

Appetizer Selections

(pp=per person, pdoz=per dozen)

Assorted Naan Pizzas \$3 pp

Flavors include:

Bacon and Oven-Dried Tomato

Truffle Oil, Parmesan, Arugula & Balsamic

House-Cured Salmon with Sour Cream & Capers

House Made Chips \$1 pp

Spiced Nuts \$1 pp

Platter of Seasonal Fruits, Cheeses, Vegetables and Dip \$10 pp

Can be broken down as follows:

Platter of Vegetables and Dip \$4 pp

Platter of Seasonal Fruits and Cheeses \$6 pp

Cucumber with Garlic Herb Cheese & Sun-dried Tomato \$3 pdoz

Cauliflower Manchurian \$6 per plate (each plate has approx. 6 serving)

Truffled Chicken Salad on Papadum \$7 pdoz

Shrimp Pakora with Sweet Chili Chutney \$7 pdoz

Sea Scallops on Papadum with Mango Sauce \$10 pdoz

Tavern Riblets \$10 pdoz

Mini Lobster Popovers \$15 pdoz

First Course Selections

Lobster and Shrimp Salad with Alfonso Mango, Toasted Cumin & Tamarind Vinaigrette \$10

Tuna Carpaccio with Cilantro, Shallot & Caper relish with Lentil Crisps \$6

Baby Arugula Salad with Shaved Fennel, Red Onion, Bacon & Blood Orange Vinaigrette \$5

Pulled Pork Stuffed Corn Cake with Avocado, Cilantro Lime Sauce \$5

Mesclun Salad with Aged Balsamic Vinaigrette \$5

Veal & Pinenut Samosa with Sage, Crisp, Caper Raita & Mango Chutney \$5

Soup of the Day (Examples: Mixed Summer Vegetable, Spinach Lentil) \$5

Broiled Feta Tikka marinated in Garlic, Olive & Dried Mango with Creamy Spinach Sauce \$6

Grilled Jumbo Shrimp with Lentil Bisque and Carrot & Ginger Slaw \$9

Entree Selections

Grilled Swordfish with Early Summer Fruit & Arugula Chat \$18

Tandoor Roasted Jumbo Shrimp with Coconut Lentil Bisque & Spinach Rice \$18

Naan "Philly" Filet Mignon Sandwich with Swiss Cheese, Carmelized Onions & Horseradish Sauce with House Made Chips \$12

Sauteed Sole with Basmati Rice & Lemon Caper Parsley Sauce \$16

Grilled Flat Iron Steak with Salad OR Mashed Potatoes and Asparagus \$18

Seafood Stew of Lobster, Shrimp, Mussels, Scallops, & Crab in Coconut, Coriander, Star Anise & Mustard Seed Broth \$29 - without Lobster \$20

Duck Confit Taco Wrap with Guacamole and Red Tomato Salsa \$18

Sweet Potato Gnocci with Sauce of Beef Short Ribs in Cumin & Coke, Toasted Pecans, Maytag Blue Cheese & Frisee \$18

Tawa Sauteed Atlantic Salmon glazed with Jaggery & Ginger with Braised Eggplant & Fennel \$20

Seared Sea Scallops Chestnut Spaetzle & English Peas Thyme Garam Masala Sauce \$24

Dessert Selections

Seasonal Fruit Tartlette \$5

Chocolate Brownie Bread Pudding with Kirsch Cherries and Berry Sauce \$5

Apple Pie Parfait ~

Apple Compote with Afghani Black Raisins, Spiced Caramel, Cream Cheese Mouse, Vanilla Ice Cream & Cinnamon Crisps \$5

Coffee Granita ~

Kahlua and Coffee ice shavings with Chocolate Sauce and Whipped Cream \$4

Wide selection of our homemade Ice Creams and Sorbets

Vanilla, Chocolate-Pecan, Cardamom Fig Port, Hazelnut Praline

Blood Orange, Blueberry Cinnamon

\$1 per scoop

Accompanied by our homemade Sauces

Spiced Caramel, Milk Chocolate Ganache, Raspberry

\$.50 per sauce, per person

Please note that prices may change at anytime up until a contract has been signed with the DeWolf Tavern

SAMPLE CORPORATE MENUS

(For Twenty or More)

Breakfast Menu I - "Continental Style"

Assorted Bagels

Fruit Muffins

Pastries

Served with Butter, Cream Cheese and Fruit Jams

Low Fat Yogurt

Orange & Cranberry Juices

Coffee / Tea

\$12.75 per person plus tax

Breakfast Menu II

Assorted Home Baked Goods

Including sweet breads, muffins, and bagels

Served with whipped butter, cream cheese, jams, and preserves

Entree

Roasted Red Pepper, Wild Mushroom and Artichoke Tarte with Mozzarella

Garnished with Fresh Seasonal Fruit

Coffee, Tea and Assorted Juices

\$13.25 per person plus tax

Breakfast Menu III

"Buffet"

Fresh Fruit Muffins and Assorted Bagels

Seasonal Fresh Fruit Presentation

Traditional Breakfast Cereals and Milk

Farm Fresh Scrambled Eggs

Apple Wood Smoked Bacon

Home Style Breakfast Sausage

Home Fries

Low Fat Yogurt

Freshly Squeezed Orange and Grapefruit Juices

Coffee/Tea

\$17.95 per person plus tax

Express Lunch

"Soup & Sandwich Bar"

Soup Du Jour

Sandwiches to Include

Chicken Salad

Tuna Salad

Imported Domestic Ham & Swiss Cheese

On Assorted Breads

Chips and Deli Pickles

Coffee, Tea, and Soft Drinks

\$14.25 per person plus tax

"Bristol Harbor"

Assorted Wraps to Include

Roast Beef

Chicken Salad

Turkey Breast

Chips and Deli Pickles

Coffee, Tea, & Soft Drinks

\$15.75 per person plus tax

"Harbor Inn Deli"

Soup Du Jour

Baby Greens with Sweet Grape Tomatoes and Garlic Croutons

Tossed with Basil Balsamic Vinaigrette

Assorted Sandwiches to Include

Imported Domestic Ham with American Cheese

Turkey

Chicken or Tuna Salad

Lettuce and Tomato

Home Style Potato Salad

Fresh Seasonal Fruit

Coffee, Tea, and Soft Drinks

\$17.25 per person plus Tax

Mid Morning Snack

Fresh Seasonal Fruit

Coffee, Tea and Soft Drinks

\$5.75 per person plus Tax

Mid Afternoon Snack

Granola Bars

House Baked Cookies & Brownies

Coffee, Tea and Soft Drinks

\$5.75 per person plus Tax

Staffing fee \$150.00

A cleaning fee of 20% is applied to all food and beverage

Food and beverage tax is 8%

All prices are subject to change prior to a signed contract