
SALAD

FIELD GREENS SALAD

tomato, roasted pumpkin seeds, avocado & queso fresco

ENTRÉE

Select three entrée choices for your customized menu

BBQ SALMON

mashed potatoes, roasted tomato salad

PAILLARD OF CHICKEN

bruschetta, mixed greens, aged balsamic drizzle

RATATOUILLE

winter vegetables, primavera sauce, pecorino romano cheese

WILD MUSHROOM MAC AND CHEESE

truffle scented cream, pennsylvania wild mushrooms, orchetta pasta

STRIP LOIN OF BLACK ANGUS BEEF

mixed greens salad, caponata, french fries – add \$5.00

A count of each entrée needs to be provided 48 hours prior to the event. If a count is not provided, guests may choose their entrée at the time of the event for an additional charge of \$5.00 per guest.

DESSERT

Select one dessert for your customized menu

CHEESECAKE

gingerbread crust, maple caramel

CHOCOLATE BANANA RUM RAISIN BREAD PUDDING

vanilla ice cream

CHOCOLATE PEANUT BUTTER EXPLOSION**WARM CHOCOLATE BROWNIE**

toasted nuts, ice cream, chocolate sauce

BEVERAGES

ICED TEA, SODA, COFFEE, HOT TEA, AND DECAFFEINATED COFFEE

**The Tavern 17 Dinner Package is \$38.00 per person,
plus 8% tax and 20% service gratuity.**

ADDITIONAL OPTIONS

Add a soup course for an additional \$5.00 per person.

Add a family-style bruschetta appetizer course for an additional \$5.00 per person.

Choose two dessert courses for an additional \$2.00 per person.

Substitute the salad course with a soup course for no additional charge.