



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

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 Seasonal Vegetable (V)(GF)

Roasted Parmesan Cauliflower (V)

Hot Honey Brussels (GF). +1pp

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 à 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 breast topped with house made bruschetta and drizzled with a balsamic glaze.

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 (GF)

+\$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 mushrooms.

Blackened Mahi Mahi (GF)

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

Sausage and Peppers (GF)

Seared sweet 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)

Chocolate Chip Cookies

Half Tray \$30 / Full Tray \$50 - Fresh baked chocolate chip cookies.

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

BEER & WINE \$25pp

Includes all rotating crafts under 8% ABV, all bottled beer, full wine list.

SIGNATURE OPEN BAR \$30pp

Includes all rotating crafts under 8% ABV, bottled beer, hard Seltzers, wine, sangria, house and call liquors. (Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.)

PREMIUM OPEN BAR \$35pp

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

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

PASSED HORS D'OEUVRES ADD-ON \$15pp

Add our full selection of passed hors d'oeuvres to the start of your party. Includes Asparagus Asiago Pastry, Tzatziki Cucumber, Short Rib Crostini, Prosciutto & Fig Jam Grilled Flatbread, Honey Goat Cheese Puff, and Chicken Potstickers.

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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

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.

BEER & WINE \$25pp

Includes rotating crafts under 8% ABV, all bottled beer, full wine list.

SIGNATURE OPEN BAR \$30pp

Includes all rotating crafts under 8% ABV, bottled beer, hard Seltzers, wine, sangria, house and call liquors. (Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.)

PREMIUM OPEN BAR \$35pp

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

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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, cauliflower, carrots, celery, and grilled pita.

All-American Sliders

100% Beef Butcher's Blend patty, American cheese, lettuce, and our signature "Tap Sauce" on a butter toasted potato roll.
+ additional \$1pp

Mac & Cheese Bites

House-made with bacon and drizzled with Maytag aioli.

Hot Honey Brussels

hot honey and bacon lardons.
+ additional \$1pp

Birria Egg Rolls

Egg rolls filled with birria and mozzarella. served with a side of consommé, pico de gallo, chimichurri.
+ additional \$1pp

Mozz Sticks

hand-cut mozzarella. served with marinara.

Bavarian Pretzel Bites

Served with Monterey Jack cheese sauce and mustard aioli.

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

\$55pp

Includes all rotating crafts under 8% ABV, bottled beer, hard Seltzers, wine, sangria, house and call liquors. (Titos, Flavored Vodkas, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.)

Premium Open Bar

\$65pp

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

*Shots, doubles, neat/up/rocks, and imperial crafts/crafts 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, cusabi aioli, and sriracha.

Chicken Wings

\$55 Half / \$105 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.

Hot Honey Brussels

\$45 Half / \$85 Full

hot honey and bacon lardons.

Birria Egg Rolls

\$50 Half / \$95 Full

+1pp - Egg rolls filled with birria and mozzarella. served with a side of consommé, pico de gallo, chimichurri.

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.

hand-cut mozzarella. served with marinara.

Bavarian Pretzel Bites

\$35 Half / \$50 Full

Served with Monterey Jack cheese sauce and mustard aioli.

All-American Sliders

\$45 Half / \$85 Full

100% Beef Butcher's Blend patty, American cheese, lettuce, and our signature "Tap Sauce" on a butter toasted potato roll.

Tap Tenders

\$35 Half / \$65 Full

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

Mediterranean Platter

Full tray for \$85

Served with Monterey Jack cheese sauce and mustard aioli.

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

\$55pp

Upgrade to
Premium Open Bar +\$10pp

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

Asiago Asparagus Pastry

puff pastry wrapped asparagus | garlic aioli | lemon zest | parsley

Tzatziki Cucumber

fresh cucumber | tzatziki sauce | roasted tomato | marinated kalamata olives | basil | lemon zest

Short Rib Crostini

braised short rib | fig jam | gorgonzola | pickled red onion

Prosciutto & Fig Jam Grilled Flatbread

crispy prosciutto | fig jam | melted swiss

Honey Goat Cheese Puff

caramelized honey pastry | crushed candied walnut | mint

Chicken Potstickers

chicken lemon-grass dumpling | sesame garlic sauce | scallion | sesame seed



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Brunch Buffet

\$55pp 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

\$55pp

Includes all rotating crafts under 8% ABV, bottled beer, hard Seltzers, wine, sangria, house and call liquors. (Titos, Flavored Vodka's, Hendricks, Bacardi, Captain Morgan, Malibu, Cuervo, Milagro, 1800, Jack Daniels, Jameson, Teeling, Jeffersons Bourbon.)

Premium Open Bar

\$65pp

Includes all Signature items plus Ketel, Grey Goose, Casamigos, Patron, Johnnie Walker, Bourbon list. EXCLUDES Clasé Azul.

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