

## Banquet Social Buffets

### **Tavern Taco Buffet**

Hard & Soft Shell Tacos, Seasoned Beef, Shredded lettuce, Diced Tomatoes, Diced Onions, Shredded Cheese, Sour Cream, Spanish Rice and Refried Beans.

\*Add on Tortilla Chips, Salsa and Nacho Cheese for \$2\*

25-50 Guests	51-100 Guests	101-180 Guests
\$12.50	\$12.00	\$11.00

### **Tavern BBQ Buffet**

Buns, Pulled Pork in our house-made BBQ sauce, Baked Beans, Coleslaw and Chips

25-50 Guests	51-100 Guests	101-180 Guests
\$12.50	\$12.00	\$11

### **The Traditional Buffet**

Succulent Turkey & Ham, Garlic Mashed Potatoes, Home Style dressing, Green Beans, Warm Bread, Whipped butter and a House Salad with House Balsamic Dressing.

25-50 Guests	51-100 Guests	101-180 Guests
\$17.00	\$16.50	\$16

### **All American Cook-Out**

Grilled Hamburgers Cooked to Perfection, Slow Cooked Bratwurst, Baked Beans, Potato Salad, Kettle Chips, and all the Fixings of Lettuce, Tomato, Onion, Mayo, Ketchup, Mustard. Add Cheese .75 **Based on one burger and 1 brat per person.** Add on burgers \$2, Brats \$2 & Add Grilled Chicken for an Additional **\$3.50 per person**

25-50 Guests	51-100 Guests	101-180 Guests
\$14.50	\$14.00	\$13.00

### **Loaded Potato Bar**

Mashed Potatoes, Baked Potatoes- Toppings: Shredded Pork, Shredded Chicken, Bacon bits, Chives, Bell Peppers, Broccoli, Shredded Cheese, Cheese Sauce, Sour Cream, Salsa, House Salad with 1 house made dressing choice

25-50 Guests	51-100 Guests	101-180 Guests
\$12.00	\$11.00	\$9.00

### **Italian Pasta Buffet**

Penne Pasta with a House made Marinara Sauce & Alfredo Sauce, Caesar Salad, and fresh garlic bread sticks \*\* **add on Lasagna..\$3 add Meatballs \$2 add Sliced Chicken \$3.50**

25-50 Guests	51-100 Guests	101-180 Guests
\$12.50	\$12.00	\$11.00

### **Pizza Buffet**

Home Made One Topping Pizza's served buffet style( Pepperoni, Cheese & Sausage) with, Caesar Salad,

25-50 Guests	51-100 Guests	101-300 Guests
\$12.00	\$11.50	\$10.50

### **The Tavern Buffet**

Baked Chicken Breasts in a Creamy Champagne sauce, Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread and Whipped Butter\*\* Add on Sliced Beef \$2

25-50 Guests	51-100 Guests	101-180 Guests
\$19.00	\$18.50	\$18.00

# Tavern™

at

Wild Marsh

## Banquet Social Buffets

2017 Menu Options  
 Developed by Executive Chef Kevin Aho  
 tavern@wildmarsh.com  
 (763) 682-4476 ext 4

### BBQ Rib Buffet

St. Louis Style Ribs, Garlic Mashed, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread & Whipped Butter  
 Add on Baked Chicken \$3.50

25-50 Guests	51-100 Guests	101-180 Guests
\$18.50	\$18.00	\$17.00

### Deli Sandwich Bar

Assortment of Deli Meats, Cheese, Sour Dough & Rye, Potato Salad, Kettle Chips, Lettuce, Tomato, Onion, Cheese, Mayo and Mustard.  
 Freshly Baked Cookies

25-50 Guests	51-100 Guests	101-180 Guests
\$12.00	\$11.50	\$11.00

### Turkey Roulade Buffet

Bacon Wrapped Turkey Roulade stuffed with Chipotle Corn Bread, Grilled Pork Tenderloin with Bourbon Sauce, Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread & Whipped Butter \*\*\* A Tavern Favorite\*\*\*

25-50 Guests	51-100 Guests	101-180 Guests
\$21.50	\$21.00	\$19.50

### Prime Rib & Chicken Buffet

Slow Roasted Prime Rib of Beef with Port Au Jus, Champagne Chicken, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Warm Bread and Whipped Butter

Add on New Orleans Pasta \$1.50

25-50 Guests	51-100 Guests	101-180 Guests
\$28.50	\$27.50	\$25.00

### Hot Dog Bar

All Beef Hot Dog  
 Buns  
 Condiments of Relish, chopped Onions, Ketchup & Mustard  
 Kettle Chips  
 Freshly Baked Cookies  
 Add on Chili & Cheese \$2.00  
 Above Buffet includes 1 Hot-Dog per person  
 Add on Hot-Dog \$2.00

25-50 Guests	51-100 Guests	101-180 Guests
\$7.50	\$7.00	\$6.00

### Burger Bar

Burger  
 Buns  
 Kettle Chips  
 Fixings of Lettuce, Tomato, Onion, Mayo, Ketchup, Mustard and add Cheese for .75 Add on chicken Breast \$3.50

25-50 Guests	51-100 Guests	101-180 Guests
\$9.50	\$8.50	\$8.00

# Tavern™ at

Wild Marsh

2017 Menu Options  
Developed by Executive Chef Kevin Aho  
tavern@wildmarsh.com  
(763) 682-4476 ext 4

## *Banquet Social Buffets*

### **Bag Lunches**

Choose up to 2 different sandwich options  
Meat Selection- Deli Turkey, Deli Ham or Bacon  
Vegetarian  
Sour Dough or Marble Rye  
Lettuce & Tomato, Mustard & Mayo Packet  
Bag of Chips & Cookies

25-50 Guests	51-100 Guests	101-180 Guests
\$9.00	\$8.00	\$7.50

**See Ala Carte Menu for More Options**

*Above Buffets Include water at the tables and a Beverage Station of Lemonade or Iced Tea*

*Add on Caribou Coffee \$19 per Gallon or Soda per person \$3 with unlimited Refills*

*Buffet Prices are subject to 20% Service Fee and Sales Tax of 6.875%*

*\*Prices are Subject to Change 60 days prior based on Food Cost Increases\**