

Greetings,

Thank you for considering City Tavern to host your event. We know there are many local venues to choose from. These are the menu options and policies for our large party offerings and for the use of our banquet room. We welcome you to join us and we look forward to working with you.

Our room may be used for parties of 20 or more (not to exceed 60 ppl.), with 3 hour limit. We also have a projector, screen and microphone available free of charge if your event needs.

Breakfast:

\$13.00 per person (before tax & gratuity)

minimum 20-person

Breakfast Buffet Menu

Includes:

Scrambled Eggs

Crisp Bacon

Home Fries

Assorted Toast & Jellies

Fresh Fruit

Coffee, Tea, Orange Juice

Dining Choices:

A la Carte (Off the Menu)- The full regular dining menu is available for parties of up to 20 guest

Limited Prix Fixe- for parties of 20-35 guests. Plated 3 Courses- (Choose from our regular menu)- Appetizer or Salad, choice of 3 Entrees (e.g. beef, fish chicken), a single dessert- one price per person (please include tax and 20% gratuity).

Buffet Option-Minimum 15 guests-The only option for parties of 35 or more.

We offer 3 buffet Entrée packages-

Select 3 options from our menu for pricing starting at \$32 per person.

Select 4 options from our menu for pricing starting at \$38 per person.

Select 5 options from our menu for pricing starting at \$42 per person.

An ample quantity of each of your 3, 4, or 5 items will be prepared for the size of your group. Soft drinks, coffee and tea are included in these prices. Also your choice of starch (rice, potatoes, etc.) and fresh vegetable are included.

*Some food options are limited by seasonal availability and prices are subject to change based on the products market value.

Buffet Menu options include:

Appetizers

Select : 3 apps/\$19 4 apps/\$24 5 apps/\$27

***House Made Fresh Guacamole-** Crisp Corn Tortilla Chips

***Quesadillas-** Flour tortillas stuffed with mixed cheese and grilled to golden brown

***Fried Zucchini-** Breaded in house and fried to perfection- served with Ranch dressing

***Fried Mozzarella-** Prepared in-house and fried to melty perfection- served with our house marinara sauce

***Loaded Potato Skins-**Filled with bacon, cheddar and scallions- served with sour cream

***Chicken Tenders-** Breaded in house- served with Honey mustard dressing

***Buffalo Wings**- House-smoked or traditional tossed in our Buffalo sauce. Served with celery and blue cheese dressing

***Salad Bar**- Our fresh greens paired with accompaniments and dressings

***House made soup**- Inquire about our daily offerings

***Fruit Platter**- Fresh seasonal melons, berries, pineapple, grapes.

***Vegetable Platter**-Crisp chilled vegetables served with assorted dips

***Assorted Finger Sandwiches**-Ham and Swiss, turkey and provolone, smoked chicken salad, roast beef and cheddar on either white, whole wheat or rye.

***Spinach and Artichoke Dip**- Warm creamy cheeses and spinach served with our fresh corn tortilla chips

***Meatballs Marinara**- house made and served with our own sauce.

***Pot Stickers**- Vegetable or pork. Pan-fried dumplings served with a spicy Asian dipping sauce

***Corned Beef/Cheddar Egg rolls**- Served with Mustard sauce

***Hummus and Chips**- Chick pea and sesame puree served with our crispy pita chips

***Buffalo Chicken Dip**-Served warm. Tangy, creamy and spicy. Served with tortilla chips

Entrees

***Eggplant/Chicken Parmesan**- Either crispy fried chicken or eggplant layered with marinara and mixed cheeses and baked

***Grilled Salmon**- Simply grilled or broiled and served with white wine, lemon butter sauce

***4 Cheese Ravioli**- Served with either marinara or parmesan cream sauce

***Chicken Marsala**- Thin cutlets sauteed to golden brown and topped with rich Marsala wine mushroom sauce

***Eggplant Rollatini**-Roasted eggplant rolled with a ricotta spinach stuffing and baked in our house marinara

***Enchiladas** (chicken or pork) Tender braised carnitas or chicken wrapped with soft corn tortillas and baked in a tangy tomatillo, serrano sauce with chihuahua and cotija cheeses

***Chicken Piccata**-Tender cutlets sauteed to golden brown and topped with a lemon, caper butter sauce

***Lasagna** (beef or vegetarian)- Layers of pasta and house made sauce with 4 cheeses baked to perfection.

***Chicken Cordon Bleu**- Chicken breast stuffed with ham and cheeses and baked to golden brown.

***Buttermilk Fried chicken**- Tender and crunchy. A house specialty.

***Pot roast**- Beef round braised with vegetables in a rich brown gravy.

***BBQ Ribs**- fall off the bone house-smoked St. Louis ribs in our own tangy BBQ sauce.

***London Broil**- Grilled marinated flank steak sliced thin and topped with a rich mushroom gravy

***Ropa Vieja**- Tender strips of beef braised with peppers and onions, olives and capers. Served with black beans and rice.

***Beef Bourguignon**-Choice chunks of beef simmered in rich stock with red wine vegetables and aromatics

***Chicken and Andouille Gumbo**- Spicy Cajun chicken and sausage stew

***Beef Stroganoff**- Tender strips sauteed with mushrooms, onions, and sour cream

***Baked Ziti**- Tender pasta topped with our house marinara and 3 cheeses baked to golden brown.

***Baked Stuffed Peppers**- Bell peppers filled with a hearty mixture of ground beef onions and spices and baked in a rich tomato sauce.

***Shepherd's Pie**- Savory lamb stew topped with cheesy mashed potatoes and baked until perfectly golden brown and bubbly.

***Sausage and Peppers-** Sweet Italian sausage stewed with onions, peppers garlic and tomato.

***Chicken Cacciatore-** Bone-in chicken simmered with peppers, onions, mushrooms and tomatoes

***Coq au vin-** Chicken simmered in wine, mushrooms, shallots, and our house smoked bacon.

***Pasta Primavera-** Assorted seasonal vegetables tossed with pasta in a parmesan cream sauce

***Meatloaf-** this is not your mom's meatloaf...it's better! Served with mushroom gravy.

***Chicken stir fry-**Chicken, vegetables in a savory sauce of soy, ginger garlic and scallions.

A La Carte Options*- Price per pan/Platter (feeds 20-25ppl)

House Made Fresh Guacamole- Crisp Corn Tortilla Chips **\$75**

Quesadillas- Flour tortillas stuffed with mixed cheese and grilled to golden brown **\$95**

Fried Zucchini- Breaded in house and fried to perfection- served with Ranch dressing **\$75**

Fried Mozzarella- Prepared in-house and fried to melty perfection- served with our house marinara sauce **\$95**

Loaded Potato Skins-Filled with bacon, cheddar and scallions- served with sour cream **\$75**

Chicken Tenders- Breaded in house- served with Honey mustard dressing **\$120**

Buffalo Wings- House-smoked or traditional tossed in our Buffalo sauce. Served with celery and blue cheese dressing **\$125**

House made soup- Inquire about our daily offerings **\$75/Gal**

Fruit Platter- Fresh seasonal melons, berries, pineapple, grapes. **\$100**

Vegetable Platter-Crisp chilled vegetables served with assorted dips **\$75**

Assorted Finger Sandwiches-Ham and Swiss, turkey and provolone, smoked chicken salad, roast beef and cheddar on either white, whole wheat or rye. **\$150**

Spinach and Artichoke Dip- Warm creamy cheeses and spinach served with our fresh corn tortilla chips **\$100**

Meatballs Marinara- house made and served with our own sauce. **\$125**

Pot Stickers- Vegetable or pork. Pan-fried dumplings served with a spicy Asian dipping sauce **\$125**

Corned Beef/Cheddar Egg rolls- Served with Mustard sauce **\$125**

Hummus and Chips- Chick pea and sesame puree served with our crispy pita chips **\$75**

Buffalo Chicken Dip-Served warm. Tangy, creamy and spicy. Served with tortilla chips **\$100**

***Available for carry out**

Desserts and Extras

Please ask about our delicious selections of dessert offerings- Add \$4/person

If you would like to bring your own cake a \$3/person cake cutting and service fee will be applied.

Warm dinner rolls and butter are available \$2/person

Carving Station: Roast beef, ham, pork roast, and lamb available (Market Price plus \$75 carving fee)

Don't see what you're looking for? Our chef is very amenable to customizing dishes to your specifications or coming up with something completely unique for your event.

Room Deposit and Final Bill

A non-refundable \$300 deposit is required to guarantee your reservation. The \$300 deposit will be applied to the final bill after applicable taxes and a banquet gratuity of 20% has been added. Full payment is due at the end of the event. In the event the final bill total is less than \$300, the remaining balance will be provided to the booking guest on a City Tavern gift card.

The bill will show pricing at the time of the event for each item prepared, even if not all persons in their party were able to attend. Final guest number confirmation is required 48 hours before the event.

Thank you for expressing interest in City Tavern. We hope that we have provided sufficient information regarding the use of our services. Should you have any further questions, please feel free to contact us via email or telephone.

With warm regards,

-City Tavern (703) 330-0076