



EST ★ 2011

TAP ROOM

Entrée Buffet Package

\$35.95pp

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: ranch, bleu cheese, caesar, honey mustard, balsamic vinaigrette, or honey vinaigrette

Caesar Salad

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

Goat Cheese Salad

Mixed greens with goat cheese, candied walnuts, Granny Smith apple, and honey vinaigrette.

SIDES (CHOOSE 2)

Chef's Seasonal Vegetable (V)

Hot Honey Brussels with Bacon Lardons (GF)

Parmesan Broccoli & Cauliflower (V)(GF)

Roasted Rosemary Potatoes (V)(GF)

Rice Pilaf (V)(GF)

PASTA (CHOOSE 1)

Burrata Ravioli

+\$1pp - Ravioli filled with burrata, served with house marinara, basil pesto, parmesan, and parsley.

Stuffed Rigatoni Bolognese

Stuffed rigatoni in vodka bolognese, topped with toasted breadcrumbs, lemon zest, and parmesan.

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 skirt steak, garlic butter potatoes, topped with chimichurri and crispy onions.

Salmon over Coconut Rice

Roasted Salmon | White Rice | Coconut Sauce | Lime | Cilantro

Chicken Marsala

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

Sausage and Peppers (GF)

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

PREMIUM PROTEINS

\$15 Per Person Upcharge | Upgrade to a carving station +2 PP

Rosemary Prime Rib

Slow-roasted prime rib seasoned with roasted garlic, cracked pepper and rosemary. Served with au jus and a horseradish sauce.

Filet Mignon

Center-cut filet mignon, paired with a rich red wine demi-glace

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.

House Made Donut Bites

Half Tray \$30 / Full Tray \$50 - Cinnamon sugar mini donuts served with caramel, chocolate sauce, 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 Spanakopita, Mac & Cheese Bites, Short Rib Crostini, Prosciutto & Fig Jam Grilled Flatbread, Ricotta Pastry Bite, 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: ranch, bleu cheese, caesar, honey mustard, balsamic vinaigrette, or honey vinaigrette

Caesar Salad

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

Goat Cheese Salad

+ \$1pp - Mixed greens with goat cheese, candied walnuts, Granny Smith apple, and honey vinaigrette.

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.

*Shots, doubles, and imperial crafts/crafts 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, BBQ, 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, heirloom 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

Cheeseburger Egg Rolls

Egg rolls filled with ground beef, bacon, caramelized onions, American cheese & our Signature Tap Sauce.
+ 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, cusabi aioli, and sriracha.

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.

House Made Donut Bites

Half Tray \$30 / Full Tray \$50 - Cinnamon sugar mini donuts served with caramel, chocolate sauce, and whipped cream.



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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, BBQ, 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.

Cheeseburger Egg Rolls

\$50 Half / \$95 Full

+1pp - Egg rolls filled with ground beef, bacon, caramelized onions, American cheese & our Signature Tap Sauce

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

Roasted hummus, served with grilled artichoke, sliced cucumbers, marinated olives, heirloom carrots, celery, and grilled pita.

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

Spanakopita

spinach feta phyllo | garlic aioli | lemon zest | parsley

Macaroni & Cheese Bite

homemade mac & cheese | bacon | maytag aioli | marinara

Short Rib Crostini

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

Prosciutto & Fig Jam Grilled Flatbread

crispy prosciutto | fig jam | melted swiss

Ricotta Pastry Bites

crushed walnut | honey | mint

Chicken Potstickers

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



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TAP ROOM

Brunch Buffet

\$55pp Includes soft drinks, coffee, & tea. All pricing is for 3-hour parties and is before tax, gratuity, and admin fee.

Breakfast Quesadillas

Scrambled Eggs | Bacon | American Cheese | Chipotle Aioli

Tap's Pancake Stack

Traditional Pancake Stack | Maple Syrup | Powdered Sugar

Hangover Burger Sliders

Beef Patty | Bacon | Smashed Potato
Chipotle Aioli | American Cheese

French Toast Bites

House Made Donut Bites | Smoked Maple Bacon | Whiskey
Syrup | Powdered Sugar

Fresh Fruit

Pineapple | Mango | Green Apple | Mandarin Oranges

Scrambled Eggs

Garlic Butter Home Fries

Crispy Bacon

**UNLIMITED
MIMOSAS AND BLOOD MARYS**



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Open Bar Packages

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We do not include food or a private space with open bar parties, but guests may 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.

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 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.

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TAP ROOM

Bereavement Package

\$44.95pp

Includes our Signature Open Bar, soft drinks, coffee, & tea. All pricing is for 2-hour parties and is before tax, gratuity, and admin fee. (upgrade to our Premium Open Bar for +\$10pp)



SALAD (CHOOSE 1)

House Salad (V)

Fresh greens, cucumber, tomato, shaved red onion, and house-made garlic croutons. Choice of dressing: ranch, bleu cheese, caesar, honey mustard, balsamic vinaigrette, or honey vinaigrette

Caesar Salad

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

Goat Cheese Salad

Mixed greens with goat cheese, candied walnuts, Granny Smith apple, and honey vinaigrette.

SIDES (CHOOSE 2)

Chef's Roasted Vegetables (V)(GF)

Parmesan Broccoli & Cauliflower (V)(GF)

Roasted Rosemary Potatoes (V)(GF)

Rice Pilaf (V)(GF)

Hot Honey Brussels with Bacon Lardons (GF)

PASTA (CHOOSE 1)

Burrata Ravioli

+\$1pp - Ravioli filled with burrata, served with house marinara, basil pesto, parmesan and parsley.

Stuffed Rigatoni Bolognese

Stuffed rigatoni in vodka bolognese, topped with toasted breadcrumbs, lemon zest, and parmesan.

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

Grilled skirt steak, garlic butter potatoes, topped with chimichurri and crispy onions.

Salmon over Coconut Rice

Roasted Salmon | White Rice | Coconut Sauce | Lime | Cilantro

Chicken Marsala

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

Sausage and Peppers (GF)

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

PREMIUM PROTEINS

Add \$15 per person upcharge | Upgrade to a carving station +2PP

Rosemary Prime Rib

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

Filet Mignon

Center-cut filet mignon, paired with a rich red-wine demi glace

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.

House Made Donut Bites

Half Tray \$30 / Full Tray \$50 - Cinnamon sugar mini donuts served with caramel, chocolate sauce, and whipped cream.

