



CASUAL EVENT CATERING

**A HOMETOWN FAVORITE FOR BIRTHDAYS, SHOWERS,
REUNIONS, FUNDRAISERS & CELEBRATIONS**

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

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



Starters and Appetizers

Item (20 Pieces)	Price	Add-Ons
Philly Steak Eggrolls-Filled with sliced beef and cheese	\$75	
Breaded Chicken Strips Served with BBQ sauce, and honey Mustard	\$60	
Empanada-Beef and cilantro	\$90	
Spanakopita -Filled with Spinach and Cheese	\$60	
All American Cheeseburger Sliders	\$100	Add Bacon +\$20
Traditional Wings Tossed in your favorite sauce with Bluecheese & Ranch	\$40	
Boneless wings tossed in your favorite sauce with Bluecheese & Ranch	\$30	Make them loaded +\$15



Item serves 20-25 Guest	Price	Add-Ons
Shrimp Cocktail 5# served chilled with cocktail sauce	\$150	
South Side Nachos-Tortilla chips, cheese, chili, lettuce, tomato, onion, jalapenos, salsa, & sour cream	\$85	Add Beef or Grilled chicken +\$35.0
Charcuterie Board- Sliced Cheeses, Salamia, fruit, crustines, & Jams	\$125	
Seasonal Sliced Fruit Tray	\$95	
Seasonal Vegetable Crudite	\$85	

BUFFET & THEMED BAR OPTIONS Minimum order 20 Guest

Classic Buffet -Choice of one entrée, one pasta, two sides & Caesar salad . Soft drinks included

Entrees: Choice of one \$35 per Guest Add Second entree \$+5 per guest	Pasta: Choice of one	Sides: Choice of two
<p>Slow Roasted Beef Tenderloin</p> <p>Mediterranean Salmon</p> <p>Chicken Marsala</p> <p>Crab Cakes</p>	<p>Fettuccini Alfredo (Add Chicken or Shrimp +\$2.25 per guest)</p> <p>3 Cheese Baked Ziti</p> <p>Shrimp Scampi</p>	<p>Red Skin Mashed Potatoes</p> <p>Mac & Cheese</p> <p>Roasted Green Beans</p> <p>Steamed Broccoli</p>

SIGNATURE THEMED BARS \$30 PER GUEST

<p><u><i>Italian Classics Bar</i></u></p> <p>Fettuccine Alfredo (Add Chicken or Shrimp +\$2.25 per guest)</p> <p>3 Cheese Baked Ziti</p> <p>Shrimp Scampi</p> <p>Served with Italian Meatballs, Garlic Bread, & Caesar Salad</p>	<p><u><i>Tavern Taco Bar</i></u></p> <p>Seasoned ground beef</p> <p>Seasoned grilled chicken</p> <p>shredded lettuce</p> <p>diced tomatoes</p> <p>diced red onion</p> <p>sliced jalapenos</p> <p>shredded cheese</p> <p>flour tortillas, corn chips</p> <p>salsa and sour cream</p>	<p><u><i>Tavern Sandwich Bar</i></u></p> <p><i>All American sliders (add bacon +\$1 per guest)</i></p> <p><i>Philly cheesesteak with grilled onions</i></p> <p><i>Italian meatballs with marinara sauce</i></p> <p><i>Served with Herr's chips & Coleslaw</i></p>
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Dessert Offerings
Available in 20-piece orders

Assorted Mini Cheesecake \$90

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

Assorted Mini Dessert \$110

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 \$100

Fresh Baked Cookies \$25

**THE BAR AT THE
OCTORARO TAVERN**

**MUST BE 21 TO DRINK ALCHOHOLIC
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.

OCTORARO TAVERN

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_____