



TUN TAVERN SPECIAL EVENT MENUS

TAVERN COCKTAIL PARTY

TUN TAVERN DISPLAY

An array of cheeses, fresh vegetables with dip, and seasonal fresh fruit

HUMMUS WITH CHILLED CRUDITES

Freshly made sun dried tomato hummus served with warm pita wedges and vegetables

COCONUT SHRIMP

Served with orange chili dipping sauce

SPICY CHICKEN WINGS

Spiced wings served with fresh bleu cheese, carrots & celery

SAUSAGE AND BASIL PITA PIZZA

Mini pizzas with sausage, mozzarella & fresh basil

\$23.95 per person

BREW PUB COCKTAIL PARTY

SCALLOPS WRAPPED IN BACON

Served with creamy horseradish beer sauce

TUN BEER BRAISED SHORT RIB SLIDERS

Slow cooked with Tun Tavern's own robust Stout & fresh rolls

MINI CRAB CAKES

Served with Cuban Tartar

CRISPY CHICKEN TENDERS

All white meat chicken with our own honey mustard sauce

TUN TAVERN DISPLAY

An array of cheeses, fresh vegetables with dip, and seasonal fresh fruit

\$28.95 per person

All prices subject to suggested 20% gratuity and 6.62% sales tax

- Buffets style for parties of 25 or more – For menu options for smaller groups call or email

dtharp@tuntavern.com (609) 425-0958

TASTE OF THE TUN DINNER BUFFET

To start: **TUN TAVERN DISPLAY**

An array of cheeses, flatbread, chilled vegetables with dip and seasonal fresh fruit

Choice of one:

HOUSE CAESAR SALAD or TOSSED GARDEN SALAD

Choice of one:

PENNE & SHRIMP

Shrimp, spinach, grape tomatoes, al dente pasta with white wine butter sauce

CAST IRON ROASTED SCALLOPS

Seared scallops finished with velvety jumbo crab sauce

ROASTED SHALLOT & BALSAMIC GLAZED SALMON

Fresh salmon filets with shallots and balsamic vinaigrette

Choice of one:

CHICKEN A LA VODKA

Sautéed breasts of chicken with shallots, artichokes, garlic, and mushrooms
with pasta in tomato vodka blush sauce

CHICKEN BREASTS WITH SPINACH & FETA

Breast of chicken stuffed with sautéed spinach and Feta Cheese,
laced with a sherry cream sauce

BLACKENED CHICKEN ALFREDO

Sautéed breasts of chicken with creamy Alfredo & penne pasta

Choice of one:

PESTO PRIMAVERA

Fresh vegetables and pasta lightly tossed with basil pesto sauce

BAKED STUFFED SHELLS

Al dente pasta filled with creamy ricotta and our own Marinara

PASTA CARBONARA

A rich creamy sauce with pancetta, garlic, onion and basil, finished with Parmesan Cheese

**CHEF'S CHOICE OF POTATO & FRESH VEGETABLE,
ROLLS & BUTTER, AND A BEVERAGE ARE INCLUDED**

\$38.95 per person

All prices subject to suggested 20% gratuity and 6.62% sales tax

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TUN TAVERN

BUTLERED HORS D'OEUVRES

ROASTED PEPPER BRUSCHETTA WITH SMOKED GOUDA CHEESE
SAUSAGE & BASIL PIZZA SQUARES

CHICKEN & WILD MUSHROOM TERIYAKI DUMPLINGS
TOMATO MOZZARELLA TOASTS WITH BALSAMIC GLAZE
JALAPENO POPPERS

COCKTAIL FRANKS WRAPPED IN PUFF PASTRY

\$215.00 PER 100 PIECES OF ONE ITEM

\$125.00 PER 50 PIECES OF ONE ITEM

SHRIMP AVOCADO TOAST

VEGETABLE POTSTICKERS WITH GINGER SOY SAUCE

ASIAGO & ASPARAGUS IN PHYLLO

MUSHROOM CAPS STUFFED WITH SPICY SAUSAGE & SMOKED GOUDA

CHICKEN SATAY SKEWERS WITH PEANUT THAI SAUCE

CHICKEN FINGERS SERVED WITH BUFFALO OR HONEY MUSTARD SAUCE

ARANCINI BALLS WITH SPICY MARINARA

FRESH FRUIT ON SKEWERS GLAZED WITH GRAN MARNIER

SPICY CHICKEN WINGS

\$270.00 PER 100 PIECES OF ONE ITEM

\$160.00 PER 50 PIECES OF ONE ITEM

BEER BRAISED SHORT RIB SLIDERS, FRIZZLED ONIONS

BROILED CRAB CAKE SLIDER, HOUSE MADE SLAW

COCONUT SHRIMP, ORANGE CHILI SAUCE

FILET MIGNON KABOBS, FRESH MARINATED VEGETABLES

SCALLOPS WRAPPED IN BACON

FISH TACOS, CHIPOTLE AIOLI

MINIATURE PHILLY CHEESE STEAKS, SPICY KETCHUP

MINIATURE CRAB CAKES, LEMON & CUBAN TARTAR

MINI BEEF WELLINGTONS

\$350.00 PER 100 PIECES OF ONE ITEM

\$220.00 PER 50 PIECES OF ONE ITEM

CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE

MINIATURE ROASTED LAMB CHOPS WITH ORANGE GLAZE

\$4.95 PER PIECE

All prices subject to suggested 20% gratuity and 6.62% sales tax

TUN TAVERN. 2 CONVENTION BLVD. ATLANTIC CITY. NJ. 08401. WWW.TUNTAVERN.COM

TUN TAVERN TABLE DISPLAYS

TUN DISPLAY \$235.00

An array of cheeses, fresh vegetables with dip, & seasonal fresh fruit *(Serves 75 people)*

HUMMUS WITH CHILLED CRUDITES \$195.00

Freshly made sun dried tomato hummus served with warm pita wedges & vegetables
(Serves 75 people)

FRESH SEAFOOD DISPLAY \$795.00

Clams & oysters on the half shell, jumbo shrimp served over ice,
with lemon and remoulade & cocktail sauce *(Serves 75 people)*

CHILLED SHRIMP COCKTAIL \$695.00

Jumbo shrimp served over ice, with lemon and cocktail sauce *(Serves 75 people)*

CHEF-ATTENDED CARVING STATIONS

TENDERLOIN OF BEEF

Béarnaise sauce, au jus, horseradish and sliced French bread **\$18.95 per person**

TURKEY BREAST

Cranberry sauce, home-style gravy, spicy mustard, fresh bread **\$9.95 per person**

PRIME RIB OF BEEF

Au jus, horseradish sauce, and fresh rolls **\$16.95 per person**

ROAST PORK LOIN

Served with sauerkraut and fresh breads **\$9.95 per person**

CHEF-ATTENDED PASTA STATION

Penne Pasta, Cheese Tortellini, Marinara, Pesto, & Alfredo sauces, garlic knots, focaccia bread, assorted condiments & grated parmesan and asiago cheeses **\$9.95 per person**

**Add grilled shrimp & grilled chicken breast to pasta station
for an additional \$6.00 per person**

A fee of \$50.00 per Chef for Chef-attended Station will apply

TUN TAVERN DESSERTS

Please select one - Your choice \$8.95 per person

Chocolate Decadence Warm Apple Cobbler

Peanut Butter Brownie Cake Crème Brulee Cheesecake Carrot Cake

Coffee Service included with dessert

Customized Cakes Available for all Occasions -

\$4.95 slice/ per person

MINIATURE DESSERT BUFFET

A special assortment of delicious bite-size desserts

(Serves 25 people) \$220.00 (Serves 50 people) \$430.00

(Serves 75 people) \$650.00 (Serves 100 people) \$800.00

All prices subject to suggested 20% gratuity and 6.62% sales tax

SPECIAL EVENT BAR PRICING

◆ Open Bar -Unlimited Consumption - priced on a per hour, per party basis.

All beer, house wine by the glass & all soda: 1st hour - \$15 pp, each add'l hour, \$14 pp

All beer, house wine, house cocktails, soda: 1st hour - \$18 pp, each add'l hour, \$15pp

All beer, beer samplers, all wine by the glass, soda & all call brand cocktails & specialty drinks: 1st hour -\$22 pp, each add'l hour \$20 pp

Shots are not included in open bar pricing. (Prices are subject to suggested 20% gratuity, 3% AC Luxury Tax & 6.62% NJ Sales Tax)

◆ Tab Bar – Drinks are charged on a running tab, based on consumption.

(Prices are subject to suggested 20% gratuity)

◆ Cash Bar - Guests pay for their own drinks individually

Tun Brews & Drafts:

IPA, Tun Light, Irish Red, Stout, Pale Ale & more - \$6.75 Pint

Draft Heineken - \$7 Pint Bud Light \$6 Pint

Corona & Corona Lt - \$7 bottle Five 3 oz Beer Sampler \$7.50

Wine:

We have 30 selections by the Bottle, and 20 selections by the Glass

House Wine: Copper Ridge – Merlot & Cabernet Sauvignon

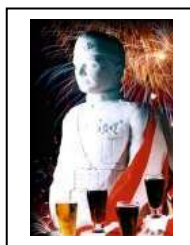
Canyon Road Chardonnay, Pinot Grigio, Moscato

House Wine \$7.69 By The Glass House-made Sangria \$10

(includes tax)

Please refer to our Complete Wine List at www.tuntavern.com

Selections are subject to change



Mixed Drinks:

House brands, \$9.00 - Call brands, \$10.00 and up -
House Brand Martinis \$11 and up Call Martinis \$13.00
Margaritas \$10

TUN TAVERN RESTAURANT 2 CONVENTION BLVD ATLANTIC CITY NJ 08401
dtharp@tuntavern.com Diane- 609.425.0958

TUN TAVERN BREAKFAST/BRUNCH

Please Note: Minimum of 100 guests required for Breakfasts

Scrambled Eggs, Country Sausage, Crisp Bacon, Home Fried Potatoes, Fresh Fruit Assortment, Assorted Croissants, Muffins and Bagels, Condiments Juice, Coffee, Tea, and Decaffeinated Coffee \$39.95 per person++

Add Ons –

Chef Attended Omelet Station

Complete with Cheddar, Feta Cheese, Chopped Bacon, Mushrooms, Peppers, Onions, Fresh Ham, Tomatoes add \$4.95 per person++

Prime Rib of Beef Carving Station

With Slider Rolls, Au Jus and Horseradish Cream Sauce add \$10.95pp++
\$50.00 Chef Fee @ each: Omelet /Carving Station

Stuffed French Toast with Cream Cheese & Strawberries.....add \$1.95pp++

Cheese Blintzes with Cherries.....add \$1.95pp++

Homemade Quiche (Lorraine, Vegetable, Sausage).....add \$3.50pp++

Eggs Benedict.....add \$3.90pp++

Punch Bowl (Champagne Mimosa Fresh Fruit).....add \$1.95pp++

TUN TAVERN LUNCHEON BUFFET

(FOR GROUPS OF 25 OR MORE)

TUN TAVERN DISPLAY

A beautiful array of cheeses, flatbread crackers, fresh fruit & raw vegetables with bleu cheese dip

ROASTED RED PEPPER AND SMOKED GOUDA BRUSCHETTA

With Olive Oil & Fresh Basil

TAVERN SALAD

Fresh field greens and baby spinach with dried cranberries, walnuts, bleu cheese crumbles, grape tomatoes, red onion with Orange Sesame Vinaigrette dressing

ASSORTED WRAPS & SANDWICHES DISPLAY

Chicken Salad & Sliced Cucumber on Croissants, Turkey Breast, Bacon, Cheddar & Honey Mustard on Brioche Rolls, Spinach Wraps with Roasted Veggies, Feta Cheese & Balsamic Drizzle

Served with Dill Pickle Spears

KETTLE CHIPS OR FRENCH FRIES

AND A BEVERAGE

\$39.95 per person++

All prices subject to suggested 20% gratuity and 6.62% sales tax

TUN TAVERN LUNCH OFF MENU

We also offer limited choice lunch selections featuring sandwiches & salads, with a beverage,
With or without dessert for a set price – call for selections
609-425-0958 or dtharp@tuntavern.com
