



EST ★ 2011

TAP ROOM

Entrée Buffet Package

\$33.95pp

Includes soft drinks, coffee, & tea. All pricing is for 3-hour parties and is before tax, gratuity, and admin fee.

SALAD (CHOOSE 1)

House Salad (V)

Fresh greens, cucumber, tomato, shaved red onion, and house-made garlic croutons. Choice of dressing.

Caesar Salad (V)

Fresh romaine tossed with Caesar dressing, parmesan cheese, and house-made garlic croutons.

Strawberry Fields Salad (V)(GF)

+\$1pp - Fresh strawberries, gorgonzola cheese, candied walnuts, tomato, and shaved red onion over mixed greens with a side of raspberry vinaigrette dressing.

SIDES (CHOOSE 2)

Chef's Roasted Vegetables (V)(GF)

Parmesan Broccoli & Cauliflower (V)(GF)

Roasted Rosemary Potatoes (V)(GF)

Rice Pilaf (V)(GF)

PASTA (CHOOSE 1)

Tortellini Alfredo (V)

+\$1pp - Tri-color tortellini in a homemade Alfredo sauce.

Tortellini Bolognese*

+\$1pp - Tri-colored tortellini in a homemade Bolognese sauce.

Basil Pesto Penne* (V)

Basil pesto sauce with roasted tomatoes and mozzarella cheese.

Penne á la Vodka*

Penne pasta in a homemade, creamy vodka sauce.

*Can be made GF by substituting GF Pasta for an additional \$1 per person.

PROTEIN (CHOOSE 2)

Chicken Bruschetta

Breaded chicken in a light tomato sauce with bruschetta and parmesan cheese.

Absolute Vodka Chicken

Breaded chicken breast with roasted garlic in a rich, creamy vodka sauce with sun-dried tomatoes and fresh basil.

Chimichurri Steak

+\$1pp - Grilled flank steak, garlic butter potatoes, topped with chimichurri and crispy onions.

Baked Salmon in Dill Sauce

+\$1pp - Baked salmon in a lemon dill cream sauce. Topped with fresh parsley and herbs.

Chicken Marsala

Flour-dredged chicken lightly sautéed and tossed in a rich marsala wine sauce with wild mushrooms.

Blackened Mahi Mahi (GF)

Cajun-marinated mahi over cilantro lime rice with pineapple salsa and poblano aioli.

Sausage and Peppers (GF)

Seared hot Italian sausage with caramelized onions and bell peppers in a tomato red wine reduction.

PREMIUM PROTEINS

Per person upcharge based on market price.

Rosemary Prime Rib

Slow-roasted prime rib crusted with roasted garlic, cracked pepper and rosemary. Served with au jus and creamy horseradish aioli.

Tenderloin Medallions

Beef medallions with a mushroom cabernet sauce.

DESSERT (OPTIONAL)

Fried Oreos

Half Tray \$35 / Full Tray \$65 - Oreo cookies in our house-made batter and fried golden brown. Drizzled with chocolate syrup and dusted with powdered sugar.

Triple Threat Brownies

Half Tray \$50 / Full Tray \$90 - Our signature three-layer brownie (chocolate chip, Oreo, and chocolate brownie) topped with hot fudge and served with caramel and whipped cream.

OPEN BAR & PASSED HORS D'OEUVRES ADD-ONS

SIGNATURE OPEN BAR

\$25pp

Includes all draft under 8% ABV, bottled beer, Bud Light Seltzer, Nütrl, wine, sangria, house liquor, Tito's, all flavored vodka, Bacardi, Tanqueray, Captain Morgan, and Malibu.

PREMIUM OPEN BAR

\$35pp

Includes all draft under 8% ABV, bottled beer, wine sangria, High Noon Seltzer and all liquors EXCLUDING Clase Azul, Casamigos Mezcal and Jefferson's Ocean.

*Shots, doubles, and imperial drafts/drafts over 8% ABV are not included with open bar packages, but are available for purchase.

PASSED HORS D'OEUVRES ADD-ON \$13pp

Add our full selection of passed appetizers to the start of your party.



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Appetizer Buffet Package

\$31.95pp

Includes soft drinks, coffee, & tea. All pricing is for 3-hour parties and is before tax, gratuity, and admin fee.

SALAD (CHOOSE 1)

House Salad (V)

Fresh greens, cucumber, tomato, shaved red onion, and house-made garlic croutons. Choice of dressing.

Caesar Salad (V)

Fresh romaine tossed with Caesar dressing, parmesan cheese, and house-made garlic croutons.

Strawberry Fields Salad (V)(GF)

+ \$1pp - Fresh strawberries, gorgonzola cheese, candied walnuts, tomato, and shaved red onion over mixed greens with a side of raspberry vinaigrette dressing.

ADD-ON OPEN BAR PACKAGES

Priced as an add-on to either of our buffet packages. Prices are for a 3-hour open bar and is before tax, gratuity, and admin fee.

Signature Open Bar

\$25pp

Includes all draft under 8% ABV, bottled beer, Bud Light Seltzer, Nütrl, wine, sangria, house liquor, Tito's, all flavored vodka, Bacardi, Tanqueray, Captain Morgan, and Malibu.

Premium Open Bar

\$35pp

Includes all draft under 8% ABV, bottled beer, wine sangria, High Noon Seltzer and all liquors EXCLUDING Clasé Azul, Casamigos Mezcal and Jefferson's Ocean.

*Shots, doubles, and imperial drafts/drafts over 8% ABV are not included with open bar packages, but are available for purchase.

APPETIZERS (CHOOSE 5)

Spinach Dip

House-made creamy spinach dip served with seasoned pita chips.

Chicken Wings

Traditional or boneless - tossed in choice of sauce: Mild, Medium, or Hot Buffalo, Sesame Garlic, Orange Chili, or Dry Chili Rub. Served with carrots, celery and choice of Bleu Cheese or Ranch dressing.

Our Famous Mussels

Choice of White, Red, Buffalo & Bleu Cheese, and Seasonal.

Mediterranean Platter

Roasted Hummus served with grilled artichoke, sliced cucumbers, marinated olives, broccoli, carrots, celery, and grilled pita.

Assorted Sliders

A combination of our Cheeseburger, Pesto Chicken, and Chicken Milanese sliders.

Mac & Cheese Bites

House-made with bacon and drizzled with Maytag aioli.

Broccoli Balls

Fresh broccoli and cheddar cheese balls lightly fried and drizzled with garlic aioli.

Spicy Chicken Taquitos

Flour tortillas filled with chicken and a three-cheese blend, rolled and deep fried. Drizzled with sriracha aioli and avocado poblano, topped with pico de gallo.

Fried Cheese

House-cut fresh mozzarella lightly fried and served with Grandma Bonanno's red sauce.

Bavarian Pretzel Bites

Served with nacho cheese sauce and whole grain mustard.

Cheese Quesadilla

Flour tortilla with shredded Jack and cheddar cheese. (add chicken +\$2pp). served with salsa, guacamole, and sour cream.

Crispy Dragon Wontons

Crispy house-made wontons topped with sweet chili sauce, casaba aioli, and sriracha.



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TAP ROOM

Open Bar Packages

(Alcohol only. Food can be added on below.)

All pricing below is for open bar parties held in our general bar area. Prices are for a 3-hour open bar and is before tax, gratuity, and admin fee. We do not include food or a private space with open bar parties, but appetizer platters can be ordered ahead of time à la carte off of the Appetizer Platters section below. Guests may also order food off our regular dining menu the day of the party.

A minimum of 15 wristbands must be purchased ahead of time for all open bar parties.

OPEN BAR PRICING

Signature Open Bar

\$50pp

Includes all draft under 8% ABV, bottled beer, Bud Light Seltzer, Nütrl, wine, sangria, house liquor, Tito's, all flavored vodka, Bacardi, Tanqueray, Captain Morgan, and Malibu.

Premium Open Bar

\$60pp

Includes all draft under 8% ABV, bottled beer, wine sangria, High Noon Seltzer and all liquors EXCLUDING Clasé Azul, Casamigos Mezcal and Jefferson's Ocean.

*Shots, doubles, neat/up/rocks, and imperial drafts/drafts over 8% ABV are not included with open bar packages, but are available for purchase.

ADD-ON APPETIZER PLATTERS

Spinach Dip

\$65 (one size)

House-made creamy spinach dip served with seasoned pita chips.

Mac & Cheese Bites

\$40 Half / \$75 Full

House-made with bacon and drizzled with Maytag aioli.

Crispy Dragon Wontons

\$40 Half / \$75 Full

Crispy house-made wontons topped with sweet chili sauce, casaba aioli, and sriracha.

Chicken Wings

\$60 Half / \$110 Full

Traditional - tossed in choice of sauce: Mild, Medium, or Hot Buffalo, Sesame Garlic, Orange Chili, or Dry Chili Rub. Served with carrots, celery and choice of Bleu Cheese or Ranch dressing.

Broccoli Balls

\$45 Half / \$85 Full

Fresh broccoli and cheddar cheese balls lightly fried and drizzled with garlic aioli.

Spicy Chicken Taquitos

\$35 Half / \$65 Full

Flour tortillas filled with chicken and a three-cheese blend, rolled and deep fried. Drizzled with sriracha aioli and avocado poblano, topped with pico de gallo.

Boneless Wings

\$60 Half / \$110 Full

Boneless - tossed in choice of sauce: Mild, Medium, or Hot Buffalo, Sesame Garlic, Orange Chili, or Dry Chili Rub. Served with carrots, celery and choice of Bleu Cheese or Ranch dressing.

Fried Cheese

\$35 Half / \$65 Full

House-cut fresh mozzarella lightly fried and served with Grandma Bonanno's red sauce.

Assorted Sliders

\$50 Half / \$95 Full

A combination of our Cheeseburger, Pesto Chicken, and Chicken Milanese sliders.

Tap Tenders

\$35 Half / \$65 Full

Premium tenderloins hand dredged in our secret breading. Served honey mustard.

Bavarian Pretzel Bites

\$35 Half / \$50 Full

Served with nacho cheese sauce and whole grain mustard.

Chicken Quesadilla

\$50 Half / \$90 Full

Flour tortilla with chicken, shredded Jack and cheddar cheese. Served with salsa, guacamole, and sour cream.



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TAP ROOM

Cocktail Party

\$50pp

Premium Open Bar
+\$10pp

2-hour Signature Open Bar with passed hors d'oeuvres.
All pricing is before tax, gratuity, and admin fee

Sweet Chili Bacon

Thick cut Slab Bacon glazed with sweet chili and garnished with sesame seed and scallion.

Tzatziki Cucumber

Horizontally-sliced cucumber topped with fresh tzatziki, roasted tomato, and marinated Kalamata olives. Topped with fresh basil and lemon.

Short Rib Crostini

Braised short rib, bacon jam, pickled red onions, and gorgonzola cheese on top of a homemade crostini.

Fig & Prosciutto Grilled Flatbread

Fig jam spread on pita flatbread topped with Swiss cheese and crumbled prosciutto.

Shrimp Chipotle Chip

Crispy corn chip topped with marinated shrimp, avocado, pineapple salsa, and chipotle aioli.

Chicken Potstickers

Pan-seared potstickers served with sweet Thai chili sauce, scallions, and sesame seeds.



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TAP ROOM

Brunch Buffet

\$45pp

Includes soft drinks, coffee, & tea. All pricing is for 3-hour parties and is before tax, gratuity, and admin fee.

Pound Cake French Toast Bites

Warm strawberry compote | Confectioner sugar

Chicken and Waffle Sliders

Chili butter | Rosemary syrup

Hangover Burger Sliders

Beef Patty | Smoked Bacon | Avocado
Hash Brown | Chipotle Aioli

Bananas Foster Waffles

Hot Belgian waffles | Caramelized banana
Sweet cream rum sauce | Toasted walnuts
Sea salt whipped cream

Scrambled Eggs

Garlic Home Fries

Crispy Bacon

Fresh Fruit

**UNLIMITED
MIMOSAS AND BLOOD MARYS**



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A minimum of 15 wristbands must be purchased ahead of time for all open bar parties.

3-HOUR OPEN BAR PRICING

Signature Open Bar

\$50pp

Includes all draft under 8% ABV, bottled beer, Bud Light Seltzer, Nütrl, wine, sangria, house liquor, Tito's, all flavored vodka, Bacardi, Tanqueray, Captain Morgan, and Malibu.

Premium Open Bar

\$60pp

Includes all draft under 8% ABV, bottled beer, wine sangria, High Noon Seltzer and all liquors EXCLUDING Clasé Azul, Casamigos Mezcal and Jefferson's Ocean.

*Shots, doubles, neat/up/rocks, and imperial drafts/drafts over 8% ABV are not included with open bar packages, but are available for purchase.

