

TUN TAVERN SPECIAL EVENT MENUS



COCKTAIL PARTY ONE

TUN TAVERN DISPLAY

A beautiful array of cheeses, fresh vegetables with dip, and seasonal fresh fruit

HUMMUS WITH ASPARAGUS

Freshly made hummus served with warm pita wedges and chilled asparagus

CHICKEN & CHEESE QUESADILLAS

Grilled flour tortillas filled with chicken, cheese and salsa

SPICY CHICKEN WINGS

Spiced wings served with fresh bleu cheese, carrots & celery

SAUSAGE AND BASIL PITA PIZZA

Mini pizzas with sausage, mozzarella & fresh basil

\$12.95 per person

COCKTAIL PARTY TWO

BAKED MUSHROOMS WITH CRABMEAT

Stuffed button mushrooms stuffed with our Chef's own crab imperial

SCALLOPS WRAPPED IN BACON

Served with horseradish beer mustard sauce

TUN TAVERN DISPLAY

A beautiful array of cheeses, fresh vegetables with dip, and seasonal fresh fruit

CHICKEN A LA VODKA

Sautéed breasts of chicken with shallots, garlic, and mushrooms tossed with pasta in tomato vodka blush sauce

BRUSCHETTA

Ripe roma tomatoes, basil, olives & extra virgin olive oil on toasted baguettes

MEATBALLS & ITALIAN SAUSAGE MARINARA

Homemade meatballs & Sausage in Marinara sauce with Atlantic City rolls

\$17.95 per person

----- *All prices subject to 20% gratuity and 7% sales tax* -----

“TASTE OF THE TUN” DINNER BUFFET

To start:

TUN TAVERN DISPLAY

A beautiful array of cheeses, fresh vegetables with dip and seasonal fresh fruit

Choice of one:

CAESAR SALAD or TOSSED GARDEN SALAD

Choice of one:

TOP ROUND OF ROAST BEEF

Thinly sliced, brown ale-basted roast beef with horseradish sauce & au jus

ROAST PORK LOIN

Herb rubbed with rosemary au jus

WHOLE ROAST SIRLOIN

With White Truffle Butter

TUNA WASABI

Grilled yellow fin tuna steaks topped with pickled ginger chili sauce, served with sautéed spinach

GRILLED ATLANTIC SALMON

Compound herb butter, over rice pilaf

Choice of one:

ROASTED BARBEQUED CHICKEN

Our ale-infused barbeque sauce compliments this savory chicken dish

CHICKEN MARSALA

Plump chicken breasts sautéed with Marsala wine and sliced mushrooms

CHICKEN A LA VODKA

Sautéed breasts of chicken w/ shallots, garlic, & mushrooms tossed with pasta in tomato vodka blush sauce

CHICKEN AND BROCOLLI

Served over rice with a Teriaki Glaze

Choice of one:

PESTO PRIMAVERA

Fresh vegetables and pasta lightly tossed with basil pesto sauce

PASTA TUN TAVERN

Tender pasta sautéed with mushrooms, garlic, shallots and white wine

PASTA CARBONARA

A rich creamy sauce with pancetta, garlic, onion and basil,
finished with Parmesan Cheese

*CHEF'S CHOICE OF POTATO & FRESH VEGETABLE,
ROLLS & BUTTER, AND A BEVERAGE ARE INCLUDED*

\$25.95 per person

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TUN TAVERN

BUTLERED HORS D'OEUVRES

Quesadillas
Spicy chicken wings
Cocktail franks wrapped in puff pastry
Roasted pepper bruschetta with sharp provolone
Sausage & basil pizza squares
Jalapeno poppers

\$100.00 per 100 pieces of one item
\$60.00 per 50 pieces of one item

Buffalo style chicken tenders
Spinach & cheese pockets
Mushroom caps stuffed with spicy sausage & smoked gouda
Cajun shrimp with basil pesto bruschetta
Chicken satay with peanut thai sauce
Chicken fingers served with honey mustard sauce
Bacon, bleu cheese & chive baked potato skins
Clams casino
Fresh fruit on skewers glazed with gran marnier

\$150.00 per 100 pieces of one item
\$80.00 per 50 pieces of one item

Coconut shrimp
Miniature roasted lamb chops with orange glaze
Filet mignon kabobs with fresh marinated vegetables
Scallops wrapped in bacon
Miniature crab cakes on flatbread with cuban tartar
Mini beef wellingtons

\$225.00 per 100 pieces of one item
\$120.00 per 50 pieces of one item

Chilled jumbo shrimp with cocktail sauce

\$2.75 per piece

All prices subject to 20% gratuity and 7% sales tax

TUN TAVERN TABLE DISPLAYS

TUN DISPLAY

An array of cheeses, fresh vegetables with dip, & seasonal fresh fruit

\$150.00 - (Serves 75 people)

HUMMUS WITH ASPARAGUS

Freshly made hummus served with warm pita wedges & chilled asparagus

\$125.00 - (Serves 75 people)

FRESH SEAFOOD DISPLAY

Clams & oysters on the half shell, jumbo shrimp served over ice,
with lemon and remoulade & cocktail sauce

\$695.00 - (Serves 75 people)

CHILLED SHRIMP COCKTAIL

Jumbo shrimp served over ice, with lemon and cocktail sauce

\$395.00 - (Serves 75 people)

MINIATURE DESSERT BUFFET

A special assortment of delicious bite-size desserts, beautifully arranged on silver trays

(Serves 25 people) \$175.00

(Serves 50 people) \$350.00

(Serves 75 people) \$525.00

(Serves 100 people) \$695.00

CHEF-ATTENDED CARVING STATIONS

(minimum of 25 guests)

TENDERLOIN OF BEEF

Béarnaise sauce, au jus, horseradish and sliced French bread - \$10.95 per person

TURKEY BREAST

Cranberry sauce, home-style gravy, spicy mustard, fresh breads - \$4.95 per person

PRIME RIB OF BEEF

Au jus, horseradish sauce, and fresh rolls - \$11.95 per person

ROAST PORK LOIN

Served with sauerkraut and fresh breads - \$6.95 per per

CHEF-ATTENDED PASTA STATION

Angel hair & penne pasta, Marinara, Pesto, & Alfredo sauces,
assorted condiments & grated parmesan cheese

\$5.95 per person

Add shrimp & chicken to pasta station for an additional \$4.00 per person

A fee of \$50.00 per Chef for Chef-attended Station will apply

----- *All prices subject to 20% gratuity and 7% sales tax* -----

TUN TAVERN DESSERTS

Strawberry Shortcake

Warm Apple Cobbler

Big Kahuna Chocolate Peanut Butter Cake

New York Cheesecake with Fruit Topping

Fresh Fruit with Homemade Whipped Cream

Please select one - Your choice \$4.95 per person

Coffee Service included with dessert

Customized Cakes Available for all Occasions

\$3.95 per person

MINIATURE DESSERT BUFFET

A special assortment of delicious bite-size desserts, beautifully arranged on a silver tray

(Serves 25 people) \$175.00

(Serves 50 people) \$350.00

(Serves 75 people) \$525.00

(Serves 100 people) \$695.00

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Tun Tavern, Two Miss America Way, Atlantic City, NJ 08401 ~ 609.347.7800 ~ fax 609.347.2536 ~ www.tuntavern.com

TUN TAVERN BAR PRICING

OPEN BAR

Unlimited consumption, priced on a per hour, per party basis. No Shots.

Beer &/or house wine only: 1st hour - \$12 pp, each add'l hour, \$8 pp
Beer, house wine, house cocktails: 1st hour - \$14 pp, each add'l hour, \$9 pp
Beer, Wine, & Call brand cocktails - 1st hour - \$16 pp, each add'l hour \$10 pp
Tab Bar – Drinks are charged on a running tab, based on consumption.
(Prices are subject to 20% gratuity, Tax is included)

CASH BAR

Guests pay for their own drinks individually

Tun Brews:

Tun Light, Irish Red, Brown Ale, IPA, Stout, Pale Ale & more - \$4.50 Pint
Coors Light, Bud, Kaliber - \$4.50 Pint
Heineken - \$5.50 Pint
Corona - \$4.50 bottle

Wine:

Clos du Bois Chardonnay - \$7.25 glass, \$26.00 bottle
J. Lohr Reisling - \$6.25 glass, \$23.00 bottle
Napa Wine Co. Sauvignon Blanc - \$7.25 glass, \$26.00 bottle
Kendall Jackson Chardonnay - \$7.50 glass, \$28.00 bottle
Jordan Chardonnay - \$47.00 btl, Santa Margherita Pinot Grigio - \$40.00 btl
Sycamore Lane White Zinfandel - \$6.00 glass, \$16.00 bottle
Ecco Domani Pinot Grigio - \$6.50, \$24.00 bottle
J. Lohr Cabernet Sauvignon - \$7.50 glass, \$28.00 bottle
Clos du Bois Merlot - \$8.00 glass, \$30.00 bottle
Kaiken Malbec \$8.00 glass, \$30.00 bottle
Amadeo Chianti \$7.00 glass, \$24.00 bottle
Santa Ema Syrah \$6.75 glass, \$24.00 bottle
Napa Wine Co. Red Zinfandel \$8.00 glass, \$26.00 bottle
Trincher Merlot \$7.50 glass, \$26.00 bottle
Privada \$8.00 glass, \$30.00 bottle
Montes Alpha Cabernet Sauvignon \$8.00 glass, \$30.00 bottle
Jordan Cabernet Sauvignon \$79.00 bottle
Montes Pinot Noir \$8.00 glass, \$30.00 bottle
Sparling Wine: Korbel Brut - \$28.00 Moet White Star \$70.00
Mumm's Cuvee Brut - \$40.00 Freixenet (Split) \$6.75

Mixed Drinks:

\$5.50 House brands, \$6.00 Call brands, \$6.00 - \$9.00 Premium

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TUN TAVERN BREAKFAST BUFFET

Please Note: Minimum of 40 guests required for Breakfasts

Scrambled Eggs, Country Sausage, Crisp Bacon, Home Fried Potatoes, Fresh Fruit Assortment, Assorted
Croissants, Muffins and Bagels, Condiments
Juice, Coffee, Tea, and Decaffeinated Coffee
\$13.95 per person

TUN TAVERN LUNCHEON BUFFET

(FOR GROUPS OF 25 OR MORE)

Choice of two:

TUN TAVERN DISPLAY

A beautiful array of cheeses, fresh vegetables with dip, and seasonal fresh fruit

HUMMUS WITH ASPARAGUS

Our delicious, freshly made hummus served with warm pita wedges and asparagus

CAESAR SALAD

Crisp romaine lettuce, garlic croutons and parmesan cheese with our rich Caesar dressing

TOSSED GARDEN SALAD

Mixed greens and farm fresh vegetables combined with your choice of dressing

Choice of two:

TOP ROUND OF ROAST BEEF

Thinly sliced, brown ale basted roast beef served with soft rolls, horseradish sauce and au jus

PENNE A LA VODKA

Tender penne pasta lightly sautéed in a blush tomato cream sauce

CHICKEN ALFREDO

Seared chicken breasts with broccoli and penne pasta in Alfredo sauce

STUFFED CHICKEN BREAST WITH SPINACH AND FETA

Baked with a light supreme sauce

CHEF'S CHOICE OF POTATO & FRESH VEGETABLE, ROLLS & BUTTER, & A BEVERAGE

\$18.95 per person

TUN TAVERN LUNCH OFF MENU

We also offer limited choice lunch selections featuring
a sandwich or salad with a beverage,
With or without dessert for a set price – call for selections

609-425-0958

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