

A hand is holding a wooden skewer with a piece of food, possibly a dumpling or a piece of meat, over a tray of various small dishes. The dishes are arranged in a grid-like pattern, each containing different ingredients like vegetables, meat, and sauce. The background is dark, and the lighting is warm, highlighting the food.

TAVERN

ON FOURTH

PRIVATE EVENT MENU



APPETIZERS

PRICED PER DOZEN

PRETZEL BITES & BEER CHEESE \$26

Stella Artois Lager, sharp cheddar in a creamy dip.
Served with salted ballpark pretzel bites

MINI TOMATO CAPRESE SANDWICHES \$21

Fresh mozzarella cheese, sliced tomato, basil and
balsamic drizzle on grilled ciabatta bread

TAVERN SXSW EGG ROLLS \$24

Grilled chicken, black beans, jalapenos in a creamy
cheese filling. Served with cumin lime cream

CRISPY CHICKEN TENDERS \$24

Hand breaded strips of chicken breast, fried golden
crisp. Served with honey mustard, ketchup and ranch

CHICKEN & WAFFLE SLIDERS \$24

Crispy fried chicken strips sandwiches between
Belgian waffles. Served with maple butter

ANGUS BEEF SLIDERS \$36

Served with cheddar, pickle and a tooth pick for
dueling

BBQ BRISKET SLIDERS \$36

Brisket, Budweiser BBQ sauce, American cheese,
white cheddar cheese shredded lettuce

CRISPY WINGS \$26

Crispy fried wings tossed in Budweiser wing sauce.
Served with Celery and choice of ranch or blue cheese

Minimum of 40 ppl for all carvings and buffets. Chef attendants - \$125 per attendant per item

A 21% event management charge and sales tax are applied to all menu selections. Prices are subject to change based on market value



DIPS

PRICED PER PERSON

CHIPS & SALSA \$7

House made tomato salsa. Served with white corn tortilla chips

HUMMUS AND OLIVES \$7

Traditional Hummus. Served with spiced olives, feta, carrots, celery, pita chips and warmed soft pita bread

ARTICHOKE SPINACH DIP \$8

Artichokes and spinach in a creamy dip with a mixture of cheeses. Served with warm white corn tortilla chips

DISPLAYS

PRICED PER PERSON

SEASONAL FRESH FRUIT \$8

Honeydew, cantaloupe, pineapple, seasonal berries and grapes. Served with yogurt dip

SEASONAL VEGETABLE CRUDITES \$7

Served with Ranch and Honey Mustard dressings

DOMESTIC CHEESE AND CRACKERS \$8

SALADS

PRICED PER PERSON

CAESAR \$7

Romaine lettuce and hand cut garlic parmesan croutons. Served with Caesar dressing

APPLE BLUE CHEESE \$7

Sliced apples, candied walnuts, blue cheese crumbles, dried cranberries, and smoked bacon. Served with ranch dressing

ARTICHOKE CHICKEN \$8

Lettuce blend, grilled chicken, tomatoes, cashews, red onions and feta cheese. Served with balsamic vinaigrette

TOSSED COBB \$8

Smoked bacon, chopped egg, avocado, tomatoes, roasted turkey and lettuce blend. Served with ranch dressing and balsamic vinaigrette

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SPECIALTY EXPERIENCES

PRICED PER PERSON

MASHED POTATO MARTINI BAR \$10

Whipped Russet potatoes.

Served with toppings to include:

Crispy smoked bacon, tomatoes, mushrooms, scallions, sour cream, and cheddar cheese

Add chicken \$2

MACARONI & CHEESE MARTINI BAR \$9

House-made creamy four-cheese blend with jumbo elbow macaroni. Served with toppings to include:

Crispy smoked bacon, tomatoes, mushrooms, scallions, sour cream, and cheddar cheese

Add chicken \$2

BRAISED BBQ BEEF BRISKET

CARVING STATION \$25

Chef Attendant Required \$125

Served with dinner rolls, BBQ sauce, and honey butter

SIDES

Baked beans \$4

Tavern slaw \$4

Warm Seasonal Vegetable Medley \$3

TAVERN BUFFETS

PRICED PER PERSON

STAY & PLAY LUNCH \$24

Grilled Chicken Caesar Wraps Cold Turkey

Sandwiches Tomato Caprese Sandwiches Artichoke

Chicken Salad Seasonal Fruit

THE ALL AMERICAN \$24

Burgers & Grilled Chicken Sandwiches

Tavern Slaw

Potato chips

White cheddar and American cheese

Lettuce, tomato, red onion, ketchup, mustard, and pickles

STREET TACO BAR \$28

Chipotle Chicken and Beef Chili with Soft Flour

Tortillas

Mexican beans

Warm White Corn Tortillas Chips with House Salsa and Guacamole

Shredded Lettuce, Tomatoes, Cheddar Cheese, Diced Onions, Jalapenos, Sour Cream

GUY FIERI'S SMOKEHOUSE BBQ \$40

BBQ & Smoked Chicken Breasts

Slow Smoked Beef Brisket

Tavern Slaw

Smoked Baked Beans

Macaroni & Cheese

Served with bread, Budweiser BBQ sauce and pickles

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DESSERT

ASSORTED COOKIES & BROWNIES
\$40 PER DOZEN

ASSORTED INDIVIDUAL DESSERTS
\$60 PER DOZEN

ICE CREAM & BELGIAN WAFFLE BAR
\$10 PER PERSON
Belgian waffles covered in cinnamon and sugar topped with vanilla ice cream

BEVERAGE PACKAGES

PRICED PER PERSON
Bar packages are based on a two-hour minimum and include non-alcoholic beverages

NON-ALCOHOLIC BEVERAGES \$3
Includes soda and iced tea

HOUSE WINES & DOMESTIC BEERS \$21
Each additional hour \$7

CALL COCKTAILS, HOUSE WINES, DOMESTIC & IMPORTED BEERS \$27
Each additional hour \$9

PREMIUM COCKTAILS, WINES, DOMESTIC & IMPORTED BEERS \$36
Each additional hour \$12

DRINK TICKETS

PRICED PER TICKET

DOMESTIC BEERS & HOUSE WINES \$7

WELL COCKTAILS, DOMESTIC & IMPORTED BEERS AND HOUSE WINES \$9

CALL COCKTAILS, DOMESTIC & IMPORTED BEERS AND HOUSE WINES \$10

PREMIUM COCKTAILS, CALL COCKTAILS, DOMESTIC & IMPORTED BEERS & HOUSE WINES \$12

*** ADD CALLS \$10**
*** ADD WELLS \$9**

SPECIALTY COCKTAILS

Let our Master Mixologist mix a cocktail to coordinate with the theme and color of your event

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