

Tavern on the Rail

Special Event Menu

We are happy for the opportunity to serve you and your guests.
We strive to make your event stress-free and memorable with delicious menu choices.
Tavern on the Rail offers a buffet-style service for \$27.00 per person.
Children ages 4-12 are half price.

Menu choices include the following:

*Hors D'oeuvres during cocktail hour

*One salad

* Two proteins

* Two Sides

*Tavern baked bread and butter

* A beverage station with Iced Tea, Lemonade, and your choice of infused water

Tavern on the Rail will set up your food buffet on your choice of our beautiful hand- built service bar
OR our beautiful vintage rolling station. We use disposable place settings for the buffet service.
Our servers will set up and refill your buffet, as needed. Additionally, we clear the tables and remove
all trash after your event.

We offer a package to upgrade your experience with a mixture of antique and new china plates,
flatware, glassware, and white cloth napkins for \$6.50/ per setting.



Appetizer Display

During the cocktail hour, a beautiful presentation will be set up on a black marble stationary table for your guests.

You may choose one of the following.

Choice 1

Oven baked meat balls with your choice of sauce.

Our most popular sauce recommendations include:

- *Bang-Bang Sauce
- * Sweet Baby Rays BBQ sauce
- * Garlic and parmesan cheese sauce
- * Tropical glaze

Choice 2

Assorted season fruit display

Choice 3

A display of domestic and imported cheeses and crackers. This option includes Baby Brie topped with our delicious homemade raspberry chipotle sauce (a true crowd-pleaser).

Choice 4

A combination station of smoked and cured meats, French and domestic cheeses, and seasonal fruits and vegetables. A generous assortment of buttery and gourmet crackers are included.



Salad

Choose one.

Choice 1

Caesar Salad

Chopped Romaine tossed with a Caesar dressing, fresh cracked pepper, and shaved parmesan cheese.

Choice 2

Tavern House Salad

Locally grown mixed greens from Greenswell's in Goochland County.

Choice 3

Baby Spinach Salad

Topped with watermelon and chunky feta cheese dressing.

Tavern Entrees

Choose One or Two

Beef

*Sliced herb Roast beef with our homemade Au-Jus Gravy

*Hand-cut beef tips in a classic French Bordelaise wine sauce

Pork

*Baked Ham with a homemade peach glaze OR a smoked bacon maple whiskey glaze.

*Pulled pork. Eastern North Carolina Style, Vinegar based with red pepper and a little sugar, OR Texas- Style with a tomato base and molasses.

Poultry

*Spicy lemon, ginger, and crushed red pepper

* Garlic and creamy white wine sauce

* Lemon Caper Piccata

* Bruschetta, a tomato basil and mozzarella cheese

Seafood

*Baked salmon with lemon and fresh dill

* Baked flounder topped with baby garlic shrimp

Pasta

*Tavern baked meat lasagna

*Pasta Primavera

- Penne Pasta, carrots, broccoli, yellow squash, zucchini, bell pepper, tomatoes, garlic, lemon, and parmesan cheese.

Sides

Choose Two

*Tavern mashed skin potatoes

* Angel Hair pasta

* Tavern homemade cole slaw

* Jack Daniels Baked Beans

* Country style green beans with ham or herbs and garlic

* Baby heirloom tomatoes, fresh basil, mozzarella cheese with balsamic glaze

* Baked and chopped butter parsley potatoes

Beverage Packages

Premium Package

1st hour: \$22/ guest

Each additional hour: \$16/ guest

Premium Liquors:

Vodka, Gin, Rum, Tequila, Bourbon, Scotch

3 Beers, 1 premium red wine, 1 premium white wine, 1 premium sparkling wine

Standard Package

1st hour: \$17/ guest

Each additional hour: \$12/ guest

House Liquors:

Vodka, Gin, Rum, Tequila, Bourbon, Scotch

3 beers, 1 red wine, 1 white wine, 1 sparkling wine

Charged by Consumption

(1 running tab, paid by the host)

\$8 highball cocktail

\$25 bottle of wine

\$32 bottle of sparkling wine

\$5- \$8 each beer

+ non-alcoholic beverages

- Dependent on final client selections