

# White Horse Tavern - Financial District

## Private Event Menus

### BAR BITES

- Grilled Cheese Bites - \$125 (order of 50 pieces)
- Mozzarella Sticks with Marinara - \$60 (order of 50 pieces)
- Fry Mix – French Fries & Sweet Potato Fries - \$60 per pan
- Chicken Tenders with Honey Mustard - \$90 (order of 50 pieces)
- Jumbo Chicken Wings – Tossed in your choice of Buffalo, Honey Barbecue or Sweet Chili Sauce - \$80 (order of 50 pieces)

### SLIDERS

**(All selections served on mini brioche slider buns)**

- Mini Cheeseburgers - \$65 (order of two dozen pieces)
- Grilled Chicken and Bacon - \$75 (two dozen pieces)
- Pastrami with Swiss Cheese & Spicy Mustard - \$75 (two dozen pieces)
- Brisket of Beef with Coleslaw - \$75 (two dozen pieces)

### APPETIZERS

- Assorted Vegetarian Quiche Bites - \$200 (100 pieces)
- Mini Crab Cakes with Spicy Aioli - \$250 (100 pieces)
- Southwest Chicken Taquitos - \$125 (50 pieces)
- Fried Calamari with Spicy Marinara - \$150 per pan
- Teriyaki Chicken Skewers - \$125 (50 pieces)
- Seasoned Shrimp Skewers - \$175 (50 pieces)
- Vegetable Spring Rolls with Soy Sauce - \$100 (50 pieces)
- Cocktail Meatballs in a Smoky Marinara Sauce - \$150 (50 pieces)
- Mini Cocktail Franks in Puff Pastry - \$125 (order of 100 pieces)
- Buffalo Cauliflower with Ranch Dressing - \$170 per chafing pan

### DISPLAY PLATTERS

- Hummus, Sliced Pita Bread, and Fresh Sliced Vegetables - \$65
- Vegetable Crudite Display with Ranch Dip - \$80

**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  
Chicken Teriyaki  
Penne Primavera  
Shepherd's Pie  
Eggplant Parmesan  
Shrimp Alfredo  
Beef Lasagna  
Traditional Baked Ziti  
Salmon Fillet Medallions  
Roast Loin of Pork with Applesauce  
Sweet Italian Sausage & Peppers  
Fajita Style Chicken with Bell Peppers & Onions  
Fresh Roast Tom Turkey with Cranberry Sauce  
Marinated Sliced Steak with Roasted Onions

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**All Buffets Also Include:**

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

**\$36 per person plus sales tax and 20% gratuity**

**Dessert Buffet Available for Additional Charge**

Assortment to Include  
New York Cheesecake,  
Mississippi Mud Cake and Carrot Cake  
Coffee and Assorted Teas Available  
**\$6 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 and White Wines, Sodas, Juice

\$13 per person – 1 hour

\$24 per person – 2 hours

\$33 per person – 3 hours

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

House Brand Liquors, Assorted Beers, Red and White Wines, Sodas,  
Juice, and Mixers

\$16 per person – 1 hour

\$27 per person – 2 hours

\$36 per person – 3 hours

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

Name Brand Liquors (e.g. Tito's, Bacardi, Tanqueray Gin, Hornitos  
Tequila, Jameson, Jack Daniels, Dewars), Craft Bottled and Can Beers,  
Wines, Sodas, Juice

\$23 per person – 1 hour

\$40 per person – 2 hours

\$50 per person – 3 hours

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

Premium Brand Liquors (e.g. Ketel One, Bombay Sapphire, 1800  
Reposado, Bulleit Rye & Bourbon, Crown Royal, Glenmorangie),  
Craft Beers, Wines, Sodas, Juice

\$28 per person – 1 hour

\$45 per person – 2 hours

\$54 per person – 3 hours

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