

DISPLAY PLATTERS

SERVES 30

CHARCUTERIE DISPLAY	125.00
salami, prosciutto, capicola, mortadella, mixed olives, red wine vinaigrette, grilled focaccia	
CHEESE PLATTER	125.00
selection of domestic and imported cheeses paired with seasonal condiments + charcuterie supplement 60.00	
VEGETABLE CRUDITE	80.00
crisp assorted vegetables with blue cheese ranch sauce	
ELOTE STREET CORN DIP	70.00
roasted corn, sour cream, mayo, chili powder, cotija cheese, cilantro, tortilla chips	
NASHVILLE HOT CAULIFLOWER	90.00
crispy fried, city tap hot sauce, ranch	
MIXED MEZZE BOARD	90.00
israeli hummus, tzatziki, tapenade, and spicy feta, olive oil, house flatbread	
WING PLATTER	125.00
hot honey, nashville hot or ten spice served with crisp vegetables, blue cheese dressing	
CAPRESE SALAD DISPLAY	90.00
fresh mozzarella, sliced tomato, extra virgin olive oil, basil, balsamic glaze	
TUNA TARTARE TACOS	155.00
crispy wonton shells, ginger soy marinade, avocado spicy mayo	
SPINACH & ARTICHOKE DIP	80.00
creamy spinach artichoke dip, toasted bread crumbs, feta, flatbread	

SALADS

SERVES 30

HOUSE SALAD	60.00
select local greens, fresh vegetables, house vinaigrette	
COUNTRY CAESAR	65.00
romaine hearts, garlic croutons, pecorino romano, caesar dressing	
SOUTHWEST SALAD	85.00
roasted corn, poblano peppers, tomato, shredded romaine, pickled onions, avocado, cotija cheese, jalapeno lime vinaigrette	
CHOP SALAD	70.00
bacon, egg, bleu cheese, olives, tomato, crispy shallots, romaine lettuce, balsamic, croutons	

HORS D'OEUVRE PLATTERS

SKEWERS (30PC)

HOT HONEY CHICKEN	80.00
TERIYAKI BEEF	110.00
MIXED VEGETABLE	60.00

PULLED CHICKEN TACOS ½ 130.00
crispy corn tortilla, poblano, roasted corn, pickled slaw,
cilantro, salsa borracha

LOBSTER STREET TACOS 190.00
fire roasted corn, poblano peppers, flour tortillas cabbage slaw
chipotle aioli,

JUMBO SHRIMP COCKTAIL (30PC)..... 180.00
tartar sauce, cocktail, lemon

GRILLED CHEESE & TOMATO BISQUE 80.00
SHOOTERS
three-cheese mini grilled cheese, creamy tomato bisque

PARMESAN TRUFFLE TOTS 60.00
truffle and parmesan dusted

PRETZEL BITES 85.00
sharp cheddar beer cheese, bourbon mustard

BANG BANG SHRIMP 150.00
fried shrimp, bang bang sauce, scallions

CHICKEN & WAFFLE BITES 90.00
buttermilk waffle battered chicken tenders, syrup, red pepper
jam

BRUSCHETTA 80.00
seasonal bruschetta, toast points

HOT HONEY CHICKEN CUPS 150.00
Chicken thigh, broccoli, sweet potato, avocado, white rice, scallions
roasted corn

TUNA POKE CUPS 175.00
marinated poke, white rice, avocado, scallion, edamame, sesame spicy
asian pickled vegetables, wasabi aioli, wonton chip

YUCCA FRIES 85.00
chimmichuri, spicy mayo

BRICK OVEN PIZZA

24 PIECES

CLASSIC MARGHERITA 55.00
tomato sauce, fresh mozzarella, extra virgin olive oil, basil

QUATTRO FORMAGGI 60.00
mozzarella, goat cheese crema, fontina, provolone, rosemary, garlic oil

PEPPERONI 65.00
curly pepperoni, tomato sauce, mozzarella, oregano, chili flake

ABE FROMAN 65.00
fennel sausage, caramelized onions and peppers, whipped ricotta, fontina

FOUR FATHERS 75.00
bacon, prosciutto, sausage, pepperoni, sliced onion, cherry peppers

THE G.O.A.T. 65.00
sliced red onion, pistachio pesto, rosemary, truffle honey

ROASTED VEGETABLE 60.00
seasonal veggies, red sauce, goat cheese, fontina, basil

PROSCIUTTO ARUGULA FIG 75.00
baby arugula, prosciutto di parma, fig spread, goat cheese cream, blue cheese crumbles

BUFFALO CHICKEN 65.00
pulled chicken, buffalo sauce, mozzarella, finished with chopped , drizzled with our house ranch/bleu cheese mixture

CRAFTWICHES

24 PIECES

CHICKEN CAESAR WRAPS 90.00
romaine, classic dressing, tortilla
marinated chickenbreast, shredded

ITALIAN PORTOBELLO SLIDERS 125.00
marinated portobellos, fresh mozzarella, house-roasted red peppers, ciabatta, arugula, lemon-basil aioli

SPICY SHRIMP TACOS 125.00
romaine, pickled onions, lime crema, cherry peppers, cilantro

LOBSTER ROLLS 250.00
warm or cold

BRAISED SHORT RIB SLIDERS 160.00
thinly shaved short rib, horseradish mustard cream

AVOCADO CHICKEN BACON CLUB 100.00
(WRAPS OR SLIDERS) mashed avocado, bacon, green goddess dressing, tomato, arugula

TAP BURGER SLIDERS 140.00
shredded lettuce, pickle, onion, special sauce, american cheese

BLT SLIDERS 120.00
Thick-cut bacon, lettuce, tomato, mayo, cracked black pepper, brioche slider roll

CUBANOMINIS 120.00
roasted pulled pork, prosciutto, pickles, provolone, maple bourbon mustard

NASHVILLE HOT CHICKEN SLIDERS 115.00
pickles, lettuce

CRISPY FISH SLIDERS 125.00
beer battered haddock, brioche slider rolls, lettuce tomato, tartar sauce

DESSERT

24 PIECES

CHOCOLATE CHIP COOKIES 60.00

CHOCOLATE STOUT BOSTON CREAM DONUTS 110.00
stout ganache, pastry cream, raspberry sauce

MINI APPLE CRISP CUPS 100.00

ASSORTED MINI CHEESECAKES 120.00

BROWNIES 65.00

MINI WHOOPIE PIES 75.00

PICK THREE COMBO 120.00



CITY TAP BUFFET & GROUP CATERING OFFERINGS

SERVES 20

SEARED & SLICED SIRLION STEAK.....	250.00	LOBSTER MAC CHEESE.....	210.00
served with house steak sauce		chefs four cheese sauce, lobster meat, New England Herb bread crumbs	
TUSCAN CHICKEN.....	105.00	CHICKEN PICCATA.....	115.00
Grilled chicken breast, oven-dried tomato, spinach cream sauce		sauteed chicken sauteed spinach, whipped mashes, lemon caper sauce	
BOLOGNESE.....	160.00	GRILLED ATLANTIC SALMON.....	220.00
pork, beef, and pancetta ragu.pappardelle pasta, shaved parmesan, grilled focaccia		long grain rice, corn asparagus succotash, lemon herb butter	
SHORT RIB GNOCCHI.....	225.00	VEGETARIAN PARM RISOTTO.....	85.00
slow cooked braised short rib, potato gnocchi, pan au jus, shaved parmesan cheese		spinach, mushroom risotto, shaved parmesan	

SIDES

SERVES 20

CHARRED BRUSSELS SPROUTS.....	85.00	MASHED POTATOES.....	50.00
pomegranate, miso glaze			
MAC & CHEESE.....	70.00	HERB ROASTED POTATOES.....	50.00
BROCCOLI.....	65.00	SAUTEED SPINACH.....	60.00
butter, garlic, oven-dried tomato, garlic, white wine			
		STIR FRY RICE.....	70.00
		carrots, onions celery, baby bok chop, fava beans, baby corn	





PRIX FIXE OPTIONS

PRIX FIXE LUNCHEON | \$40

INCLUDES N/A BEVERAGES

FIRST COURSE

APPETIZERS SERVED FAMILY STYLE

MARGHERITA PIZZA

tomato sauce, fresh mozzarella, basil

MEDI PLATTER

hummus, tzatziki, tapenade, spicy feta, flatbread,

SECOND COURSE

CHOOSE ONE ENTRÉE

CHICKEN BLT

marinated chicken, applewood bacon, avocado smash, lettuce, tomato, cilantro
jalapeno aioli, grilled sourdough

TAP BURGER

shredded lettuce, pickle, onion, special sauce, american cheese

BOLOGNESE

pork, beef, and pancetta ragu. pappardelle pasta, shaved parmesan cheese,
grilled focaccia

CHICKEN CAESAR

crispy shallots, garlic croutons, parmesan,
classic dressing, marinated and grilled chicken breast

ITALIAN PORTOBELLO SANDWICH

marinated portobellos, fresh mozzarella, house-roasted red peppers, ciabatta,
arugula, lemon-basil aioli.

DESSERT COURSE

SERVED FAMILY STYLE

CHEF'S SELECTION OF FAMILY STYLE SWEET TREATS

Price includes shared First Course, choice of Second Course, Dessert and N/A beverages. Excludes Tax & Service Fees. We apologize but no substitutions or modifications can be made.



PRIX FIXE DINNER ONE | \$55

INCLUDES N/A BEVERAGES

FIRST COURSE

APPETIZERS SERVED FAMILY STYLE

ELOTE "STREET CORN" DIP

jalapeño, chili powder, cotija cheese, cilantro
chips

CHARRED BRUSSELS SPROUTS

white miso glaze, pomegranate

WINGS

nashville, hot honey sauce, ten
spice wings, blue cheese sauce

SECOND COURSE

CHOOSE ONE ENTRÉE

CHICKEN PICCATA

sauteed chicken, sauteed spinach, whipped mashed potato, lemon caper sauce

SALMON RISOTTO

Atlantic salmon, mushroom parmesan risotto, berre-blanc

CHICKEN & WAFFLES

maple syrup, red pepper jam, honey thyme butter

BOLOGNESE

pork, beef, and pancetta ragu. pappardelle pasta, shaved parmesan cheese,
grilled focaccia

DESSERT COURSE

SERVED FAMILY STYLE

CHEF'S SELECTION OF FAMILY STYLE SWEET TREATS

Price includes shared First Course, choice of Second Course, Dessert and N/A beverages. Excludes Tax & Service Fees. We apologize but no substitutions or modifications can be made.



PRIX FIXE DINNER TWO | \$65

INCLUDES N/A BEVERAGES

FIRST COURSE

APPETIZERS SERVED FAMILY STYLE

ELOTE "STREET CORN" DIP

jalapeño, chili powder, cotija cheese, cilantro chips

BANG BANG SHRIMP

fried shrimp, bang bang sauce

MEDI PLATTER

hummus, tzakiki, tapenade, spicy feta flatbread

SECOND COURSE

CHOOSE ONE SALAD

COUNTRY CAESAR

romaine hearts, garlic croutons, pecorino romano, caesar dressing

HOUSE SALAD

local greens, fresh vegetables, house vinaigrette

THIRD COURSE

CHOOSE ONE ENTRÉE

BOLOGNESE

pork, beef, and pancetta ragu. pappardelle pasta, shaved parmesan, grilled focaccia

CHICKEN PICCATA

sauteed chicken, sauteed spinach, whipped mashed potatoes, lemon caper sauce

SALMON RISOTTO

Atlantic risotto, mushroom parmesan risotto berre-blanc

SHORT RIB GNOCCHI

slow-cooked braised short rib, potato gnocchji pan au jus, shaved parmesan cheese

DESSERT COURSE

SERVED FAMILY STYLE

CHEF'S SELECTION OF FAMILY STYLE SWEET TREATS

Price includes shared First Course, choice of Second Course, Dessert and N/A beverages. Excludes Tax & Service Fees. We apologize but no substitutions or modifications can be made.



PRIX FIXE DINNER THREE | \$80

INCLUDES N/A BEVERAGES

FIRST COURSE

APPETIZERS SERVED FAMILY STYLE

ELOTE "STREET CORN" DIP

jalapeño, chili powder, cotija cheese, cilantro chips

SPINACH MUSHROOM GNOCCHI

potato gnocchi, sauteed mushrooms, baby spinach
creamy sauce, shaved parmesan cheese

MEDI PLATTER

hummus, tzaiki, tapenade, spicy
feta, flatbread

SECOND COURSE

CHOOSE ONE

HOUSE SALAD

select local greens, fresh vegetables, house
vinaigrette

CAPRESE SALAD

mozzarella, fresh tomatoes, basil, olive oil,
balsamic reduction

COUNTRY CAESAR

romaine hearts, garlic croutons,
pecorino romano, caesar dressing

THIRD COURSE

CHOOSE ONE ENTREE

CHICKEN PICCATA

chicken, sauteed spinach, whipped
potatoes, lemon caper sauce

GRILLED SIRLOIN

chimichurri salsa, garlic,
mashed potatoes, roasted
broccoli

SALMON RISSOTO

Atlantic salmon, mushroom parmesan
risotto, berre-blanc

CIOPPINO

tomato basil broth, mussels, shrimp,
lobster, rice

VEGGIE RISOTTO

mushroom parmesan risotto, berre-blanc

DESSERT COURSE

CHOOSE ONE DESSERT

APPLE CRISP

CHOCOLATE STOUT BOSTON CREAM DONUT

Price includes shared First Course, choice of Second Course, Dessert and N/A beverages. Excludes Tax & Service Fees. We apologize but no substitutions or modifications can be made.



GROUP BRUNCHEON CATERING

SERVES 30

BREAKFAST QUESADILLAS.....105.00

cheddar jack, scrambled eggs, poblano peppers,
chipotle, cilantro, mexican crema, served with
avocado mash on the side

APPLE CINNAMON FRENCH TOAST.....90.00

powdered sugar,
syrup

SCRAMBLED EGGS & CHEESE80.00

sharp
cheddar

WAFFLES85.00

maple
syrup

AVOCADO TOAST BITES.....105.00

mashed avocado, bacon, cotija,
scallions

SHORT RIB POUTINE130.00

bone marrow gravy, tater tots, cheddar
cheese, truffle aioli, two sunny-side
eggs

ASSORTED PASTRIES 90.00

danish, muffins, croissants, bagels

HONEY CRISP GRANOLA &FRUIT 90.00

vanilla yogurt, granola, berries

CHICKEN & WAFFLES140.00

buttermilk brined and fried chicken breast, brown
butter waffle, red pepper jam, syrup, honey thyme
butter

SEASONALFRUITDISPLAY110.00

selected fruits and berries

HOME FRIES 75.00

caramelized onions, rosemary

BREAKFAST PIZZA 65.00

SAUSAGE LINKS85.00

APPLEWOOD SMOKED BACON85.00



BAR PACKAGES

PRICED PER PERSON, PER HOUR

TOP SHELF 50.00

includes

- select bottlebeer
- draft beer
- top shelf liquor
- wines by theglass

PREMIUM 40.00

includes

- select bottlebeer
- draft beer
- premium liquor
- wines by theglass

BEER & WINE 30.00

includes

- select bottle beer
- draft beer
- wines by the glass

CONSUMPTION BASED BAR

consumptionbased barsare chargedbasedon theindividual beverage ordered. Thehost cansetlimitations and/or restrictions onthe beverages.

NON-ALCOHOLIC BEVERAGES

4.25each

coffee

- tea
- juice
- soft drinks

If something is missing from your perfect group dinner experience, just ask your event coordinator. We are always willing to work with you.

