

KUTZTOWN



**The
"Tavern Room"**

272 West Main Street . Kutztown, PA . 610.683.9600

www.kutztowntavern.com

General Information

Thank you for considering our banquet services. The following menus and information are designed to assist you in planning your event. The Tavern Room has seating for up to 100 and is **accessible by one flight of stairs** from within the Kutztown Tavern. The Tavern Room is a non-smoking area and the Kutztown Tavern must provide all food and beverages, with the exception of birthday/special event cakes. ****Due to health and safety regulations, and for the safety of our guests, food not consumed may not be taken from catered events****

Menu Selection

There are three menus to choose from depending upon the size of your group and the time of day your event is to be scheduled. The three menus are: Trio Course Dinner, Standard Buffet, and Premium Buffet. The menus are available as follows:

Trio Course Dinner- For groups of 40 or more and is available all day.

Standard Buffet/Premium Buffet- For groups of 40 or more and is available all day.
(We will be happy to adjust menus for smaller groups. Please ask at time of reservation)

Final guest count is required no later than 5 days prior to your event.

****All prices and menu items subject to change without notice****

Room Arrangement

Seating in the Tavern Room can be arranged in a variety of fashions to enhance your event. The tables are round and accommodate up to eight people per table. Our staff will assist you in choosing the right seating for your occasion. **We do allow decorating; however confetti is strictly prohibited and subject to an additional \$50 clean up fee.** Any questions regarding decorating, please do not hesitate to consult with a manager.

Bar Service

Kutztown Tavern strictly adheres to and enforces all PLCB laws. Identification will be requested if guests appear under 35 years of age. We reserve the right to refuse service to anyone not in accordance with these liquor laws. Intoxicated guests will be refused service. Outside liquor, beer, and wine is prohibited in either banquet room.

Ask about our Bar Service options when you call about your banquet.

Fees

In addition to the food beverage costs the following fees are applied to all events:

6% Pennsylvania Sales Tax – 18% Service Charge

There is a non-refundable room fee of \$75 for all events with food service.

There is an additional set up charge of \$50 for events with bar service.

There is a Room Fee of \$150 for events without food service.

Events are allotted four (4) hours. Additional time is available at a rate of \$100 per hour.

APPETIZERS

	25-piece tray	50-piece tray
Chicken Wings.....	\$34.95	\$59.95
Choice of any two sauces: Mild, Spicy, BBQ, Avalanche, Garlic or Margarita		
	Serves 25	Serves 50
Vegetable Tray with Dip.....	\$49.95.....	\$79.95
Pretzel Bites with Mustard.....	\$46.95.....	\$79.95
Assorted Cheese Tray.....	\$44.95.....	\$74.95
Mozzarella Cheese Sticks.....	\$59.95.....	\$95.95
Crab Stuffed Mushrooms.....	\$59.95.....	\$109.95
Sea Scallops Wrapped in Bacon.....	\$74.95.....	\$139.95
Ring Bologna and Cheese Tray.....	\$39.95.....	\$69.95
Steamed Shrimp.....	\$59.95.....	\$109.95
Mini Crab cakes.....	\$69.95.....	\$129.95
Stuffed Shrimp.....	\$69.95.....	\$129.95
Flat Iron Steak Crostini w/ Red Pepper Mayo.....	\$59.95.....	\$109.95
Corn Nuggets.....	\$42.95.....	\$64.95

*****All prices and menu items subject to change without notice*****

TRIO COURSE DINNER

Plated with table side service

First Course

Choice of one

Caesar Salad

House Salad

Soup du jour

Second Course

Choose up to three entrees.

Poultry

Stuffed Chicken Breast with Apple Raisin Stuffing..... \$24.95

A chicken breast, lightly grilled and stuffed with a mixture of apples, raisins, breads and fresh seasonal herbs, then baked to a golden finish.

Parmesan Crusted Chicken..... \$24.95

Chicken breast coated and baked with a mixture of herbs and parmesan cheese.

Chicken Bruschetta..... \$24.95

Seasoned chicken breast topped with a house made bruschetta.

Chicken Cordon Bleu..... \$24.95

Seasoned chicken breast stuffed with ham and Swiss cheese.

Seafood

Broiled Crab Cake..... Single \$25.95.... Double \$29.95

The Tavern's famous Gluten Free crab cake served with white wine and Old Bay butter.

Stuffed Shrimp..... \$28.95

Large shrimp stuffed with our own Gluten Free crabmeat stuffing.

Broiled Salmon..... \$25.95

8oz. salmon filet broiled to perfection and topped with lemon hollandaise.

Stuffed Salmon.....\$29.95

Filet of salmon stuffed with our own Gluten Free crabmeat stuffing.

**Trio Course Dinner
Cont.**

Beef

(All temps on steaks medium to medium-well)

Black Diamond Steak..... \$25.95

Juicy black diamond steak perfectly grilled.

Prime Rib..... \$28.95

The Tavern's special recipe prime rib slow roasted to perfection.

Flat Iron Steak..... \$27.95

Tender flat iron steak grilled to perfection.

Additional Tavern Creations

Crab Stuffed Salmon..... \$29.95

Fresh Atlantic salmon stuffed with our signature Gluten Free crab cake and broiled to perfection.

Entrees served with one of the following:

Garlic Mashed Potatoes

Baked Potatoes

Roasted Red Potatoes

Also Included:

Chef's Choice Vegetable du Jour

Fountain Beverages, Coffee and Tea

Third Course

Choice of one of the following desserts:

Vanilla or Chocolate Ice Cream, Homemade Cheesecake with assorted toppings or Chocolate Mousse

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Standard Buffet

(for 20 or more people)

Salad Bar

A bountiful salad bar with crisp iceberg, fresh vegetables and dressings

Soup

Our soup kettle filled with the chef special soups or our own Seafood Alt Bisque

Buffet Items

Choice of two

\$5.95 per person for each additional item

Baked Ziti w/ Chicken or Sausage

Herb Marinated Chicken Breast

Roasted Sliced Sirloin

Apple Raisin Stuffed Chicken Breast

Chicken Picatta

Italian Meatballs

Lasagna (Beef or Vegetable)

Broiled Salmon w/ Old Bay

Broiled Haddock with White Wine

Add Chef's Choice Vegetable, Roasted Red Potatoes, or Garlic Mashed Potatoes.

OR

The Sandwich Buffet

Counts as two items

**A bountiful spread of deli meats and cheeses with all the fixings or assorted fresh made wraps,
and choice of one of the following:**

Herb Marinated Chicken Breast, Italian Style Meatballs or Baked Ziti

Dessert

Choice of one of the following:

Vanilla or Chocolate Ice Cream, Homemade Cheesecake w/ assorted toppings or Chocolate Mousse

Beverages

Fountain Beverages, Coffee and Tea

Prices

\$22.95 per person

\$10.95 age 12-6

\$7.95 age 5 & under

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Premium Buffet

(For 20 or more people)

Salad Bar

A bountiful salad bar with crisp iceberg, fresh vegetables and dressings

Soup

Our soup kettle filled with the chef special soups or our own Seafood Alt Bisque

Buffet Items

Choice of three

\$5.95 per person for each additional item

Apple Raisin Stuffed Chicken Breast
Chicken Marsala
Herb Marinated Chicken Breast
Chicken Cordon Bleu

Broiled Haddock w/ White Wine
Broiled Salmon w/ Old Bay
Roasted Sliced Sirloin
Lasagna (Beef or Vegetable)

Dinner Buffet served with one of the following:

Roasted Red Potatoes or Garlic Mashed Potatoes

Also Included:

Dinner Roll

Chef's Choice Vegetable du Jour

Dessert

Choice of one of the following:

Vanilla or Chocolate Ice Cream, Homemade Cheesecake w/ assorted toppings or Chocolate Mousse

Beverages

Fountain Beverages, Coffee and Tea

Prices

\$29.95 per person

\$12.95 age 12-6

\$7.95 age 5 & under

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