



Private Events by Revolution

Book your event at Revolution Taproom & Grill!

CORPORATE EVENTS | SHOWERS | BIRTHDAYS | HOLIDAYS



Private Rooms and Fees:

- Rent a Private Room for 3 Hour Events in The Lounge or The Franklin Room
- Lounge Room Fee: \$300 day event / \$400 evening event
- Franklin Room Fee: \$300 day event / \$400+ evening event (*as available*)
- Room Fees are non-refundable once paid
- Cakeage Fee: Though we have a large selection of house made desserts and cupcakes, if you'd like to bring in your own dessert for your event, you may, with a cakeage fee of \$2/pp for which we will provide plates, utensils, napkins and serving utensils.
- **Have a small group and don't want to pay a room fee?** Ask about booking a table and ordering off menu. We can make it special with some pre-ordered hors d'oeuvres, wine, or champagne!

Menu Options:

We have menus to suit a variety of tastes and budgets. We offer gorgeous grazing tables, light or heavy hors d'oeuvres in advance of or in place of a meal, traditional lunch, brunch and dinner buffets, and wood fired pizzas & salads. We can go from simple or rustic to sophisticated, and everything in between. You name it! We will work with you to develop the best menu for your event and your budget.

Bar Options:

- Open Bar: Host pays for all drinks
- Modified Bar: Host pays for some drinks (drink tickets or limit on open bar)
- Cash Bar: Guests pay for their own drinks

Catering To Go:

Catered Trays are available for Take Out for your event! Pick up at the door ready to go, hot or cold! Choose from Hors d'oeuvres or Buffet Menus.

CONTACT INFORMATION:

Contact Stacey Marchionni to book your event: Email reveeventcoord@gmail.com



Private Events

At Revolution Taproom & Grill

Menu Options

by Executive Chef Walter Leffler

❧ The Revolution Grazing Table ❧

Light Hors d'oeuvres

\$24 per person - Minimum 15pp

**A Unique Selection of Some of New England's Best and Local Products, to Likely Include:
(Gluten Free Options Available)**

- A Display of Local Farm Aged Cheeses & Condiments
- Imported Dry Aged Salami
- Grilled Local Vegetables with Extra Virgin Olive Oil and Black Pepper
- Charred Sweet Corn Salad with Maine Feta Cheese and Roasted Peppers
- Crispy Granite State Vegetable Crudit  with Assorted Hand-Blended Dips
- Dried Apricots
- Fresh Ripe Grapes & Strawberries
- Balsamic Grilled Eggplant with Fire Roasted Bell Peppers
- Roasted Asparagus with Oven Dried Tomatoes
- Assorted Citrus Marinated Olives and Stuffed Pepper Shooters
- Freshly Baked Focaccia Crisps, Assorted Water Crackers and Herbed Bread Sticks

Enhance Your Grazing Table With the Following Items and Hors d'oeuvres: *Priced as Add on to Grazing Table - or - Without Grazing Table*

- Middle Eastern Roasted Eggplant Salad with Smoked Paprika, Cold Pressed Olive Oil, Flatbread Crisps \$5pp | \$8pp
- Penne Pasta with Fennel, Baby Shrimp, Chorizo & Red Onion with Basil Pesto Cream \$7pp | \$14pp
- Mac & Cheese, Cavatappi Pasta, Vermont Cheddar \$8pp | \$12pp
- Farfalle Pasta with Sweet Peas, Fresh Artichokes & White Truffle Pecorino Alfredo Sauce \$8pp | \$12pp
- Raw Chickpea Hummus, Lemon Pressed Olive Oil and Baked Pita Chips \$5pp | \$8pp
- Warm Chicago Style Spinach Dip with Artichokes and Blue Tortillas \$5pp | \$8pp



Hors d'oeuvres

Order by Themselves or add to a Grazing Table or Buffet

Hand Crafted Hot Hors d'oeuvres (priced per 24 pcs or pp)

- Lobster Cobbler with Butter Crumb Top \$120
- Wild Mushroom Arancini, Truffle Tomato Butter \$90
- Fig and Goat Cheese Flatbread \$84
- Maple Glazed Maine Sea Scallop Wrapped in Applewood Bacon \$102
- Seared Pork Dumplings with Sesame Duck Sauce \$84
- 2 Bite Tacos – Choice of Beef, Pork or Shrimp \$84
- Flash Fried Coconut Shrimp, Bang Bang Sauce \$96
- Chicken Sate: Choose Bangkok Style w/Thai Peanut Sauce -or- Tandoori Style w/Tomato Chutney \$82
- Miniature Open Top Chicken Pot Pies \$82
- Sliders: Choose Parmesan Roasted Meatball -or- Bourbon BBQ Pulled Pork \$86
- Miniature Brie Grilled Cheese Sandwiches with Raspberry-Tomato Ketchup \$78
- Miniature Brisket Grilled Cheese Sandwiches w/Onion Jam \$96
- Warm Baby Falafel on Cucumber Tzatziki \$78
- Crispy Pork Belly Pops, Indonesian Soy \$88
- Miniature Shepherd's Pie in All Butter Crust \$86
- French Fry Cones: Choose Plain. Truffle Fries with Parmesan & Scallion -or- Curry Fries w/Curry Salt & Curry Aioli Drizzle \$84
- Open Faced Strudel: Choose Wild Mushroom -or- Braised Short Rib \$96
- BBQ Shrimp & Chorizo "Gumbo" Picks \$96

Hand Crafted Cold Hors d'oeuvres (priced per 24 pcs or pp)

- Tomato Bruschetta with Fresh Handmade Mozzarella on Crostini \$78 *(can also be served platter style)*
- Kyoto Tuna Nachos – Ahi Poke, Wonton, Sesame \$96
- Truffled Deviled Eggs \$68
- Individual Crudités, Bleu Cheese or Ranch Dip \$76
- Personal Shrimp Cocktail, Celery Leaves, Lemon & Traditional Sauce \$96 *(can also be served platter style)*
- Blackened Sirloin, Creole Aioli \$88
- Cheese & Fruit Board, Assorted Water Crackers and Herbed Bread Crisps \$12pp
- Spoons of Japanese Kani Crab Salad, Sesame Crunch \$90
- Mexican Avocado Strudel \$78

Wood Fired Pizzas & Salads

14" Neapolitan Style Pizza

- **MOLLY PITCHER** 18
Crushed Tomato, Grande Mozzarella
- **FRANKLIN** 19
Crushed Tomato, House Made Mozzarella
Basil Leaves, Reggiano, EVOO, Pepper Flakes
- **BARTLET** 19
Crushed Tomato, Mozzarella, Lemon Oil
Baby Arugula, Balsamic Syrup, Parmesan
- **ADAMS** 21
Crushed Tomato, Sweet Sausage, Sicilian Lemon Oil
Baby Spinach, Onion, Grande Mozzarella
- **PATRICK HENRY (White Pie)** 22
House Made Mozzarella, Goat Cheese, Ricotta
Wild Mushroom, Truffle Oil, Parmesan
- **BUNKER HILL** 23
Crushed Tomato, Grande Mozzarella, Parmesan,
Caramelized Onions, Kobe Meatballs, Hot Pepper Flakes
- **HANCOCK** 24
Grande Mozzarella, Basil, Parmesan
Dry Aged Pepperoni, Drizzle of Raw Honey
- **MADISON (White Pie)** 21
Ricotta, House Made Mozzarella, Bacon
Baby Spinach, Bermuda Onion
- **JOSIAH METTLE** 24
Ham, Bacon, Sausage, Pepperoni, Mozzarella
Crushed Tomato
- **MARY HAYS** 22
Whipped Ricotta, Prosciutto, Peaches, Basil
House Made Mozzarella, Fig Jam, Balsamic Drizzle
- **THE REVERE** 24
Cup & Char Pepperoni, Fresh Mozzarella, Garlic Pesto
Pickled Jalapenos, Honey, EVOO, Parmesan Dust

Upgrade Your Crust:

- PRETZEL SALT CRUST 1
- GARLIC PARMESAN CRUST 2

Salads

Priced per Platter: Small \$100 (feeds 15-20pp) Large \$185 (feeds 25-40pp)

- Hearts of Romaine - "Caesar Salad Style" with Dry Aged Parmesan & Extra Virgin Olive Oil
- Organic Field Greens - Red Pear Tomatoes, European Cucumber, Grated Cotija, Champagne & Shallot Vinaigrette
- Baby Arugula Salad - Roasted Corn, Roasted Peppers and Candied Pecans, Sherry Wine Vinaigrette
- Giant Greek Salad – Lemon, Cucumbers, Tomatoes, Red Onions and Goat Cheese Feta, Creamy Oregano-Yogurt Dressing

Buffet Collection

Luncheon Buffet \$48 per person / **Dinner Buffet** \$80 per person

Salads & Starters

Please Select (1) for Lunch, Select (2) for Dinner

- Hearts of Romaine - "Caesar Salad Style" with Dry Aged Parmesan & Extra Virgin Olive Oil
- Organic Field Greens - Red Pear Tomatoes, European Cucumber, Grated Cotija, Champagne & Shallot Vinaigrette
- Baby Arugula Salad - Roasted Corn, Roasted Peppers and Candied Pecans, Sherry Wine Vinaigrette
- Giant Greek Salad - Lemon, Cucumbers, Tomatoes, Red Onions and Goat Cheese Feta, Creamy Oregano-Yogurt Dressing
- Seafood Chowder - Made with the Freshest Catch from Our Local Fish Monger
- Crab & Lobster Bisque - Tomato, Sarawak Pepper, Dry Spanish Sherry
- Tomato Bisque - Basil Ribbons and a Drizzle of Dairy Fresh Cream
- Creamy Swiss Onion Soup - 5 Types of Onion, Rich Chicken Broth, Yukon Potato, Emmenthaler Cream
- Organic Red Lentil Soup - Crimson Lentils, Carrots, Vidalia Onion, Hint of Cumin

Entrees

Please Select (2) Two for Lunch, Select (3) for Dinner

- Chicken and Shrimp Creole - Andouille Sausage, Dirty Rice
- Pesto Roasted Chicken - Soft Cornmeal Polenta, Basil Butter Sauce
- Oven Baked Local Cod - Wilted Baby Spinach, Wild Mushroom Ragout
- Seared Atlantic Salmon - Garlic Spinach, Scallion Fried Rice, Indonesian Sweet Soy
- Pulled Pork Mac & Cheese - Braised Pork Shoulder, Cavatappi, Vermont Cheddar, Stoneface Ale
- Panko Crusted Free Range Chicken - Artichoke, Lemon, Tomato, Capers
- Wagyu Beef Cottage Pie - Onions, Celery, Carrots & English Peas, Mashed Yukon Potatoes, Hint of Cinnamon
- Short Rib Lo Mein - Hand Pulled Asian Noodles, Mushrooms, Carrot, Cabbage Leaf, Snow Peas, Chili Sauce
- 5-Cheese Baked Ziti - San Marzano Tomato Sauce
- Braised Prime Short Rib Tips "Pot-au Feu" - Root Vegetables, Natural Pan-Reduction Sauce
- Kobe Beef Meatball Medallions, Grande Cheese, Potato Gnocchi, Tomato Fondue
- Artisan Bison or Beef Meatloaf - Fire Roasted Potato, Wild Mushroom & Bourbon Gravy
- Sliced Char Grilled USDA NY Sirloin Strip Steak, Cauliflower Gratin, Shallot Bordelaise *\$10pp additional*

Sides

Please Select (2) Two

- Steamed Aromatic Jasmine Rice
- Herb & Garlic Roasted New Potatoes
- Clover Honey & Ginger Roasted Carrots
- Smoked Cheddar Country Mashed Potatoes
- Sautéed Local Yellow & Green Squash
- Oregano & Basil Braised Ratatouille
- Oven Baked Polenta
- Toasted Organic Barley, Vermont Butter
- Lemon Drizzled Broccoli with Pesto
- Sautéed Pearl Couscous with Tomato Butter

Desserts

Please Select (2) Two for Lunch, Select (3) for Dinner

- Classic Gingerbread, Fig Compote and Hand Whipped Sweet Cream
- Miniature Assorted House Baked Cookies and Brownies
- Personal Vanilla Bean Crème Brûlée, Macerated Raspberries
- Lemon Glazed Cheesecake, Graham Crust
- Chocolate Pecan Tarts, Bourbon Glace Drizzle
- Mini Chocolate Peanut Butter Pies
- Seasonal Fresh Fruit Salad, Light Pomegranate Syrup
- Mini Wild Maine Blueberry Tarts, Ginger Essence
- Buttermilk Panna Cotta, Salted Caramel Syrup & Sugar-Soaked Berries
- Personal S'mores Tarts, All Butter Tart
- Double Chocolate Brownie, Whipped Cream, Salted Butterscotch & Walnut Praline
- Dark Chocolate Mousse with Raspberry Coulis

MINIMUM OF 15 GUESTS FOR A BUFFET, OR ADDITIONAL FEE WILL APPLY
FOOD PRICES DO NOT INCLUDE ROOM FEES, TAX OR GRATUITY
CHEF-ATTENDED STATIONS AVAILABLE UPON REQUEST (\$225)



Sandwich Buffet



\$40 per person

Salads & Soup

Please Select Two (2)

- Soup – Chef's Choice
- Marinated Cucumber and Carrot Salad
- Organic Field Green Salad
- Creamy Napa Cole Slaw
- Fresh Pasta Vegetable Salad with Pesto
- Artisan Herbed Fingerling Potato Salad
- Chopped Iceberg Garden Salad
- Chef's Choice

Sandwiches

Please Select up to Three (3)

- Grilled Vegetable Wrap with Balsamic Roasted Peppers, Goat Cheese & Organic Field Greens
- Tomato, Mozzarella and Pesto Wrap or on Ciabatta
- California Cobb Wrap
- Lightly Smoked Ham and Imported Swiss with Clover Honey Mustard & Coss Lettuce
- Maple Brined Turkey Breast with Applewood Bacon, Romaine Lettuce & Marinated Tomatoes
- Chicken Caesar Salad Wrap with Romaine Lettuce & Parmesan Cheese
- Avocado BLT or Smoked Salmon BLT
- Pecan Chicken Salad with Boston Butter Lettuce & Tomato
- Grilled Shallot Marinated Chicken Breast with Spinach Leaves & Ranch Dressing
- Roast Beef and Smoked Cheddar on French Baguette with Romaine Lettuce Hearts, Shaved Bermuda Onion and Horseradish Cream
- Falafel Street Wrap with Cucumber, Brined Feta, Quinoa, Tomato, Onion, Mixed Greens & Tzatziki
- Chef's Choice

Desserts

Please Select Two (2)

- Assorted Freshly Baked Cookies and Brownies
- Lemon Glazed Cheesecake, Graham Crust
- Mini Cannoli
- Seasonal Fresh Fruit Salad, Light Pomegranate Syrup
- Personal Vanilla Bean Crème Brûlée, Macerated Raspberries
- Triple Chocolate Parfait with Ghirardelli Brownie, Cocoa Mousse, Chocolate Sauce & Wafer Cookie
- Chef's Choice



Brunch Buffet



\$45 per person

Juices, Fruit & Breads

- Orange Juice, Grapefruit Juice, Cranberry Juice and Tomato Juice
- Sliced Seasonal Fruits and Berries
- Artisan Croissants with Sweet Creamery Butter, Jams and Jellies
- Fresh Scones & Mini Cinnamon Buns

Hot Items

- Fluffy Scrambled Eggs
- Oven Baked Idaho Potatoes with Caramelized Onions
- Penne Pasta with Local Mushrooms, Olives, Red Peppers, Grape Tomatoes and Basil Pesto Lié
- Hickory Smokehouse Bacon and Country Sausage
- Cinnamon Dipped French Toast with Warm Vermont Syrup
- Add a Soup or 1 Entree (*from Luncheon Buffet Menu*)

Selection of Salads

Please Select Two (2)

- Pecan Chicken Salad with Crunchy Celery, Fine Herbs, Maille Dijon and Pure Honey
- Arugula Salad with Kiln Dried Cranberries, European Cucumbers & Aged Balsamic Vinaigrette
- Oven Roasted Vegetable Salad
- Organic Field Greens Salad

Brunch Buffet Menu continued ...

Omelet Station *(An additional \$5 per guest, plus Chef Station Fee of \$225)*

A Uniformed Chef Will Prepare:

- Omelets - Made to Order with Chopped Bacon, Diced Virginia Ham, Ground Sausage, Native Local Mushrooms, Onions, Roasted Bell Peppers, Diced Tomatoes, Fresh Spinach, Asparagus, Scallions, Goat Cheese, Cheddar, American & Swiss

Desserts

Please Select Three (3)

- Assorted Freshly Baked Cookies and Brownies
- Lemon Glazed Cheesecake, Graham Crust
- Mini Cannolis
- Mini Lemon Bar Bites w/Raspberry Coulis
- Caramel Apple Trifle Shooter
- Triple Chocolate Parfait with Ghirardelli Brownie, Cocoa Mousse, Chocolate Sauce & Wafer Cookie
- Chef's Choice
- Freshly Brewed Coffee & Tea

Mini Desserts

\$6 each (minimum 1 dozen each choice, max 3 choices)

Dessert Shooters:

- Gingerbread & Fig Compote Trifle
- Buttermilk Panna Cotta, Caramel Syrup, Fresh Berries
- Chocolate Pot de Crème w/Salted Caramel
- Double Chocolate Brownie w/ Salted Butterscotch & Walnut Praline
- Pumpkin Mousse w/Bourbon Vanilla Whipped Cream
- White Chocolate or Dark Chocolate Mousse w/Raspberry Coulis
- Apple Pie in a Jar, Crumb Topping
- Lemon Pie
- Banana Cream Pie
- S'Mores Pudding Shots w/Toasted Marshmallow
- Rice Krispie French Toast Sticks w/Vermont Maple Syrup
- Chef's Choice / Assorted

Cake Bites & Tartlets:

- NY Cheesecake Bites
- Pecan Pie Tartlets
- Mini Whoopie Pies
- S'Mores Tartlets
- French Silk Tartlets
- Pumpkin Cheesecake Bites
- Mini Wild Blueberry Tarts, Ginger Essence
- Mini Cannoli
- Mini Lemon Bar Bites w/Raspberry Coulis
- Mini Chocolate Peanut Butter Pies

Cupcakes

\$45 per dozen

(Choose maximum 2 types)

- Chocolate
- Red Velvet
- Coconut
- Vanilla Salted Caramel
- White Chocolate Raspberry
- Chocolate & Raspberry
- Vanilla
- Lemon
- Pumpkin
- Carrot
- Chocolate Peanut Butter
- Chocolate Salted Caramel



Private Event Space

At Revolution Taproom & Grill



Baby & Bridal Showers, Birthday & Retirement Parties, Holiday Parties, Corporate Events



The Franklin Room



- Traditional Dining Room Seating – Up to 55 guests
- Great space for buffets & seated lunch/dinner
- Handicap Accessible
- Available for Craft Parties



The Revolution Lounge



- Upscale Casual Loft Space – Up to 70 guests
- 2 Pool Tables & Darts
- Sofas & Club Chair Seating Area
- Full Private Bar
- High Top Cocktail Tables for Seating
- Not Handicap Accessible
- Great for Cocktail Parties & Mingling – Our Most Popular Venue for all Events, especially Birthday & Holiday parties, and Rehearsal Dinners! FUN ON TAP!

