



TAVERN ON THE POINT

BRUNCH

STARTING AT \$29.95 PER PERSON

STARTERS

Assorted Bagels and Cream Cheese
Seasonal Fruit Tray
Breakfast Sausage

MAINS

CHOOSE ONE

Scrambled Eggs
Veggie Frittata
Build Your Own Frittata
*Accompanied by House Potatoes
and French Toast*

CHOOSE ONE

Chicken Limone
Roasted Chicken
Fried Chicken
Sirloin +\$8 pp

CHOOSE ONE

Roasted Veggies
Pasta Marinara
Pasta Primavera
Garlic Aioli with Veggies
Vodka Rigatoni
House Salad

ADD ONS

ADDITIONAL COST

Mini Chicken & Waffles +\$3 pp
Mini Monte Cristo +\$3 pp
Mini Yogurt Parfait +\$3 pp
Frittata Protein Options
Chicken, Bacon, Sausage +\$2 pp
Beef +\$3 pp

Omelet Station
+\$4 pp and \$50 for attendant
Smoked Salmon and Capers +\$4 pp
Bacon +\$2 pp
Tavern Dessert Sampler +\$3 pp
Mini Breakfast Pastries and Sweet Rolls +\$4 pp

BRUNCH DRINKS

Coffee & Tea Service Station (Included)
Bottomless Mimosa Package \$25 pp
Bottomless Bloody Mary Package \$35 pp

Additional Costs For Drink Packages



**TAVERN
ON THE
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APPETIZER BUFFET

**STARTING AT \$29.95 PER PERSON
CHOOSE FOUR**

APPETIZERS AND SLIDERS

Roasted Brussel Sprouts	Meatball Slider
Fried Calamari	Caprese Slider w/Pesto Sauce
Stuffed Mushrooms	Grilled Eggplant w/ Roasted Red
Chicken or Beef Kabobs	Pepper & Onion; Garlic Aioli
Bruschetta	Cheeseburger Slider
Caprese Salad Skewers	Short Rib Sliders
Sausage and Peppers	Mini Lobster Rolls +\$4pp
Flatbread Pizza	Filet Sliders +\$4pp
Meatballs W/Marinara	Chicken Parm Slider
Point (Jalapeno) Poppers	Buffalo Chicken Slider

Each Additional Appetizer - \$3 per person

ADD ONS

ADDITIONAL COST

House Salad Bowl - \$35 per bowl	Horseradish Mousse +\$1.50 pp
Caesar Salad Bowl - \$45 per bowl	Sausage & Pepperoni (Flat Bread) +\$2 pp
Rolls & Butter +\$1.50 pp	Bacon (for Sliders) +\$1 pp
Caramelized Onions +\$1 pp	Charcuterie Board +\$8 pp
Avocado +1 pp	



**TAVERN
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PARTY BUFFET

**STARTING AT \$17.95 PER PERSON
WITH DRINK PACKAGE AFTER 8PM**

PICK THREE

Margherita Flat Bread

Hummus & Veggies

Pita +\$1 pp

Chicken Tenders

Waffle Fries

Fried Ravioli

Mini Corn Dogs

Mac N Cheese Bites

Mozzarella Sticks

Add Extra Appetizer +\$3 pp

ADD ONS

ADDITIONAL COST

Irish Nacho Bar +\$5 pp

Includes: Cheese Sauce, Sour Cream, Scallions, Olives, Pickled Jalapenos

Add Protein

Options: Chicken +10 pp, Ground Beef +10 pp

TAVERN
ON THE
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LUNCH OPTIONS

STARTING AT \$25.95 PER PERSON
MONDAY - FRIDAY BEFORE 4PM
CHOOSE ONE FOR EACH

SALAD

Tavern House Salad
Caesar Salad
Kale, Apple and Avocado Salad +\$2 pp

SIDES

Garlic Green Beans
Roasted Seasonal Vegetables
Roasted Corn
Steamed Broccoli
Zucchini and Squash
Herb Roasted Potatoes
Garlic Mashed Potatoes
Vesuvio Potatoes

MAINS

Penne Marinara
Rigatoni Vodka Sauce
Rigatoni Chicken Pesto
Orecchiette w/ Broccoli
Add Crumbled Sausage +\$2 pp

MAINS

Chicken Limone
Sausage and Peppers
Chicken Marsala
Chicken Vesuvio
Pork Medallions w/Marsala Wine Sauce

DESSERT

Chocolate or Vanilla Gelato
Fruit Bowl
Cookies
Brownies



TAVERN
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DINNER OPTIONS

STARTING AT \$34.95 PER PERSON

MONDAY - FRIDAY AFTER 4:30 PM

These prices also apply to all Saturday and Sunday lunches and dinners

CHOOSE ONE FOR EACH

SALAD

Tavern House Salad

Caesar Salad

Kale, Apple and Avocado Salad +\$2 pp

SIDES

Garlic Green Beans

Roasted Seasonal Vegetables

Roasted Corn

Steamed Broccoli

Zucchini and Squash

Herb Roasted Potatoes

Garlic Mashed Potatoes

Vesuvio Potatoes

MAINS

Penne Marinara

Rigatoni Vodka Sauce

Rigatoni Chicken Pesto

Orecchiette w/ Broccoli

Add Crumbled Sausage +\$2 pp

MAINS

Chicken Limone

Faroe Island Salmon

Sausage and Peppers

Chicken Marsala

Chicken Vesuvio

Pork Medallions w/Marsala Wine Sauce

DESSERT

Included during the week

Additional fee on the weekend

Chocolate or Vanilla Gelato

Fruit Bowl

Cookies

Brownies



TAVERN
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CATERING LUNCH AND DINNER OPTIONS

FULL TRAY AND ½ TRAY

SALAD

Tavern House Salad	Full \$60 / Half \$35
Caesar Salad	Full \$60 / Half \$35
Kale, Apple and Avocado Salad	Full \$60 / Half \$35

PROTEIN

Chicken Limone	Full \$100 / Half \$55
Faroe Island Salmon	Full \$150 / Half \$85
Sausage and Peppers	Full \$90 / Half \$50
Chicken Marsala	Full \$100 / Half \$55
Chicken Vesuvio	Full \$100 / Half \$55
Meatballs	Full \$100 / Half \$55

PASTA

Pasta Primavera	Full \$90 / Half \$50
Penne Al Telefono	Full \$90 / Half \$50
Rigatoni Vodka Sauce	Full \$90 / Half \$50
Cheese Ravioli with Marinara	Full \$90 / Half \$50
Rigatoni Chicken Pesto	Full \$100 / Half \$55
Orecchiette Bolognese	Full \$100 / Half \$55

SIDES

Garlic Green Beans	Full \$75 / Half \$45
Roasted Seasonal Vegetables	Full \$75 / Half \$45
Roasted Corn	Full \$75 / Half \$45
Steamed Broccoli	Full \$75 / Half \$45
Zucchini and Squash	Full \$75 / Half \$45
Herb Roasted Potatoes	Full \$75 / Half \$45
Garlic Mashed Potatoes	Full \$75 / Half \$45
Vesuvio Potatoes	Full \$75 / Half \$45

DESSERT

Assorted Fruit	Full \$60 / Half \$35
Chocolate Chip Cookies	Full \$60 / Half \$35
Brownies	Full \$60 / Half \$35
Bread Pudding	Full \$60 / Half \$35
Tiramisu	Full \$60 / Half \$35



BEVERAGE PACKAGES BRUNCH AND LUNCH

STARTING AT
\$25.00 PP FOR 2 HOURS AND \$35 PP FOR 3 HOURS

Includes:
Domestic Beer
House Wine
Mimosas

Bloody Marys +\$5 pp
Craft Beers +\$5 pp

Non Alcoholic Option Available

BEVERAGE PACKAGES DINNER

2 OR 3 HOURS
AVAILABLE AFTER 4PM

Non Alcoholic Option Available +\$3.99 pp

WELL

2 hrs +\$30 pp
3 hrs +\$35 pp

Domestic Beer
CK Mondavi Wine
Well Brands

CALL

2 hrs +\$40 pp
3 hrs +\$45 pp

Domestic Beer
Wine
Call Brands
Seltzers

PREMIUM

2 hrs +\$50 pp
3 hrs +\$55 pp

All Beer
Wine
Premium Brands
Seltzers

The image shows the interior of a bar or restaurant. In the foreground, there is a dark bar with a metallic, diamond-patterned front. Behind the bar, there are shelves with various bottles and glasses. The ceiling is decorated with warm, glowing lights. On the left, a large, dark, shield-shaped sign with the words "TAVERN ON THE POINT" in a stylized font is visible. The overall atmosphere is modern and cozy.

TAVERN
ON THE
POINT

PARTY POLICIES

SALES MINIMUM

Each event space is assigned a "Sales Minimum" based on the day of the week and the meal period. The sales minimum represents the minimum amount of money that must be spent to secure the function and private room(s). If the sales minimum is not met, then a room rental charge will be added to the final bill. Only Tavern on the Point's food, beverage, and in-house audio-visual sales are applied toward the sales minimum; taxes, event fees, and any other items do not apply.

GUARANTEE

The final guaranteed number of guests must be received by Tavern on the Point via phone or email, 14 business days prior to your function; otherwise, the guest count listed on the signed contract will be considered your guarantee. You will be charged for the actual guest count in cases where it exceeds your guaranteed number.

DEPOSITS AND CANCELLATIONS

To secure your event, a deposit and signed contract must be received. All deposits are non-refundable unless canceled within the same month of booking. Additional fees will apply for cancellations within a week of the event.



WELL DRINK PACKAGE

VODKA

Tavern Vodka

GIN

Tavern Gin

RUM

Aristocrat

WHISKEY

Early Times

TEQUILA

Montezuma

WINES

Chardonnay
Sauvignon Blanc
Pinot Grigio
Cabernet
Merlot
Red Blend

DOMESTIC BOTTLE BEER

Miller Lite
Bud Light
Coors Light
Michelob Ultra
High Life
Old Style
Budweiser





CALL DRINK PACKAGE

VODKA

Tavern Vodka
Ketel One

GIN

Tavern Gin
Tanquera

RUM

Aristocrat
Bacardi

WHISKEY

Early Times
Jack Daniels
Crown Royal
Jameson

TEQUILA

Montezuma
Authentico Blanco
Herradura Silver

BOTTLE BEER

Miller Lite
High Life
Bud Light
Coors Light
Budweiser
Old Style
Corona
Amstel Light
Stella
Heineken

DRAFT BEER

Yuengling
Guinness
Modelo
Peroni
Blue Moon
Seasonal

WINES

Rufino "Lumina" - Pinot Grigio
Kim Crawford - Sauvignon Blanc
Daou - Chardonnay
Shades of Blue - Riesling
Fleur De Prairie - Rose
J.Lohr - Cabernet
Meiomi - Pinot Noir

SELTZERS + \$ OPTIONAL

High Noon
Sun Cruiser
White Claw
Mamitas
5 O'Clock Cocktail





PREMIUM DRINK PACKAGE

VODKA

Ketel One
Grey Goose

SCOTCH

Dewar's
Johnny Walker Black Label

DRAFT BEER

Yuengling
Guinness
Modelo
Peroni
Blue Moon
Anti-Hero
Miller Lite
Seasonal

GIN

Bombay Sapphire
Tanqueray
Hendricks

BOURBON

Bulleit
Basil Hayden
Woodford

RUM

Barcardi
Captain Morgan

WINES

Santa Margarita - Pinot Grigio
Daou - Sauvignon Blanc
Mer Soleil - Chardonnay
Whispering Angel - Rose
Daou - Cabernet
Outlier - Pinot Noir
Robert Hall - Merlot
Unshackled - Red Blend
Davinci - Chianti

DOMESTIC BOTTLE BEER

Miller Lite
High Life
Budlight
Budweiser
Coors Light
Old Style
Michelob Ultra

WHISKEY

Jack Daniels
Crown Royal
Makers Mark
Jameson

TEQUILA

Authentico Silver
Don Julio Blanco
Patron Blanco

IMPORT BEER

Amstel Light
Heineken
Corona
Stella

