

TAPHOUSE GRILLE

HOLIDAY CATERING MENU

STARTERS

- Loaded Baked Potato Soup** \$12 (1 quart)
Bacon, shredded jack cheese, scallions
- New England Clam Chowder** \$14 (1 quart)
Mixed vegetables, bacon, fresh herbs, oyster crackers
add fresh baked bread bowl for soups +5
- Shrimp Cocktail** \$10 (per dozen)
House made cocktail sauce, lemon
- Cheddar and Potato Pierogis** \$20 (25pc)
Bacon, caramelized onions, thyme, sour cream
- Crumbled Sausage & Broccoli Rabe** \$28 (serves up to 8)
Crispy potatoes, sliced garlic, red chili flake, parmesan cheese
- Vegetable Crudit ** \$40 (serves up to 8)
Olives, roasted red peppers, sundried tomatoes, marinated artichokes, mixed vegetables, hummus dip, pita bread

SALADS

- Mediterranean Salad** \$30 (serves 4-6)
Roasted red peppers, artichoke, feta cheese, chic peas, olives, cucumbers, red onion, tomato, romaine, red wine vinaigrette
- Harvest Salad** \$35 (serves 4-6)
Dried cranberries, crumbled bleu cheese, candied walnuts, mixed greens, red onion, cucumber, honey balsamic dressing
- Roasted Beet Caprese** \$30 (serves 4-6)
Mozzarella, sliced tomatoes, basil, mixed greens, red onion, balsamic

SIDES (half trays, serves up to 8)

- Crispy Garlic Potatoes** \$15
Baked Sweet Potato Casserole \$20
Whipped Potatoes \$20
Glazed Carrots \$20
Cauliflower Au Gratin \$20
Satueed Green Beans & Sliced Almonds \$20
Pint of Gravy \$5

ENTR ES

- Shrimp & Crab Linguini** \$55 (half tray, serves 6-8)
Available with choice of red, scampi or fra-diavolo sauce served with fresh basil
- Orecchiette Pasta** \$45 (half tray, serves 6-8)
Sweet italian sausage, broccoli rabe, cherry tomato, sliced garlic, red chili flake, parmesan
- Baked Eggplant Parmesan** \$35 (half tray, serves 6-8)
Plum tomato sauce, fresh mozzarella, parmesan basil
- Pan Roasted Chicken** \$45 (half tray, serves 6-8)
Choice of lemon pepper sauce, brown gravy or country style
- Roasted Salmon** \$60 (half tray, serves 6-8)
Choice of lemon pepper sauce or piccata
- Braised Short Rib Package** \$70
Two pounds of boneless braised short rib, side of goat cheese whipped potatoes, side of spiced demi-glace

HOUSE BAKED DESSERTS

- Fresh Baked Assorted Cookie Tray** \$30
French Toast Bread Pudding \$25 (half tray)
Maple Bacon & Walnut Bread Pudding \$35 (half tray)

COCKTAIL KITS 12oz (serves a little over 2 drinks)

- Pomegranate Lemon Drop** \$15
Dirty Tito's Martini, Bleu Cheese Stuffed Olives \$20
Maple Manhattan \$15
Brown Butter Old Fashioned \$20

WINE BY THE BOTTLE

ask for our selection and prices

GROWLERS OF DRAFT BEER

64oz sealable jugs, ask for our selection and prices

Menu will be available throughout the holiday season, ending January 1st.

Please place all orders atleast three days in advance. Thanksgiving orders can be picked up anytime the day before.

Looking for a favorite menu item or a special request dish, please speak with a manager for pricing.