

# PRIVATE PARTY MENUS



# WELCOME

Thank you for your interest in hosting your private event at Tuckers Tavern. A Beach Haven favorite for over 50 years, Tuckers reopened after Superstorm Sandy in 2014 after a spirited renovation inspired by the best American Taverns and British Pubs.

Tuckers has private and semi-private spaces for 25 to 125 guests. Parties can be arranged in various settings and dining rooms, both on and off-premise. Enjoy our festive gastro-pub inspired menus for brunch, lunch or dinner. Our chefs have designed a variety of menu items and selections for every occasion.

Tuckers Tavern's fully covered Outdoor Deck has serene views of the bay and can accommodate many events including cocktail parties. The Oyster Bar offers a full bar and can combine with the nautically inspired Tavern Room for larger parties and various events.

Each event is personally planned and orchestrated by your dedicated event coordinator. No detail is overlooked as we collaborate to deliver a memorable experience.

We look forward to planning your special occasion!

Sincerely,

*Pete*

Pete Palladino, Director of Restaurant Operations, NJ

# PLANNING YOUR PARTY

## **MENUS**

Enclosed are Tuckers Tavern private party menus. Please note that the prices quoted do not include 6.6% New Jersey sales tax and 20% staffing charge. All prices quoted herein are firm through January 2019. Any event beyond this date is subject alternate pricing. Parties that require more than three entrée selections will be subject to a \$5 fee per person. Pre-ordered entree selections are required for parties of 50 guests or more.

Our chefs are happy to customize additional hors d'oeuvres and intermezzo courses to create a unique dining experience. Please inquire with your coordinator for available options and pricing.

## **GUARANTEES**

The final number of guests attending is required one week prior to your event as well as the remaining balance paid in full. Once received this number will be considered a guarantee and not subject to reduction.

## **BEVERAGES**

We offer a variety of beverage and cocktail options including consumption, hosted and cash bar. Butlered wine, champagne, bottled water, and soft drinks are also available. Wine can be charged on a per bottle basis. Please ask to see our current wine list for suggestions.

## **RENTAL FEES**

Certain spaces have rental fees associated with them. Please inquire with your sales associate about what the fees might be.

## **PARKING**

Parking is available free of charge adjacent to Tuckers Tavern.

## **DINING ROOMS**

The Outside Deck offers seating for 45 or cocktail parties up to 60 guests. The Oyster Bar can accommodate cocktail parties for up to 60 with seating for 32 and a full bar, or combine with the nautically inspired Tavern Room with seating up 125.

## **SPECIAL AMENITIES**

Other amenities that can be provided for you are valet parking, specialized linen, audio/visual equipment, and flowers. Please inquire for the additional pricing of these extras.

## **DEPOSIT AND PAYMENT**

To confirm your date, an initial deposit of \$15 per expected guest is required along with a signed contract to guarantee your event date and venue.

Event spaces are available to guests fifteen minutes prior to the scheduled time for set up and decorating.

# TRAY PASSED HORS D'OEUVRES

## COLD

### Spicy Asian Tuna Tartar

Mango, Peanut, Black Sesame

### Jumbo Shrimp Cocktail

Tequila - Lime Horseradish Sauce

### Tomato Bruschetta

Fresh Mozzarella, Toasted Baguette, Balsamic

### Peppered Beef Tenderloin

Onion Confit, Blue Cheese, Mustard

### Prosciutto Wrapped Asparagus

Pistachio Aioli

### Cherry Tomato, Curried Crab Salad, Sprouts

### Roasted Beet, Goat Cheese Mousse

Walnut, Toasted Brioche

### Bloody Mary Gazpacho with Lump Crab

### Red Pepper Hummus

Tortilla Crisp, Roasted Garlic

## HOT

3. **Mini Lump Crab Cakes, Spicy Remoulade** 3.

4. **Garden Vegetable Spring Rolls** 2.  
Ginger Ponzu Sauce

2. **Mustard Crusted Lollipop Lamb Chops** 4.

3. **Ahi Tuna Potato Skins** 3.5  
Wasabi - Cucumber Aioli, Sesame

2.5 **Chicken or Beef Satay, Thai Peanut Sauce** 2.5

3. **Sea Scallops in Smoked Bacon** 3.5  
Creamy Horseradish

2.5 **Mushroom Caps with Lump Crabmeat** 3.5

2.5 **Szechwan Pork Dumplings** 2.5  
Sesame - Soy Dipping Sauce

**\*All Hors d'oeuvres are priced per piece**

# HOR D'OEUVRES STATIONS

**Seasonal Fruit 8.**

Colorful Assortment of Fresh, Local & Seasonal Fruits and Farm Fresh Berries

**Local Artisanal Cheese 9.**

Assorted Locally Crafted Cheeses with Accompaniments

**Summer Vegetable Crudite 7.**

Seasonal Market Vegetables and Assorted House Made Dips

**Hummus Platter 8.**

Roasted Garlic Chickpea Hummus, Grilled Pita, Lavash, and Market Vegetables

**Antipasti 10.**

Assortment of House Made Charcuterie, Local Artisan Cheeses and Pickled Vegetables

**Raw Bar 18.**

Assortment of Sustainable Chilled Shellfish and Seafood

**\*Prices are Per Person**

# PLATED APPETIZERS

(Select one to add a fourth course to your lunch or dinner)

## CHILLED

### Jumbo Gulf Shrimp Martini

Tequila- Lime Cocktail Sauce

### Sashimi Ahi Tuna

Sticky Rice, Kimchee Cucumber, Yuzu Ponzu

### Roasted Red & Yellow Beets

Goat Cheese, Walnuts, Fugi Apple, Frisee

### Beef Tenderloin Carpaccio

Grilled Shiitake, Shaved Grana, Arugula, Lemon, Olive Oil

### Parma Prosciutto with Burrata

Fig Compote, Grilled Baguette, Extra Virgin Olive Oil

### Scallop Ceviche

Pink Grapefruit, Pistachio, Jalapeño, Agave Vinaigrette

## HOT

### 7. Sweet Corn Risotto 4.

Bay Shrimp, Smoked Bacon, Sun-Dried Tomato

### 7. Asiago Cheese Ravioli 4.

Shiitake Mushrooms, Roma Tomatoes, Parmesan and Basil

### 4. Grilled Shrimp & Soy Braised Pork Belly 5.

Apple, Cucumber, Pea Shoots

### 5. Goat Cheese Gnocchi 4.

Porcini Mushroom, Peas, Olive Oil Poached Tomato, Truffle Crumbs

### Seared Barnegat Sea Scallops 5.

Cauliflower Puree, Blonde Raisins, Toasted Almonds, Capers, Balsamic

### Sautéed Crab Cake 5.

Melted Leeks, Tomato Confit, Micro Arugula, Preserved Lemon Tartar

\*Prices are Per Person

# PLATED DINNER

\$50 PER PERSON

## SOUP & SALADS (Select one)

### Gazpacho

Baguette Croutons, Olive Oil, Micro Basil (Seasonal)

### Corn Veloute

Maine Lobster, Avocado, Pickled Jalapeño, Pepitas

### Potato-Leek

Caviar, Chives, Sour Cream

## HOT SOUP

### New England Clam Chowder

Crispy Clams, Parsley Oil

### Classic Maine Lobster Bisque

Add 2.

### Smoked Tomato Bisque w. Goat Cheese Melba

### Vegetable Minestrone

### Classic Caesar Salad

Baguette Croutons, Pecorino Romano

### Field Greens

Candied Walnuts, Dried Cranberries, Goat Cheese, Walnut Vinaigrette

### Iceberg Wedge

Smoked Bacon, Tomato, Blue Cheese

### Arugula Salad with Almond Crusted Brie

Add 3.5

Marcona Almonds, Dried Cherries, Sherry Vinaigrette

### Tomato-Mozzarella

Petite Greens, Basil Pesto, Balsamic (Seasonal)

\*Prices are Per Person

## ENTREES

(Select one or up to three with pre-count)

### **Pan Roasted Organic Chicken Breast**

Honey Glazed Baby Carrots, Truffled Creamy Orzo  
Wild Mushroom Sauce

### **Pan Seared Barnegat Sea Scallop**

Smoked Bacon – Corn Risotto, Sun Dried Tomato  
Peas, Herbed Lobster Cream

### **12 oz Boneless Pork Chop**

Whole Grain Mustard Crushed Fingerlings, Roasted  
Brussels Sprouts, Smoked Bacon, Apple Butter, Pork Jus

### **Atlantic Salmon**

Sesame Soy Glaze, Cashew Coconut Rice, Stir Fry  
Vegetables

### **Crab Stuffed East Coast Flounder**

Vegetable Rice Pilaf, Parmesan Roasted Tomato  
Caper Butter

### **Sautéed Lump Crab Cake**

Wood Grilled Corn – Heirloom Tomato Salad, Sweet  
Potato Fries, Saffron Dill Aioli

### **Chorizo Crusted Mahi Mahi**

Braised Fennel, Fingerlings, Roasted Tomato, Bouillabaisse  
Jus

**Add 7.**

### **8 oz Beef Tenderloin**

Blue Cheese Crust, Whipped Potatoes, Haricots Verts  
Almondine, Red Wine Sauce

**Add 6.**

### **Slow Roasted Prime Rib of Beef**

Cheddar - Ranch Twice Baked Potato, Broccolini  
Horseradish Au Jus

**Add 4.**

### **12 oz N.Y. Strip Steak**

Wood Grilled Asparagus, Herb Roasted Potatoes  
Brandy – Peppercorn Sauce

**Add 9.**



**DESSERT**

(Select one)

**Key Lime Pie**

Raspberry Puree

**Molten Lava Cake**

Vanilla Ice Cream, Chocolate Sauce

**Tahitian Creme Brulee**

Raspberry Sorbet

**Add 2.**

**Raspberry White Chocolate Cheesecake**

**Chocolate and Coconut Mousse Parfait**

**Carmel Crunch Cheesecake**

**Ice Cream or Sorbet**

**Coffee or Hot Tea**

# PLATED LUNCH

\$35 PER PERSON

## 1ST COURSE

(Select one)

### **Beefsteak Tomato-Mozzarella (seasonal)**

Basil Vinaigrette, Balsamic Vinegar

### **Caesar Salad**

Parmesan-Baguette Croutons

### **Field Green Salad**

Candied Walnuts, Dried Cranberries, Goat Cheese, Walnut Vinaigrette

### **Crispy Iceberg Wedge**

Crumbled Smoked Bacon, Tomato, Maytag Blue Cheese

### **New England Clam Chowder**

Crispy Clams, Parsley Oil

### **Coconut Crab-Corn Chowder, Corn Fritter**

### **Cream of Portobello Mushroom Soup**

### **Classic Maine Lobster Bisque**

## ENTREES

(Select one or up to three with pre-count)

### **Asparagus, Lump Crab, Tomato and Brie Frittata**

Petite Salad

### **Traditional Eggs Benedict**

Canadian Bacon, Toasted English Muffin, Hollandaise

### **Cinnamon-Ricotta French Toast**

Fresh Berries and Creme Anglaise

### **Jamaican Jerk Grilled Chicken Breast**

Black Bean Salad, Tropical Fruit Chutney

### **Grilled Chicken Caesar**

Roasted Peppers, Polenta Croutons, Basil Pesto

### **Open Faced Salmon B.L.T.**

Grilled Baguette, Petite Salad

### **Fettuccine Alfredo with Gulf Shrimp**

Sweet Peas, Mushrooms, Sun-dried Tomatoes

### **Penne Pasta with Grilled Chicken**

Portobello Mushrooms, Roasted Peppers

### **Penne Pasta**

Basil, Garlic, White Wine and Pepper Flakes

### **Sautéed Crab Cakes**

**Add 6.**

Roasted Corn Salad, Smoked Tomato Coulis, Spicy Remoulade, Shoestring Potatoes

### **Cider Barbecue Free Range Chicken**

Grilled Asparagus, Oven Roasted Roma Tomatoes, Loaded Mashed Potatoes

### **Grilled Beef Tenderloin**

**Add 8.**

Roasted Garlic Mashed Potatoes, Haricots Verts Almondine, Red Wine Sauce, Béarnaise Emulsion

**DESSERT**

(Select one)

**Key Lime Pie**

Raspberry Puree

**Molten Lava Cake**

Vanilla Ice Cream, Chocolate Sauce

**Tahitian Creme Brulee**

Raspberry Sorbet

**Add 2.**

**Raspberry White Chocolate Cheesecake**

**Chocolate and Coconut Mousse Parfait**

**Carmel Crunch Cheesecake**

**Ice Cream or Sorbet**

**Coffee or Hot Tea**

# BRUNCH BUFFET

\$28 PER PERSON

**Freshly Squeezed Juices**

**Assorted Homemade Muffins, Croissants & Breads**

Sweet Butter & Preserves

**Bagel Assortment with Smoked Salmon**

Flavored Cream Cheeses

**Seasonal Fresh Fruit Assortment**

**Cinnamon French Toast**

Maple Syrup

**Traditional Eggs Benedict**

Hollandaise Sauce

**Sausage, Bacon & Scrapple**

**Home Fried Potatoes**

**Coffee & Tea, Brewed Decaffeinated**

**Omelet Station\***

**Add 9.**

Traditional & Egg White Omelets made to order with assorted fillings.

\*\$50 Chef Attendant Fee is required every # guests

**Parties of 30 guests or more. Pricing is per person.**

# BAR SELECTIONS

## TOP SHELF OPEN BAR

Dewar's, Cutty, J & B, Chivas  
Seagram 7, VO, Canadian Club, Crown Royal  
Three Olives, Stolichnaya  
Bombay, Beefeater, Tanqueray  
Jack Daniel's, Old Grand-Dad, Southern Comfort  
Select House Wine and Beer

Three Hour Minimum 34.  
Each Additional Hour 8.

## PREMIUM OPEN BAR

Johnnie Walker, Chivas, Glenlivet,  
Jameson, Bushmills  
Ketel One, Belvedere, Grey Goose  
Hendricks, Bombay Sapphire  
Maker's Mark, Wild Turkey  
Select House Wine and Beer

Three Hour Minimum for 42.  
Each Additional Hour 10.

## BEER AND WINE

### Select House Wine and Beer

Three Hour Minimum 26.  
Each Additional Hour 6.

## BRUNCH COCKTAILS

Mimosas, Bloody Marys, Screwdrivers, Bellinis

One Hour Minimum 12.  
Each Additional Hour 6.

## CASH BAR

Guests purchase their own beverages

## WINE SERVICE

See our wine list for wines to be served table side by the bottle

## BARTENDER FEE

50. per bartender, per hour, per 50 guest  
(3 hour minimum)