



## LARGE PARTY MENU

### PLATTERS

	SMALL (20 PEOPLE)	LARGE (40 PEOPLE)
<b>Assorted Fruit Platter</b> .....	\$50	\$90
<b>Fresh Vegetable Platter</b> .....	\$45	\$75
<b>Roasted Garlic Hummus</b> .....	\$50	\$90
crispy pita		
<b>Bruschetta</b> .....	\$45	\$80
<b>Artisanal Cheese Platter</b> .....	\$70	\$120
<b>Charcuterie Platter</b> .....	\$115	\$210

### HOR D'OEUVRES

<b>Classic Deviled Eggs</b> .....	\$15 per dozen
<b>Caprese Skewers</b> .....	\$20 per dozen
mozzarella, tomatoes, basil, balsamic glaze	
<b>Baked Potato Croquettes</b> .....	\$18 per dozen
cheddar, Beeler's bacon, scallion cream	
<b>Prosciutto Crostinis</b> .....	\$24 per dozen
goat cheese, fig preserves, caramelized onion, balsamic glaze	
<b>Spinach &amp; Artichoke Dip</b> .....	\$75 per order
roasted peppers, crispy pita (serves 50)	(1/2 order \$45)
<b>Sweet &amp; Spicy Green Beans</b> .....	\$75 per order
Szechuan sauce, macadamia nuts (serves 30-40)	(1/2 order \$45)
<b>Market Mac &amp; Cheese</b> .....	\$125 per order
three cheese blend, buttered breadcrumbs (serves 30-40)	(1/2 order \$75)
<b>Ale Simmered Sausage Bites</b> .....	\$100 per order
spicy mustard (serves 100)	(1/2 order \$60)
<b>Grilled Chicken Wings</b> .....	50 wings (\$75)
chipotle brown sugar, ranch	100 wings (\$150)
<b>Dessert Platter</b> .....	\$40 per order
(serves 20)	

◆To best serve you, all catering orders require a 48 hour notice◆

## CATERING PACKAGES

accommodates approximately:

20 people/small

50 people/large

### HAPPY HOUR PACKAGE

small 190 large 430

#### CHICKEN WINGS

baked, fried, house hot sauce, choice of buttermilk herb  
or bleu cheese dressing

#### FRIED PICKLES

house pickled cucumbers, herb buttermilk dressing

#### MEAT AND CHEESE BOARD

selection of artisan meats and cheeses

#### FRUIT AND VEGETABLE PLATTER

fresh fruit of the season, vegetable crudite

### GAME PACKAGE

small 305 large 765

#### CHICKEN WINGS

baked, fried, house hot sauce, choice of buttermilk herb  
or bleu cheese dressing

#### SLIDERS\*

cheddar, house pickle, potato roll (vegetarian option available)

#### MEAT AND CHEESE BOARD

selection of artisan meats and cheeses

#### PORK RIBS

confit & fried ribs, blueberry bbq sauce

### DINNER PACKAGE

small 365 large 905

#### FRUIT & NUT SALAD

Mixed greens; mint, blueberries, strawberries,  
goat cheese, candied pecans, apple cider vinaigrette

#### SLICED TAVERN STEAK\*

sliced hanger steak, chimichurri butter

#### WHITE CHEDDAR BISUITS

honey butter, pepper jam

#### SEASONAL VEGETABLES

vegetables of the season

*\*these items are cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*