

OCTORARO TAVERN

**CATERING SERVICES
FOR ANY OCCASSIONS**

**We specialize in providing
delicious food, fun atmosphere and
genuine hospitality**

**Contact us @
610-467-1939
ronp.octoraro@gmail.com**



OCTORARO TAVERN

Hors d'Oeuvres and Starters

Minimum 20 Pieces per selection available in 10 piece increments.



	20 Piece Minimum	Additional 10
Philly Steak Eggrolls Filled with sliced beef and cheese	\$75	\$37.50
Breaded Chicken Strips Served with BBQ sauce, and honey mustard	\$60	\$30
Pretzel Sticks Served with spicy brown mustard, and cheese sauce	\$60	\$30
Empanadas Choice of beef or chicken	\$90	\$45
Spanakopita Filled with spinach and cheese	\$60	\$30
All American Cheeseburger Sliders Fresh ground beef topped with American cheese - Add bacon \$1.00 each	\$100	\$50
Mozzarella Sticks Served with a side of marinara sauce	\$40	\$20
Wings tossed in your favorite sauce Served with ranch, blue cheese, & celery	\$40	\$20
Boneless Wings tossed in your favorite sauce Make them loaded with Jack cheese, jalapenos, & bacon \$0.75 each	\$ 30	\$15
Mini Hot dogs wrapped in blanket	\$30	\$15.0
Soft Drink Package Ice Tea, Water, Sodas	\$2.99 Per Guest	



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Hors d'Oeuvres and Starters

Shrimp Cocktail - 5 pound -\$150
Served chilled with cocktail sauce for dipping

Spinach Dip Serves 20-25 Guest \$ 75.00
Served with cooked in house tortilla chips

Chicken Bacon Ranch Dip Servers 20-25 guest \$75.00
Served with cooked in house tortilla chips

South Side Nachos Servers 20-25 Guest \$85.00
Cheese, chili, lettuce, tomato, onion, jalapeños, salsa, & sour cream
Add beef or chicken \$35.00

Charcuterie Board Servers 20-25 Guest \$125.00
Selection of 4 cheeses, 3 salamia, fruit, crustines, & jams.

Sliced Fruit Tray Servers 20-25 Guest \$95
Cantaloupe, honeydew, pineapple, seasonal berries

Crudite Servers 20-25 Guest \$85
Baby carrots, celery, red peppers, broccoli, cherry tomatoes, with ranch dressing



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Buffet Selection Minimum order 20 Guest

Choice of one entree, one pasta, two sides, and Caesar Salad \$35 per guest
Add a second Entree \$5.00 per guest -Soft Drinks Included

Entree Choices

Slow Roasted Beef Tenderloin
6-8oz per guest served with Au Jus

Herb Roasted Pork Tenderloin
6-8 oz per guest

Mediterranean Salmon
8oz portion per guest

Butter and Lemon Tilapia
3-5oz portion per guest

Crab Cakes
2-3oz Crab Cakes per guest

House made Meatloaf with Gravy
6-8oz per guest

Chicken Marsala
Served with Marsala wine sauce
and sauteed mushrooms

Oven Baked Chicken Parm
Topped with sauce and cheese

Pasta Selections

Fettuccini Alfredo - (Add Broccoli, Chicken, Or Shrimp \$2.25 per guest)

Cheese Baked Ziti (add meat 2.25 per guest)

Shrimp Scampi

Classic Spaghetti and Marinara Sauce

Baked Cheese Ravioli

Stuffed Shells

Pesto Tortellini

Meat Lasagna

Side Selections

Red Skin Mashed Potatoes , Paprika Potato Hash,
Mac & Cheese, Roasted Green Beans,
Steamed Broccoli, Sauteed Asparagus

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Buffet Bars \$30 per Guest

Minimum order 20 Guest

Choice of one Themed Bar

Pasta Perfection: Choice 3 pasta selections.
Served with meatballs, italian sausage, garlic bread,
& Caesar salad

Pasta Choices: Fettuccini Alfredo - (Add Broccoli, Chicken, Or Shrimp
\$2.25 per guest)
Cheese Baked Ziti (add meat \$2.25 per guest),
Shrimp Scampi,
Classic Spaghetti and Marinara Sauce,
Baked Cheese Ravioli,
Stuffed Shells,
Pesto Tortellini,
Meat Lasagna

Taco-Nacho-Bar: Seasoned ground beef, grilled
chicken, & sliced pork. Served with shredded lettuce,
diced tomatoes, diced red onions, diced jalapenos,
shredded jack cheese, flour tortillas, house cooked
corn chips, salsa and sour cream

Sizzling Sandwiches: Choice of 3.

All American Slider (Add Bacon \$1.00),
Hot Roast Beef, with Gravy,
Philly Cheesesteak with grilled onions,
Italian Meatballs in marinara sauce,
Italian Sausage with grilled peppers and onions,
BBQ Shredded Pork.

Served with Herr's Chips and Coleslaw.

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Dessert Selections

Priced per piece Minimum 20 pieces

Zesty Lemon bars \$4.50

Assorted Mini Cheesecake \$4.50

Assorted Flavors - Chocolate, New York Vanilla,
Lemon Cram, Strawberry and Salted Caramel Hazelnut

Assorted Mini Dessert \$ 5.50

Assorted flavors- Creme Brulee, Lemon Cream
Shortbread, Chocolate Barquette, Apple Tart Tatin,
Grand Marnier Salambo, Crunchy Chocolate Coffee
Diamond, Raspberry Passion Fruit Barquette, Berry
Dacquoise

Cheesecake Brownie \$5.00

Mini Bavarian Cream Filled Chocolate Eclairs
\$ 1.25

Fresh Baked Cookies \$1.25



THE BAR AT THE OCTORARO TAVERN

MUST BE 21 TO DRINK ALCOHOLIC
BEVERAGES.

DRINK RESPONSIBLY.

WE RESERVE THE RIGHT TO REFUSE SERVICE TO
ANYONE

Cash Bar -

You and your guests will pay for their own drinks
at the bar.

Tab Bar-

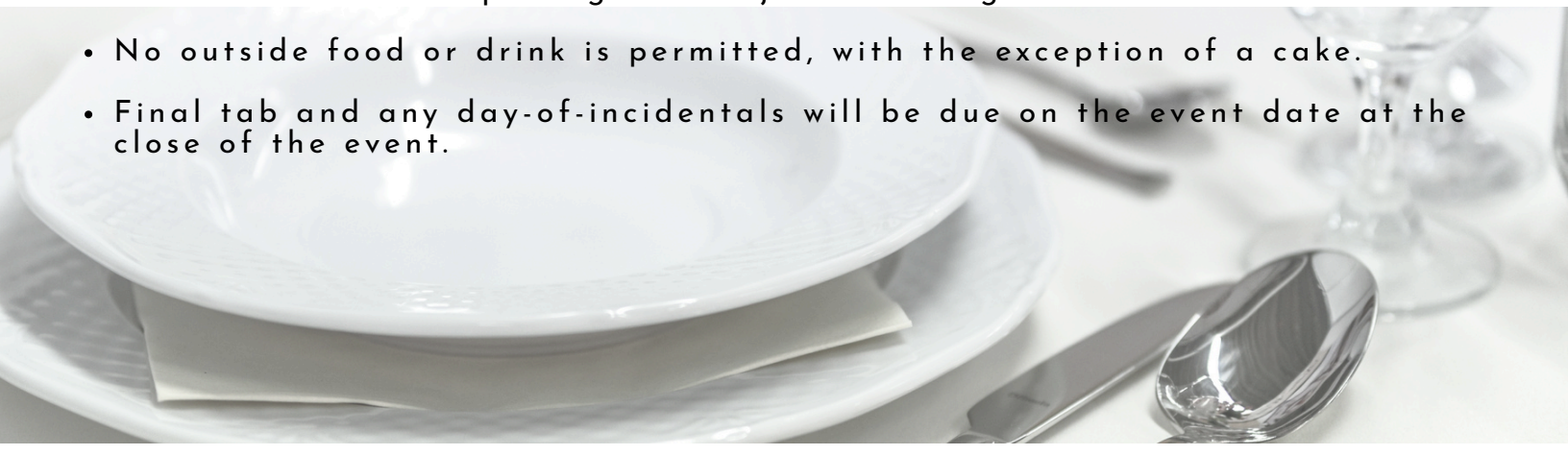
We will keep a running tab and settle at the end
of the event. 22% gratuity will be added. We can
set limits on the Tab and also customize to fit
your needs



OCTORARO TAVERN

Octoraro Tavern's Event Policies and Important Information

- A \$400 deposit either cash or check is required at time of booking to reserve the room for your event date and time. The deposit will be applied to your final bill. Cancellations must be made 45 days prior to the event date or the deposit will be forfeited.
- Pricing is based on a 4 hour event. Access for decorating, etc is 2 hours prior to the scheduled start time of your event. Additional time if available is \$100 per additional hour
- There will be one server per 30 guest unless otherwise requested, and a 22% gratuity or \$125 per server (whichever is greater) will be added to your total food and beverage cost
- Final guest counts and menu selections must be provided one week prior to the event. Once the final counts are given changes can not be made.
- You are welcome to decorate: However, please refrain from the use of confetti or glitter (on tables and/or in balloons) tapered candles, If you need anything hung, please ask the event manager the best way to do so, as we do not allow tape on the walls.
- Events with extensive decor may be subjected to a set-up fee if the event host is not present to decorate.
- We do not have a private storage area, therefore all event decor must be brought in during the allotted set-up time, unless pre-approved by management
- The event host is responsible for returning the venue to its original condition, This includes removing all decorations, such as balloon arches, and any property belonging to the host, their invitees, guests, agents, and sub-contractors by the scheduled event end time. Failure to remove decorations or property will result in a \$200 clean-up fee.
- All menu items and pricing are subject to change.
- No outside food or drink is permitted, with the exception of a cake.
- Final tab and any day-of-incidentals will be due on the event date at the close of the event.



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GUEST INFORMATION:

Name:_____

Phone # _____

Email _____

Event Details:

Event Date_____

Event Time_____

Number of Guest_____Final Count one week prior.

Payment Terms:

Deposit \$400(Due upon signing, Cash or Check)

Balance Due at end of event

Payment Methods Accepted for balance: Cash, Credit Card, Check

Cancellation Policy:

Cancellation must be made in writing.

Deposits are non-refundable if cancellation occurs within 45 days of the event date

Agreement

By signing this contract, both parties agree to the terms outlined above and the Octoraro tavern's Event policy and Important information on page 8 Octoraro tavern's catering packet.

Client Signature_____Date_____

Octoraro Tavern Representative:_____Date_____