

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

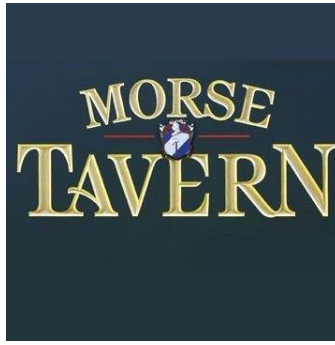
Vegetable Kebob –

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 –

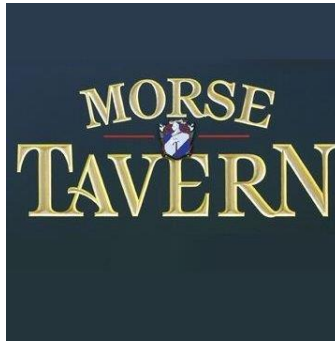
Seasoned vegetables, stir fried with teriyaki glaze served over rice

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

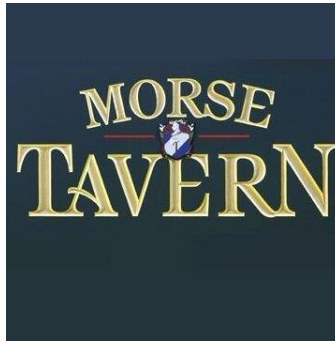
Coffee or Tea

Classic Vanilla Ice Cream topped with chocolate sauce

All prices subject to 18% service charge &

7% Meal & Local Tax applied to final bill

Eff. 11/2021



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

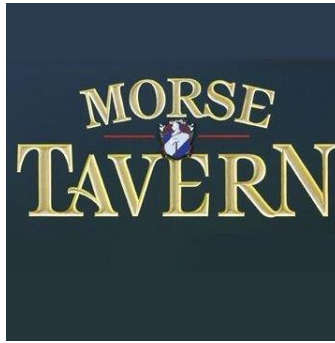
Vegetable Kebob –

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