

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

8 oz Beef Tenderloin

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

Slow Roasted Prime Rib of Beef

Cheddar - Ranch Twice Baked Potato, Broccolini
Horseradish Au Jus

12 oz N.Y. Strip Steak

Wood Grilled Asparagus, Herb Roasted Potatoes
Brandy – Peppercorn Sauce

Add 7.

Add 6.

Add 4.

Add 9.

Add 6.

Add 6.

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)