

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 is inspired by the best American Taverns and English 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 our dedicated private events concierge team. No detail is overlooked as we collaborate to deliver a memorable experience.

We look forward to planning your special occasion!

Sincerely,

Liz

Liz Tretter, Private Events Concierge

PLANNING YOUR PARTY

MENUS

Enclosed are Tuckers Tavern private party menus. Please note that the prices quoted do not include New Jersey sales tax and 24% staffing charge. All prices quoted herein are firm through January 2023. 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 to accommodate the particular needs of your event including consumption and open bar.

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 40 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 reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the food and beverage minimum is required.

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

TRAY PASSED HORS D'OEUVRES

COLD

Spicy Tuna Tartar

Mango, Peanut, Cucumber

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

Cage Free Deviled Eggs

Assorted Fillings

Roasted Beet, Goat Cheese Mousse

Walnut, Toasted Brioche

Bloody Mary Gazpacho with Lump Crab

Red Pepper Hummus

Tortilla Crisp, Roasted Garlic

HOT

3.5 **Mini Lump Crab Cakes** 4.
Spicy Remoulade

4. **Garden Vegetable Spring Rolls** 3.
Ginger Ponzu Sauce

3. **Mustard Crusted Lollipop Lamb Chops** 4.5

4. **Fingerling Potato Skins** 3.
Bacon, Sharp Cheddar, Chives

3. **Chicken or Beef Satay** 3.5
Thai Peanut Sauce

3. **Sea Scallops in Smoked Bacon** 4.
Horseradish Dill

3.5 **Mushroom Caps with Lump Crabmeat** 3.5

4. **Szechwan Pork Dumplings** 3.
Sesame - Soy Dipping Sauce

3. ***All Hors d'oeuvres are priced per piece**

HOR D'OEUVRES STATIONS

- | | |
|---|------------|
| Seasonal Fruit
Colorful Assortment of Fresh, Local & Seasonal Fruits and Farm Fresh Berries | 10. |
| Local Artisanal Cheese
Assorted Locally Crafted Cheeses with Accompaniments | 12. |
| Summer Vegetable Crudite
Seasonal Market Vegetables and Assorted House Made Dips | 9. |
| Hummus Platter
Roasted Garlic Chickpea Hummus, Grilled Pita, Lavash and Market Vegetables | 10. |
| Antipasti
Assortment of Charcuterie, Local Artisan Cheeses and Pickled Vegetables | 14. |
| Raw Bar
Assortment of Sustainable Chilled Shellfish and Seafood | 20. |

*Prices are Per Person

PLATED APPETIZERS

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

CHILLED

Jumbo Gulf Shrimp

Tequila- Lime Cocktail Sauce

Ahi Tuna

Lump Crab, Avocado, Citrus Soy Vinaigrette

Roasted Red & Yellow Beets

Goat Cheese, Walnuts, Fuji Apple, Frisee

Beef Tenderloin Carpaccio

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

Sweet Corn Risotto

Smoked Bacon, Sun-Dried Tomato

Asiago Cheese Ravioli

Shiitake Mushrooms, Roma Tomatoes, Parmesan and Basil

Goat Cheese Gnocchi

Mushrooms, Peas, Olive Oil Poached Tomato, Truffle Crumbs

Seared Barnegat Sea Scallops

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

Sautéed Crab Cake

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

PLATED DINNER

\$65 PER PERSON

SOUP & SALADS (Select one)

COLD SOUP

Gazpacho (Seasonal)

Baguette Croutons, Olive Oil, Micro Basil

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

Smoked Tomato Bisque w. Goat Cheese Melba

Vegetable Minestrone

Braised Tomato, Pecorino Romano

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

Marcona Almonds, Dried Cherries, Sherry Vinaigrette

Tomato-Mozzarella (Seasonal)

Petite Greens, Basil Pesto, Balsamic

*Prices are Per Person

ENTREES

(Select up to three or one Duet)

Pan Roasted Organic Chicken Breast

Honey Glazed Baby Carrots, Truffled Creamy Orzo
Wild Mushroom Sauce

Pan Seared Barnegat Sea Scallops - Add 10.

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

12 oz Boneless Pork Chop

Mustard Crushed Fingerlings, 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

Brussels Sprouts Slaw, Sweet Potato Fries, Tomato Jam,
Remoulade

Pan Roasted Mahi Mahi

Jersey Corn Fritter, Dill Slaw, Wood Grilled Pineapple Pico

8 oz Beef Tenderloin - Add 10.

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

DUETS

Grilled Filet and Crab Cake

Creamer Potatoes, Asparagus, Red Wine Demi, Bearnaise

Faroe Island Salmon and Natural Chicken

Mashed Potato, French Beans, Lemon Butter

Wood Grilled NY Strip and Local Scallops

Truffled Mashed Potatoes, Brocoli Rabe,
Roast Garlic Piccata

DESSERT

(Select one)

Chef's Trio of Minature Desserts

Key Lime Pie

Raspberry Puree

Molten Lava Cake

Vanilla Ice Cream, Chocolate Sauce

Flourless Chocolate Truffle Torte

Carmel Crunch Cheesecake

Ice Cream or Sorbet

Coffee or Hot Tea

BUFFET STATIONS

(priced per person)

SALAD \$10

Choose at least one salad

Tuckers House

Baby Romaine, Jersey Tomatoes, Heirloom Beans, Radish, Sherry Vinaigrette

Caesar

Baby Romaine, Classic Dressing, Baguette Crouton, Grana Padano

Field Greens

Candied Walnuts, Oven-Dried Cranberries, Herbed Goat Cheese, Walnut Vinaigrette

Greek

Mesclun & Frisée, Sheep's Milk Feta, Kalamata Olive, Cucumber, Tomato, Preserved Lemon Vinaigrette

Build Your Own

Chef's Greens, Seasonal Ingredients, Assorted Dressings & Accompaniments

SIDES \$7

Choose at least one side

Buttered Whipped Potatoes

Herb Roasted New Potatoes

Vegetable Rice Pilaf

Herb Seasoned Cous Cous

Creamy Orzo with Pecorino Romano

House Cut French Fries

Tater Tots

Roasted Asparagus

Broccoli Rabe with Roasted Garlic

Sauteed Haricots Verts

Buttered Jersey Corn Cobb (Seasonal)

Glazed Seasonal Vegetables (Chef's Selection)

BUFFET STATIONS

Choose at least two entrees

(priced per person)

Faroe Island Salmon

Lemon Chive Butter 16

Maryland Crabcakes

House Rémoulade, Tartar, Cocktail 18

Crab Stuffed Local Flounder

Lemon Buerre Blanc, Herbs 16

Blackened Atlantic Mahi Mahi

Pineapple Island Salsa 15

Pan Seared Grouper

Saffron, Fennel, Tomato 16

Sliced Flank Steak

New World Chimichurri 18

Pork Tenderloin

Homestyle Southern Gravy 16

Slow Braised Short Rib

Root Vegetable, Demi Glace 16

Herb Crusted Beef Tenderloin

Merlot Demi Glace 19

Chicken Parmigianna

Roasted Garlic Pomodoro, Mozzarella, Basil 14

Griggstown Chicken Breast

Madeira Pan Sauce 14

Parmesan Herb Crusted Chicken Breast

Cranberry Chutney 14

Sliced Turkey Breast

Pearl Onion Gravy 14

Baked Ziti

Roasted Garlic Pomodoro, Mozzarella, Basil 12

Blackened Chicken

Bowtie, Sun-Dried Tomato, Broccoli Rabe, Artichoke, Olive 13

Shrimp and Broccoli Rabe

Rigatoni, Roasted Red Pepper, Preserved Lemon & Garlic 13

*Add Chef's Tasting Dessert Table

Assorted seasonal Offerings 9

PLATED LUNCH

\$45 PER PERSON

1ST COURSE

(Select one)

Caprese Salad (Seasonal)

Beefsteak Tomato, Burrata-Mozzarella, Basil Vinaigrette

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

Kennett Square Mushroom Soup

Crème Fraîche

Classic Maine Lobster Bisque

ENTREES

(Select up to three)

Asparagus, Lump Crab, Tomato and Brie Frittata

Petite Salad

Traditional Eggs Benedict

Canadian Bacon, English Muffin, Hollandaise, Home Fries

Cinnamon-Ricotta French Toast

Fresh Berries and Creme Anglaise

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 Wood Grilled Chicken

Portobello Mushrooms, Roasted Peppers

Penne Pasta

Basil, Garlic, White Wine and Pepper Flakes

Sautéed Crab Cakes - Add 10.

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

Barbecue Free Range Chicken

Grilled Asparagus, Oven Roasted Roma Tomatoes, Loaded
Mashed Potatoes

Grilled Beef Tenderloin - Add 10.

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

DESSERT

(Select one)

Chef's Trio of Minature Desserts

Key Lime Pie

Raspberry Puree

Molten Lava Cake

Vanilla Ice Cream, Chocolate Sauce

Flourless Chocolate Truffle Torte

Carmel Crunch Cheesecake

Ice Cream or Sorbet

Coffee or Hot Tea

BRUNCH BUFFET

\$45 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 & Pork Roll

Home Fried Potatoes

Coffee & Tea, Brewed Decaffeinated

Omelet Station* - Add 10.

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

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

* \$50 Chef Attendant Fee is required every 30 guests

BAR SELECTIONS

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.
Options include Soft Drinks, Coffee, and Tea; Limited Bar; Full Bar or Wine Service

OPEN BAR

Unlimited House Wine, Beer & Premium Liquors
» \$45 per guest for a 2 1/2 Hour Event. + 10 per guest for Top Shelf Liquor
» \$7 per guest for each additional half hour.

BEER & WINE OPEN BAR

Unlimited House Wine & Beer
» \$30 Per Guest for a Two and half Hour Event
» \$6 Per Guest Each Additional Half Hour
» Add \$10 per guest for Premium Wine by the glass

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Greyhounds, Sangria
» \$22 per guest with a \$100 Bar Set-Up Charge

WINE SERVICE

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

There is a \$75 bartender fee for 15-34 guests, \$125 for 35 guests or more.