



### FACILITIES

#### THE DILLON ROOM & BAR



Seated reception for 70 guests  
Cocktail reception for 100 guests  
Three to Six course prix fixe menus  
Buffet, Hors d'oeuvres, Stations

#### THE CONKLING ROOM



Seated reception for 40  
Cocktail reception for 50 guests  
Three to Six course prix fixe menus  
Buffet, Hors d'oeuvres, Stations

# BEVERAGES

Unlimited Non-Alcoholic Beverages are \$3.00 per guest.

• tea • sodas • coffee

## Alcoholic Beverage Options

- Based on Consumption • Cash Bar
- Based on Consumption with a price cap

# HORS D'OEUVRES & PLATTERS

## 50 Piece Hors D'oeuvres

### Seafood

#### Tuna Tartar (\$90)

Sushi grade tuna, scallions, shiso leaf, ginger dressing, sweet soy reduction

#### Bacon Wrapped Scallops (\$150)

Diver scallops wrapped in applewood smoked bacon

#### Tuna Taki Bites (\$135)

Sushi Grade tuna, seared and slices with a wasabi aioli

#### Shrimp Cocktail (\$135)

Jumbo shrimp steamed with Old Bay, served with cocktail sauce

#### Crab Cake Balls (\$130)

Jumbo lump crab broiled, served with Creole sauce

#### Prosciutto Wrapped Shrimp (\$145)

Jumbo shrimp wrapped in Prosciutto di Parma

#### Deviled Eggs

Smoked salmon and chive ( \$75) or Crab ( \$95)

#### Crab Dip (\$85)

Jumbo lump crab, cheese, herbs & spices, served warm with garlic crostini

#### Citrus Smoked Salmon ( \$135)

5 lb. side of salmon, black bean & pineapple salsa, served with garlic crostini

#### Sushi and Sashimi Platters

Please inquire about selections and pricing

### Meat

#### Beef Wellington (\$125)

Braised beef bites, applewood smoked bacon, mushrooms, onion, wrapped in puff pastry and baked

#### Thai Beef Skewers (\$85)

Marinated in garlic, soy and Thai spices, grilled, served with chili lime dipping sauce

#### Spicy Beef Crudo ( \$95)

Thinly sliced filet mignon, red onion, spicy aioli, served on a garlic crostini

#### Southwestern Chicken Spring Rolls (\$80)

Grilled chicken, black beans, corn, cheese, wrapped and deep fried

#### Thai Chicken Skewers (\$75)

Marinated in garlic, soy and Thai spices, grilled, served with chili lime dipping sauce

#### Veal Meatballs (\$80)

Bite size veal, pork and beef, baked in a basil marinara sauce

#### Deviled Eggs (\$75)

Applewood smoked bacon

#### Smoked Pork Tenderloin Carpaccio (\$85)

Corn, jalapeno, red onion, lime creme, served on a garlic crostini

#### Prosciutto Wrapped Cantaloupe (\$75)

Thinly sliced Prosciutto di Parma, fresh cantaloupe (fruit is subject to change)

#### Lamb Lollipops (MV)

Garlic and rosemary sous vide, grilled and served with a balsamic glaze

#### Pimento Cheese and Bacon Dip (\$60)

Applewood smoked bacon, pimento peppers, cheeses, herbs, served with garlic crostini

#### Buffalo and Blue Cheese Chicken Bites (\$95)

Point Reyes blue cheese, buffalo sauce, chicken rolled in Panko crust

### Vegetarian

#### Mozzarella Caprese Skewers (\$80)

D.O.C mozzarella, cherry tomatoes, basil, aged balsamic drizzle

#### Saffron Risotto Balls (\$75)

Saffron, creamy risotto, fontina & parmesan cheese, deep fried. (not available in half orders)

#### Wild Mushroom Risotto Balls ( \$85)

Wild mushrooms, creamy risotto, parmesan cheese, deep fried (not available in half orders)

#### Deviled Eggs (\$60) Classic.

#### Spanakopita (\$75)

Sautéed spinach, feta cheese, spices, wrapped and baked in phyllo dough

#### Mini Quiches (\$100)

An assortment of bite size quiches.

#### Soup Shooters (\$65)

Tomato and Roasted Red Pepper, Cream of Potato or Beer & Cheddar (not available in half orders)

#### Bruschetta Platter (\$50)

Tomatoes, onion, basil, garlic and EVOO, served with garlic crostini

#### Spinach and Artichoke Dip (\$75)

Sautéed spinach and artichokes, cheese, herbs, spices, served with garlic crostini

#### Chipotle Guacamole (\$75)

Chunky avocado, chipotles in adobo, tomatoes, garlic, cilantro, lime juice, served with fried corn chips

#### Black Bean Hummus (Lg \$75 /Sm \$45)

Black beans, tahini, garlic, spices, served with fried corn chips, celery and carrots

#### Domestic Cheese Platter

(Lg \$75/ Sm \$45)

Assortment of aged cheddar, baby Swiss, smoked provolone and mozzarella, served with dried fruit and nuts.

#### Imported Cheese Platter (\$175/Lg only)

Assortment of brie, blue and two additional seasonal cheeses, served with dried fruit and nuts

#### Vegetable Crudités (Lg \$75/ Sm \$45)

Assortment of carrots, celery, broccoli, cherry tomatoes and red bell pepper, served with Point Reyes blue cheese dressing

#### Mixed Fruit Platter ( Lg \$75/ Sm \$45)

Assortment of pineapple, melon, cantaloupe, honeydew, berries and seasonal fruit, served with a honey yogurt dipping sauce

#### Mac and Cheese Bites (\$90)

Cheddar, fontina & Parmesan cheese, rolled in Panko crust

# FLATBREADS

## **Margherita D.O.C**

Roma tomatoes, mozzarella, marinara sauce, fresh basil pesto

## **Wild Mushroom**

Truffle oil, mozzarella and parmesan cheese

## **Nero D'Avalo**

Italian sausage, garlic pesto, ricotta cheese, parmesan cheese, marinara sauce

## **Shrimp Scampi**

Rock shrimp, lemon garlic cream sauce, mozzarella and parmesan cheese

## **Veggie**

Mushroom, seasonal roasted vegetables, garlic cream sauce, mozzarella cheese

## **Mediterranean**

Prosciutto di Parma, olives, sun dried tomatoes, EVOO, marinara sauce, mozzarella and parmesan cheese

## **Harvest**

Caramelized brussel sprouts, cranberries, goat and mozzarella cheeses, bacon, balsamic glaze

# FINGER SANDWICHES

## 50 Pieces

### **Smoked Salmon** (\$95)

Chopped smoked salmon mixed with capers and red onion, dill on marble rye

### **Reuben** (\$95)

Corned beef, Swiss cheese, cole slaw, Russian dressing on marble rye

### **Cuban** (\$95)

Ham, pork, Swiss cheese, pickles, mustard on sourdough

### **BLT Finger Sandwiches** (\$65)

Applewood smoked bacon, lettuce, tomato, mayo

### **Mini Veggie Wraps** (\$65)

Black bean hummus, carrots, spinach, onion

### **Mini Sonoma Turkey Wraps** (\$85)

Fresh sliced turkey, swiss, cucumber

### **Turkey BLT Finger Sandwiches** (\$85)

Fresh sliced turkey, applewood smoked bacon, lettuce, tomato, mayo

### **Prime Rib Finger Sandwiches** (\$95)

Roast beef, cheddar, horseradish cream

### **Mini Chicken Salad Wraps** (\$75)

Cranberry chicken salad, spinach, tomato

# PRIX FIXE THREE COURSE DINNER

(\$55) Beverages, gratuity and tax not included

## First Course (choose two)

### Potato Soup

potatoes, cream, herbs, spices, garnished with chives and bacon

### Beer and Cheddar Soup

Aged Tillamook cheddar, Natty Boh beer, cream, herbs, spices, garnished with parmesan croutons

### Seasonal Soup

Tomato and Roasted Red Pepper Soup or Butternut Squash Bisque

### Caesar Salad

Baby romaine, parmesan cheese, garlic crouton, tossed in a creamy Caesar dressing

### Mixed Green Salad

Spring mix greens, Roma tomatoes, red onion, cucumber, tossed in a red wine vinaigrette

### Spinach Salad

Fresh spinach, shredded carrot, red onion, chopped bacon, tossed in a bacon vinaigrette

### Thai Salad

Spring mix greens, cilantro, lime, peanuts, tossed in a sweet chili lime vinaigrette

### Chopped Salad

Spring mixed greens, romaine, sun dried tomatoes, feta cheese, kalamata olives, red onion, cucumber, tossed in a red wine vinaigrette

### Tuna Tar Tar (+ \$5.00)

Sushi grade tuna, scallions, chopped avocado, red onion, yuzo-soy vinaigrette

### Scallops (+ \$5.00)

Seared diver scallops, roasted corn salsa, microgreens

### Mushroom Gnocchi (+ \$5.00)

Shiitake, cremini and oyster mushrooms, roasted vegetable demi glaze, cream, parmesan cheese

## Entrée Course (choose four)

### Scottish Salmon

7oz. filet, seared with a brown butter sauce, served with a starch and a vegetable

### Half Chicken

Sous vide and roasted, rosemary, herb mustard sauce, served with a starch and a vegetable

### Mushroom Wellington

Shiitake and portabella mushrooms, feta cheese, spinach en croute, triple onion sauce, sautéed carrots

### Shrimp and Scallop Risotto

Seared scallops and jumbo shrimp, asparagus, parmesan cheese, seasonal risotto

### Pork Tenderloin

Sous vide tenderloin, caramelized honey dijon sauce, served with Brussel sprouts and red potato hash

### Mahi Mahi

7 oz. grilled, orange beurre blanc, served with a starch and a vegetable

### Penne Bolognese

House made spicy sausage, oven roasted cherry tomatoes, broccolini, grana padana cheese

### Wild Mushroom Risotto

Shiitake, oyster and chanterelle mushrooms, asparagus, creamy risotto, grana padana cheese

### Surf & Turf (+ \$5.00)

5oz. jumbo lump crab cake, 5 oz. petite filet mignon, served with a starch and a vegetable

### Duo of Crab Cakes (+ \$5.00)

Two jumbo lump crab cakes, served with corn and caper hash

### Filet Mignon (+ \$5.00)

8 oz. filet, truffle butter, BHT steak sauce, served with a starch and a vegetable

### New York Strip (+ \$5.00)

14 oz. truffle butter, BHT steak sauce, served with a starch and a vegetable

## Dessert Sampler

A duo of our most popular desserts:

**Seasonal Cheesecake** &

**Chocolate Candy Bar** with pretzel crust and chocolate ganache

## Sides

**Vegetables** – seasonal vegetables

**Starches** – mashed potato, au gratin potato, roasted potatoes



Mixed Green Salad

# PRIX FIXE THREE COURSE DINNER

(\$40) Beverages, gratuity and tax not included

## First Course (choose one)

### Potato Soup

potatoes, cream, herbs, spices, garnished with chives and bacon

### Seasonal Soup

Tomato and Roasted Red Pepper Soup or Butternut Squash Bisque

### Caesar Salad

Baby romaine, parmesan cheese, garlic crouton, tossed in a creamy Caesar dressing

### Mixed Green Salad

Spring mix greens, Roma tomatoes, red onion, cucumber, tossed in a red wine vinaigrette

### Thai Salad

Spring mix greens, cilantro, lime, peanuts, tossed in a sweet chili lime vinaigrette

## Entrée Course (choose three)

### Single Crab Cake (5 oz)

served with roasted potatoes and seasonal vegetables

### Filet Mignon (5 oz)

served with roasted potatoes and seasonal vegetables

### Seared Salmon

served with roasted potatoes and seasonal vegetables

### Roasted Chicken

served with roasted potatoes and seasonal vegetables

### Pork Tenderloin

served with roasted potatoes and seasonal vegetables

### Wild Mushroom Risotto

with seasonal vegetables

## Dessert Sampler

A duo of our most popular desserts:

**Seasonal Cheesecake &**

**Chocolate Candy Bar** with pretzel crust and chocolate ganache

# DINNER BUFFET

Priced per guest, with a 20 order minimum.

Ask about interactive stations.

### Caesar Salad (\$2.50)

Baby romaine, parmesan cheese, creamy Caesar dressing, garlic croutons

### Mixed Green Salad (\$2.50)

Spring mixed greens, Roma tomatoes, cucumbers, red onion, red wine vinaigrette

### Spinach Salad (\$2.50)

Fresh spinach, shredded carrot, red onion, chopped bacon, bacon vinaigrette

### Chopped Salad (\$3.00)

Spring mixed greens, romaine, sun dried tomatoes, feta cheese, kalamata olives, red onion, cucumber, tossed in a red wine vinaigrette.

### Pasta Primavera (\$5.00)

Penne pasta, seasonal vegetables, parmesan cheese, garlic white wine sauce

ADD: Chicken (+4.00) Shrimp (+7.00)

### Penne Bolognese (\$8.00)

House made sausage, oven roasted cherry tomatoes, broccolini, onions, grana padano cheese

### Roasted Chicken Breasts (\$7.00)

Herb mustard sauce

### Chicken Saltimbocca (\$8.50)

Grilled chicken, mozzarella, spinach, prosciutto

### Roast Beef in au jus (\$12.00)

Slow roasted top round, rosemary au jus, horseradish cream

### Beef Tenderloin (\$20.00)

Sous vide 3oz. pieces, green peppercorn sauce, mashed potatoes

### Mushroom Wellington (\$9.00)

Shiitake & portabello mushrooms, feta cheese, spinach en croute, triple onion sauce

### Shrimp and Grits (\$8.00)

Stone ground grits, shrimp et tu fete, andouille sausage, parmesan cheese

### Filet of Salmon (\$9.00)

Grilled 4oz portions, caper tomato beurre blanc sauce

### Mahi Mahi (\$9.00)

Grilled 4oz portions, grilled pineapple & black bean salsa

### Crab Cakes (\$14.00)

4 oz cakes, roasted corn & potato hash

### Pork Tenderloin Medallions (\$10.50)

Medallions, Brussel sprouts, red potato hash, sweet & sour dijon sauce

### Kobe Beef Sliders (\$4.00)

2oz sliders, mini brioche buns, assortment of condiments and toppings

### Crab Cake Sliders (\$5.00)

2oz sliders, mini brioche buns, assortment of condiments and toppings

Sides: **Seasonal Vegetables** (\$4.00)

**Au gratin Potatoes** (\$4.00)

**Mashed Potatoes** (\$4.00)

**Roasted Potatoes** (\$4.00)

**Mac & Cheese** (\$4.50)

**Roasted Brussel Sprouts** (\$4.50)

# PRIX FIXE LUNCHEON

Simple Luncheon (one course) \$18 • Premium Luncheon (two courses) \$23

Add dessert course for \$3

Non-alcoholic beverages included. Gratuity and Tax are not included

## First Course (premium only - choose two)

### Potato Soup

potatoes, cream, herbs, spices, garnished with chives and bacon

### Beer and Cheddar Soup

Aged Tillamook cheddar, Natty Boh beer, cream, herbs, spices, garnished with parmesan croutons

### Seasonal Soup

Tomato and Roasted Red Pepper Soup or Butternut Squash Bisque

### Caesar Salad

Baby romaine, parmesan cheese, garlic crouton, tossed in a creamy Caesar dressing

### Mixed Green Salad

Spring mix greens, Roma tomatoes, red onion, cucumber, tossed in a red wine vinaigrette

### Spinach Salad

Fresh spinach, shredded carrot, red onion, chopped bacon, tossed in a bacon vinaigrette

### Thai Salad

Spring mix greens, cilantro, lime, peanuts, tossed in a sweet chili lime vinaigrette

### Chopped Salad

Spring mixed greens, romaine, sun dried tomatoes, feta cheese, kalamata olives, red onion, cucumber, tossed in a red wine vinaigrette

## Second Course (choose four)

### Crab Cake Sandwich (+ \$3.00)

Jumbo lump crab cake, lettuce, tomato, tartar sauce, brioche bun

### Tavern Burger (+ \$3.00)

Kobe beef burger, applewood smoked bacon, aged cheddar, fried onions, spicy, ketchup, brioche bun

### Chicken Salad Wrap

Chicken salad, dried cranberries, lettuce, tomato, whole wheat wrap

### Grilled Cheese

Cheddar, provolone, Monterey Jack, Swiss, tomato, Texas Toast

### Grilled Chicken Sandwich

Grilled chicken breast, swiss cheese, roasted red peppers, garlic pesto, French baguette

### Petite Filet Sandwich

Petite filet, caramelized onions, provolone cheese, chipotle aioli, French baguette

### Chicken Caesar Wrap

Chopped grilled chicken, baby romaine, parmesan cheese, caesar dressing, whole wheat wrap

### Salmon Caesar Wrap (+ \$3.00)

Grilled salmon filet, baby romaine, parmesan cheese, caesar dressing, whole wheat wrap

### Prime Rib Wrap

Sliced roast beef, cheddar cheese, horseradish cream, lettuce, tomato, whole wheat wrap

### Turkey BLT

Sliced turkey, bacon, lettuce, tomato, Texas Toast

### Chicken Carbonara

Penne pasta, grilled chicken, prosciutto garlic cream sauce, parmesan cheese

### Pasta Primavera

Penne pasta, seasonal vegetables, parmesan cheese, garlic white wine sauce

### Chicken Caesar Salad

Grilled chicken breast, baby romaine, parmesan cheese, garlic crouton, tossed in a creamy Caesar dressing

### Salmon Caesar Salad (+ \$3.00)

Grilled salmon filet, baby romaine, parmesan cheese, garlic crouton, tossed in a creamy Caesar dressing

### Mixed Greens with Grilled Chicken

Grilled chicken breast, spring mix greens, Roma tomatoes, red onion, cucumber, tossed in a red wine vinaigrette

### Mixed Greens with Chicken Salad

Chicken salad, spring mix greens, Roma tomatoes, red onion, cucumber, tossed in a red wine vinaigrette

### Mixed Greens with Salmon (+ \$3.00)

Grilled salmon filet, spring mix greens, Roma tomatoes, red onion, cucumber, tossed in a red wine vinaigrette

### Calamari Salad

Crispy calamari, spring mix greens, cilantro, lime, peanuts, tossed in a sweet chili lime vinaigrette

## Dessert Sampler

A duo of our most popular desserts:

**Seasonal Cheesecake** &

**Chocolate Candy Bar** with pretzel crust and chocolate ganache

# CHEF WHIMSEY

Three selections for \$8.00  
A la cart selections for \$3.00 per piece  
Minimum of 10 pieces per selection

Blondies with Chocolate Chips  
Brownies  
Mini Candy Bar Bites  
Mini Pecan Pies  
Mini Cheesecake Bites with Caramel  
Drizzle  
Mini Apple Crumb Tarts  
Mini Chocolate Cream Pies  
Cookies



Candy Bar

bluehill TAVERN