

The image shows the interior of Tucker's Tavern, a rustic-themed restaurant. The ceiling is dark with exposed wooden beams and is decorated with several large, green, spherical glass pendant lights. Fishing nets are draped from the ceiling, adding to the nautical theme. The walls are painted a dark blue-grey and feature a series of small, framed pictures. The floor is made of dark wood. In the foreground, there is a round wooden table set with white plates, glasses, and napkins. In the background, there are more tables and chairs, some with red and white plaid booth seating. The overall atmosphere is warm and inviting.

TUCKERS TAVERN

PRIVATE PARTY MENUS

WELCOME

Thank you for your interest in hosting your private event at Tuckers Tavern. A Beach Haven favorite for over 50 years, Tuckers is inspired by the best American Taverns and English Pubs.

Tuckers has private and semi-private spaces for 25 to 125 guests. Parties can be arranged in various settings and dining rooms, both on and off-premise. Enjoy our festive gastro-pub inspired menus featuring local hearty food and coastal favorites for brunch, lunch or dinner. Our chefs have designed a variety of menu items and selections for every occasion.

Tuckers Tavern's fully covered Outdoor Deck has serene views of the bay and can accommodate many events including cocktail parties. The Oyster Bar offers a full bar and can combine with the nautically inspired Tavern Room for larger parties and various events.

Each event is personally planned and orchestrated by our dedicated private events concierge team. No detail is overlooked as we collaborate to deliver a memorable experience.

We look forward to planning your special occasion!

Sincerely,

Rebecca

Rebecca Fonte, Private Events Concierge

PLANNING YOUR PARTY

MENUS

Tuckers Tavern private party menus prices do not include New Jersey sales tax and 24% staffing charge. All prices quoted herein are firm through January 2024. Any event beyond this date is subject to alternate pricing. Pre-ordered entree selections are required for plated parties of 50 guests or more - if counts are not provided or more than three entree selections are offered, a \$5 fee per person will be added. For dinner parties of 35+ guests between mid-June and mid-September, we are able to offer station-style meals only.

GUARANTEES

The final number of guests attending is required one week prior to your event as well as the remaining balance to be paid in full. Once received this number will be considered a guarantee and not subject to reduction.

MINIMUMS

This package can be used to accomodate parties of 30 or more people. If your count falls below 30 or for smaller get togethers, we offer a Limited a la Carte menus.

BEVERAGES

We offer a variety of beverage and cocktail options to accommodate the particular needs of your event including consumption and open bar.

RENTAL FEES

Certain spaces have rental fees or minimum food and beverage spend associated with them. Please inquire with your sales associate about what the fees might be.

DINING ROOMS

The outdoor covered Deck offers seating for 45 or cocktail parties up to 60 guests. The Oyster Bar can accommodate cocktail parties for up to 60 with seating for 40 and a full bar, or combine with the nautically inspired Tavern Room with seating up 125.

DECORATIONS

Hosts are allowed 30 minutes prior to the start of your event to setup. Should your event require extensive setup or furniture removal, there may be additional labor fees. Our dining rooms are tastefully decorated, but you may bring additional decorations if you'd like. We kindly ask no glitter or confetti, and that nothing be hung from the walls.

DEPOSIT AND PAYMENT

To reserve and guarantee the date and room for your private event, a signed contract and a 25% deposit of the estimated spend is required.

TRAY PASSED HORS D'OEUVRES

COLD

Spicy Tuna Tartar Mango, Peanut, Cucumber	\$3.5
Jumbo Shrimp Cocktail Cocktail & Lemon	\$4.5
Tomato Bruschetta Fresh Mozzarella, Toasted Baguette, Balsamic	\$3.5
Peppered Beef Tenderloin Onion Confit, Blue Cheese, Mustard	\$4.5
Chilled Locally Harvested Oysters Cocktail & Lemon	\$3.5
Cage Free Deviled Eggs Assorted Fillings	\$3
Roasted Beet Goat Cheese Mousse Walnut, Toasted Brioche	\$3.5
Bloody Mary Gazpacho with Lump Crab	\$4
Red Pepper Hummus Tortilla Crisp, Roasted Garlic	\$3

HOT

Mini Lump Crab Cakes Spicy Remoulade	\$4.5
Garden Vegetable Spring Rolls Ginger Ponzu Sauce	\$3.5
Mustard Crusted Lollipop Lamb Chops	\$4.5
Fingerling Potato Skins Bacon, Sharp Cheddar, Chives	\$3
Chicken or Beef Satay Thai Peanut Sauce	\$3.5
Sea Scallops in Smoked Bacon Horseradish Dill	\$4.5
Mushroom Caps with Lump Crabmeat	\$3.5
Pigs in a Blanket Miso Mustard	\$3
Szechwan Pork Dumplings Sesame – Soy Dipping Sauce	\$3.5
Lacquered Chicken Wings Sesame, Thai Chili Mayo, Crumbled Blue, Scallions	\$3.5
French Onion Flatbread Herb Ricotta, Vidalia Onions, Gruyere & Provolone, Wilted Arugula	\$3

All Hors d'oeuvres are priced per piece

HORS D'OEUVRES STATIONS

Seasonal Fruit Colorful Assortment of Fresh, Local & Seasonal Fruits and Farm Fresh Berries	\$10.
Local Artisanal Cheese Assorted Locally Crafted Cheeses with Accompaniments	\$13.
Summer Vegetable Crudite Seasonal Market Vegetables and Assorted House Made Dips	\$10.
Hummus Platter Roasted Garlic Chickpea Hummus, Grilled Pita, Lavash and Market Vegetables	\$12.
Antipasti Assortment of Charcuterie, Local Artisan Cheeses and Pickled Vegetables	\$15.
Raw Bar Assortment of Sustainable Chilled Shellfish and Seafood	\$22.

Prices are Per Person

PLATED APPETIZERS

ADD \$10 PER PERSON

Select one to add a fourth course to your lunch or dinner

CHILLED

Jumbo Gulf Shrimp Tequila- Lime Cocktail Sauce

Ahi Tuna Lump Crab, Avocado, Citrus Soy Vinaigrette

Roasted Red & Yellow Beets Goat Cheese, Walnuts, Fuji Apple, Frisee

Beef Tenderloin Carpaccio Shaved Grana, Arugula, Lemon, Olive Oil

Parma Prosciutto with Burrata Fig Compote, Grilled Baguette, Extra Virgin Olive Oil

Scallop Ceviche Pink Grapefruit, Pistachio, Jalapeño, Agave Vinaigrette

HOT

Sweet Corn Risotto Smoked Bacon, Sun-Dried Tomato

Asiago Cheese Ravioli Shiitake Mushrooms, Roma Tomatoes, Parmesan and Basil

Goat Cheese Gnocchi Mushrooms, Peas, Olive Oil Poached Tomato, Truffle Crumbs

Seared Barnegat Sea Scallops Cauliflower Puree, Blonde Raisins, Toasted Almonds, Capers, Balsamic

Sautéed Crab Cake Melted Leeks, Tomato Confit, Micro Arugula, Preserved Lemon Tartar

PLATED DINNER

\$65 PER PERSON

AVAILABLE FOR 30 OR MORE GUESTS

Select one soup or salad

COLD SOUP

Gazpacho Baguette Croutons, Olive Oil, Micro Basil (Seasonal)

Corn Veloute Maine Lobster, Avocado, Pickled Jalapeño, Pepitas

Potato-Leek Caviar, Chives, Sour Cream

HOT SOUP

New England Clam Chowder Crispy Clams, Parsley Oil

Classic Maine Lobster Bisque

Smoked Tomato Bisque Goat Cheese Melba

Vegetable Minestrone Braised Tomato, Pecorino Romano

SALAD

Classic Caesar Salad Baguette Croutons, Pecorino Romano

Field Greens Candied Walnuts, Dried Cranberries, Goat Cheese, Walnut Vinaigrette

Iceberg Wedge Smoked Bacon, Tomato, Blue Cheese

Arugula Salad with Almond Crusted Brie Marcona Almonds, Dried Cherries, Sherry Vinaigrette

Tomato-Mozzarella Petite Greens, Basil Pesto, Balsamic (Seasonal)

ENTREES - Select up to three entrees or one duet

Natural Chicken Milanese Burrata, Shaved Radicchio Heirloom Tomato Salad, Lemon Vinaigrette, 15 Year Balsamic

Pan Seared Barnegat Sea Scallops Smoked Bacon–Corn Risotto, Sun Dried Tomato Peas, Herbed Lobster Cream **ADD \$10**

12 oz Boneless Pork Chop Mustard Crushed Fingerlings, Brussels Sprouts, Smoked Bacon, Apple Butter, Pork Jus

Grilled Atlantic Salmon Roasted Fingerling Potatoes, Asparagus, Lemon Beurre Blanc

Local Flounder Picatta Creamy Parmesan Orzo, Petit Greens, Lemon Caper Butter

Sautéed Lump Crab Cake Brussels Sprouts Slaw, Sweet Potato Fries, Tomato Jam, Remoulade

Pan Roasted Mahi Mahi Jersey Corn Fritter, Dill Slaw, Wood Grilled Pineapple Pico

8 oz Beef Tenderloin Blue Cheese Crust, Whipped Potatoes, Haricots Verts Almondine, Red Wine Sauce **ADD \$10**

Boneless Beef Short Rib Whipped Potato, Glazed Baby Carrots, Red Wine Demi

DUETS

Grilled Filet and Crab Cake Creamer Potatoes, Asparagus, Red Wine Demi, Bearnaise

Faroe Island Salmon and Natural Chicken Mashed Potato, French Beans, Lemon Butter

Wood Grilled NY Strip and Local Scallops Truffled Mashed Potatoes, Brocoli Rabe, Roast Garlic Piccata

DESSERT - Select one

Chef's Trio of Minature Desserts

Key Lime Pie Raspberry Puree

Molten Lava Cake Vanilla Ice Cream, Chocolate Sauce

Flourless Chocolate Truffle Torte

Carmel Crunch Cheesecake

Coffee or Hot Tea

DINNER STATIONS

PRICES ARE PER PERSON

AVAILABLE FOR 40 OR MORE GUESTS

SALAD STATION - Select one **\$11**

Tuckers House Baby Romaine, Jersey Tomatoes, Heirloom Beans, Radish, Sherry Vinaigrette

Caesar Baby Romaine, Classic Dressing, Baguette Crouton, Grana Padano

Field Greens Candied Walnuts, Oven-Dried Cranberries, Herbed Goat Cheese, Walnut Vinaigrette

Greek Mesclun & Frisée, Sheep's Milk Feta, Kalamata Olive, Cucumber, Tomato, Lemon Vinaigrette

Build Your Own Chef's Greens, Seasonal Ingredients, Assorted Dressings & Accompaniments

ENTREE STATION - Select at least two or up to four entrees

Faroe Island Salmon Lemon Chive Butter **\$16**

Maryland Crabcakes House Rémoûlade, Tartar, Cocktail **\$18**

Blackened Atlantic Mahi Mahi Pineapple Island Salsa **\$16**

Pan Seared Grouper Saffron, Fennel, Tomato **\$17**

Sliced Flank Steak New World Chimichurri **\$18**

Pork Tenderloin Homestyle Southern Gravy **\$16**

Slow Braised Short Rib Root Vegetable, Demi-Glace **\$18**

Herb Crusted Beef Tenderloin Merlot Demi-Glace **\$21**

Chicken Parmigianna Roasted Garlic Pomodoro, Mozzarella, Basil **\$15**

Griggstown Chicken Breast Madeira Pan Sauce **\$14**

Sliced Turkey Breast Pearl Onion Gravy **\$14**

Baked Ziti Roasted Garlic Pomodoro, Mozzarella, Basil **\$13**

Boneless Beef Short Rib Red Wine Demi **\$18**

BUFFET STATIONS - CONT.

Blackened Chicken Bowtie, Sun-Dried Tomato, Broccoli Rabe, Artichoke, Olive **\$14**

Shrimp and Broccoli Rabe Rigatoni, Roasted Red Pepper, Preserved Lemon & Garlic **\$14**

SIDES - Select at least two \$6 Each

Grilled Asparagus Lemon Butter

Honey Glazed Baby Carrots

Roasted Mixed Vegetables

Butter Whipped Potatoes

Herb Roasted Fingerling Potatoes

Coconut Cashew Rice

Creamy Parmesan & Truffle Orzo

DESSERT STATION

Chef's Tasting Dessert Table Assorted Seasonal Offerings **\$10**

Coffee or Hot Tea

PLATED LUNCH

\$45 PER PERSON

AVAILABLE FOR 30 OR MORE GUESTS

FIRST COURSE - Select one

Caprese Salad Beefsteak Tomato, Burrata-Mozzarella, Basil Vinaigrette (Seasonal)

Caesar Salad Parmesan-Baguette Croutons

Field Green Salad Candied Walnuts, Dried Cranberries, Goat Cheese, Walnut Vinaigrette

Crispy Iceberg Wedge Crumbled Smoked Bacon, Tomato, Maytag Blue Cheese

New England Clam Chowder Crispy Clams, Parsley Oil

Kennett Square Mushroom Soup Crème Fraîche

Classic Maine Lobster Bisque

ENTREES - Select up to three

Asparagus, Lump Crab, Tomato and Brie Frittata Petite Salad

Traditional Eggs Benedict Canadian Bacon, English Muffin, Hollandaise, Home Fries

Cinnamon-Ricotta French Toast Fresh Berries and Creme Anglaise

Grilled Chicken Caesar Roasted Peppers, Polenta Croutons, Basil Pesto

Open Faced Salmon B.L.T. Grilled Baguette, Petite Salad

Fettuccine Alfredo with Gulf Shrimp Sweet Peas, Mushrooms, Sun-dried Tomatoes

Penne Pasta with Wood Grilled Chicken Portobello Mushrooms, Roasted Peppers

Penne Pasta Basil, Garlic, White Wine and Pepper Flakes

Sautéed Crab Cakes Roasted Corn Salad, Smoked Tomato Coulis, Spicy Remoulade, Shoestring Potatoes **ADD \$10**

Natural Chicken Milanese Burrata, Shaved Radicchio Heirloom Tomato Salad, Lemon Vinaigrette, 15 Year Balsamic

Grilled Beef Tenderloin Roasted Garlic Mashed Potatoes, Haricots Verts Almondine, Red Wine Sauce **ADD \$10**

PLATED LUNCH - CONT.

DESSERT - Select one

Chef's Trio of Minature Desserts Selection Crafted with Seasonal Ingredients

Key Lime Pie Raspberry Puree

Molten Lava Cake Vanilla Ice Cream, Chocolate Sauce

Flourless Chocolate Truffle Torte

Carmel Crunch Cheesecake

Ice Cream or Sorbet

Coffee or Hot Tea

BRUNCH BUFFET

\$45 PER PERSON

AVAILABLE FOR 30 OR MORE GUESTS

Freshly Squeezed Juices

Assorted Homemade Muffins, Croissants & Breads Sweet Butter & Preserves

Bagel Assortment with Smoked Salmon Flavored Cream Cheeses

Seasonal Fresh Fruit Assortment

Cinnamon French Toast Maple Syrup

Traditional Eggs Benedict Hollandaise Sauce

Sausage, Bacon & Pork Roll

Home Fried Potatoes

Coffee or Tea

Omelet Station Traditional & Egg White Omelets Made to Order with Assorted Fillings* **ADD \$10**

Buffet requires parties of 30 guests or more.

*** \$50 Chef Attendant Fee is required for every 30 guests**

BAR SELECTIONS

CONSUMPTION

Server will keep a running tab of all beverages consumed and add to the final bill.

Options include Soft Drinks, Coffee, and Tea; Limited Bar; Full Bar or Wine Service

OPEN BAR

Unlimited House Wine, Beer & Premium Liquors

» \$45 per guest for a 2 1/2 Hour Event. + 10 per guest for Top Shelf Liquor

» \$7 per guest for each additional half hour.

BEER & WINE OPEN BAR

Unlimited House Wine & Beer

» \$35 Per Guest for a Two and half Hour Event

» \$6 Per Guest Each Additional Half Hour

» Add \$10 per guest for Premium Wine by the glass

UNLIMITED BRUNCH COCKTAILS

Mimosas, Bloody Marys, Greyhounds, Sangria

» \$28 per guest for a 2 1/2 Hour Event with a \$100 Bar Set-Up Charge

WINE SERVICE

See our wine list for wines to be served table side by the bottle

There is a \$150 bartender fee for any event with a private bar.

Parties over 50 require 2 bartenders.

There is a \$75 bartender fee for any party over 20 guests.

AMENITIES

Please inform us if you have any special requests or questions regarding seating, special occasion cakes, audio visual equipment, gift tables, dietary restrictions, accommodating children, handicap access and so on.

Parking is available free of charge adjacent to Tuckers Tavern. Inquire about pricing for Valet.