

Corporate Premium Menu

Buffet Dinner \$42pp+tax

FRESH BAKED WARM BAGUETTE
whipped butter

CAESAR SALAD
house made croutons and caesar dressing, parmesan cheese
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

SAVORY TURKEY 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

WARM APPLE PIE
chantilly cream, cinnamon sugar

PUMPKIN PIE
chantilly cream, cinnamon sugar

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



THE TAPHOUSE
— MODERN TAVERNS —