



# The Tavern Grill

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CATERING | EVENTS

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At The Tavern Grill, every occasion is an opportunity to gather, celebrate, and share great food. Whether you're hosting an intimate dinner in one of our private dining rooms or planning a larger celebration off-site, our catering team will bring your event to life with care and attention to detail.

From planning to presentation, we'll collaborate with you to create a menu and experience that reflects your vision. With signature Tavern dishes, exceptional service, and a genuine dedication to hospitality, we'll ensure your guests feel welcomed, and that you can simply enjoy the moment.

**THETAVERNGRILL.COM/CATERING**

# CATERING OPTIONS

## Delivery

*Enjoy Tavern favorites at your own venue with our convenient catering and delivery options. We'll prepare everything fresh and ready to serve, making it easy to bring the same great Tavern food and quality to any occasion.*

## Private and Event Dining

*Celebrate in one of our private dining spaces, perfect for gatherings of any size. Our team will assist with planning and setup to ensure your event feels effortless, with attentive service and the signature Tavern experience your guests will love.*



# APPETIZERS

*Each appetizer includes 12 or 24 pieces.*

## **Bang Bang Shrimp** 50.00 / 100.00

*Lightly seasoned and golden fried shrimp, Bang Bang sauce, Asian slaw and scallions.*

## **Spinach Artichoke Dip** 50.00 / 100.00

*Spinach, artichokes, roasted tomatoes, Boursin, Mozzarella and Parmesan, served with garlic bread.*

## **Sesame Chicken Stix** 40.00 / 80.00

*Sesame chicken strips with choice of two sauces: Cheesy Jalapeño, Thai, Tabasco Ranch or Honey Mustard.*

## **Thai Chicken Lettuce Wraps** 55.00 / 110.00

*Thai peanut chicken, sesame lime slaw, peppers, romaine, wonton strips and Spicy Ginger sauce.*

## **Bruschetta** 40.00 / 80.00

*Roma tomatoes, basil, parsley, onions, and garlic on toasted French bread.*

## **Beef Sliders** 55.00 / 110.00

*Topped with American cheese, pickles and a tomato slice.*

*Bang Bang  
Shrimp*



## **Meatballs** 50.00 / 100.00

*Pork and beef BBQ glazed meatballs.*

## **Hummus with Crackers** 42.00 / 84.00

## **Pinwheels** 50.00 / 100.00

**Herb Beef** - Roast beef, horseradish cream cheese, spring mix, balsamic caramelized onions, and sun-dried tomatoes.

**Grilled Chicken** - Chicken, spring mix, Avocado Ranch, marinated tomatoes, and 5-cheese blend.

**Vegetable** - Peppers, onions, spring mix, Avocado Ranch, marinated tomatoes and 5-cheese blend.

# **APPETIZER PLATTERS**

*Each appetizer serves 50 guests.*

## **Jumbo Shrimp Cocktail** 300.00

*Shrimp, served with lemon and zesty cocktail sauce.*

## **Charcuterie Board with Artisan Cheeses** 300.00

*Boursin cheese, Swiss cheese, cheddar cheese, bleu cheese, gouda, fig jam, artichokes, prosciutto, salami, pepperoni, stuffed olives, and Beer Mustard, served with toasted baguettes and seeded crackers.*

## **Fresh Fruit** 180.00

*Seasonal blend of fruit and berries.*

## **Crudite Basket** 180.00

*Celery, carrots, broccoli florets, zucchini, cucumbers, tomatoes, pea pods, and bell peppers. Served with Seasoned Sour Cream.*

# SALADS

*Each salad serves 5 or 10 guests.*

## **Thai Salad** 60.00 / 120.00

*Thai peanut sesame chicken, iceberg lettuce, carrots, pea pods, cilantro, cucumbers, mandarin oranges, wonton strips, julienned scallions and sesame lime dressing.*

## **Mixed Greens Salad** 47.00 / 94.00

*Spring mix, romaine, cucumbers, cherry tomatoes, and shredded carrots, topped with croutons. Served with choice of dressing.*

## **Chop Salad** 60.00 / 120.00

*Chopped romaine, assorted spring greens, grilled chicken, Granny Smith apples, cucumber, candied pecans, raisins, and Honey Lime dressing, topped with bleu cheese crumbles.*

## **Caesar Salad** 50.00 / 100.00

*Chopped romaine, garlic herb croutons, and our signature Caesar dressing, topped with shaved Parmesan cheese.*

Thai Salad



*Italian Carne*





# PIZZAS

*12" Pizzas, Serves 4-6 guests.*

## **Italian Carne** 25.00

*Salami, Italian sausage, prosciutto, 5-cheese blend, basil, and black and kalamata olives.*

## **Classic Pepperoni** 22.00

*Sliced pepperoni, 5-cheese blend, marinara sauce, and basil chiffonade.*

## **Margherita** 21.00

*Sliced Roma tomatoes, 5-cheese blend, fresh Mozzarella, Parmesan, balsamic glaze and basil.*

## **Spicy Chicken** 21.00

*Pimento dip, 5-cheese blend, pickles, spicy fried chicken and honey.*

# PASTA BAR

*Each entrée serves 10 guests.*

## **Lemon Chicken** 225.00

*Battered chicken over spaghetti with lemon butter.*

## **Baked Spaghetti** 225.00

*Italian sausage and pepperoni sautéed in olive oil then tossed with spaghetti in a blend of marinara and our creamy Alfredo sauce. Topped with mozzarella then baked. Garnished with shaved Parmesan and parsley.*

## **Spaghetti and Meatballs** 225.00

*Spaghetti and pork and beef meatballs served in marinara sauce.*

## **Fettuccine** 225.00

**Sauce Choices** - Marinara, Alfredo, or Pesto

**Protein Choices** - Chicken, Shrimp, or Primavera

## **Spaghetti** 225.00

**Sauce Choices** - Marinara, Alfredo, or Pesto

**Protein Choices** - Chicken, Shrimp, or Primavera



*Lemon Chicken*



Roasted  
Tenderloin

# ENTRÉES

*Each entrée serves 10 guests.*

## **Roasted Tenderloin** 500.00

*Served with Bordelaise sauce, garlic mashed potatoes and asparagus.*

## **Chicken Skewer** 250.00

*Marinated chicken, peppers, onion, cilantro rice and Garlic Parmesan.*

## **Grilled Cilantro Vegetable Skewer** 230.00

*Peppers, onion, tomatoes, zucchini, cilantro rice and Bang Bang sauce.*

## **Chicken Saltimbocca** 260.00

*Battered chicken, 5-cheese blend, asparagus, garlic mashed potatoes, and mushroom sauce topped with crispy prosciutto.*

## **Teriyaki Salmon** 280.00

*Pan-seared salmon with Ginger Orange Teriyaki sauce, jasmine rice and pineapple citrus salsa.*

## **Pork Schnitzel** 250.00

*Served with buttered spaetzel and braised red cabbage.*

## **Walleye** 300.00

*Pan-seared walleye fillet served with lemon caper butter, cilantro rice and seasonal vegetables.*

## **Top Sirloin** 400.00

*8oz. top sirloin served with butter sauce, Bordelaise sauce, garlic mashed potatoes and vegetables.*

# DESSERTS

*Each dessert serves 10 guests.*

## **Key Lime Pie** 100.00

*Topped with fresh whipped cream.*

## **Chocolate Cake with Whiskey Butter** 100.00

*Served with vanilla bean ice cream topped with whiskey butter sauce.*

## **Seasonal Cobbler** 100.00

*Served with vanilla bean ice cream.*

## **Assorted Bars** 100.00

*Lemon, Caramel Apple, Seven Heaven, and Raspberry.*

## **Assorted Shooters** 50.00

*S'mores, Strawberry, and Banana.*

## **Assorted Cookies** 50.00

*Chocolate Chip, Peanut Butter, Oatmeal Raisin, and Snickerdoodle.*

*Key Lime  
Pie*



# SIDES

*Each side serves 10 guests.*

**Asparagus** 100.00

**Broccoli** 60.00

**Seasonal Vegetable** 60.00

**Jasmine Cilantro Rice** 60.00

**Garlic Mashed Potatoes** 60.00

**Sautéed Mushrooms** 60.00



Grilled Italian  
Sandwich



# LUNCH SPECIALS

*Each platter serves 10 guests.*

## **Half Grilled Italian Sandwich** \$100.00

*Half portion of grilled prosciutto, salami, pepperoni, Mozzarella, crisp veggies, and a punch of pimento dip on grilled French bread.*

## **Half Turkey Club Melt** \$100.00

*Turkey, bacon, tomato, lettuce, Monterey and American cheese, and garlic aioli.*

## **Half Chop Salad** 120.00

*Chopped romaine, assorted spring greens, grilled chicken, Granny Smith apples, cucumber, candied pecans, raisins, and Honey Lime dressing topped with bleu cheese crumbles.*

## **Half Thai Salad** 120.00

*Thai peanut sesame chicken, iceberg lettuce, carrots, pea pods, cilantro, cucumbers, mandarin oranges, wonton strips, julienned scallions and sesame lime dressing.*

# LUNCH BOXES

*Each box serves one guest, and includes a side of chips and fresh fruit.*

## **Turkey Club** 20.00

*Turkey, bacon, tomato, lettuce, Monterey and American cheese and garlic aioli.*

## **Italian Club** 20.00

*Prosciutto, salami, pepperoni, Mozzarella, crisp veggies, and a punch of pimento dip on French bread.*

## **Veggie Club** 20.00

*Roasted zucchini, yellow squash, peppers, pickled red onions and garlic aioli on focaccia.*