOD • A FAMILY TRADITION FOR 46 YEARS

OPEN
Christmas Eve,
New Year's Eve &
New Year's Day

JOIN US FOR SOME
HOLIDAY CHEER

Cara Mia
RESTAURANT

LET US CATER YOUR HOLIDAY PARTY

View Our Menu Online:

www.CaraMiaRestaurant.com

\$20 GIFT CARD

DINE IN OR TAKE OUT
(MIN. \$50 ORDER)

CARA MIA RESTAURANT
Queens Village • 718.740.9118

Not to be combined with early bird or other offers... Expires 1/31/17.

220-20 HILLSIDE AVENUE • QUEENS VILLAGE • 718.740.9118
OPEN TUESDAY • SUNDAY FOR LUNCH & DINNER

restaurant review

Monahan & Fitzgerald's Offers Classics

BY JAMES FARRELL

Longtime Bayside fixture Monahan & Fitzgerald will be offering its classic dishes this fall with a few special touches to commemorate Thanksgiving and the holiday season.

According to the Irish pub's owner, Jeff Reinhart, there's one dish that's a favorite all year round.

"We have the best shepherd's pie anywhere," said Reinhart.

The shepherd's pie is an Irish pub classic, and at Monahan and Fitzgerald, it's also a warm refuge from crisp November nights along Bell Boulevard. Flower-like swirls of mashed potatoes with golden brown edges top off a piping hot stew of ground sirloin, rich gravy and vegetables. It's a steady classic—one that won't disappoint at Monahan's.

The restaurant offers other steady classics like its lobster ravioli topped with shrimp and, Reinhart's favorite dish, the New York strip. At Monahan's, this steak lover's favorite is flame grilled and served with potatoes and vegetables, topped off with frizzled onions.

Monahan & Fitzgerald also offers weekly specials that give diners an opportunity to explore new options, often with seafood. Although its not seasonal, the seafood pomodoro has been a recent addition to the specials cycle that's beginning to turn heads. The dish offers a medley of shrimp, scallops and calamari with fresh tomato sauce and a choice between fettuccine and linguine pasta.

In addition to the classics on the main menu and the weekly specials, there are a handful of seasonal additions coming to the menu. The dessert section, for instance, now offers a delicious pumpkin ice cream tartufo to get sweet teeth into the fall spirit.

Reinhart says that the bar is seeing some more seasonal choices in its drink selection as well, with



Monahan & Fitzgerald's famous Shepherd's Pie.

Photo by James Farrell

some fall-themed choices on draft. The Greenpoint Harbor Brewing Company's Leaf Pile Ale, for instance, includes ginger, cinnamon and nutmeg to add a pumpkin flavor. And the New Belgium Winter White IPA adds a hoppy flavor to the holiday season.

The drink selection is especially important at Monahan & Fitzgerald around Thanksgiving. While the kitchen isn't open on Thanksgiving Day, the bar will be working hard the night before.

"Wednesday night before Thanksgiving is our busiest night of the year," said Reinhart. "The place is packed."

Monahan & Fitzgerald boasts two floors of bars—both of which will be open and packed to the brim the day before Thanksgiving, Reinhart said.

Additionally, Monahan & Fitzgerald offers a private party room for small business events, school functions and any holiday events that restaurant goers are hoping to host. The Bunratty Room, as it's called, can fit up to 70 people.

But Reinhart says that restaurant goers shouldn't just come to Monahan & Fitzgerald the night before Thanksgiving—its location off of Bell Boulevard makes it a great spot to enjoy the Fall weather.

"It's the best time of year to be in Bayside," said Reinhart. "The weather's perfect for a nice, evening stroll."

And maybe follow up that stroll with a shepherd's pie.

Reach out to James Farrell at (718) 357-7400 x 127, jfarrell@queenstribune.com or [@farrellj329](https://www.instagram.com/jfarrellj329).

Monahan & Fitzgerald

214-17 41st Avenue, Located in Bayside

Phone: (718) 279-4450

Open everyday

No reservations needed

All credit cards accepted.



All Natural Fully Cooked
Roasted Turkey

12 lb. \$179 (serves 6) | 15 lb. \$299 (serves 12)

Each Celebration Dinner Includes:

Mushroom Stuffing

Mashed Potatoes, Turkey Gravy

Candied Sweet Potatoes

Fresh Cranberry-Orange Relish

Sausage Stuffing

Broccoli & Onions, Dinner Rolls

Pumpkin or Apple Cranberry Pie

ORDERS CLOSE TUESDAY, NOVEMBER 22nd

Reservations
Recommended

Executive Chef:
Giovanni Cicinelli
Executive Pastry Chef:
Carmelina

154-11 Powells Cove Boulevard
(corner of 154 street)

Whitestone, NY 718.767.3100

www.dueponti-ristorante.com



Happy Thanksgiving

Georgia

OPEN 24/7

Diner & Restaurant

Dinner Includes:
 Choice of Appetizer or Cup of Soup, Celery and Olives, House Salad
 with Choice of Dressing, Entree, Vegetable, Potato, Challah Bread & Rolls,
 Any Pastry and Beverage, Dried Fruit and Nuts

Appetizers

**STUFFED GRAPE LEAVES • FRUIT SALAD COCKTAIL
 HALF GRAPEFRUIT • SPINACH PIE**

Jumbo Shrimp Cocktail 14.95	Mozzarella Sticks 9.95
Filet of Marinated Herring 7.95	Buffalo Wings 10.95
Baked Stuffed Clams 9.95	Potato Skins (6 Pieces) 8.95
Chicken Fingers 10.95	Fresh Mozzarella & Beefsteak Tomatoes 11.95

Soups

**CREAM of TURKEY — MANHATTAN CLAM CHOWDER
 CHICKEN CONSOMME with Rice, Noodles or Matzoh Balls**

Entrees

ROAST MARYLAND TURKEY with Apple Raisin Dressing, pot & veg 28.95	VIRGINIA HAM STEAK Served with Wild Berry Ragu, pot & veg 26.95
ROAST LEG of LAMB with Mint Jelly, pot & veg 28.95	ROAST PRIME RIB of BEEF Au Jus, pot & veg 31.95
CHICKEN FRANCAISE w/ Artichokes, pimento & lemon sauce, pasta or rice 26.95	FETTUCINE ALFREDO with Chicken (with shrimp +\$6.00) 28.95
MADRID STYLE PORK TENDERLOIN Sauteed pork tenderloin with spicy red beans, spanish rice, tomato and green pepper 27.95	PASTA al FRUTTI DI MARE Angel hair pasta with shrimps, scallops and calamari in marinara sauce 30.95
SHRIMP & CRAB CASINO Jumbo Shrimp and Snow Crab in garlic butter and mixed peppers with rice pilaf 30.95	BROILED FILET of SOLE ALMONDINE Topped with Roasted Almonds, pot & veg 34.95
VEAL CHOP AU POIVE With light demi glazed sauce garnished with roasted peppers and mushrooms 34.95	BROILED STUFFED FILET of SOLE with Crabmeat Stuffing, pot & veg 35.95
BROILED FILET MIGNON with Mushroom Caps, pot & veg 42.95	BROILED SEAFOOD COMBINATION: Shrimp, Scallops, Filet of Sole, Halibut and Baked Clams, pot & veg 39.95
BEEF & REEF: FILET MIGNON & TENDER ROCK LOBSTER Served with salad, potato and veg 52.95	

VEGETABLES: Green Beans Almondine • Sweet Peas • Glazed Baby Belgian Carrots • Broccoli Spears • Creamed Spinach • Corn on the Cob
POTATOES: Baked • Masbed • French Fried • Candied Yams

Beverages

SODA, JUICE,
COFFEE OR TEA

Desserts

APPLE PIE, PUMPKIN PIE, CHEESE CAKE, ASSORTED
DANISH, CHOCOLATE LAYER CAKE OR ANY OTHER PASTRY

Children's Menu @ \$18⁹⁵

- ROAST TURKEY with Apple Rasin Dressing • Chicken Fingers with Honey Mustard & French Fries
- CHEESE RAVIOLI Topped with Mozzarella • CHICKEN PARMIGIANA with Spaghetti

**FREE
PARKING**

Open 24/7
**86-55 Queens Boulevard,
 Elmhurst**
 Conveniently located 1 Block West of Queens Place

**RESERVATIONS
RECOMMENDED**

718-651-9000 • Fax: 718-397-0575

restaurant review

Trattoria 35 Brings Italian Cuisine To Queens

BY ARIEL HERNANDEZ

Voted number one in Queens, Trattoria 35, a traditional old fashioned Italian restaurant, opens its doors seven days a week with exceptional food and friendly service.

From the second you walk through the door, you are immediately greeted by not only your host but also by other staff, ensuring that you feel welcomed and adding to what will be a memorable dining experience.

Trattoria 35 turns what would be considered a classic Italian meal into a contemporary dish due to its exceptional quality and variety of Northern Italian cuisine. Whether it is lunch or dinner, Trattoria 35 provides a great selection of pastas, salads, brick oven pizzas, grilled specialties and desserts.

Like it has designated menus for dinner and lunch, Trattoria 35 also has special menus for the holidays such as Christmas Eve and New Year's Eve, which includes special salads, two pastas, appetizers, two kinds of fish and meat. Because the holiday menus are never the same each year or for each holiday, the menu for the upcoming Christmas holiday hasn't been created yet.

However, Trattoria 35's homemade Italian Ricotta Cheesecake is perfect for any season. This cheesecake is a twist from the average des-

sert because it's a combination of sweet cream cheese and soft ricotta.

One of Trattoria 35's favorites is the Linguini Mare Bello (seafood pasta), which contains shrimp, calamari, scallops, mussels, clams and is sautéed in marinara or fra diavolo.

Not only can guests enjoy Trattoria 35's delicious food at the restaurant but they can also take-out. The restaurant also provides options for catering out and houses a private party room.

A vast selection of foods and drinks, reasonable prices, select menu options, and is open every day except major holidays such as Thanksgiving and Christmas Day, are all reasons why Trattoria 35

makes for the perfect go to.

Located in Bayside, Trattoria 35 is open Monday through Thursday from 11 a.m. to 9:45 p.m., Friday through Saturday from 11 a.m. to 10:45 p.m. and is open on Sunday from 11 a.m. to 9:45 p.m.

On New Year's Eve, guests will be able to be seated before 9 p.m., however if guests would like to be seated after 9, they'd have to call and reserve a table. Trattoria 35 will provide live entertainment past midnight for those that would like to bring in the New Year in Italian-style.

Reach Ariel Hernandez at (718) 357-7400 x144 or ahernandez@queens-tribune.com



Linguini Mare Bello

WWW.ROCKAWAYUNION.ORG

WWW.ROCKAWAYUNION.ORG

THE ROCKAWAY UNION PRESENTS

PURCHASE YOUR TICKETS NOW AT WWW.ROCKAWAYUNION.ORG

2016

DEC 3, NOON TO 6 PM

A TASTE OF

\$15

THROUGH DEC, 2nd
\$20 ON DAY OF EVENT



 restaurant review

Ben's Best Proven To Be A Local And National Hit

BY TRONE DOWD

Ben's Best in Rego Park has been a longtime staple of New York City. One look at their impressive wall of photos with celebrities, accolades and elected officials of the country's highest offices gives visitors an idea of just how big an impact the inviting and intimate delicatessen has had on the country. As Catering Manager Marty Stein told this writer, "the store is small, but the business is big."

Founded by Queens native Benjamin Parker, Ben's Best has been servicing the borough of Queens for more than 70 years. Parker started his foray in the food industry in 1945, learning the business from his father who was also in the deli business. Starting off in Manhattan, Benjamin's first deli was located at 163rd Street and Southern Boulevard in the Bronx. He later moved on to Rego Park, where the deli is located today.

Sadly, after a lifetime of serving the community, Benjamin passed away in 1984. Taking up the mantle however was his son, Jay Parker. At just 33-years-old, Jay took over the deli, becoming a third generation

Ben's Best

96-40 Queens Boulevard

Located in Rego Park

Sunday through Saturday from 9 a.m.

to 9 p.m.

Catering: Yes

deli owner and staying true to all of the lessons and philosophies his father valued so much. A part of those values of course is the food. Their most famous sandwich? The Pastrami.

"Pastrami has to be smoked properly," said Stein, who started working at Ben's Best right after he retired. He has been with the deli for the last 33 years. "We get a choice cut of meat. We smoke it for three hours, then we steam it and spice it properly. We have a spicy recipe, and it's a recipe that we have used for 70 years. It is successful and delicious."

In addition to their world-class pastrami, Ben's Best has a number

of well known kosher sandwiches, dishes and baked goods that are just as popular as their signature dish. From daily prepared soups, fresh veggies and delectable desserts, including seven-layer cake, apple strudel and chocolate and cinnamon flavored rugelachs, Ben's has proven that it is a jack of all kosher trades.

Over the years, Ben's Best has been recognized as one of the most prominent deli's in the country.

Ben's Best has been featured in many publications including the New York Times, New York Magazine, the Daily News and more. They have been on television shows including the Food Network's "Diners, Drive-ins and Dives," featuring host Guy Fieri. They have even been featured in the 2015 documentary "Deli Man", as well as the soon to be released 2017 film "The Comedians," starring Robert De Niro, Danny Devito and Edie Falco among others.

Stein told the Queens Tribune that a big part of their popularity is their service. He and the other employees at Ben's Best take great pride in their excellent customer service.

"It's about personalized service," said Stein. "You can't get past us without us saying hello," Stein said. "That is very important to us. Whether you're having a cup of tea or you buy a steak. To us, communicating is key."

"As I said before," Stein repeated, "the store is small, but the business is big."



Photo by Trone Dowd

Keeping the traditions alive behind the scenes at Ben's Best.



MONAHAN & FITZGERALD



A Tradition Continues

Plan On Us For Your Holiday Celebrations




HOLIDAY PARTY?
Our Private Party Room
for up to 80 guests
is available

THANKSGIVING DAY
Bar will open at 7pm (kitchen closed)

CHRISTMAS EVE
Dining Room and Bar Open for Celebrating
with Family and Friends

CHRISTMAS DAY
Bar will open at 7pm (kitchen closed)

NEW YEAR'S EVE
Ring in the New Year - Dining Room and Bar Open

NEW YEAR'S DAY
Champagne Brunch, Noon-3pm.
Complimentary Bottle of Champagne with 2 Brunch Entrees



214-17 41st Avenue, Bayside • 718-279-4450




www.monahanfitzgerald.com

Come celebrate the holidays with us!

Trattoria Thirty Five



Classic Italian Dishes With Contemporary Flair!

Welcome to Trattoria 35,
traditional "oldstyle" Italian dining,
exceptional food and friendly service!

Trattoria 35's owner's have personally selected some of their
favorite Northern Italian cuisine paired with a wine selection
that will augment any dinner choice.

Trattoria 35 is a complete dining experience
where value meets exceptional quality.

213-15 35th Avenue, Bayside • 718.352.3800

Visit our website: www.TrattoriaThirtyFive.com

Hours: Fri - Sat 11am-12pm, Sun - Thurs 11am-10pm



Book early
for your
holiday parties



FREE Valet parking to accommodate all guests.

3 Tips For A More Flavorful Holiday Meal

Holiday gatherings and backyard barbecues have a lot in common as they are occasions for gathering and for eating. And for both, successful execution of a shared meal means preparing what everyone likes and preparing it perfectly.

While holiday staples such as turkey, ham and brisket create the centerpiece for many of our holiday dinners, it is important to remember that the way they are prepared need not be limited to the printed instructions on your meat's plastic wrapping.

"Famous Dave" Anderson is the founder of the popular Famous Dave's Bar-B-Que Restaurants and has won over 700 awards for his



expertise on smoking and grilling meats. He was recently crowned "Smoked Champion" on the TV show *Smoked*, taking home the top honors for being "The Best of the Best" when it comes to smoking meats. Anderson shares his expert tips for adding flavor to your holiday meal.

"To elevate the taste of your ham, turkey, brisket or other meats, consider applying the lessons learned during the warmer seasons," Anderson says. "I've always wondered why smoking seems to be forgotten as soon as the holiday decorations come out. Holidays are a time to bring joy to the table. And if you want to see

joy, watch your guests take their first bites of cherrywood smoked turkey, or hickory smoked ham!"

In order to help you bring out the best flavors in your meats for your next family gathering, Anderson offers these three important tips:

Smoke it low and slow.

Holidays are a time to escape the hustle that consumes us the rest of the year. Why not apply the same relaxed approach to your holiday meal? As Anderson explains, rushing the process can rob your meats of both texture and flavor. "Slow smoking under low heat allows the meat to relax, and for the fat to properly render,"

Anderson says. "It doesn't matter what piece of meat you are cooking, it's all about temperature and time."

He suggests cooking temperatures of between 225 and 250 degrees Fahrenheit for the tastiest and juiciest final product.

Skip the wood chips.

Wood chips are popular and convenient, but you will never get the same satisfying smoke flavors out of wood chips that you will from using a small log. "Wood chips are a shortcut. And who takes shortcuts when preparing the perfect holiday meal," Anderson says. Wood chips

also have the tendency to catch fire, which can negatively impact your cooking temperature and cooking time.

Though a fan of the flavors derived from oak and applewood, Anderson takes a different approach when the weather turns colder. "I like cherrywood for Turkey. And for ham, nothing beats the smokey aromas that come from hickory," he says.

Season(ing)s greetings.

In order to treat your guests to the most vibrant, mouthwatering flavors, Anderson insists that you check the dates on your spices. Spices greater than 6-months-old will lose much of their flavor, robbing your meal of the holiday's signature tastes. "At home, I grind my own spices. There's no better way to achieve the best possible flavors," he says. For the rest of us, Anderson suggests we refresh our aging spice racks in order to bring real flavor to the table.

Smoking the meats you typically serve over the holidays takes the best of tradition and introduces a new level of flavor. "This is the time when treating the people who are most special to us really matters. A little extra effort can make a holiday meal more meaningful and memorable than ever before," Anderson says.

To learn more about Famous Dave's and how you can make your holiday meal even better, visit FamousDaves.com/Holiday. There, you can also find Anderson's recipe for his famous bread pudding.

-Brandpoint

6 Cooking Tips To Impress Your Guests This Holiday Season

Shared meals and get-togethers are among the holidays' best moments, but they can also be the most stressful. In fact, 90 percent of Americans feel stress during the holidays, a Healthline survey found - and holiday cooking was cited as one of the stress-drivers.

"Cooking family recipes and feasting with your loved ones is what makes the holiday season so special," says Chef Jason Vincent of Giant restaurant in Chicago. "And there are some simple steps that are meant to relieve meal-prep stress and improve the taste of dishes so families can make the most of their meals in the kitchen and focus on celebrating traditions around the dinner table."

If you ever wondered how chefs effortlessly whip up a big



meal, wonder no more. Chef Vincent offers six tried and true tips for acing holiday meal prep along with a delicious recipe for your leftover turkey:

- **Always brine your turkey.** Heating the turkey during the cooking process can force the moisture out of the meat. Brining is easy to do and helps the bird retain moisture during cooking, adding flavor too.

- **Arm yourself with the right tools.** Look for double-oven ranges with "ProBake Convection" technology, which help ensure precise, even heat (thanks to the heating element placed in the rear of the oven rather than below the racks). Double ovens allow you to prepare two dishes at the same time at different temperatures. "Any oven can cook food, but appliances with advanced technologies can really make your life in the kitchen easier," Vincent says.

- **Dress vegetables with olive oil and lemon** to balance the richness of the rest of the meal.

- **Add a splash of apple cider vinegar in the gravy** right before serving to really open up the flavors.

- **Get an extra pair of hands!** Designate kids as chief assistants, and let them measure, pour and do other age-appropriate prep tasks. "Kids make really good potato mashing helpers," Vincent shares. Things may get messy, but new

fingerprint- and smudge-resistant finishes on LG's new black stainless steel kitchen appliances make clean up easy.

- **Make the most of leftovers.** "Leftovers are a great part of holiday meals," Vincent says, referring to a new survey commissioned by LG. "Eight in 10 Americans agree leftovers help them stay on budget, and just over three quarters say leftovers help them manage busy schedules. Fifty-seven percent eat leftovers because they don't have time to make dinner every night."

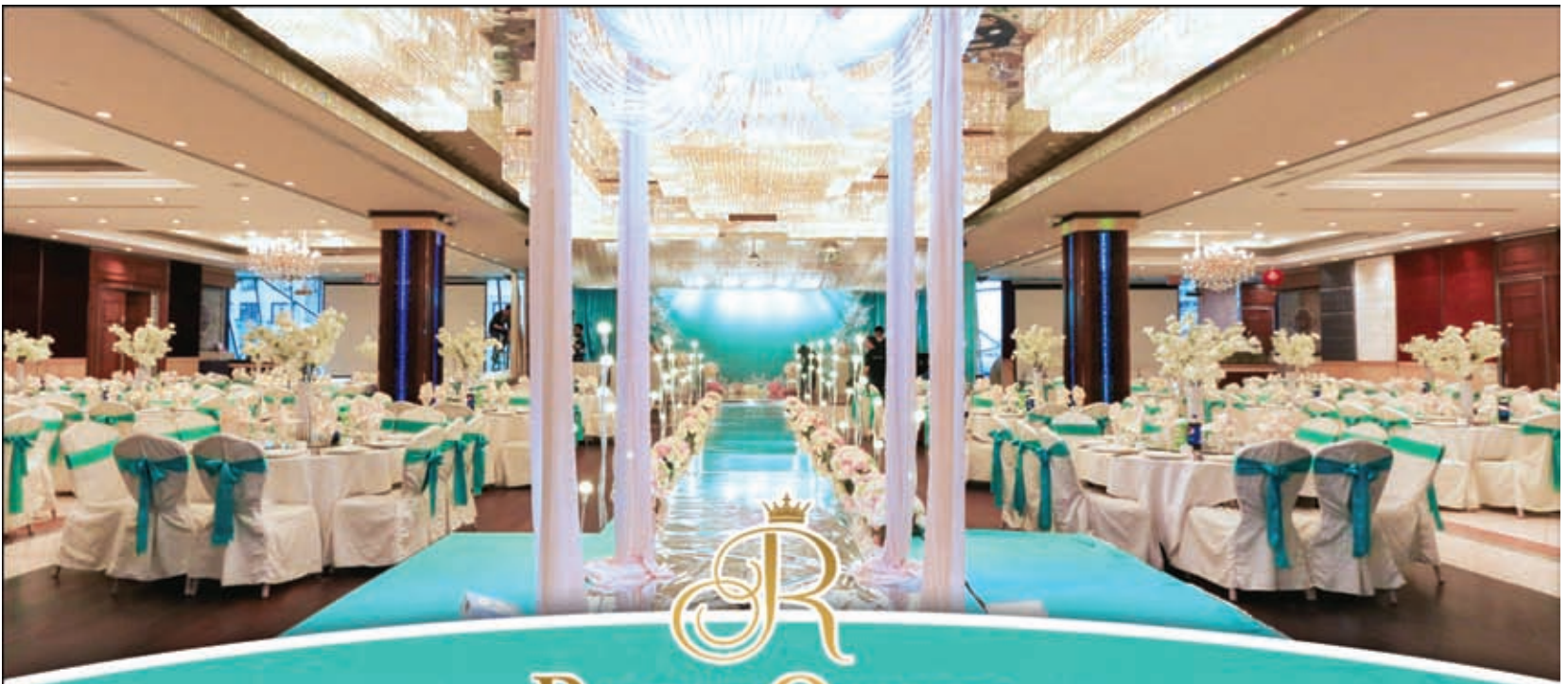
Try Chef Jason Vincent's family-friendly recipe for your holiday leftovers this year:

Roasted Turkey and Zucchini Quesadillas (Serves four for \$8)

Ingredients:

- 1 pack white corn tortillas
- 2 turkey thighs
- 1 large zucchini
- 2 ounces queso fresco

-Brandpoint



ROYAL QUEEN — 君 豪 —

Largest Chinese Restaurant In New York



- Over 10 private dining rooms available (Spend \$500 and up)
- Book Wedding by 12/31/16 over \$20, 000 includes FREE Cake, Ice Sculptor and Decorations, 1 hour open bar & Hors d'oeuvres • 20% Off coupon for the Real KTV

200 Varieties of Dim Sum Daily
9am-5pm

\$3.25 Mon.-Fri
Small to Large
7 Days A Week



ALASKA KING CRAB \$38.95 LB.



WHOLE PEKING DUCK \$33.95



WHOLE FLOUNDER
STEMED OR CRISPY \$12.95



TWO LOBSTERS \$33.95

Call for reservation

10% Off Lunch or Dinner.

Exp. 12/31/16
With coupon



3rd Floor New World Mall 136-20 Roosevelt Ave., Flushing • 718-358-3388

WWW.ROYALQUEENNY.COM

Glad tidings: Wonderful Wines To Share At Holiday Celebrations

As the weather cools and the fireplace whets your appetite for comfort and relaxation, thoughts naturally turn to friends, family, good food and drinks ... enjoyable moments this season so notably brings.

Whether you plan to be the host or a guest at the festivities, you can make a lasting impression by offering up some tasty and carefully selected pairings of wine and appetizers. Sharing delicious food and drinks can be a great conversation starter and create memorable holiday experiences. Consider these suggestions for delicious combinations that will impress even your most experienced wine-loving and foodie friends.

- Choose a bottle of Leese-Fitch Cabernet Sauvignon, hailing from where cab is king, sunny California. The enjoyable finish

of this full-bodied wine features hints of toasted coconut and rich vanilla to balance out the dark fruit overtones. The meat lovers in your group will enjoy this wine with easy-to-prepare braised beef short ribs or turkey meatballs. You could even offer up a strategic selection of crackers and aged cheeses, ranging from a sharp cheddar to a higher-end Chalosse or Reblochon. Picture those pairings as you reunite with friends around the holiday table.

- A pinot noir can be an excellent introduction to red wine for the white wine drinker, and is a great choice for the holiday season



because it pairs effortlessly with a variety of foods. Whip up a batch of salmon tartare on toasted wontons for your next dinner party to go with the light, red fruit and earthy elements typical of this varietal. Try the Moobuzz Pinot Noir, named after "the land of milk and honey" (the California Central Coast), which features an abundance of red currant, dark cherry, rich mocha and wild strawberry ... with a finish one critic compares to "a velvet blanket." This is one you'll want to snuggle in!

- Those celebrating a special occasion, or any day that ends in

"Y," may enjoy the festive White Knight Prosecco D.O.C. with crisp aromas of acacia flower, apple, white peach and citrus fruit, this bubbly is a nice change from the typical white wine. It is great by itself as an aperitif or as a base for a festive French 75 cocktail. Enjoy this lively sparkler with mini quiches at a wedding shower, gathering of friends or your company holiday party.

Visit 3badge.com for information on where to purchase these wines, or to learn more about 3 Badge's strong portfolio of award-winning beverages.

—Brandpoint

Happy THANKSGIVING

Complete Dinner Includes:

Choice of Appetizer and Cup of Soup, Relish tray, House Salad with dressing, Entrée, Vegetable & Potato or Pasta or Rice, Bread Basket, Choice of any Dessert, Beverage, Dried Fruit & Nuts

Appetizer

Stuffed Grape leaves | Fruit Salad Cocktail | Spinach Pie

Baked Stuffed Clams8.95 Jumbo Shrimp Cocktail12.95 Mozzarella Sticks7.95

Soups

Cream of Turkey, Manhattan Clam Chowder, Chicken Consommé with Rice, Noodles or Matzo Balls

Entrees

ROAST MARYLAND TURKEY
fruit and nut stuffing, sweet potato and cranberry sauce26.95

PERNIL ASADO
tender roast baby pork served with salad, Spanish rice, beans and fried plantains24.95

ANGEL HAIR POMODORO
sauteed chicken breast, tomato, garlic, basil over angel hair pasta24.95

CHICKEN & SHRIMP FRANCAISE
with artichokes, lemon sauce, pasta or rice26.95

MADRID STYLE PORK TENDERLOIN
sauteed, spicy red beans and rice, peppers25.95

CHURRASCO GAUCHITO
sirloin with fresh herbs with chimichurri sauce, rice, mixed beans & tostones26.95

ROAST PRIME RIB OF BEEF
au jus with potato and vegetable29.95

SEAFOOD FRA DIAVOLO
lobster tail, shrimp, scallops, calamari, mussels and clams over linguini32.95

BROILED FILET MIGNON
with mushroom caps, potato and vegetable35.95

BROILED STUFFED FILET OF SOLE
with seafood stuffing, rice and vegetable35.95

BROILED SEAFOOD COMBINATION
shrimp, scallops, filet of sole and halibut39.95

LAND AND SEA
filet mignon and tender lobster tail served with salad, vegetables and potato46.95

Vegetables: Sweet Corn • Sweet Peas • Broccoli Spears • Creamed Spinach
Glazed Baby Belgian Carrots • Green Beans

Potatoes: Baked • Mashed Potato • French Fries • Sweet Potato Fries

Beverages: Soda • Coffee • Tea

Dessert: Apple Pie • Pumpkin Pie
• Any Cake • Assorted Danish or Pastry

Reservations Suggested

80-26 Queens Blvd. Elmhurst, NY 11373 (corner of 51st Ave.) (718) 426-2229

OPEN 6AM-MIDNIGHT SUNDAY-THURSDAY • PLENTY OF FREE PARKING • HANDICAP ACCESSIBLE • OPEN 24 HOURS FRIDAY & SATURDAY

Holiday Takeout Package

Fresh Roasted Whole Turkey

Serves 12-14 people (18-20lbs)
Comes with fruit and nut stuffing,
cranberry sauce, homemade turkey
gravy and choice of

Broccoli or Fresh Corn
Mashed Potatoes or Sweet Potatoes
Apple or Pumpkin Pie

\$199.00



PLEASE PLACE
YOUR ORDER
BY NOV 21ST

Inquire About Our Off Premise Catering

For Your Home or Office Party

OR

HAVE YOUR EVENT WITH US!

Private room seats 80 guests!



Seasons Eatings

- Fabulous Menus
- Point Rewards
- Personal Service
- Small to Large Events



The LaGuardia Plaza Hotel

Proud Member of the

Worldhotels Collection



*Serving all your
Holiday Needs*

Please call the Sales Office

718 269 1718



**LAGUARDIA
PLAZA HOTEL**



104-04 Ditmars Blvd East Elmhurst, NY 11369

Let Us Cater Your Holiday Events

TL

Trattoria Lucia

Italian Cuisine Prepared From The Heart

247-63 Jericho Turnpike Bellerose, NY 11426
718.343.2185 516.775.4388

Open 7 Days: Monday thru Thursday 12pm-9:30pm Friday 12pm-10:30pm
 Saturday 12pm-10:30pm Sunday 12pm-9pm

~ *Dates To Remember* ~

SUNDAY, DECEMBER 4TH

12TH ANNUAL BRUNCH WITH SANTA
 Professional Photographer & Gifts for all the kids

CHRISTMAS EVE

Catering available with delivery service
 Dinner in our dining room starting at 7:00 pm
Reservations required

CHRISTMAS DAY

Catering available with delivery service until 2pm &
 a special 5 course dinner will be served in our dining
 room starting at 2:30pm
Call for more details

NEW YEAR'S EVE

Catering available with delivery service and
 dinner will be served in our dining room.
Please make reservations early

NEW YEAR'S DAY \$45.95

Join us for our 12th annual New Year's Day
 Celebration. Special menu & live reenactment of
 New Year's Eve at 6pm. Champagne toast,
 hats, noisemakers & DJ.
 Fun for the whole family.
 SPECIAL KIDS MENU Ages 2-11 \$24.95
Reservations Required
Limited seating available so please reserve early

GLUTEN FREE, VEGETARIAN & VEGAN OPTIONS ALWAYS AVAILABLE

GIFT CERTIFICATES AVAILABLE

For every \$100 you purchase,
 we will gift you a \$25 complimentary
 certificate for yourself
 (SOME RESTRICTIONS APPLY)

*We Will Be Accepting Phone Orders So Take
 Advantage Of This Offer*

HOLIDAY CATERING ORDERS

RECEIVED BY

Sunday, December 11, 2016
will receive a 15% early bird discount
 (CASH ONLY)

WE ARE NOW ACCEPTING CHRISTMAS EVE ORDERS

SO PLACE THEM EARLY
*Our Staff Will Be Available To Help You With Your
 Orders & Remember, We Deliver*

Join Our Warm Staff & Festive Atmosphere for Your Holiday Celebrations
Beautiful Party Rooms & Packages Available

BUFFET PACKAGES INCLUDING WINE, BEER, TAX & GRATUITY STARTING AT \$40.00

Order Online: Trattorialuciarestaurant.com

No Hydrogenated or Peanut Oils On Premises

