

Lunch Buffet

\$35pp+tax

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

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*

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*

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 CHED-
DAR 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*

Sweets

**EUROPEAN ASSORTED
FINGER CAKES**
fresh baked mini cakes

SEASONAL FRUIT PLATTER
*assorted seasonal fruits
and berries*



THE TAPHOUSE
— MODERN TAVERNS —