

Lunch Buffet

\$35 pp + tax

Homemade Soups

choose 1, choice of:

CREAM OF MUSHROOM

creamy forged mushroom puree and truffle oil

CHICKEN VEGETABLE

locally sourced chicken and seasonal veggies

TOMATO PESTO CREAM

creamy vine ripened tomato puree with fresh pesto and parmesan cheese

BUTTERNUT SQUASH

creamy cinnamon roasted butternut squash puree

CLAM CHOWDER

savory rosemary, cream, with clams, vegetables, and bacon (bacon can be optional)

CAJUN CORN CHOWDER

southern style cajun roasted corn

GARDEN VEGETABLE

hearty vegetable broth and seasonal vegetables

Assorted Sandwiches

choose 4 types, choice of:

HAM AND SWISS CHEESE

hand carved ham leg roast, swiss cheese, crisp iceberg lettuce, vine ripened tomatoes and honey mustard aioli, fresh baked sourdough bread

ROAST BEEF AND AGED CHEDDAR CHEESE

slow roasted hand carved beef roast, alfalfa sprouts, vine ripened tomatoes, aged cheddar cheese and horseradish aioli, fresh baked multigrain grain bread

TURKEY AND PROVOLONE CHEESE

oven roasted hand carved turkey, baby spinach, vine ripened tomatoes, provolone cheese and sundried cranberry aioli, fresh baked mini baguette

GRILLED VEGETABLE

grilled seasonal vegetables, crisp pea shoots, vine ripened tomatoes, parmesan cheese and pesto aioli, fresh grilled ciabatta bread

CHICKEN SALAD

oven roasted locally sourced chicken, diced celery and mayonnaise, fresh toasted hand cut brioche bread

LOADED BLT

applewood smoked bacon, crisp Iceberg lettuce, vine ripened tomatoes and roasted garlic aioli, fresh baked sourdough bread

Salads

CLASSIC CAESAR

crisp romaine, savory caesar dressing, garlic croutons and grated parmesan cheese

TUSCAN GREENS

sliced cucumbers, heirloom cherry tomatoes, shaved carrots, and balsamic vinaigrette

Sweets

EUROPEAN ASSORTED FINGER CAKES

fresh baked mini cakes

SEASONAL FRUIT PLATTER

assorted seasonal fruits and berries



THE TAPHOUSE

MODERN TAVERNS

Minimum of 15 guests required
An 18% auto gratuity will be added to your bill