

# WEDDING MENU

## DINNER MENU ONE

CHOOSE ONE MEAT \$36  
CHOOSE TWO MEAT \$42

### Chicken

Chicken Marsala  
Chicken Piccata  
Chicken Lemonata  
Garlic Herb Chicken

### Beef

Pot Roast

### Seafood

Baked Cod

### Vegetable

(Choose One)

Seasonal Mixed Veggies  
Fresh Steamed Broccoli

### Potato

(Choose One)

Creamy Redskin Mashed Potatoes  
Roasted Potatoes

### Pasta

(Choose One)

Penne with House Made Palomino Sauce  
Fettuccine Alfredo with Broccoli

### Salad

(Choose One)

Garden Salad  
Caesar Salad

### Warm Rolls

(Served with All Menus)

## DINNER MENU TWO

CHOOSE ONE MEAT \$41  
CHOOSE TWO MEAT \$49

### Chicken

Tender Roasted Half Chickens  
Creamy Tuscan Chicken  
or  
You May Choose a Entree From Prior Menu

### Beef

Prime Rib with Au Jus  
Steak Marsala  
or  
You May Choose a Entree From Prior Menu

### Pork

Pork Tenderloin  
Baby Back Ribs

### Seafood

Salmon Florentine  
Blackened Salmon  
Macadamia Crusted White Fish  
Key West Shrimp  
or  
You May Choose a Entree From Prior Menu

### Vegetable

(Choose One)  
Fresh Broccolini

or  
You May Choose a Side From Prior Menu

### Potato

(Choose One)

Garlic Parmesan Potatoes  
Sweet Potato Mash  
or  
You May Choose a Side From Prior Menu

### Pasta

(Choose One)

Baked Penne with Meat Sauce  
5 Cheese Mac and Cheese  
3 Cheese Tortellini (\$1 PP)  
or  
You May Choose a Side from Prior Menu

### Salad

You May Choose a Side from Prior Menu

### Warm Rolls

(Served with All Menus)

## DINNER MENU THREE

CHOOSE ONE MEAT \$45  
CHOOSE TWO MEAT \$53

### Chicken

Chicken Cordon Bleu  
Spinach and Herb Stuffed Chicken  
or  
You May Choose a Entree From Prior Menu

### Beef

Beef Tenderloin with Demi Glaze  
Braised Short Ribs  
or

You May Choose a Entree From Prior Menu

### Pork

Mango and Apple Chutney Chop  
Stuffed Pork Tenderloin  
or  
You May Choose a Entree From Prior Menu

### Seafood

Salmon with Bruschetta Beurre Blanc  
or  
You May Choose a Entree From Prior Menu

### Vegetable

(Choose One)  
Grilled Asparagus  
Haricots Verts  
or  
You May Choose a Side From Prior Menu

### Potato

(Choose One)

Potatoes Au Gratin  
Twice Baked Potatoes  
or  
You May Choose a Side From Prior Menu

### Pasta

(Choose One)

Arrabbiata Linguine  
Fresh Garlic and Herb Spaghetti  
or  
You May Choose a Side From Prior Menu

### Salad

You May Choose a Side From Prior Menu

### Warm Rolls

(Served with All Menus)

ALL MENUS ARE BUFFET STYLE. PLATED & FAMILY STYLE OPTIONS AVAILABLE  
ASK YOUR COORDINATOR FOR MORE INFORMATION AND PRICING



# WEDDING MENU



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## APPETIZER MENU ONE

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CHOOSE ONE APP \$4  
CHOOSE TWO APP \$6  
CHOOSE THREE APP \$10  
CHOOSE FOUR \$14

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## APPETIZER MENU TWO

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CHOOSE ONE APP \$6  
CHOOSE TWO APP \$11  
CHOOSE THREE APP \$15  
CHOOSE FOUR \$20

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LATE-NIGHT APPETIZERS ARE AVAILABLE  
CHOOSE FOUR OPTION ON APPETIZER MENUS ARE A PERFECT OPTION FOR YOUR  
COCKTAIL HOUR AND LATE NIGHT APPETIZERS COMBO  
ASK US ABOUT OUR PIZZA AND BREADSTICK OPTION!

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Spinach Dip with  
Corn or Flour Chips

Buffalo Chicken Dip with  
Corn or Flour Chips

Pub Pretzels with  
Queso or Jalapeno Dip

Caprese Kabobs

Fruit Salad

Assorted Veggies with  
Ranch Dip

Dip Duo  
Salsa and Guacamole

Sausage and Peppers

Chicken Satay with  
Creamy Peanut Sauce

Shrimp Cocktail

Meatballs with  
Hearty Marinara or BBQ

Angus Beef Sliders

Hand Battered  
Chicken Tenders

You May Also Choose  
Appetizer From Menu One

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APPETIZERS CAN BE SERVED DURING COCKTAIL HOUR, BEFORE  
DINNER SERVICE, OR CONCURRENT WITH DINNER SERVICE

APPETIZERS ARE TYPICALLY SERVED IN A BUFFET SETTING.  
PASSED APPETIZER OPTIONS AVAILABLE UPON REQUEST

LATE-NIGHT APPETIZERS ARE AVAILABLE  
ASK US ABOUT OUR PIZZA AND BREADSTICK OPTION!



# WEDDING EXTRAS



## LINEN RENTAL OPTIONS

Basic Table Linens  
\$9 Per Linen  
(Choose One)

White  
Ivory  
Black

This Includes Round or Rectangle

Specialty Color Linen  
\$11 Per Linen  
(Choose One)

Ask Your Event Coordinator for Full Color  
List Availability

Basic Cloth Napkins  
\$.35 Per Napkin  
(Choose One)

White  
Ivory  
Black

Specialty Color Cloth Napkin  
\$.50 Per Napkin  
(Choose One)

Ask Your Event Coordinator for Full Color  
List Availability

Chair Cover  
\$5 Per Cover  
(Choose One)

White  
Ivory  
Black

## PLACE SETTING RENTALS

Premium Place Settings  
75-125 Guests \$250  
125-250 Guests \$375

Water Glass  
Appetizer Plate  
Appetizer Napkins  
Dinner Plate  
Dinner Utensils  
Paper Dinner Napkins

Disposable Place Settings  
75-125 Guests \$300  
125-250 Guests \$450

Appetizer Plate  
Appetizer Napkins  
Dinner Plate  
Dinner Utensils  
Paper Dinner Napkins

Glass Water Glass Included

Individual Pricing Available  
Upon Request

## EVENT STAFFING OPTIONS

Event Server  
\$125 Per 3 Hours  
(One Server Per 30 Guest)

Servers Responsibilities Will Include:

Buffet Set Up  
Event Buffet Service  
Buffet Clean Up  
Table Side Service  
Table Clean Up  
Basic Event Needs

On Site Chef  
\$150 Per 3 Hours  
(One Chef Per 60 Guest)

Chef Responsibilities Will Include:

Cooking On Site Options  
Hand Carved Options  
Buffet Set Up  
Event Buffet Service  
Buffet Clean Up

Ask Your Event Coordinator For More  
Information

Event Bartender  
\$125 Per 5 Hours  
(One Bartender Per 100 Guest)

Bartenders Only Available When  
Purchasing Bar Service Through Tavern  
Hospitality

GRATUITY CHARGES MAY APPLY FOR STAFFED EVENTS



# BAR MENU



## BAR MENU ONE

\$18 PER PERSON FOR  
THREE HOURS

### Draft Beers (Choose Two)

Coors Light  
Miller Lite  
Bud Light  
Labatt Blue  
Michelob Ultra

### House Wines (Choose Three)

#### House White Wines

Chardonnay  
Pinot Grigio  
Moscato  
Sauvignon Blanc

#### House Red Wines

Merlot  
Cabernet  
Bubbly  
Brut

## BAR MENU TWO

\$23 PER PERSON FOR  
THREE HOURS

### Draft Beers (Choose Two)

Bells Two Hearted  
Blue Moon  
Sam Adams Seasonal  
or

You May Choose Items From Menu One

### House Wines (Choose Three)

#### House Whites

You May Choose Items From Menu One

#### House Red Wine

Pinot Noir  
Malbec  
or

You May Choose Items From Menu One

#### Bubbly

Brut  
Rose  
Rose

### House Liquors (Choose Four)

Vodka  
White Rum  
Tequila  
Whiskey  
Gin  
Schnapps of Choice

#### Included Mixer

Tonic Water  
Soda Water  
Cranberry Juice  
Lemonade  
Sour Mix  
Cola  
Diet  
Lemon Lime Soda

## BAR MENU THREE

\$29 PER PERSON FOR  
THREE HOURS

### Draft Beers (Choose Two)

You May Choose Items From Prior Menu

### House Wines (Choose Three)

You May Choose Items From Prior Menu

### House Liquors (Choose Four)

Titos  
Bacardi  
Don Julio  
Jack Daniels  
Jim Beam  
Bulleit  
Tanqueray  
Choose One Schnapps or Liqueur

### Seltzers (Choose One)

Assorted White Claws  
Assorted High Noons

### Non-Alcoholic (Choose One)

Labatt NA  
Heineken Zero

#### Included Mixer

Tonic Water  
Soda Water  
Cranberry Juice  
Lemonade  
Sour Mix  
Cola  
Diet  
Lemon Lime Soda

WHEN PURCHASING BAR SERVICE ONLY TAVERN HOSPITALITY STAFF MAY SERVICE THE BAR. ALL  
LOCAL LAWS AND REGULATIONS PERTAINING TO ALCOHOL SERVICE WILL BE UPHELD.

# RENTAL EXTRAS

## LINEN RENTAL OPTIONS

Basic Table Linens  
\$9 Per Linen  
(Choose One)

White  
Ivory  
Black

This Includes Round or Rectangle

Specialty Color Linen  
\$11 Per Linen  
(Choose One)

Ask Your Event Coordinator for Full Color  
List Availability

Basic Cloth Napkins  
\$.35 Per Napkin  
(Choose One)

White  
Ivory  
Black

Specialty Color Cloth Napkin  
\$.50 Per Napkin  
(Choose One)

Ask Your Event Coordinator for Full Color  
List Availability

Chair Cover  
\$5 Per Cover  
(Choose One)

White  
Ivory  
Black

## PLACE SETTING RENTALS

Premium Place Settings  
75-125 Guests \$250  
125-250 Guests \$375

Water Glass  
Appetizer Plate  
Appetizer Napkins  
Dinner Plate  
Dinner Utensils  
Paper Dinner Napkins

Disposable Place Settings  
75-125 Guests \$300  
125-250 Guests \$450

Appetizer Plate  
Appetizer Napkins  
Dinner Plate  
Dinner Utensils  
Paper Dinner Napkins

Glass Water Glass Included

Chafing Dishe Rental  
Includes water pan and 2 sternos

Disposable Wire Chafing Dish- \$20  
Rolltop Chafing Dish-\$40

Individual Pricing Available  
Upon Request

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\$125 Per 3 Hours  
(One Server Per 30 Guest)

Servers Responsibilities Will Include:

Buffet Set Up  
Event Buffet Service  
Buffet Clean Up  
Table Side Service  
Table Clean Up  
Basic Event Needs

On Site Chef  
\$150 Per 3 Hours  
(One Chef Per 60 Guest)

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Cooking On Site Options  
Hand Carved Options  
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Information

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