

## **Tavern Luncheon #1**

Package \$18.95 per person (+ gratuity and tax)

**Private Room Charge \$100.00**

### **Tavern House Salad**

### **Luncheon Entree Choices**

#### **Chicken Parmesan –**

Lightly breaded chicken breast topped with mozzarella cheese and our homemade marinara sauce over spaghetti

#### **Baked Haddock –**

Broiled to perfection, topped with Tavern seasoned breadcrumbs, served with mashed potatoes and Chef Vegetable

#### **Roasted Half Chicken-**

Seasoned slow roasted chicken served with mashed potatoes and Chef vegetable

#### **Vegetable Kebob –**

Seasoned vegetables, grilled on a skewer served with rice and a side of Chef vegetable of the day

#### **Coffee or Tea**

**Classic Vanilla Ice Cream topped with chocolate sauce**

All prices subject to 18% service charge &

7% Meal & Local Tax applied to final bill

Eff. 11/2021



## **Tavern Luncheon #2**

**Package \$20.95 per person (+ gratuity and tax)**

**Private Room Charge \$100.00**

**Tavern House Salad**

**Luncheon Entree Choices**

### **Chicken Kebob –**

Marinated chicken grilled on a skewer with onions, peppers, tomatoes & mushrooms, served with rice and Chef Vegetable

### **Broiled Atlantic Salmon-**

Filet of salmon, topped with a garlic white wine sauce, served with rice and Chef Vegetable

### **Baked Stuffed Haddock -**

Haddock filet, stuffed with our homemade seafood stuffing, served with rice and Chef vegetable

### **Grilled Marinated Beef Tips –**

Hand-cut prime tender choice, marinated and grilled to your liking, served with rice and Chef vegetable

### **Vegetable Stir Fry –**

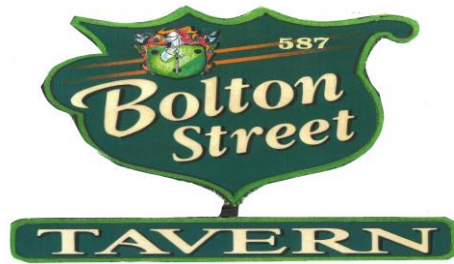
Seasoned vegetables, stir fried with teriyaki glaze served over rice

### **Coffee or Tea**

**Classic Vanilla Ice Cream topped with chocolate sauce**

All prices subject to 18% service charge &  
7% Meal & Local Tax applied to final bill

Eff. 11/2021



## **Function Dinner Menu Package #1**

Package \$20.95 per person (+ gratuity and tax)

**Private Room Charge \$100.00**

### **Tavern House Salad**

#### **Entrees:**

#### **Chicken Parmesan –**

Lightly breaded chicken breast topped with mozzarella cheese and our homemade marinara sauce over spaghetti

#### **Baked Haddock –**

Broiled to perfection, topped with Tavern seasoned breadcrumbs, served with mashed potatoes and Chef Vegetable

#### **Roasted Half Chicken-**

Seasoned slow roasted chicken served with mashed potatoes and Chef vegetable

#### **Grilled Marinated Beef Tips –**

Hand-cut prime tender choice, marinated and grilled to your liking, served with rice and Chef vegetable

#### **Eggplant Parmesan -**

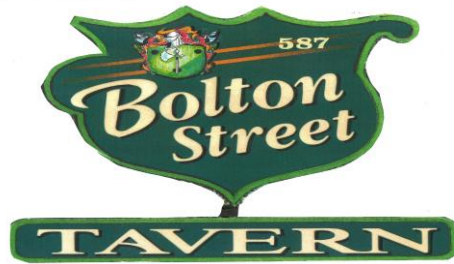
Lightly breaded eggplant, topped with mozzarella cheese and our homemade marinara sauce over spaghetti

#### **Coffee or Tea**

**Classic Vanilla Ice Cream topped with chocolate sauce**

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## **Function Dinner Menu Package #2**

Package \$22.95 per person (+ gratuity and tax)

**Private Room Charge \$100.00**

### **Tavern House Salad**

#### **Entrée Choices**

##### **Grilled Marinated Beef Tips –**

Hand-cut prime tender choice, marinated and grilled to your liking, served with rice and Chef vegetable

##### **Chicken Kebob –**

Marinated chicken grilled on a skewer with onions, peppers, tomatoes & mushrooms, served with rice and Chef Vegetable

##### **Baked Stuffed Haddock –**

Haddock filet stuffed with our homemade seafood stuffing, served with rice and Chef vegetable

##### **Vegetable Kebob –**

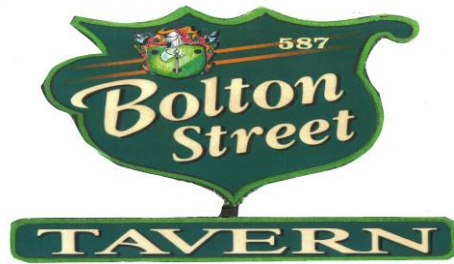
Seasoned vegetables, grilled on a skewer served with rice and a side of Chef vegetable of the day

##### **Coffee or Tea**

**Classic Vanilla Ice Cream topped with chocolate sauce**

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## **Function Dinner Menu Package #3**

Package \$24.95 per person (+ gratuity and tax)

**Private Room Charge \$100.00**

### **Tavern House Salad**

#### **Entrée Choices:**

##### **Chicken Saltimbocca –**

Fresh sautéed chicken breast topped with prosciutto and mushrooms in a Marsala garlic white wine sauce over spaghetti

##### **Mixed Seafood Broil –**

Fresh haddock, shrimp and scallops topped with seasoned breadcrumbs, lightly broiled served with rice and Chef vegetable

##### **Marinated Steak Tips with Grilled Shrimp –**

Marinated, grilled to your liking, steak tips served with grilled shrimp, mashed potatoes and Chef vegetable

##### **Vegetable Stir Fry –**

Seasoned vegetables, stir fried with teriyaki glaze served over rice

##### **Roasted Half Chicken-**

Seasoned slow roasted chicken served with mashed potatoes and Chef vegetable

##### **Coffee or Tea**

**Classic Vanilla Ice Cream topped with chocolate sauce**

All prices subject to 18% service charge &  
7% Meal & Local Tax applied to final bill

Eff. 11/2021