

BREAKFAST MENUS



OFFERED IN TAVERN HALL OR TAVERN HALL PATIO
TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

TAVERN HOT BREAKFAST BUFFET

\$18 PER PERSON MINIMUM 40 GUESTS

BISCUITS & SAUSAGE GRAVY

BACON

SCRAMBLED EGGS WITH CHEESE

FRIED BREAKFAST POTATOES WITH ONIONS

ADD MUFFINS / PASTRIES FOR AN ADDITIONAL \$2.50 PER PERSON

ADD FRESH FRUIT TRAY FOR AN ADDITIONAL \$4.00 PER PERSON

TAVERN BREAKFAST BURRITO BUFFET

\$20 PER PERSON MINIMUM 40 GUESTS

FLOUR TORTILLAS

CRUMBLLED BREAKFAST SAUSAGE

SCRAMBLED EGGS

FRIED BREAKFAST POTATOES WITH ONIONS

CHOPPED BACON

DICED GREEN CHILIES

SHREDDED CHEESE

SALSA FRESCA

SOUR CREAM

ADD MUFFINS / PASTRIES FOR AN ADDITIONAL \$2.50 PER PERSON

ADD FRESH FRUIT TRAY FOR AN ADDITIONAL \$4.00 PER PERSON



CONTINENTAL BREAKFAST

\$15 PER PERSON MINIMUM 25 GUESTS

ASSORTED FRESH FRUIT TRAY

ASSORTED MUFFINS / PASTRIES

ADD ASSORTED YOGURT CUPS \$2.00 EACH

BEVERAGE OPTIONS

COFFEE \$20 PER AIR POT

ICED TEA \$18.00 PER GALLON

LEMONADE \$18.00 PER GALLON

ORANGE JUICE \$22.00 PER GALLON

CANNED SODA \$2.00 EACH



APPETIZER MENUS



OFFERED IN TAVERN HALL, TAVERN HALL PATIO OR THE EMERALD CLUB
TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

COLD HORS D'OEUVRES

PRICE INCLUDES 50 PIECES

'HOT' BACON DEVILED EGGS \$75.00 / WITHOUT 'HOT' BACON \$65.00

DILL, TARRAGON, CAPERS, DIJON MUSTARD, PICKLE, MAYONNAISE FILLING WITH RADISH & CANDIED 'HOT' BACON, ACCOMPANIED BY PICKLED ONIONS & CROSTINI

TAVERN CANAPES - PICK ONE \$125 **FAIRWAY CROSTINI**

CROSTINI, APPLE & DRIED CRANBERRY CHUTNEY, WITH THICK BACON, GOAT CHEESE

ELEVATED GREEN CROSTINI

CROSTINI, SPICY CHILI HARISSA, GOAT CHEESE, MARINATED ARTICHOKE HEART, KALAMATA OLIVE

RANGE FINDER CROSTINI

CROSTINI, HERBED CREAM CHEESE, SEARED STEAK, PICKLED RED ONION

SHRIMP COCKTAIL \$125

POACHED & CHILLED JUMBO SHRIMP WITH HOUSE-MADE COCKTAIL SAUCE

COLD SLIDER SANDWICHES - PICK ONE \$175.00

ROAST TURKEY

ROLL, BABY SPINACH, WHOLE-GRAIN HONEY MUSTARD, PROVOLONE, BRINED ROASTED TURKEY

ROAST BEEF & PUB CHEESE

ROLL, TAVERN SAUCE, SHAVED ROAST BEEF, PUB CHEESE, BABY GREENS, PICKLED RED ONION

VEGGIE

ROLL, BABY GREENS, TOMATO, ARTICHOKE HEARTS, RED ONION, GOAT CHEESE

CAPICOLA

ROLL, LETTUCE, CAPICOLA, ITALIAN SEASONING, BALSAMIC VINAIGRETTE, PROVOLONE, SHAVED ONION



COLD HORS D'OEUVRES

SERVES 25 GUESTS

PLOUGHMAN'S LUNCH \$130

ENGLISH ANTIPASTO, THINLY SLICED CAPICOLA, ASSORTMENT OF CHEESES, OLIVES, PICKLED VEGETABLES, FLAME ROASTED FUJI APPLES, WHOLE-GRAIN HONEY MUSTARD & EVERYTHING CROSTINI

FRUIT DISPLAY \$125

SEASONAL ASSORTED FRUIT, ASSORTED GARNISHES

CHEESE DISPLAY \$125

ASSORTMENT OF CHEESES, WITH FRUIT & OLIVE GARNISHES, CRACKERS & EVERYTHING CROSTINI

FRUIT & CHEESE DISPLAY \$150

ASSORTMENT OF SEASONAL FRUITS & CHEESES WITH CRACKERS & EVERYTHING CROSTINI

CRUDITE & DIP \$100

AN ASSORTMENT OF FRESH VEGETABLES WITH TOMATO & CUCUMBER CREAMY BUTTERMILK HERB DRESSING

SEASONED TORTILLA CHIPS & DIPS \$125

FRESHLY COOKED & SEASONED TORTILLA CHIPS WITH SALSA FRESCA AND GUACAMOLE
ADD GREEN CHILI BEER QUESO DIP FOR \$25

GREEN CHILI HUMMUS \$150

CHICKPEA, GARLIC, LEMON, OLIVE OIL & SESAME PUREE & GREEN CHILI WITH CAULIFLOWER, CARROTS, CUCUMBER, CRISP SEASONED WONTON CHIPS AND BUTTERMILK RANCH DRESSING



HOT HORS D'OEUVRES

PRICE INCLUDES 50 PIECES

SEARED STEAK BITES \$150

MEDIUM RARE PIECES OF STEAK COATED WITH BROWN SUGAR & SPICE STEAK SEASONING

ACCOMPANIED BY ONE OF THE FOLLOWING SAUCES:

SOME HEAT SHOW-ME BARBEQUE, HORSERADISH CREAM, TAVERN SAUCE

ADD A SECOND SAUCE FOR AN ADDITIONAL \$30 PER ORDER.

MEATBALLS \$100

GROUND ANGUS BEEF & PORK SHOULDER WITH SEASONINGS & AROMATICS, ROASTED & COATED WITH ONE OF THE FOLLOWING SAUCES:

SOME HEAT SHOW-ME BARBEQUE SAUCE, CREAMY MUSHROOM SAUCE, BALSAMIC GLAZE

BACON PUB CHEESE FRITTERS \$100

PANKO BREADED, HAND ROLLED BALLS OF SHARP CHEDDAR & CREAM CHEESES WITH BACON & HORSERADISH. ACCOMPANIED WITH WHOLE-GRAIN HONEY MUSTARD DRESSING

CHESAPEAKE SHRIMP \$125

SEASONED JUMBO SHRIMP WITH GARLIC LEMON HERB BUTTER

TERIYAKI CHICKEN MINI KABOBS \$125

MARINATED SKEWERED CHICKEN TENDERLOIN WITH TERIYAKI GLAZE & FURIKAKE SEASONING

BARBEQUED PORK STEAK MINI KABOBS \$125

MARINATED, RUBBED, SKEWERED BONELESS PORK SHOULDER WITH SOME HEAT SHOW-ME BARBEQUE SAUCE

VEGETABLE MINI EGG ROLL \$100

CABBAGE, CELERY, CARROTS, ONION & RICE FILLING
ACCOMPANIED WITH SWEET CHILI GARLIC SAUCE

BRINED & ROASTED CHICKEN WINGS \$100

TOSSED WITH CHOICE OF ONE SAUCE: CAYENNE BUTTER SAUCE, SOME HEAT SHOW-ME BARBEQUE, SERVED WITH BUTTERMILK RANCH



HOT HORS D'OEUVRES

SERVES 25 GUESTS

WARM SPINACH ARTICHOKE DIP \$125

ACCOMPANIED WITH CRISP SEASONED WONTON CHIPS, CAULIFLOWER, CARROT AND CELERY

WARM NO-TEL DIP \$100

GREEN CHILI BEER QUESO DIP COMBINED WITH JALAPENO & SALSA FRESCA

ACCOMPANIED BY SEASONED TORTILLA CHIPS

ADD ASADO CHICKEN OR SEASONED GROUND BEEF \$25

WARM CHEESY BAJA CORN DIP \$100

GREEN CHILI BEER QUESO DIP, CHEDDAR CHEESE, ROASTED SWEET CORN COMBINED WITH BAJA SAUCE & PARMESAN CHEESE FINISHED WITH CHILI POWDER & CHOPPED CILANTRO. ACCOMPANIED WITH SEASONED TORTILLA CHIPS

WARM SOFT PRETZEL BITES \$90

SALTED WITH CHOICE OF ONE:

GREEN CHILI BEER QUESO SAUCE OR WHOLE-GRAIN HONEY MUSTARD



LUNCH MENU



OFFERED IN TAVERN HALL, TAVERN HALL PATIO OR INDOOR PARTY ROOM
TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

COUNTRY LUNCH BUFFET

MINIMUM 30 GUESTS

ADDITIONAL SIDES ADD \$3.50 PER PERSON, PER SIDE

INCLUDES ONE ENTREE, TWO SIDE DISHES, ROLLS & BUTTER

ENTREE SELECTIONS

PULLED PORK \$18.00

ACCOMPANIED BY SOME HEAT SHOW-ME BARBECUE SAUCE

BREADED & PAN-FRIED CHICKEN BREAST \$18.00

BUTTERMILK-BRINED BONELESS SKINLESS CHICKEN BREAST DREDGED IN SEASONED FLOUR WITH CHICKEN & MILK GRAVY

PAN ROASTED CHICKEN BREAST \$18.00

PAN SEARED & ROASTED BONELESS SKINLESS FRESH CHICKEN BREAST RUBBED WITH ROTISSERIE STYLE SEASONING & WHITE WINE PAN SAUCE

STEAK BITES \$22.00

BROWN SUGAR SPICE RUBBED & SEARED ACCOMPANIED WITH CHOICE OF ONE SAUCE: SOME HEAT SHOW-ME BARBEQUE SAUCE, CREAMY HORSERADISH, TAVERN SAUCE, OR CREAMY MUSHROOM SAUCE
ADD A SECOND SAUCE FOR AN ADDITIONAL \$1 PER PERSON

ROAST BEEF SIRLOIN \$22.00

GARLIC & HERB RUBBED SIRLOIN OVEN ROASTED & THINLY SLICED WITH PAN GRAVY

SIDE DISHES:

DEVEILED EGG POTATO SALAD, MASHED YUKON GOLD POTATOES, MAC & CHEESE, PETITE GREEN BEANS, COUNTRY GREEN BEANS-*ADD BACON, ADDITIONAL \$1.00 PER GUEST*, MIXED GREEN SALAD WITH BUTTERMILK RANCH DRESSING & BALSAMIC VINAIGRETTE



CANTEEN TACO & NACHO LUNCH BUFFET

\$18.00 PER GUEST, MINIMUM 30 GUESTS

INCLUSIONS:

SEASONED CORN TORTILLA CHIPS
FLOUR TORTILLAS
GREEN CHILI PINTO BEANS
CILANTRO LIME RICE

ASSORTED ACCOUTERMENTS

LETTUCE, SHREDDED CHEESE, SALSA FRESCA, GUACAMOLE, SOUR CREAM,
PICKLED RED ONION, WARM GREEN CHILI BEER QUESO SAUCE

CHOICE OF TWO PROTEINS

SEASONED GROUND BEEF
ASADO MARINATED CHICKEN
PULLED PORK
SEARED CHILI LIME SHRIMP-*ADDITIONAL \$4 PER PERSON*



TAVERN LUNCH BOX

\$14.00 PER GUEST, MINIMUM 20 GUESTS

INCLUDES ONE HANDCRAFTED SANDWICH, INDIVIDUAL BAG OF CHIPS, CONDIMENTS
& A FRESH BAKED COOKIE

ENTREE SELECTIONS

ROASTED TURKEY

BRINED ROASTED SLICED TURKEY BREAST, SWISS CHEESE, WHOLE- GRAIN HONEY MUSTARD, BABY SPINACH

ROAST BEEF & PUB CHEESE

SHAVED ROAST BEEF, PUB CHEESE, BABY GREENS, PICKLED RED ONIONS, TAVERN SAUCE

CAPICOLA

CAPICOLA, PROVOLONE, ITALIAN SEASONING, LETTUCE, SHAVED ONION, TOMATO, BALSAMIC VINAIGRETTE

VEGGIE

BABY SPINACH, TOMATO, ARTICHOKE HEARTS, RED ONION, GOAT CHEESE, BALSAMIC VINAIGRETTE

GLUTEN FREE BREAD FOR AN ADDITIONAL \$2.00 PER PERSON



DINNER BUFFET MENUS



OFFERED IN TAVERN HALL, TAVERN HALL PATIO OR INDOOR PARTY ROOM
TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

TAVERN DINNER BUFFET

\$27.00 PER PERSON, MINIMUM 30 GUESTS

INCLUDES TWO ENTREES, TWO SIDE DISHES, ONE SALAD, ROLLS & BUTTER

ENTREE SELECTIONS

TAVERN STEAK BITES

SIRLOIN STEAK COATED WITH BROWN SUGAR & SPICE STEAK SEASONING, SEARED & COOKED MEDIUM RARE WITH CHOICE OF ONE SAUCE: SOME HEAT SHOW-ME BARBEQUE SAUCE, HORSERADISH CREAM, TAVERN SAUCE, CREAMY MUSHROOM SAUCE
ADD A SECOND SAUCE FOR AN ADDITIONAL \$30 PER ORDER.

ROAST BEEF SIRLOIN

GARLIC & ITALIAN HERBS RUBBED SIRLOIN ROAST OVEN ROASTED & THINLY SLICED WITH PAN GRAVY

PULLED PORK

ACCOMPANIED BY SOME HEAT SHOW ME BARBECUE SAUCE

PORK TENDERLOIN

APPLE CIDER BRINED, SEARED, PAN ROASTED & SLICED PORK TENDERLOIN WITH HARD CIDER PAN SAUCE

PAN ROASTED CHICKEN BREAST

PAN SEARED & ROASTED BONELESS SKINLESS FRESH CHICKEN BREAST RUBBED WITH ROTISSERIE STYLE SEASONING & WHITE WINE PAN SAUCE

GRILLED CHICKEN BREAST

GARLIC HERB MARINATED GRILLED BONELESS SKINLESS CHICKEN BREAST WITH ROASTED GARLIC TOMATO SAUCE



PREMIUM TAVERN DINNER BUFFET

MINIMUM 30 GUESTS

INCLUDES ONE STANDARD ENTREE CHOICE AND ONE PREMIUM ENTREE CHOICE, TWO SIDE DISHES, ONE SALAD, ROLLS & BUTTER

PREMIUM ENTREE SELECTIONS

PRIME RIB OF BEEF \$40.00

GARLIC & HERB SLOW ROASTED SLICED MEDIUM RARE BEEF RIBEYE ROAST WITH GUINNESS IRISH STOUT AU JUS & CREAMY HORSERADISH SAUCE

BEEF TENDERLOIN \$50.00

SLOW ROASTED BROWN SUGAR-SPICE RUBBED SEARED & ROASTED & SLICED WITH CHOICE OF CREAMY MUSHROOM SAUCE, BALSAMIC GLAZE, OR BORDELAISE SAUCE

SALMON \$32.00

LEMON, OLIVE OIL & ROTISSERIE SPICE MARINATED ROASTED ATLANTIC SALMON FILET WITH CHOICE OF BALSAMIC GLAZE, OR ROASTED-GARLIC TOMATO SAUCE

TURKEY \$29.00

BONELESS TURKEY BREAST BRINED WITH GARLIC, FRESH HERBS, VEGETABLES, AROMATICS & OVEN ROASTED WITH PAN GRAVY



SIDE DISH SELECTIONS

CHOOSE TWO, ADDITIONAL SIDES ADD \$3.50 PER PERSON

MAC & CHEESE

TROTTOLE PASTA, GARLIC CREAM SAUCE, SWISS, WHITE CHEDDAR & BUTTERY PANKO PARMESAN TOPPING

RED BLISS POTATOES

SMASHED & ROASTED WITH OLIVE OIL, PARMESAN CHEESE GARLIC & HERBS

MASHED POTATOES

YUKON GOLD POTATOES WITH GARLIC & THYME INFUSED CREAM

PETITE GREEN BEANS

SEASONED SAUTÉED WITH BUTTER

COUNTRY GREEN BEANS

SEASONED & COOKED TENDER WITH VEGETABLE BROTH & ONION
ADD BACON ADDITIONAL 1.00 PER GUEST

OVEN ROASTED MIXED VEGETABLES

CAULIFLOWER, CARROT, ONION, & GREEN BEAN WITH LEMON ZEST & BLACK PEPPER BUTTER



BUFFET SALAD SELECTIONS

CHOOSE ONE

CAESAR

ROMAINE LETTUCE, CAESAR DRESSING, PARMESAN CHEESE, GARLIC & CHEESE CROUTONS

MIXED GREEN

ROMAINE & MIXED BABY LETTUCES, SHAVED RED ONION, TOMATO, CARROT, GARLIC & CHEESE CROUTONS WITH BUTTERMILK RANCH & BALSAMIC VINAIGRETTE

GARDEN ADDITIONAL \$1.00 PER GUEST

ROMAINE & MIXED BABY LETTUCES, PICKLED RED ONION, CUCUMBER, TOMATO, RADISH, CARROT, PARMESAN CHEESE, GARLIC & CHEESE CROUTONS WITH BUTTERMILK RANCH & BALSAMIC VINAIGRETTE

SPINACH ADDITIONAL \$2.00 PER GUEST

FLAME ROASTED FUJI APPLES, GOAT CHEESE, CANDIED WALNUTS, DRIED CRANBERRIES WITH WHOLE-GRAIN HONEY MUSTARD DRESSING



DINNER CATERING MENU

\$20.00 PER GUEST. MINIMUM 30 GUESTS

CANTEEN TACO & NACHO DINNER BUFFET

SEASONED CORN TORTILLA CHIPS

FLOUR TORTILLAS, GREEN CHILI PINTO BEANS, CILANTRO LIME RICE

ASSORTED ACCOUTERMENTS

LETTUCE, SHREDDED CHEESE, SALSA FRESCA, GUACAMOLE, SOUR CREAM, PICKLED RED ONION, WARM GREEN CHILI BEER QUESO SAUCE

CHOICE OF TWO PROTEINS

SEASONED GROUND BEEF, ASADO MARINATED CHICKEN, PULLED PORK
SEARED CHILI LIME SHRIMP ADDITIONAL \$4 PER PERSON



DESSERTS



TAX & 20% SERVICE CHARGE WILL BE ADDED TO FINAL BILLING

EVENT DESSERTS

PEANUT BUTTER COOKIES \$2.50 EACH

MINIMUM 2 DOZEN

OATMEAL RAISIN COOKIES \$2.50 EACH

MINIMUM 2 DOZEN

CHOCOLATE CHIP COOKIES \$2.50 EACH

MINIMUM 2 DOZEN

SNICKERDOODLE COOKIES \$2.50 EACH

MINIMUM 2 DOZEN

BLONDIES WITH MILK CHOCOLATE CHUNKS & PECAN PIECES

\$5.00 EACH | BITES \$1.50 EACH

MINIMUM 36

DARK CHOCOLATE BROWNIES

\$5.00 EACH | BITES \$1.50 EACH

MINIMUM 36

CHEESECAKE SLICE \$8.00

WITH MOCHA FUDGE SAUCE OR SEASONAL FRUIT & SWEET WHIPPED TOPPING

CHOCOLATE LAYER CAKE \$9.00

WITH MOCHA FUDGE SAUCE & SWEET WHIPPED TOPPING

IRISH COFFEE BREAD PUDDING SLICE \$8.00

WITH TOFFEE SAUCE & SWEET WHIPPED TOPPING

