

# STARTERS

REGULAR SERVES 10-15 / LARGE SERVES 20-25

## SEASONAL VEGETABLES + DIP 60/120

[GF/V] carrots, celery, cucumber, and cauliflower accompanied by ranch dipping sauce

## CHEESE + CRACKERS 70/140

[V] cheese & accompaniments

## GUACAMOLE + SALSA 55/110

[GF/VEGAN] scratch-made hass avocado guacamole, fresh salsa, tomatoes, chilis, lime, house-cooked tortilla chips

## LEMON TAHINI HUMMUS 50/100

[GF upon request] heirloom carrots, pita chips

## BANG BANG BROCCOLI 75/150

[🔥/GF/VEGAN] tempura broccoli, sweet + spicy chili garlic sauce, fried garlic, scallion

## SMOKIN' TOTS 75/150

[GF] chorizo, smokey corn, chipotle ranch, cotija cheese, scallions, cilantro

## FRIED PICKLE CHIPS 55/110

[GF/V] secret sauce

## CHICKEN QUESADILLA 85/170

tres quesos, roasted peppers, black beans, cilantro, salsa, crema (add guacamole +15)

## BAVARIAN PRETZELS 85/170

[V] beer cheese fondue

## BUFFALO CAULIFLOWER 70/140

[🔥/GF/VEGAN] pickled celery, blue cheese dressing

## WINGS 100/200

[GF] your choice of honey sriracha 🔥, buffalo 🔥, parmesan garlic, bang bang, or plain (regular 40 each / large 80 each)

## CORNFLAKE FRIED CHICKEN TENDERS 90/180

[GF] fresh chicken tenderloins lightly breaded and your choice of honey sriracha 🔥, buffalo 🔥, parmesan garlic, bang bang, or plain (regular 40 each / large 80 each)

8 SLICES PER PIZZA

## CLASSIC PIZZA 15

[V] 4 cheese blend, san marzano tomato sauce, fresh basil, evoo (sub gluten-free crust +2)

## BBQ CHICKEN PIZZA 16

bbq sauce, sharp provolone, smokey, bacon, caramelized onions (sub gluten-free crust +2)

## SEASONAL PIZZA 16

(sub gluten-free crust +2)

# TAVERN IN THE SQUARE *function menu*

## GREENS

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### SIMPLE GREENS 75/150

[V] mixed greens, tomatoes, cucumbers, pickled carrots, daikon radish, croutons, balsamic vinaigrette

### CAESAR 75/150

romaine lettuce, caesar dressing, croutons

### CHOPPED GREEK 90/180

[V] romaine, feta, tomatoes, cucumbers, olives, chickpeas, toasted pita, mint, lemon tahini dressing

### STEAK + AVOCADO\* 220/440

[GF] adobo grilled sirloin, romaine lettuce, black bean & corn salsa, tomatoes, tortilla strips, cilantro ranch

### TOP IT OFF

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GRILLED CHICKEN [GF] 70/140

ROASTED SALMON [GF] 120/240

SIRLOIN STEAK TIPS [GF] 170/340

## SANDWICHES & BURGER SLIDERS

REGULAR 24 EACH / LARGE 48 EACH

### KOREAN CRISPY CHICKEN 100/200

maple gochujang glaze, scallion slaw, kimchi pickles, garlic aioli

### CRISPY RANCH CHICKEN 100/200

bacon, cheddar, lettuce, tomato, scallion ranch

### CHICKEN AVOCADO CLUB 120/240

Texas toast, grilled chicken, applewood smoked bacon, avocado, lettuce, tomato, chipotle aioli

### TAVERN BURGER\* 95/190

toasted potato roll, lettuce, tomato, secret sauce

### PICANTÉ BURGER\* 100/200

[🔥] crispy bacon, pepperjack, jalapeño, tomato relish, chipotle aioli

### BLACKENED BACON + BLUE BURGER\* 100/200

cajun spice, bacon, caramelized onions, blue cheese

[V] VEGETARIAN [GF] GLUTEN FREE UPON REQUEST [VEGAN] VEGAN [P] PISCATARIAN [🔥] SPICY DISH

\*Food is cooked to order. Reminder: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially with certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

## BOWLS

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### QUINOA 180/360

[GF/V] Seasonal vegetables, creamy whipped feta, lemon kale, zhoug, pickled onions

### SESAME SALMON\* 240/480

[GF/P] jasmine rice, roasted broccoli, avocado, mango salsa

### MESQUITE CHICKEN 210/420

[GF] spiced black beans, seasoned rice, charred peppers, roasted corn, avocado, cotija, crispy tortilla

### AHI TUNA 250/500

[P] sesame seared tuna, scallion rice, grilled pineapple, kimchi, avocado, pickled vegetables, furikake aioli, yuzu vinaigrette

*carving station*  
SERVES 15-18

### ROASTED BEEF TENDERLOIN

450

[GF] peppercorn-crust beef tenderloin, slow roasted, horseradish cream

### HERB ROASTED PORK LOIN

210

[GF] herb-crust pork loin, slow roasted, chipotle-dijon mustard

## MAINS

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### BAYOU CHICKEN PASTA 200/400

[🔥/GF] spicy blackened chicken, sweet corn, jalapeño, bacon, parmesan cream (sub GF pasta 10/20)

### FISH + CHIPS 210/420

[GF/P] chip crusted haddock filet, house fries, tartar

### GENERAL TSO'S CHICKEN 200/400

[🔥/GF] sesame fried chicken, tempura broccoli, bang bang sauce, coconut jasmine rice

### SIRLOIN STEAK TIPS\* 255/510

[GF] house marinated steak tips cooked to your liking

### MAC + CHEESE 170/340

[V] four cheeses, farm cream, buttery crumb crust (add bacon or buffalo chicken +20/+40)

### ROASTED SALMON\* 160/320

[GF/P] lemon vinaigrette

## SIDES

ALL GLUTEN FREE

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### HOUSE FRIES 40/80

### SWEET POTATO FRIES 45/90

### TOTS 45/90

### ROSEMARY PARMESAN FRIES *garlic aioli* 45/90

### GARLIC MASHED POTATOES 40/80

### STEAMED BROCCOLI 40/80

### ROASTED GREEN BEANS 60/120

### STEAMED JASMINE RICE 40/80

### GLUTEN FREE PASTA 40/80

## DESSERT

PRICED PER ITEM

### FUDGE BROWNIE PLATTER 90 (24 brownies)

gooey chocolate fudge brownies, chocolate glaze

### CHOCOLATE CHIP COOKIE PLATTER 80 (24 cookies)

warm chocolate chip cookies

### SEASONAL DONUT 80 (40 donut holes)

### 10" CHOCOLATE LAYER CAKE 80

(serves 20 people) moist double layer cake filled with chocolate cream and finished with fudge frosting

### 9X12" TIRAMISU 110

espresso soaked lady fingers layered with sweetened mascarpone, ground bittersweet chocolate and cocoa

### 10" GF CHOCOLATE TORTE 85

(serves 20 people) decadent chocolate flourless torte made from a blend of four chocolates and finished with a ganache topping

### GF CHOCOLATE CHUNK BROWNIES 110

(24 brownies) fudgy Honduran chocolate brownies, studded with chocolate chunks

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