

the
Tavern
at
keney park

Weddings



Tavern Wedding

Private 4 Hour Reception

with Open Beer, Wine, Premium Cocktails & Soft Drinks

Champagne Toast

White Linens with Choice of Color Napkin, Centerpiece Mini Votive Candles

Cocktail Hour

Market Display Table: assorted vegetable crudité with seasonal hummus dip, domestic cheese display with crackers, queso fondue with homemade chips & toasted baguettes
select 4 hand-passed hors d'oeuvre

Dinner

Stations Buffet or Sit Down

fresh green salad served with hot dinner rolls & butter

choice of 2 entrees plus a vegetarian selection

seasonal potato & fresh vegetable

Dessert

Custom Designed Wedding Cake with choice of flavors & fillings,

served with coffee, decaf & tea service

Buffet: \$68 per person Sit Down: \$76 per person

(plus tax & gratuity)

We are always happy to customize for your budget and menu preferences

*Once you have selected your package,
customize your menu with Chef's Favorites.*

Chicken

Chicken Mushroom Marsala
Tavern Chicken, crispy with Pork Belly, Swiss Cheese & Mushroom Sauce
Roasted Rosemary Chicken Thighs with Gravy
Chicken Francaise, Lemon & White Wine Sauce
Boneless Sweet Tea Fried Chicken & Honey Drizzle

Fish

Herb Encrusted Cod with Lemon Garlic Butter
Stuffed Sole topped with Buerre Blanc
Grilled Salmon Dill Crema
Grilled Salmon with Black-Pepper Honey Glaze
Baked Stuffed Shrimp with Crumb Crust **upgrade pricing*
Butterflied Lobster Tail with Garlic-Butter **upgrade pricing*

Beef

Top Round Roast Beef Au Jus
Carolina BBQ Beef Brisket
Sirloin topped with Burgundy Demi-Glace
Beef Tips with Mushroom & Onion Demi-Glace
Filet Mignon (beef tenderloin) **upgrade pricing*
NY Strip **upgrade pricing*
Chef-Manned Carving Station **upgrade pricing*
Surf & Turf **upgrade pricing*

Vegetarian

Vegan Vegetable Strudel
Stuffed Portobello Mushroom with Seasonal Vegetables
Creamy Alfredo Pasta
Tomato, Basil, Marinara Pasta
Al La Vodka Pasta (tomato-cream)
Primavera Pasta, White Wine & Garlic Sauce with Sautéed Vegetables
Signature Mac & Four Cheese

Hors D'oeuvre

Balsamic Marinated Beef Skewer with Horseradish Cream Sauce	Thai Basil Shrimp Skewers with Tommy's Tarter Sauce	Bacon Wrapped Dog with Sriracha Maple Drizzle
Tea Chicken with Honey Drizzle	Mini Beef Wellingtons	Bacon-Wrapped Scallops
Vegetarian Spring Roll	Pigs in a Blanket	"Bacon Cheeseburger" Stuffed Meatballs
Herb Goat Cheese Cucumber Rounds	BBQ Chicken Mini Quesadilla	Shrimp Cocktail
Nacho Bites	Dippin' Chicken Wings	Catfish Bites with Bayou Ketchup
Crab Tots with Tommy's Tarter Sauce	Chicken & French Toast Bites	BBQ Brisket Bruschetta
Cajun Fritters	Sweet & Spicy Pork Empanadas	Stuffed Mushrooms