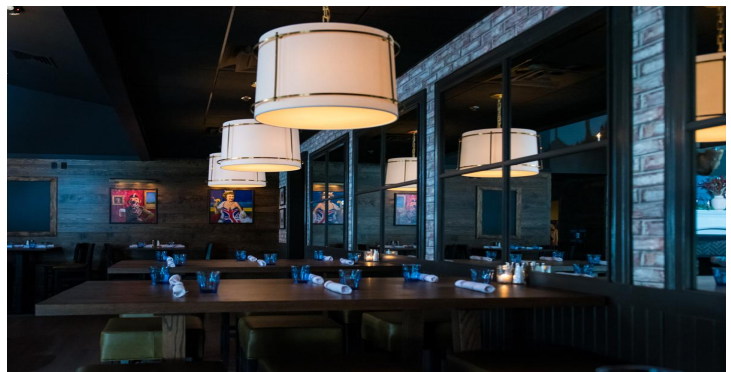




Planning Your  
*Private Party*



The   
**CROWN**  
— TAVERN —

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# Buffet Menu

## *The Windsor*

\$32.95pp

Savory artichoke, crab + spinach dip with crostini  
Roasted red pepper hummus with toasted pita  
Toasty bruschetta with plum tomato & basil  
Garden salad with white balsamic vinaigrette  
Tender beef stroganoff with buttered noodles  
Baked Scottish salmon filet Piccata style with capers  
Roast Chicken legs & thighs with creamy garlic herb sauce  
Penne Bolognese with pecorino cheese  
Roasted rosemary potatoes  
Medley of Fresh Vegetables sauteed in butter and herbs  
Fresh baked club rolls and sweet butter

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## *Big Ben's Carvery*

\$34.95pp

Buffalo Wings with classic sriracha glaze  
Italian sausage stuffed mushrooms  
Crudit  with assorted cheeses, garlicky ranch and honey mustard dips  
Caesar Salad with rustic croutons  
Hand Carved to order Roasted Rosemary Pork with pork gravy  
Hand Carved to order Roasted Beef with au jus, horseradish sauce & demi glaze  
Baked New England Cod with Creamy lemon sauce  
Cavatelli pasta pomodoro with parmesan cheese  
Yukon Gold mashed potatoes  
Creamed spinach au gratin  
Fresh baked rolls & sweet butter

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## *A King's Banquet*

\$44.95pp

Hot artichoke, crab & spinach Dip  
Chilled jumbo shrimp with cocktail sauce  
Roasted red pepper hummus with toasted pita chips  
Classic Caesar Salad with rustic croutons  
Roast prime ribs of beef with au jus horseradish sauce  
Scottish Salmon fillet piccata with capers  
Peppery Penne Pomodoro with Feta Cheese  
Yorkshire pudding  
Grilled asparagus with herb butter  
Rosemary roasted potatoes  
Fresh baked club rolls & butter

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## *The Princess Mid Day Feast*

\$25.95 pp

Royal Crab + brie Bisque  
Tossed Garden Salad with white Balsamic vinaigrette  
Hot roast beef sandwiches  
Petite chicken salad sandwiches  
New England Cod Piccata Style  
Manhattan meatloaf with red wine demi glaze  
Heirloom carrots sauteed in butter and herbs  
Yukon Gold mashed potatoes  
Fresh Baked Club Rolls & Butter

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## *A Queen's Weekend Brunch*

\$28.95 pp

Fresh fruit bowl  
English garden Salad with white balsamic vinaigrette  
Brioche French toast with maple syrup  
Classic eggs benedict  
Soft scrambled eggs  
Thick cut smoked bacon  
Glazed black forest ham  
Griddled hash browns  
Chicken breast with mushrooms and marsala  
Classic chicken Waldorf salad  
Fresh slice strawberries with a splash of kirsch  
Fresh pastries, eclairs, creme Puffs  
Dark chocolate mousse

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## *Happy Hour Feast*

\$22.95pp

Kingston Jamaican wings  
Baked artichoke and spinach dip  
Tortilla chips with salsa  
Classic hummus with pita toasts  
English roast beef sandwiches with demi glaze  
Penne pasta with four cheese tomato sauce  
Bangers & mash  
Fresh baked club rolls & sweet butter



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## *Party Platters*

Jumbo Shrimp Cocktail | 36 per dozen  
Oysters on the Half | 36 per dozen  
Fried Calamari | 70 per tray feeds 10-15  
Buffalo Wing Platter | 45 for twenty-five; 85 for fifty  
Truffle fries | 50 per tray  
Deviled Eggs with Blue Crab | 36 per dozen

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## *Dips & Snacks*

*Refills included*

Crab Dip with Crunchy Veggies & crostini | \$6 per person  
Baba Ganoush with veggies, & crostini | \$4 per person  
Tortilla Chips & salsa | \$3 per person  
Bar Snacks: soft pretzels, house made chips, popcorn, roasted nuts | \$5 per person

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### **Sweet Table**

Fresh baked chocolate chip cookies, oatmeal raisin cookies, brownies, lemon squares and mini cannolis. | \$5.95

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# *Beverages*

*(add stateside vodka sodas to your package | \$5 per person)*

## *Tavern Open Bar*

Hand Crafted Brews | House Wines  
\$10 per person per hour

## *Silver Open Bar*

Hand Crafted Brews | House Wine | House Liquor Highballs  
\$13 per person per hour

## *Gold Open Bar*

Hand Crafted Brews | Premium wines | Mid-Shelf Liquor HighBalls  
\$15 per person per hour

## *Platinum Open Bar*

Hand Crafted Brews | Premium Wines | Top Shelf Liquors  
\$17 per person per hour

## *Non Alcoholic Package*

Unlimited Lemonade, iced tea, tea, and coffee \$3.95 pp

