

# TAPHOUSE

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## GRILLE

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The Taphouse Grille in Hackettstown offers private spaces for any event including bridal and baby showers, rehearsal dinners, engagement parties, corporate functions, and any other type of gathering imaginable! With quality and unique options the Taphouse Grille makes a great destination for your party needs.

**Private Dining Room:**

45 people seated; 55 people standing

**Main Dining Room:**

85 people seated; 100+ people standing

**Lounge Area:** (not a private space)

25-35 people seated; 45+ standing

*For larger parties, wedding receptions or to have the entire restaurant for a private event please speak to our management team.*

# TAPHOUSE GRILLE

Minimum 20 people  
ALL PACKAGES INCLUDE BREAD, SODA, COFFEE & TEA

## FAMILY STYLE

*All courses will be served on large platters for your guests to pass around and share from.*

## TAPHOUSE SPORTS PACKAGE

*\$18.99 per person (family style)*

### Choose 3 appetizers

- Nachos
- Mozzarella Sticks
- Wings (BBQ, Buffalo, Haba)
- Fried Eggplant Fra Diavolo
- Disco Fries
- Mixed Greens Salad/Honey Balsamic Vinaigrette
- Hummus Platter

*Add \$2.50 per person for Calamari Fritto Misto or Crispy Shrimp*

### Main Course

- Chicken Parmesan
- Penne Pasta (choice of) Vodka/Pomodoro
- Sausage and Peppers

## FAMILY PACKAGE #1

*\$20.99 per person (family style)*

### Salads

- Mixed Greens Salad/Honey Balsamic Vinaigrette
- Caesar Salad

### Main Course

- Penne Pasta (choice of) Vodka/Pomodoro
- Pan Roasted Chicken/Brown Chicken Gravy
- Grilled Salmon/Lemon Butter Sauce
- Seasonal starch and vegetable

## FAMILY PACKAGE #2

*\$26.99 per person (family style)*

### Salads

- Mixed Greens Salad/Honey Balsamic Vinaigrette
- Caesar Salad

### Main Course

- Penne Pasta (choice of) Vodka/Pomodoro
- Pan Roasted Chicken/Brown Chicken Gravy
- Grilled Salmon/Lemon Butter Sauce
- Flat Iron Steak/Roasted Garlic Butter
- Seasonal starch and vegetable

## PLATED

*Your guests will receive a small menu card with the options listed and will get to choose their starter and entree.*

## PUB PACKAGE

*\$19.99 per person (plated)*

### First Course

- Mixed Greens Salad/Honey Balsamic Vinaigrette
- French Onion Soup

### Main Course

- Mediterranean Veggie Pita
- Turkey Burger or Gyro Burger
- Steakhouse Burger
- Crispy Chicken Sandwich
- Blackened Shrimp Tacos

## DINERS PACKAGE

*\$29.99 per person (plated)*

### First Course

- Mixed Greens Salad/Honey Balsamic Vinaigrette
- Caesar Salad
- French Onion Soup

### Pasta Course

- Penne Pasta (choice of) Vodka/Pomodoro

### Main Course

- Pan Roasted Chicken (bone-in)
- Pistachio Salmon
- Country Pork Chop (bone-in)
- Pan Seared Filet Mignon

*All entrees include a seasonal starch and vegetable*

## DESSERT PACKAGES

- Mixed Family Style Dessert \$2 per person  
*Housemade Apple Empanadas, Zeppoles and Brownies*
- Seasonal Plated Dessert \$4 per person  
*Crepe Brulee, Bread Pudding, Cheesecake, Mini Chocolate Cake*

Dessert from outside caterers are welcome  
for a fee of \$1 per person  
*(cakes, cookies, pastries, cupcakes, etc)*

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## TAPHOUSE BUFFET

\$28.99 per person (minimum 35 people)

### First Course

- Mixed Greens Salad/Honey Balsamic Dressing
- Caesar Salad
- Assorted Bread

### Main Course (served in chaffing dishes)

- Chicken (choice of) Country style/Marsala/Franchese/Parmesan/Pan Roasted
- Pasta (choice of) Vodka/Sausage & Broccoli Rabe
- Salmon/Cherry Tomatoes/Lemon Butter Sauce
- Roasted Sirloin/Mushroom Demi-Glace

### Side dishes (served in ½ trays)

- Mashed Potato
- Vegetable Medley

### ADDITIONAL SIDES FOR BUFFET

choose 2, served in ½ trays (additional \$1.50 per person)

- Rice
- Mashed Potato
- Vegetable Medley
- Roasted Potato

## APPETIZER ADD-ONS

Choose 2 family style appetizers

*additional \$1.50 per person*

- Nachos
- Mozzarella Sticks
- Wings (BBQ, Buffalo, Habanero)
- Fried Eggplant
- Disco Fries
- Hummus Platter

*Add \$2.50 per person for Calamari Fritto Misto or Crispy Shrimp*

*additional appetizers and pizza add-ons available  
inquire for pricing*

## BRUNCH PACKAGES

(includes 1 brunch cocktail)

### Classic Brunch Buffet

\$25 per person (minimum 25 people)

- scrambled eggs
- pancakes
- french toast
- bacon
- sausage
- home fries
- fruit salad
- assorted breads and danish
- mixed greens salad w/ honey balsamic dressing

*\$27.99 per person all classic brunch items plus:*

- chicken (choice of) marsala/franchese/parmesan
- penne pasta (choice of) vodka/pomodoro

### Sunday Brunch Buffet

\$32 per person (minimum 45 people)

*all classic brunch items with chicken and pasta plus:*

- house cured salmon platter
- seafood salad
- plated omelettes

## BUFFET ADD-ONS

(inquire for pricing)

Carving Station or Omelette Station

## COCKTAIL HOUR PACKAGES

*Served family style for 20-30 people*

Choose 4: \$15.95 per person Choose 5: \$21.95 per person

Choose 7: \$27.95 per person

- Bruschetta (choice of) Classic or Mushroom
- Tahini Style Hummus
- Crudite Platter
- Fresh Fruit Platter
- Caprese Salad
- Satays (choice of) Chicken, Beef or Shrimp
- Crabstuffed Tartlets

*Additional options available.*

*For Cocktail Parties over 30 guests inquire for pricing.*

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## COCKTAIL OPTIONS

### Sangrias

*\$22 per pitcher*

- Honey Bee, White Peach or Classic Red

### Margaritas

*\$24 per pitcher (house); \$28 per pitcher (Jose Cuervo)*

- Classic, Strawberry, Pomegranate, Passion Fruit, Mango or Guava

### Mimosas & Bellinis

*\$18 per pitcher*

build your own bar *\$10 per person (inquire for more details)*

### Champagne Toast

*\$2 per person*

## WINE PACKAGES

### House

*\$18 per open bottle*

- Cabernet, Chardonnay, Merlot and Pinot Grigio

### Classic

*\$24 per open bottle*

- Cielo Pinot Grigio, Italy • Maison Saleya Rosé, France
- Cuna Del Sol Cabernet, Chile • Jargon Pinot Noir, CA
- Round Hill Chardonnay, CA • Urban Riesling, Germany

### Premier

*\$30 per open bottle*

- Mill Creek Cabernet, CA • True Myth Chardonnay, CA
- Renzo Masi Riserva Chianti, Italy

## BEER PACKAGES

### Craft Beer

- Pitchers starting at \$18

### Domestic Bottles

*\$3 per person (minimum 24); \$12 per person (unlimited)*

- Bud, Bud Light, Miller Lite, Coors Light, Yuengling

### Import Bottles

*\$4 per person (minimum 24); \$16 per person (unlimited)*

- Stella, Corona, Heinekien, Heineken Light

## The Fine Print

- We take a \$200 deposit to hold all dates. The deposit becomes non-refundable 30 days prior to the event.
- 20% Gratuity and 7% NJ Sales tax not included in package pricing.
- Tablecloths and specialty napkin colors available for an additional charge
- Per person minimums for private spaces during peak seasons and on Friday & Saturday nights. Inquire for pricing
- Kids menu, vegetarian and gluten free options available. Please alert us to any allergens or dietarty restrictions.
- 10 Day notice on final menu selection
- Final head count is due 7 days prior to the event. 100% guarantee on final count. Small changes may be allowed up to three days before the event, depending on the menu selection.
- Final charges are based on the higher of 100% of the final number guaranteed, or the actual number of guests served \*Unless prior arrangements have been made
- Decorating is welcomed. However, we do not allow confetti or glitter of any kind. Please use blue tack when hanging banners and decor. No heavy tape, thumbtacks or nails.