



Holiday Premium Menu

Buffet Dinner \$42pp+tax



FRESH BAKED WARM BAGUETTE
whipped butter

FESTIVE GREENS
mandarin oranges, candied pecans, tuscan greens, poppy seed dressing
or

TAPHOUSE GREENS
carrots, cucumbers, cherry tomatoes, homemade balsamic dressing

CINNAMON ROASTED WINTER SQUASH
olive oil, cinnamon, brown sugar

BRUSSEL SPROUTS
panko parmesan brussels sprout baked casserole
or

ORANGE GLAZED CARROTS
tossed in an orange butter glaze

HOMEMADE BRIOCHE STUFFING
carrots, celery, onions & bacon, fresh baked brioche bread, turkey stock and fresh herbs (bacon optional)

BUTTERMILK MASHED POTATOES
yukon gold potatoes, whipped cream and butter

OVEN ROASTED TURKEY
herb rubbed young turkey, dark & white meat

SAVORY HOMEMADE TURKEY GRAVY
pan drippings, turkey stock and fresh herbs

HOMEMADE CRANBERRY SAUCE
orange zest

EUROPEAN ASSORTED FINGER CAKES
baked assorted mini cakes
or

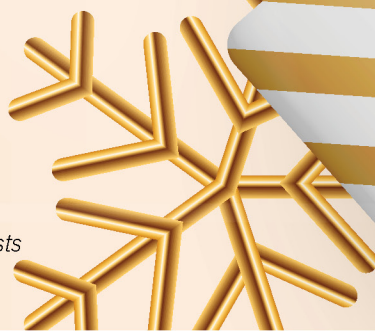
WARM APPLE PIE
chantilly cream, cinnamon sugar
or

PUMPKIN PIE
chantilly cream, cinnamon sugar



THE TAPHOUSE
— MODERN TAVERNS —

Minimum of 15 guests required - menu is plated if under 30 guests
An 18% auto gratuity will be added to your bill





Holiday Menu

Buffet Dinner \$36pp +tax

FRESH BAKED WARM DINNER ROLLS
whipped butter

TAPHOUSE GREENS
carrots, cucumbers, cherry tomatoes, homemade balsamic dressing

ROASTED ASSORTED WINTER VEGETABLES
olive oil, salt and pepper

HOMEMADE BRIOCHE STUFFING
*carrots, celery, onions & bacon, fresh baked brioche bread,
turkey stock and fresh herbs (bacon optional)*

BUTTERMILK MASHED POTATOES
yukon gold potatoes, whipped cream and butter

OVEN ROASTED TURKEY
*herb rubbed young turkey
dark and white meat*

SAVORY HOMEMADE TURKEY GRAVY
pan drippings, turkey stock and fresh herbs

HOMEMADE CRANBERRY SAUCE
orange zest

WARM APPLE PIE
chantilly cream



THE TAPHOUSE
— MODERN TAVERNS —

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