

TAVERN HOSPITALITY NYC

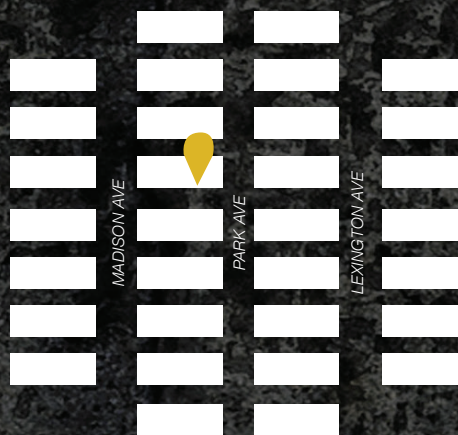
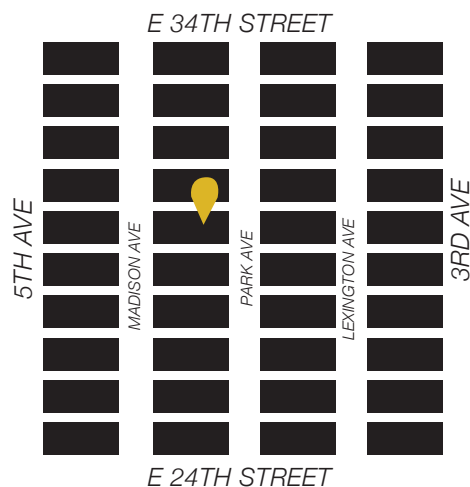
Let us Cater
YOUR NEXT EVENT!

TAVERN 29 PROVIDES BOTH ON-SITE AND OFF-SITE CATERING PACKAGES AND SERVICES. FROM DROP-OFF LUNCHES TO FULLY CATERED DINNERS AND COCKTAIL PARTIES, WE CAN ACCOMMODATE ALL PARTY NEEDS. TAVERN 29'S ELEGANT EVENT SPACES, WHICH INCLUDE THREE DISTINCTIVE FLOORS ARE PERFECT FOR YOUR NEXT EVENT

DELIVERY

23RD STREET - 34TH STREET

3RD AVE - 5TH AVE



**47 EAST 29TH STREET
NEW YORK, NY 10016
212-685-4422**

@TAVERN29
TAVERN29.COM

GENERAL HOURS

SUN - WED	THUR - SAT
11 AM - 12 AM	11 AM - 2 AM

HAPPY HOUR

MON - FRI	LATE NIGHT
11 AM - 7 PM	11 PM - 2 AM

BRUNCH

FRI - SAT - SUN
11 AM - 4 PM
LAST SEATING FOR BOTTOMLESS
BRUNCH IS 2:30 PM

TAVERN29

OFF-SITE CATERING MENU

LARGE PLATTERS

SERVES APPROXIMATELY 20-25 GUESTS

ARTISANAL CHEESE BOARD	\$115
Sliced Ciabatta, Fresh Seasonal Fruit	
CHARCUTERIE	\$125
Cured Meats, House-Made Grain Mustard	
ITALIAN ANTIPASTO PLATTER	\$130
Artichoke Hearts, Roasted Red Peppers, Olives, Soppressata, Prosciutto, Heirloom Tomatoes	
BUFFALO CHICKEN DIP	\$115
Tortilla Chips	
SPINACH ARTICHOKE DIP	\$100
Toasted Pita	
MEZZE PLATTER	\$130
Hummus, baba ganoush, grape leaves, artichokes, fresh vegetables, olives, pita	
CRUDITE PLATTER	\$100
Seasonal Vegetables, Lemon Garlic Hummus, Bleu Cheese Dressing, House-Made Ranch & Toasted Pita	
GUACAMOLE	\$120
Guacamole & Pico De Gallo	
House-Made Corn Tortilla Chips	

SANDWICHES

25 PIECES PER PLATTER

CALIFORNIA CHICKEN SANDWICH	\$95
Cheddar Cheese, Bacon, Sriracha Aioli Lettuce, Tomato Rosemary Ciabatta	
ROASTED VEGETABLE & SWISS WRAP	\$70
Fire Roasted Bell Peppers, Swiss Chees	
CRISPY BUFFALO CHICKEN WRAP	\$90
Blue Cheese, Tarragon Aioli	
SMOKED SALMON	\$100
Cucumber, Dill Cream Cheese	
SELECTION OF THREE SANDWICHES	\$150
Kobe Beef, BBQ Pork, And Organic Veggie	
Choose From The Above	

SALADS

SERVES APPROXIMATELY 20-25 GUESTS

MARKET SALAD	\$65
House-Made Vinaigrette	
KALE CAESAR SALAD	\$75
Parmesan, Crouton, Anchovy	
SPINACH & BOSC PEAR SALAD	\$95
Dried Cranberries, Walnuts, Goat Cheese, Balsamic Vinaigrette	
HEARTY PASTA SALAD	\$75
Seasonal Vegetables, Olive Oil & Vinegar	
FRUIT PLATTER	\$100

GAME DAY PLATTERS

25 PIECES PER PLATTER. 50 WINGS PER PLATTER

SLIDER TRIO	\$125
Kobe Beef, BB Brisket, Organic Veggie	
HOT WINGS	\$140
Buffalo Sauce, Bleu Cheese, Celery & Carrots	
STICKY WINGS	\$140
Rum-Honey Sauce, Green Onions, Bleu Cheese, Celery, Carrots	
PIGS IN A BLANKET	\$85
Whole Grain Mustard, Sriracha Ketchup	
CHEESE QUESADILLA PLATTER	\$75
Add Chicken +25	
Served With Pico De Gallo, Guacamole, And Sour Cream	

TACOS

25 PIECES PER PLATTER

CHICKEN	\$120
ROASTED PORK	\$120
BRAISED STEAK	\$130
FISH TACOS	\$135
SHRIMP TACOS	\$135
ROASTED VEGETABLES	\$115

All Tacos Are Served With Chips, Pico De Gallo, Guacamole, & Sour Cream

PASTA

HALF TRAY SERVES APPROXIMATELY 10 GUESTS

FULL TRAY SERVES APPROXIMATELY 20 GUESTS

PASTA PRIMAVERA	\$60/110
Seasonal Vegetables, Light Tomato Sauce	
WILD MUSHROOM ORECCHIETTE	\$65/120
Light Truffle Cream Sauce <i>(Vegetarian)</i>	
GRILLED CHICKEN CAVATELLI	\$65/130
Olive Oil Parmesan, Basil	
SPICY PENNE A LA VODKA BOLOGNESE	\$65/130
Shaved Parmesan	
CLASSIC MAC & CHEESE	\$55/100
Toasted Breadcrumbs	

PROTEINS

SERVES APPROXIMATELY 20 GUESTS

OVEN-ROASTED TURKEY	\$175
OVEN-ROASTED TURKEY	\$250
OVEN-ROASTED HAM	\$250
Home-Made Cranberry Sauce and Pan-Gravy	
HERB ROASTED CHICKEN	\$175
Roasted Shallot, Au Jus	
NEW YORK STRIP STEAK	\$150
Au Poivre	
ROAST BEEF	\$350
ATLANTIC SALMON	M/P
Ginger Soy Glaze	
PAN SEARED STRIPED BASS	M/P
Classic Béarnaise	
CRAB-STUFFED FILET OF SOLE	M/P
Lemon Beurre Blanc	

DESSERTS

CHEF'S DESSERT PLATTER	\$120
Assortment Of Sweet Treats	
FRESH FRUIT PLATTER	\$100
Fresh Seasonal Fruit & Berries	
CHOCOLATE CHIP COOKIE PLATTER	\$45