

Suite 216

at
Bullpen Tavern

Catering Menu

Thank you for considering Suite 216 at Bullpen Tavern for your special event! Our banquet suite is available for 4 hours per event with a \$195 Room Charge and a \$500* food expenditure made from our catering menu. Cash bar arrangements cannot be included in the minimum expenditure. Each event must be a minimum of 25 guests and all invoices are subject to 7% sales tax and 20% gratuity.

Menu selections and final headcount must be submitted 7 days prior to event, final invoices will be based on that number.

*Weekend dates in **December** are subject to a \$750 expenditure from our catering menu. Cash bar cannot be included in the minimum expenditure.

*Prices are subject to change

Appetizers & Small Plates

- Vegetable Crudit  Platter with Assorted Vegetables and Ranch Dip 3.25 per guest
- Seasonal Fresh Fruit Platter 4.95 per guest
- Hummus Platter with Vegetable Crudit , Crackers and Grilled Naan Bread 3.50 per guest
- Homemade Tortilla Chips & Queso 2.95 per guest
- Layered Taco Dip with Cream Cheese, Salsa, Cheddar Jack, Black Olives & Jalape os served with Homemade Tortilla Chips 3.25 per guest
- Charcuterie Platter with assorted Italian meats and cheeses 7.95 per guest
- Cheese, Pepperoni & Cracker Platter 3.95 per guest
- Warm Spinach and Artichoke Dip with Homemade Tortilla Chips 3.95 per guest
- Warm Buffalo Chicken Wing Dip with Homemade Chips & Crackers 3.75 per guest
- Lettuce Cups with Curry Chicken Salad, Chicken & Craisin Salad or Seafood Salad 3.95 per guest
- Tomato, Mozzarella & Basil Skewers with Balsamic Glaze 3.75 per guest
- Roasted Shrimp Cocktail with Lemon Scented Cocktail Sauce 7.95 per guest
- Coconut Shrimp with Sweet Thai Chili Dipping Sauce 5.95 per guest
- Fried Calamari with Spicy Marinara Sauce 5.95 per guest
- Peanut Glazed Chicken Skewers 3.75 per guest
- Teriyaki Chicken, Pineapple & Red Pepper Skewers with Toasted Sesame Seeds 3.75 per guest
- Boneless or Bone-in Chicken Wings with Blue Cheese and Celery 3.95 per guest
- Veggie Spring Rolls with Sesame Ginger Dipping Sauce 3.95 per guest
- Buffalo Cauliflower with Bleu Cheese Dipping Sauce. 3.95 per guest
- Fried Chicken & Waffle Bites with Maple Syrup Glaze 3.95 per guest
- Nathan's Mini Corn Dogs with Spicy Brown Mustard Dip 3.95 per guest
- Sliced Roast Beef on Crostini with Horseradish & Bacon 3.95 per guest
- Battered Green Beans with Cucumber Wasabi Sauce 3.95 per guest
- Spanikopita Triangles with Garlic Parmesan Cream Dipping Sauce 3.95 per guest

- Bavarian Pretzel Bites with Aged Cheddar Cheese Dip 3.75 per guest
- Buffalo Chicken Rangoons with Bleu Cheese Dipping Sauce 3.95 per guest
- Pork & Vegetable Pot Stickers with Sesame-Ginger Dipping Sauce 3.95 per guest
- Cocktail Meatballs: Swedish style, Marinara or Vodka Sauce 3.95 per guest
- Sausage & Mascarpone Stuffed Mushroom Caps with Béarnaise sauce 3.95 per guest
- Roasted Tomato Bruschetta with Fresh Ricotta, Shaved Parmesan & Balsamic Glaze 3.95 per guest
- Shredded Beef or Chicken Taquitos with Salsa Crema Dipping Sauce 3.95 per guest
- Brie, Almond and Raspberry Melba in Phyllo Cups 3.50 per guest
- Franks in Puff Pastry with Honey Dijon Dipping Sauce 3.95 per guest
- Mini Pretzel Sliders with Ham, Cheddar & Honey Dijon 4.25 per gues
- Baby Crab Cakes with Spicy Remoulade Sauce 5.95 per guest
- Chicken Cordon Bleu Bites with Honey Dijon Dipping Sauce 3.95 per guest
- Flatbread Pizzettas with Roasted Tomato, Gorgonzola, Fresh Basil Mozzarella & Balsamic Glaze 3.95 per guest

Salads

- Garden Salad 3.75 per guest
- Caesar Salad 3.95 per guest
- Caprese Salad with Fresh Mozzarella, Basil, Tomato & Balsamic Glaze 3.95 per guest
- Pear & Gorgonzola Salad with Arugula, Toasted Walnuts & Maple Dijon Vinaigrette 3.95 per guest
- Greek Salad with Feta, Kalamata Olives, Tomato, Cucumber, Red Onion & Greek Vinaigrette 3.95 per guest
- Mixed Greens with Goat Cheese, Pecans, European Cucumber, Craisins and Balsamic Glaze 3.95 per guest
- Mediterranean Penne Pasta Salad 3.50 per guest
- Blue Cheese & Bacon Potato Salad 3.95 per guest
- Bacon, Egg and Cheese Potato Salad 3.95 per guest

Tuna Macaroni Pasta Salad with Fresh Peas 3.75 per guest

Sweet Broccoli Bacon Salad with White Cheddar and Craisins 3.95 per guest

Orzo Salad with Asparagus, Lemon, Pancetta & Goat Cheese 3.95

Italian Cheese Tortellini Salad with Broccoli, Roasted Red Pepper, Mozzarella, Olives & Balsamic 4.25 per guest

Dinner Selections

Roast Beef with Au Jus 7.95 per guest

Sliced Kobe Beef Skirt Steak with Caramelized Onions and Mushrooms 14.95 per guest

Classic Pot Roast with Potatoes & Carrots 6.95 per guest

Chicken Marsala 6.25 per guest

Parmesan Encrusted Chicken with a Lemon Cream Sauce 6.75 per guest

Chicken Piccata 6.25 per guest

Chicken Pavarotti with Sautéed Zucchini, Cremini Mushrooms, Prosciutto, Roasted Tomatoes in Garlic Cream Sauce 6.25 per guest 7.25 per guest

Chicken Cacciatore with Portobello Mushrooms, Red Wine, Parmesan and Fresh Sage 6.25 per guest

Baked Chicken with Spinach Artichoke Cream Sauce & French Fried Onions 6.25 per guest

Chicken Saltimbocca with Prosciutto, Lemon & Sage 6.95 per guest

Chicken Bruschetta with Roasted Rainbow Cherry Tomatoes, Parmesan & Balsamic Glaze. 6.25

Layered Chicken Cordon Bleu with Mornay Sauce 6.25 per guest

Chicken Supreme with Baked Stuffing, Bacon, Cheddar Jack & Chicken Gravy 6.25 per guest

Chicken or Eggplant Parmesan 6.25 per guest

Roast Turkey with Gravy 6.00 per guest

Pork Tenderloin with Caramelized Onion & Apple Gravy 5.95 per guest

Asian Marinated Sliced Pork Tenderloin 5.95 per guest

Pork Loin stuffed with Fennel, Roasted Garlic, Parmesan and Sausage in White Wine Garlic Sauce 6.95 per guest

St. Louis Style Pork Ribs with our Homemade BBQ Sauce 6.95 per guest

Pork Tenderloin Medallions with French Dijon Mustard Cream Sauce 5.95 per guest

Shrimp Scampi with Angel Hair Pasta 8.95 per guest

Citrus Glazed or Balsamic Glazed Salmon 7.95 per guest

Haddock Hollandaise with Buttered Panko Crumbs 7.95 per guest

Roasted Cod with Brown Butter, Meyer Lemon & Slivered Almonds 7.95 per guest

Mediterranean Cod with Roasted Tomato, Kalamata Olives and Lemon 7.95 per guest

Traditional Meat Lasagna 6.25 per guest

White Vegetable Lasagna 6.25 per guest

Penne A la Vodka with Grilled Chicken 5.75 per guest

Tortellini Primavera 5.95 per guest

Rigatoni Bolognese 5.95 per guest

Cacio e Pepe with Arugula, Pancetta, Lemon & Shredded Parmigiana Reggiano over Long Fusili 5.95 per guest

Chicken & Broccoli Alfredo over Penne Pasta 6.25 per guest

Blackened or Roasted Garlic Shrimp Alfredo over Penne 8.95 per guest

Baked 3 Cheese Manicotti with Tomato Butter Sauce & Mozzarella 5.95 per guest

Sausage, Mushroom & Spinach Cannelloni with Parma Rosa Sauce 6.95 per guest

Cheese or Beef Ravioli in Tomato Cream Sauce with Fresh Basil 5.75 per guest

Farfalle Pasta with Chicken, Sausage, Fresh Basil, Shredded Parmesan and Tomato Cream Sauce 5.95 per guest

Our Famous Baked 4 Cheese Macaroni & Cheese 5.95 per guest

Baked Ziti with Sausage and Meatballs 5.95 per guest

Grilled Sausage with Peppers & Onions 6.25 per guest

Side Dishes

Toasted Garlic Bread with Parmesan 1.95 per guest

Dinner Rolls with Whipped Butter 1.95 per guest

Classic Scalloped Potatoes 3.75 per guest

Garlic Rosemary Roasted Baby Potatoes 2.75

Salt Potatoes with Fresh Black Pepper and Melted Butter 2.75 per guest

Whipped potatoes with Parmesan and Garlic 2.95 per guest

Roasted Broccoli with Lemon and Parmesan 2.75 per guest

Green Beans with Brown Butter & French Fried Onions 2.75 per guest

Sautéed Vegetable Medley with Zucchini, Roasted Cherry Tomatoes, Spinach & Parmesan 3.25 per guest

Jasmine Rice with Peas, Lemon Zest and Fresh Herbs 2.50 per guest

Roasted Baby Brussels Sprouts with Bacon & Balsamic Glaze 3.25 per guest

Roasted Butternut Squash with Salted Brown Butter Maple Glaze 3.25 per guest

Creamed Spinach with Provolone & Parmesan 2.95 per guest

Rice Pilaf 2.75 per guest

Roasted Asparagus with Balsamic Glaze 3.95 per guest

Traditional Sausage Stuffing 3.25 per guest

Roasted Carrots in Maple Bourbon Butter Sauce 2.75 per guest

Whipped Cauliflower with Herb Butter and Parmesan Cream 2.95 per guest

Mashed Sweet Potato Casserole with Marshmallow Pecan Streusel 3.50 per guest

Luncheon Buffet

(25 person minimum)

Farmhouse White Bread, Organic 12 Grain Bread, Assorted Wraps and Mini Kaiser Rolls with Roast Beef, House Roasted Turkey, Cure 81 Ham & Cheddar and Chicken Craisin Salad with Hellman's Mayo, Whole Grain Mustard and Horseradish Sauce served on the side.

- Potato Chips-

-Choose 2 Deli Salads-

Garden Salad

Caesar Salad

Caprese Salad with Spring Mix, Fresh Mozzarella, Basil, Tomato & Balsamic Glaze

Mixed Greens with Goat Cheese, Pecans, Craisins and Balsamic Glaze

Asian Noodle & Edamame Salad with Peanut Dressing

Rainbow Coleslaw

Buffalo Chicken Bowtie Pasta Salad

Mediterranean Penne Pasta Salad

Blue Cheese & Bacon Potato Salad

Bacon, Egg and Cheese Potato Salad

Tuna Macaroni Pasta Salad with Fresh Peas

Sweet Broccoli Salad with Bacon, White Cheddar and Craisins

Cheese Tortellini Salad with Broccoli, Roasted Red Peppers, Cheese & Balsamic Dressing

22.95 per guest + 7% Sales Tax and 20% Gratuity