



FULL BANQUET MENU

Prices are non-inclusive of 20% service charge & applicable sales tax.



PARTY GUIDELINES

Appetizer Buffet

For groups of 25 or more guests.

Plated Lunch or Dinner

For groups of 30-75 guests.

May order from a limited menu of up to FIVE restaurant items.

Theme or Entrée Buffet

For groups of 50 or more guests.

Individual Specialty Stations

For groups of 75 or more guests.

Chef's Appetizer Selections

For groups of 100 or more guests.

Speak to one of our banquet coordinators to select your menu.



APPETIZER BUFFET

Minimum Order for 25 Guests.

Beef Tenderloin Sandwich Carving Station

Slow-roasted beef tenderloin carved and served on fresh rolls with horseradish sauce or Dijon mayonnaise. \$14 per person

Jack Daniels Marinated Strip Sandwiches

Thinly sliced roasted sirloin marinated in our signature Jack Daniels sauce and stuffed into a baguette. Served with our Dijon mustard and zesty horseradish sauces. \$5.5 per person

Southwestern Chicken Egg Rolls

Grilled chicken, cheddar, pepper jack and black-bean-and-corn pico, hand-rolled and fried in a crispy egg-roll skin. Accompanied with our cilantro lime aioli. \$4.25 per person

Beef and Chicken Skewers

Teriyaki-marinated beef and tender strips of chicken marinated in a spicy Asian sauce, skewered and grilled. Served with our spicy Thai chili sauce. \$4.5 per person

Kobe Sliders

Kobe beef burgers with lettuce, American cheese and Tavern sauce. \$3.5 each

Hot Wings

Lightly breaded chicken wings tossed in our own medium wing sauce and accompanied with bleu cheese dressing, carrots and celery. \$4.25 per person

Chicken Tenders

Tender hand-battered strips of deep-fried chicken served with carrot sticks, celery sticks and ranch dressing. \$4.25 per pers

Coconut Shrimp

Large tiger shrimp hand-coated with coconut, then flash-fried and served with Thai chili sauce. \$6.5 per person

Shrimp Cocktail

Poached jumbo shrimp served over shaved ice with lemons and cocktail sauce. \$40 per pound. Each pound includes approximately 3 shrimp per person and serves 6-7 people.

Pigs in a Blanket

Served with a spicy beer mustard. \$3.75 per person

Stromboli

Choose from an assortment of cheese, grilled vegetable or spicy sausage stromboli. Served with pizza sauce for dipping. \$3.5 per person

Cheese Quesadilla

Flour tortillas stuffed with melted pepper jack, cheddar, refried beans and black-bean-and-corn pico. Accompanied with sour cream and salsa. \$3 per person
Add chicken for 75¢ per person

Artichoke Dip

Fresh spinach and artichoke hearts blended with herbs, spices and cheeses, served with our own Tavern tortilla chips, carrots, celery and sliced French bread. \$3.25 per person

Vegetable Spring Rolls

Served with spicy Thai chili sauce. \$4 per person

Bleu-Cheese Stuffed Mushrooms

Button mushrooms baked with bleu cheese. \$3.75 per person

Crab-Stuffed Mushrooms

Button mushrooms stuffed with a creamy crab filling \$4.25 per person

Cheese and Fruit

An array of cheeses with assorted crackers and fresh seasonal fruit. \$4 per person

Vegetable Crudités

A selection of fresh cut seasonal vegetables served with ranch dressing. \$2.25 per person

Chips and Salsa

Our own Tavern tortilla chips served with our house-made spicy salsa. \$2 per person

Add our cold queso dip \$1.5 per person

Add fresh guacamole \$1.5 per person

Hummus and Vegetable Tray

Served with flatbread, broccoli florets, red and green bell peppers, carrots and celery. \$3.75 per person

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THEME BUFFETS

Minimum 50 Guests.

All buffets include choice of coffee, tea, soda or iced tea.



Continental Breakfast - \$8 per person

Includes: An array of fresh muffins, bagels and Danish, with an assortment of fresh fruit, orange juice, cranberry juice, and coffee.

Additions (priced per person):

Fresh Belgian Waffles:	\$2
Breakfast Burritos:	\$2.5
Made-to-order Omelet Station:	\$5
Family-Style Scrambled Eggs:	\$2
Homefries:	\$1.5
Choice of Link Sausage, Bacon or Ham:	\$1.5 each

Lunch Deli (Served until 2:00) - \$10 per person

Includes: Luncheon platters piled high with sliced smoked turkey, ham, roast beef, cheddar cheese, Swiss cheese and pepper jack cheese; and a selection of breads including sourdough hoagies, marble rye, wheat and herbed foccacia

Sides: Tavern variety chips and a fresh fruit display

Condiments: Lettuce, tomato, red onion, Dijon mustard, chipotle aioli

Backyard Barbecue - \$13 per person

Everything you would want in your own backyard... without the hassle.

Includes: Grilled 8 oz. hand-formed burgers, Chicago dogs, baked beans, Italian pasta salad, Tavern variety chips and all the condiments.

Substitute Polish sausage: \$.50 per person

Southwestern - \$18 per person

Includes tortilla chips and spicy salsa.

Entrees: Chicken Fajitas, Beef Fajitas and Cheese Enchiladas

Sides: Spanish rice and spicy black beans

Condiments: Shredded lettuce, diced tomatoes, red onion, sour cream, salsa, guacamole and warm flour tortillas

Smokehouse - \$21 per person

Choose one: Tossed garden salad or Caesar salad

Entrees: Grilled boneless breast of chicken basted in a honey barbecue sauce, smoked beef brisket and shredded barbecued pork

Sides: Baked beans, herb-roasted new potatoes, corn on the cob, and a basket of warm jalapeno cornbread and dinner rolls

Italian - \$17 per person

Choose one: Tossed garden salad or Caesar salad

Choose two: Vegetable Lasagna, meat lasagna, chipotle chicken penne pasta, spaghetti and meatballs in marinara sauce

Includes warm garlic bread.

Add Stromboli: \$3.50 per person

ENTRÉE BUFFETS

Minimum 50 Guests.

Entrée Buffet - \$25 per person • Light Entrée Buffet - \$16 per person

Includes fresh baked rolls and choice of coffee, tea, iced tea or soda.

Salads

Choose TWO for Entrée Buffet • Choose ONE for Light Buffet

Tossed mixed green salad with a variety of dressings

Warm Spinach Salad with mushroom, red onion, crumbled bleu cheese and a warm bacon dressing

Caesar Salad

Italian-Style Pasta Salad

Side Dishes

Choose THREE for Entrée Buffet • Choose TWO for Light Buffet

Wild Rice

Garlic Mashed Potatoes

Roasted Rosemary Red Potatoes

Roasted Fiesta Corn

Sautéed Vegetable Medley

Spaghetti with Marinara

Honey-Buttered Carrots

Roasted Asparagus with Hollandaise

Broccoli au Gratin

Baked Macaroni and Cheese

Entrees

Choose TWO for Entrée Buffet • Choose ONE for Light Buffet

Sliced Roasted Sirloin of Beef au jus*

Beef Stroganoff

Beef or Vegetarian Lasagna

Chicken Parmesan

Chicken Marsala

Grilled Cuban Chicken with Mango Salsa

Roasted Barbecue Chicken

Chipotle Chicken Penne

Smoked Turkey Breast*

Fettuccini Alfredo with Chicken

Herb-Encrusted Pork Loin*

Pan-Roasted Salmon with Lemon Dill Sauce

*Carving station: \$65.00 Additional Chef Attendant Fee



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SPECIALTY STATIONS

Minimum of 75 Guests Required.

We suggest a selection of at least four stations, not including dessert or coffee.



Antipasti Station

Prosciutto, Salami, Assorted Cheeses
Marinated Olives and Hummus
Pita Bread and Crackers
\$6/person

Slider Bar

Classic Beef Mini-Burgers (2/person)
Garnish with American, Swiss or
Cheddar Cheese, Tomatoes, Onions, Pickles Ketchup,
Mustard, Mayo and Tavern Sauce
\$3/person
(upgrade to Kobe Sliders - \$8/person)

Pasta Station

Cheese Ravioli and Penne Pasta
Garnish with two Sauces
(pre-select from Traditional Marinara,
Fettucini, Vodka Cream and Pesto)
Served with Garlic Bread
\$7/person

Potato Bar

Mashed Idaho & Sweet Potatoes
Garnish with Cheddar Cheese, Sour Cream,
Chives and Bacon
\$4.50/person

Taco Bar

Ground Beef and Shredded Chicken
Hard Corn Tortillas and Soft Flour Tortillas
Garnish with Cheddar Cheese, Sour Cream, Guacamole,
Salsa and Jalapenos
Served with Chips & Salsa
\$6/person

Carving Station

Turkey, Ham or Pork Tenderloin
(pre-select two) - \$7/person
Beef Tenderloin - \$14/person
Beef Tenderloin paired with Turkey, Ham or Pork Tenderloin
(pre-select one) - \$11/person
Served with Fresh Rolls and
Complimenting Sauces
(Chef attendant - \$65)

Seafood Station

Jumbo Shrimp and King Crab Claws
Served over Shaved Ice with
Lemons & Cocktail Sauce
Shrimp - \$40/lb
(approx. 7 people/lb.; 3 shrimp/person)

Cocktail Snow Crab Claw - \$50/lb.
(approx. 7 people/lb.; 3 claws/person)

Dessert Station

Assortment of Mini Dessert Delicacies \$3.25/person
Premium Selection including
Chocolates & Truffles
\$5/person

Coffee/Cordial Bar

Regular & Decaffeinated Coffee
and Select Teas
Shaved Chocolate, Whipped Cream,
Cinnamon Sticks
\$2.50/person
Cordials charged on consumption

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CHEF'S SELECTIONS

Minimum of 100 Guests Required.



Cheese and Fruit Station:

\$6 per person

An elegant display of fruit and cheeses including items such as:

- Brie en croute
- Imported cheeses such as Bleu, goat cheese, aged gruyere, aged cheddar, etc.
- Mixed berries and seasonal fresh fruits

Carving Station:

\$12 per person

To include roasted tenderloin and your choice of roasted turkey breast or herb encrusted pork loin.

- Assorted rolls
- Assorted aioli

Dessert Station:

\$6 per person

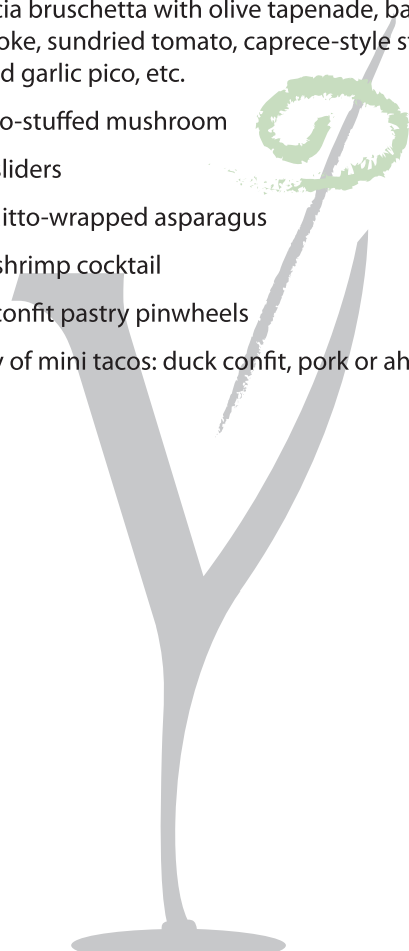
- Elegant desserts such as truffles, chocolate covered strawberries, assorted tarts, etc

Passed Appetizers: Includes choice of 5 items

\$18 per person for 1 hour of service

\$30 per person for 2 hours of service

\$3.50 per person for each additional item

- Hondashi seared Ahi on wonton cracker with pepper confetti and wasabi cream
 - Grilled beef tenderloin on bleu cheese crostini with balsamic onion marmalade
 - Seafood ceviche on cracker with avocado pico
 - Crab-stuffed endive cup with lemon aioli
 - Focaccia bruschetta with olive tapenade, basil & artichoke, sundried tomato, caprese-style style, roasted garlic pico, etc.
 - Chorizo-stuffed mushroom
 - Kobe sliders
 - Proscuitto-wrapped asparagus
 - Spicy shrimp cocktail
 - Duck confit pastry pinwheels
 - Variety of mini tacos: duck confit, pork or ahi
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DESSERTS



Pastry Sampler

An assortment of dessert delicacies - \$3.25 per person

Premium selections including chocolates and truffles - \$5 per person

Chocolate Fountain

Warm chocolate drizzled over a variety of delicacies. Package includes eight pounds of chocolate and wooden skewers. \$125

Dipping Delicacies

Choose foods for drizzling under the flow of chocolate: Strawberries, Fresh Melon & Apples, Bananas, Cherries, Marshmallows, Pretzels, Biscotti, Ginger Snaps, Shortbread Cookies, Nutter Butter Cookies, Coconut Macaroons

Select 4 delicacies: \$4 per person

Select 6 delicacies: \$6 per person

Select 10 delicacies: \$11 per person



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