

White Horse Tavern - Financial District

Private Event Menus

BAR BITES

- Grilled Cheese Bites (v) - \$150 (order of 50 pieces)
- Jumbo Chicken Wings – Tossed in your choice of Buffalo, Honey BBQ or Sweet Chili Sauce - \$125 (order of 50 pieces)
- Mozzarella Sticks with Marinara Sauce (v) - \$95 (order of 50 pieces)
- Chicken Tenders with Honey Mustard - \$125 (order of 50 pieces)
- Fry Mix – French Fries & Sweet Potato Fries (v)- \$60 per pan
- Fried Calamari with Spicy Marinara - \$190 per chafing pan
- Buffalo Cauliflower with Ranch Dressing (v) - \$175 per chafing pan

SLIDERS (Two Dozen Pieces Per Order)

- Mini Cheeseburgers - \$100
- BBQ Bourbon Brisket - \$90
- Grilled Chicken & Bacon - \$90
- Pastrami & Swiss with Deli Mustard - \$100

APPETIZERS (50 pieces per order)

- Mini Beef Wellington - \$195
- Mini Chicken Empanadas - \$150
- Mini Chorizo Empanadas - \$150
- Paella Bites (gluten free) - \$175
- Seasoned Shrimp Skewers - \$175
- Asparagus Risotto Balls (v) - \$175
- Mini Crab Cakes with Chipotle Aioli - \$190
- Black Truffle Mac and Cheese Tarts (v) - \$175
- Cocktail Franks in a Blanket with Mustard - \$100
- Vegetable Spring Rolls with Soy Sauce (vg) - \$125
- Vegetable Samosas with Mango Chutney (v) - \$150
- Cocktail Meatballs in a Smoky Marinara Sauce - \$175

DISPLAY PLATTERS

- Hummus, Sliced Pita Bread, and Fresh Sliced Vegetables - \$75
- Colorful Vegetable Crudite Display with Ranch Dip - \$85

Sales Tax and 20% Gratuity Will Be Added to Any Order

LUNCH OR DINNER BUFFET
(minimum 25 guests required)

Please select three (3) entrees from the following selections:

Chicken Marsala
Shepherd's Pie
Beef Lasagna
Chicken Teriyaki
Eggplant Parmesan (v)
Traditional Baked Ziti (v)
Penne Pasta Primavera (v)
vegan preparation also available
Salmon Fillet Medallions
Chicken and Broccoli Alfredo
Sweet Italian Sausage & Peppers
Roast Pork Loin with Applesauce
Marinated Sliced Steak with Roasted Onions
Fajita Style Chicken with Bell Peppers & Onions
Roast Tom Turkey with Gravy and Cranberry Sauce

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**All Buffets Also Include:**

Roasted Yukon Gold Potatoes  
Seasonal Vegetable Medley  
Mixed Greens Garden Salad with Selection of Dressings  
Basket of Dinner Bread Rolls and Butter

**\$42 per person plus sales tax and 20% gratuity**

**Dessert Buffet Available for Additional Charge**

Choose **three** items from the following:  
Brownie Bites, Cookie Platters, Mini Italian Pastries  
Vanilla or Chocolate or Red Velvet Cupcakes  
Keurig Coffee Service Included

**\$8 per person plus sales tax and 20% gratuity**

## **HOSTED BAR PACKAGES**

**(Private events only - no shots, mixed drinks only)**

### **Beer, Wine, and Soda Bar**

Assorted Bottled Beers, Red & White Wines, Sodas, and Juices

\$18 per person – 1 hour

\$30 per person – 2 hours

\$40 per person – 3 hours

### **House Liquors, Beer, Wine, and Soda Bar**

Well Brand Liquors and Mixed Drinks, Assorted Beers, Red & White Wines, Sodas, and Juices

\$22 per person – 1 hour

\$35 per person – 2 hours

\$43 per person – 3 hours

### **Name Brand Liquors, Beer, Wine, and Soda Bar**

Name Brand Liquors (e.g. Tito's, Bacardi, Tanqueray, Jameson, Hornitos, Jack Daniel's), Craft Beers, Wines, Sodas, Juices, and Mixers

\$28 per person – 1 hour

\$45 per person – 2 hours

\$55 per person – 3 hours

### **Premium Brand Liquors, Beer, Wine, and Soda Bar**

Premium Brand Liquors (e.g. Grey Goose, Bombay Sapphire, 1800 Tequila, Bulleit Rye & Bourbon, Crown Royal, Glenmorangie Scotch),

Craft Beers, Wines, Sodas, Juices, Mixers

\$30 per person – 1 hour

\$52 per person – 2 hours

\$65 per person – 3 hours

**sales tax and 20% gratuity will be added to any bar package**