TAPPED SOCIAL ITALIAN STYLE

25 person minimum

$35 per person

Includes 2 shareables and 2 mains

50 person minimum

$45 per person

Includes 3 shareables, 3 mains, and 1 dessert

SHAREABLES

Fresh Mozzarella Caprese
heirloom tomatoes, balsamic vinaigrette, EVOO, pesto, sesame baguette

Sunday Meatballs
all beef, marinara, parmesan

Roasted Mushroom Crostini
roasted mushrooms, caramelized onion, whipped goat cheese, chives

Prime Rib Crostini
w/ horseradish aioli

Bacon Wrapped Dates
blue cheese stuffed

Caesar Salad
parmesan lemon garlic croutons

Spinach Artichoke dip
spinach, artichokes, asiago, sun-dried tomatoes, focaccia toast

Sunday Chopped
tomato, cucumber, olives, red onion, provolone, focaccia croutons, house dressing

Mini Roasted Cauliflower Cups
tahini, mama lil's pepper aioli

Ricotta & Apple Garlic Focaccia
honey, black pepper

Charcuterie Board + $15

gouda, whipped goat cheese, brie, Beecher's Flagship cheese
salami, prosciutto, seasonal and dried fruit, fig jam, mixed nuts, assorted crackers

MAINS

served with Italian bread basket & magic butter

Chicken Piccata
lemon, capers, butter, white wine, served with roasted vegetable fregola sarda

Chicken Marsala
roasted mushrooms, marsala wine, herb butter, served with roasted vegetable fregola sarda

Pesto Salmon
herb roasted salmon, house-made basil pesto, shaved parmesan

Mushroom Marsala Ravioli Al Forno
marsala cream, spinach, mushroom medley, house cheese

Herb Crusted Beef Tenderloin *+ $15 PP*
garlic, rosemary, thyme, red wine demi-glace

Flat Iron Steak *+ $14 PP*
roasted peppers & onion, roasted herb butter

Fettuccine Alfredo & Smoked Bacon
broccolini, roasted garlic, asiago, house cheese

Nonna's Lasagna
3 hour slow-cooked, fennel sausage, meatball, meat sauce, ricotta, mozzarella, fontina, provolone, house cheese, hot rosa sauce

Baked Penne & Sausage
hot rosa sauce, mozzarella, fontina, basil, house cheese

Eggplant Parmesan

Lamb Lollipops *+ $11 PP*

Chicken Parmesan
provolone, mozzarella, fontina, marinara, basil

· ITALIAN ON GRAND ·

DESSERT

Cannoli

Brown Butter Chocolate Chunk Cookies

Tiramisu

NY Style Cheesecake

TAPPED STYLE

25 person minimum
$35 per person
Includes 2 shareables and 2 mains

50 person minimum
$50 per person
Includes 3 shareables, 3 mains, and 1 dessert

SHAREABLES

Seasonal Simple Salad
greens, seasonal vegetables, champagne vinaigrette

Honey Chipotle Wings
served with ranch

Crab Cakes *+$14 pp*
Dungeness crab, beurre blanc sauce, old bay seasoning

Soft Pretzel Bites
Beecher's Cheese fondue

Coconut Shrimp *+$3 pp*
sweet chili sauce

Roasted Cauliflower
herbs, browned butter, Beecher's cheese sauce

Honey Lime Chicken Salad *+$3 pp*
greens, roasted chicken, seasonal vegetables, roasted pepitas, cotija cheese, honey lime vinaigrette

Caprese Pasta Salad
fresh mozzarella, tomatoes, sweet basil, champagne vinaigrette, balsamic glaze

Herb Roasted Potato Wedges *+$2 pp*
served with garlic aioli

Brussels Sprouts
bacon, blue cheese, maple glazed pecans, balsamic glaze

Lemon Bowtie Pasta Salad
tomato, feta, arugula, lemon herb vinaigrette

Loaded Potato Bite
sriracha bacon, sour cream, chive

MAINS

Fettuccine Alfredo & Smoked Bacon
broccolini, roasted garlic, asiago, house cheese

Braised Carnitas Pork
roasted onion, caramelized pineapple

Prime Rib Skewers
horseradish aioli, caramelized onion

Crab Cakes *+$14 pp*
beurre blanc sauce, old bay seasoning, served with Blistered Garlic Green Beans

Roasted Chicken & Artichokes
herbed mushrooms, capers, lemon butter cream sauce

Grilled Salmon *+$10 pp*
Maple Chili Glazed

Mushroom Melt
caramelized onion, herbed goat cheese, roasted garlic aioli

Bacon Mac & Cheese
Beecher's Cheddar, center cut bacon, fontina

GRAZING BOARDS

Charcuterie *+$15 pp*
Crudites *+$15 pp*
Toasted Baguettes *+$20 pp*
Dessert *+$6 pp*

DESSERT

Bourbon Caramel Bread Pudding
Brown Butter Chocolate Chunk Cookies
Gooey Brownie Bites
Lemon Ricotta Cupcakes
Key Lime Pie Cups

GRAZING BOARD MENU

$40 per person

includes assortment of Charcuteries, Crudités, Toasted Baguettes, Desserts boards

Charcuteries

A La Carte $15 per person

gouda, whipped goat cheese, brie, Beecher's Flagship cheese
salami, prosciutto
seasonal and dried fruit, fig jam,
mixed nuts, assorted crackers

Crudités

A La Carte $15 per person

pickled cauliflower, marinated mushrooms, artichoke hearts, roasted asparagus hummus and vegetables with pita crackers
tomatoes and fresh mozzarella caprese pasta salad

Toasted Baguettes

A La Carte $20 per person

smoked salmon cucumber canapé w/ dill cream cheese and pickled red onion
roasted mushrooms, caramelized onion, whipped goat cheese, chives
prosciutto w/ whipped ricotta, oven roasted tomatoes
prime rib w/ horseradish aioli

Desserts

A La Carte $15 per person

dark chocolate gooey brownies, lemon ricotta cupcakes, magic bars, brown butter chocolate chunk cookies

GF options available

BARBEQUE MENU

25 person minimum

$25 per person

Includes 1 Smoke House option and 2 shareables

50 person minimum

$35 per person

Includes 2 Smoke House options and 3 shareables

SMOKE HOUSE

Smoked Brisket *+$9 pp*

Smothered Baby Back Ribs *+$6 pp*

Braised Pork Carnitas

Roasted Citrus Chicken

SHAREABLES

Baked Beans

Dill Pickles

Potato Salad

Zesty Slaw

Mac and Cheese

ADDITIONS

Price per person

Hot Honey Cornbread Muffins $3

Simple Seasonal Salad $4

Gooey Brownie Bites $4

Water $4

Soda $3

Kettle Chips $2

TACO BAR MENU

25 person minimum
$20 per person
Includes 1 taco style

50 person minimum
$30 per person
Includes 2 taco styles & Honey Lime Salad

Taco Bars include Chips & Salsa, Lime Cilantro Rice, Black Beans & Poblano Peppers

TACO STYLES

Includes 2 tortillas per person, zesty slaw, cotija cheese, pickled red onion, mango sweet pepper salsa, and honey lime cilantro sauce

Gringo Style Ground Beef

Braised Pork Carnitas

Roasted Citrus Chicken

Blackened Shrimp *+$3 pp*

Ultimate Veggie

ADDITIONS

Sour Cream *+$1 pp*

Guacamole *+$2 pp*

Warm Queso Blanco Dip *+$3 pp*

DESSERT

Brown Butter Chocolate Chunk Cookies *+$4 pp*

Lemon Ricotta Cupcakes *+$4 pp*

Brownie Bites *+$4 pp*

Key Lime Pie Cups *+$4 pp*

SMASH BURGERS

25 person minimum
$18 per person
includes non-alcholic beverages

50 person minimum
$28 per person
Includes 2 shareables, 1 desserl, non-alcholic beverages

SHAREABLES

Lemon Bowtie Pasta Salad
tomato, feta, arugula, lemon herb vinaigrette

Dill Potato Salad
mustard, mayo, scallion, celery

Kettle Chips & Dip
french onion dip

SIMPLE SMASH
double wagyu beef patty, house thousand, american cheese

BACON SMASH
double wagyu beef patty, bacon strips, house thousand, american cheese

KIDS SMASH
single wagyu beef patty, american cheese

SAVORY SMASH
double wagyu beef patty, sauteed mushroom & onion, house thousand, american cheese

VEGGIE SMASH
black bean patty, house thousand, american cheese

SPICY SMASH
double wagyu beef patty, seared jalapeno, house thousand, american cheese

DESSERT

Brown Butter Chocolate Chunk Cookies

Gooey Brownie Bites

Key Lime Pie Cups

Make it a combo Smash Burgers & Hot Dogs add $8

SLIDER BAR

25 person minimum
$25 per person
Includes 2 shareables and 2 slider styles

50 person minimum
$35 per person
Includes 3 shareables, 3 slider styles, and 1 dessert

SHAREABLES

Seasonal Simple Salad
greens, seasonal vegetables, champagne vinaigrette

Brussels Sprouts
bacon, blue cheese, maple glazed pecans, balsamic glaze

Caprese Pasta Salad
fresh mozzarella, tomatoes, sweet basil, champagne vinaigrette, balsamic glaze

Herb Roasted Potato Wedges
served with garlic aioli

Smoked Spiced kettle Chips
Served with french onion dip

Honey Lime Chicken Salad *+$3 pp*
greens, roasted chicken, seasonal vegetables, roasted pepitas, cotija cheese, honey lime vinaigrette

Tapped Mac & Cheese *add bacon +$2 pp*
Beecher's Flagship Cheddar, fontina

Soft Pretzel Bites
Beecher's cheese sauce

Honey Ginger Wings *+$2 pp*
served with ranch

Dill Potato Salad
mustard, mayo, scallion, celery

SLIDER STYLES

All ingredients are provided for you to build your sliders according to our signature recipe. Includes 2 slider buns per person.

Roasted Citrus Chicken Sliders
zesty slaw, garlic aioli

Braised Pork Carnitas Sliders
zesty slaw, garlic aioli

Tapped Prime Rib Dip Sliders
caramelized onion, provolone cheese, garlic aioli

Baby Bella Mushroom Sliders
pickled red onion, goat cheese, balsamic glaze, garlic aioli

DESSERT

Brown Butter Chocolate Chunk Cookies

Gooey Brownie Bites

Lemon ricotta cupcakes

Key Lime Pie Cups

TAPPED SOCIAL PIZZA

25 person minimum

The Pizza Social

$25 per person

choice of 3 pizzas, and 1 salad

The Ultimate Pizza Social

$38 per person

choice of 4 pizzas, 2 salads, 1 appetizer, and 1 dessert

Appetizers

included with the Ultimate Pizza Social - choose one

Sunday Meatballs
all beef, marinara, parmesan

Spinach Artichoke Dip
spinach, artichokes, asiago, sun-dried tomatoes, focaccia toast

Crispy Zucchini
lemon miso aioli, house cheese

Fresh Mozzarella Caprese
heriloom tomatoes, balsamic vinagrette, EVOO, pesto, sesame baguette

Fried Mozzarella
hand breaded & fried, house cheese, marinara sauce

Salads

Caesar
focaccia croutons, parmesan, caesar dressing, lemon

Simple Arugula
tomato, red onion, parmesan, house dressing, crushed pecans

Sunday Chopped
tomato, cucumber, olives, red onion, provolone, foccacia croutons, house dressing

Social Spinach
warm spinach & bacon, balsamic onion, gorgonzola, roasted peppers, pine nuts

TAPPED SOCIAL PIZZA

25 person minimum

The Pizza Social
$25 per person
choice of 3 pizza style, and 1 salad

The Ultimate Pizza Social
$38 per person
choice of 4 pizza styles, 2 salads, 1 appetizer, and 1 dessert

Double Crust Pan Pizzas

crisp edged, airy, unapologetically cheesy

The Big Cheese
House pizza sauce, mozzarella, fontina

Our Style Margherita
Pesto, heirloom tomatoes, fresh mozzarella, mozzarella, fontina, house cheese

Roast Mushroom & Truffle
House pizza sauce, mozzarella, fontina

Sweet Heat Diablo Pepperoni
Char & cup pepperoni, honey chili glaze, jalapeno, mozzarella, fontina, house cheese

Wiseguy Sweet Fennel Sausage
House pizza sauce, giardiniera, mozzarella, fontina

Herb Chicken, Bacon & Ranch
Red onion, garlic, mozzarella, fontina, house cheese

Dessert

Tiramisu
espresso-soaked ladyfingers, mascarpone, cocoa powder, love

NY Style Cheesecake
vanilla bean, balsamic dark cherry compote

White Chocolate Cannoli
chocolate chips, sweet ricotta, candied orange pine nuts

· ITALIAN ON GRAND ·