

Hors D'oeuvres

BACON DEVILED EGGS \$13 per dozen Traditional deviled eggs elevated with crispy Applewood smoked bacon.

MAIN STREET WINGS \$16 per pound Our award-winning wings; tossed in your choice of Mild, Hot, or Jalapeno BBQ. ~ Served with ranch & blue cheese

SHRIMP COCKTAIL.... \$27 lb / 2 lb minimum Jumbo shrimp poached & seasoned with Old Bay.

~ Served with cocktail sauce & lemons

CHIPS & WHITE QUESO

\$60 - serves 25 | \$120 - serves 60

Beverages

INCLUDED IN ALL BUFFETS & AVAILABLE UPON REQUEST

WATER
ICE TEA
COFFEE

Platters

DOMESTIC CHEESE PLATTER

Served with fresh grapes and crackers. \$130 - serves 50

IMPORTED CHEESE PLATTER

Served with fresh grapes and crackers.

\$155 - serves 30

FRUIT PLATTER

MAIN STREET WINGS \$16 per pound Fresh blueberries, strawberries, oranges, and pineapple.

Our award-winning wings; tossed in your \$90 - serves 30

VEGETABLE PLATTER

Fresh carrots, celery, cucumbers and grape tomatoes served with ranch dressing.

\$55 - serves 30

Favorites

ARTICHOKE DIP

Made from scratch & served with warm pita bread. \$95 - serves 45

TAVERN CHIPS

Served with a horseradish blue cheese dipping sauce. \$55 - serves 25

TAVERN MAC & CHEESE

Radiatori pasta tossed in a creamy béchamel sauce. half pan \$60 - serves 35 / full pan \$120 - serves 70-80

Price excludes tax & 20% gratuity or \$100 gratuity minimum; whichever is greater.

No changes may be made less than 72 hours prior to your event



ALL PRICES ARE PER PERSON, & SERVED BUFFET STYLE OR AVAILABLE FOR DROP OFF.
BUFFETS INCLUDE WATER, ICE TEA, AND COFFEE.

Dinner

Signature Selections

SERVED WITH YOUR CHOICE OF ONE STARCH, ONE VEGETABLE, ONE SALAD, AND ROLLS.

AMERICAN \$24

	Our signature Tavern Meatloaf with a Mushroom
	Demi-Glace and Grilled Chicken.
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Slow Roasted Prime Rib Au Jus & Creamy Horseradish. ~ Substitute Roasted Tenderloin +\$3

glaze. Served with garlic redskin mashed potatoes & green beans.

Marinated & charbroiled flank steak topped with a hunters gravy Served with roasted new potatoes, & green beans.

SOUTHERN \$28

Pork Tenderloin with Onion Gravy & Country Fried
Chicken with Gravy.

Traditional Choices

~ Add Queso - \$60 for 25 / \$120 for 60

House Made Meatballs in Marinara Sauce over Penne Pasta, & Pasta Fettuccini Alfredo. Served with Caesar Salad & Garlic Bread

~ Add Grilled Chicken +\$2

Sides

Starch Options

CHEESE GRITS

GARLIC REDSKIN MASHED POTATOES

PARMESAN RISOTTO

~ +\$1 Per Person ~

Vegetable Options

CORN MEDLEY

COUNTRY GREEN BEANS

~ With Bacon & Onion ~

ROASTED VEGETABLE MEDLEY

~ Zucchini, Yellow Squash, & Red Onion ~

Salad Options

CAESAR SALAD

Romaine with garlic croutons, shaved parmesan, & Caesar dressing.

GARDEN SALAD

Field greens topped with carrots, cherry tomatoes, red onions & croutons.

~ Served with Ranch & Italian Dressing ~

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SERVED WITH ORANGE IUICE & COFFEE SELF SERVE MIMOSA BAR \$75 Includes 3 bottles of Champagne, Orange Juice, and Cranberry Juice. Glassware and wine Bacon, Sausage, Scrambled Egg's, Skillet Potatoes, coolers are provided. Biscuits & Gravy, and Fresh Seasonal Fruit. ~ Additional bottles are \$23 each. ~ BRUNCH \$26 Quiche, French Toast, Bacon, Sausage, Caesar Salad, Lunch Platters and Fresh Seasonal Fruit. ALSO, AVAILABLE AS BOX LUNCHES. SERVED WITH RANCH SEASONED TAVERN CHIPS Lunch BACON CHICKEN WRAP\$14 **AVAILABLE 11AM TO 3PM** Grilled Chicken, Romaine & Arugula Lettuce, Red Onion, Bacon, Provolone, & an Avocado Spread wrapped in a Chipotle Large baked potatoes served with chili, butter, sour Tortilla; ranch dressing on the side. cream, bacon bits, shredded cheddar, onions, & jalapenos. CHICKEN SALAD SANDWICH \$14 Cranberry, orange, & cashew chicken BURGER BAR\$15 salad on a toasted croissant topped with 14 lb beef patties served with all toppings, American lettuce & tomato. cheese, cheddar cheese, & condiments. Served with cole slaw & ranch seasoned tavern chips. Triple-decker club stuffed with sliced ham, CHICKEN PARMESAN\$15 turkey, provolone, American cheese, Classic panko & parmesan crusted chicken breast lettuce, onion, tomato, bacon & herb topped with marinara & provolone cheese. Served with linguine & roasted vegetables. mayo. GRILLED PORK CHOPS \$16 **Desserts** Charbroiled pork chops topped with an apple cider glaze. Served with garlic redskin mashed potatoes & CHEF'S CHOICE CHEESECAKE \$10 each green beans. HOUSE MADE BREAD PUDDING \$8 each TRIPLE CHOCOLATE CAKE\$8 each Marinated & charbroiled flank steak topped with a hunters gravy Served with roasted new potatoes, &

Mimosa Bar

Breakfast & Brunch

green beans.

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