

The Casual Affair

Casual Lunch Affair

Plated: \$18.⁵⁰+6.875% tax +20% Service Charge= **\$23.⁵⁰**

Buffet: \$19.⁶⁸+6.875% tax +20% Service Charge= **\$25.**

(Priced per person - Bar items additional)

Our Plated Affair is a 20 Adult Guest Minimum with two entrée selections.

Our Buffet is a 50 Adult Guest Minimum with three entrée selections - the Starter Course is a salad bar.

Children of 10 years or younger are offered a Children's menu, \$9++.

Standard set-up and table arrangements, white table cloths, green napkins. Special seating arrangements may be priced additionally. Optional napkin color, \$1++ each

Starter Course

Mixed Greens Salad or Soup of the Day

Entrée Course

Select Two, Additional choices \$1++ each

Chef Tyson's Crab Cakes, Mahi-Mahi, Lemon-Dill Salmon, North Atlantic Cod.

Prime Rib, Char-grilled Steak or Grilled Pork Loin

Pesto Chicken, Chicken Bruschetta, Chicken Parmesan, Lemon-Sage Chicken

Coffee and Dessert Service

You are welcome to bring a cake that we will serve or select one of our desserts for all your guests.

New Orleans Bread Pudding, Ice Cream Sundae, Rice Pudding, Raspberry Sherbet or Fruit cobbler.

Coffee, Hot Tea or Iced Tea.



The Social Event

Lunch Social Event

\$20.⁴⁷ + 6.875% tax +20% Service Charge = \$26.

50 - Adult Guest Minimum - Children of 10 years or younger are offered a Children's menu, \$10++

(Priced per person - Bar items additional)

The Social Event is a buffet that offers guests the flexibility to create salads, sandwiches, entrees or tacos.

Choice of napkin color and white table cloths, standard set-up and table arrangements,.

Special seating arrangements may be priced additionally.

Dinner Social Event

\$32.²⁸ + 6.875% tax +20% Service Charge = \$41.

Sides and Salad Station

Fresh Baby Spinach, Mixed Greens, variety of dips, dressings and spreads, dried fruits, fresh fruits, toasted nuts, Pico de Gallo, lime zested sour cream, mixed shredded cheeses, olives, soft shell Tortillas and Herb Ciabatta Bread,

Main Selections

Select Three, Forth Choice for \$1++ additional

Chef Tyson's Baby Crab Cakes, Lemon-pepper Salmon, Blackened Mahi-Mahi or Caramelized Onion Cream Cod

Marinated Seared Steak or Grilled Seasoned Pork

Blackened Chicken, Grilled Chicken, Spanish Seasoned Chicken or Lemon Chicken

Select Two Sides: Vegetable Rice Pilaf, Seasoned Roasted Potatoes, Vegetable Pasta, Sautéed Seasonal Mixed Vegetables or Roasted Vegetables

Coffee and Dessert Service

You are welcome to bring a cake that we will serve or select one of our desserts for all your guests.

New Orleans Bread Pudding, Ice Cream Sundae, Rice Pudding, Raspberry Sherbet or Fruit cobbler.

Coffee, Hot Tea or Iced Tea.

The Reception

Lunch Reception

Plated: \$26.⁷⁷+6.⁸⁷⁵% tax +20% Service Charge = **\$34.**

Buffet: \$28.⁷⁷+6.⁸⁷⁵% tax +20% Service Charge = **\$36.⁵⁴**

(Priced per person - Bar items additional)

Adult guest minimums are 20 for the Plated Reception and 50 for a Buffet Reception.

Children of 10 years or younger are offered a Children's menu, \$12++

Specifically designed for Weddings, Anniversaries or milestone events. Special event set-up, choice of napkin color, table arrangements, bar set-up fee (50+) and a one-hour planning appointment included in the package price, servers dressed in tuxedo uniforms. (*some items are not available for buffet).

Dinner Reception

Plated: \$38.⁵⁸ +6.⁸⁷⁵% tax +20% Service Charge = **\$49**

Buffet: \$40.⁵⁵ +6.⁸⁷⁵% tax +20% Service Charge = **\$51.⁵⁰**

Starter Course

Select one for all Guests

Mixed Greens Salad, Soup of the Day or Caesar Salad

Entrée Course

Select Two, Third Choice for \$1++ additional

Chef Tyson's Crab Cakes, Crab Stuffed Flounder,
Salmon or Fresh Seasonal Catch

Prime Rib or Filet Mignon* (5 oz Lunch, 8 oz. Dinner)

Chicken Francaise, Chicken Saltimbocca, Chicken Bruschetta, Chicken Marsala or Chicken Madeira

Coffee and Dessert Service

You are welcome to bring a cake that we will serve or select one of our desserts for all your guests.

New Orleans Bread Pudding, Ice Cream Sundae, Rice Pudding, Raspberry Sherbet or Fruit cobbler.

Coffee, Hot Tea or Iced Tea.



Appetizers, Additions and Services

Appetizer items are available in addition to package.

7% Sales Tax and 20% Service Charge stated in () Butlered, add \$1.⁵⁰ per person.

Married on Site: \$150.

Butlered Appetizers: \$1++pp

Event Planning: \$150/hour

Buffet Carving Station: \$200.

Napkin Color: \$1++ each

Colored Table Cloths: \$10++/table

Votive Candles: \$15++/table

Cake Cutting + Dessert: \$1.pp++/per cake

Champagne Toast: \$3.pp (\$3.⁶⁰)

Hot Appetizers

Vegetable Egg Rolls

Scallops in Bacon

Brie in French Pastry

Franks in a Blanket

Clams Casino

Zucchini Fritters

Vegetable Dumplings

Crispy Crab Bites

Mozzarella Bites

Chicken Bites

25 pcs = \$50 (\$63.50), **50 pcs = \$100** (\$127), **75 pcs = \$150** (\$190.50), **100 pcs = \$200** (\$254)

Ordered 7 Days in Advance

Chilled Appetizers

Shrimp Cocktail, Fruit and Cheese, Cheese and Crackers, Crudit , Bruschetta, Fresh Pico de Gallo and Chips, Hummus or Spinach Dip

25 guests: \$50. (\$63.50), **50 Guests:** \$100. (\$127.), **75 Guests:** \$150. (\$190.50), **100 guests:** \$200. (\$254.)

Items are not available to Butler

(Priced with 6.⁸⁷⁵% Sales Tax & 20% Service Charge)

Bar Service

Private Bar Tender: \$75. or Cocktail Table Service without Private Bar: \$25.

Cash and Carry

Cash and Carry is when you choose to let your guests pay for their own beverages from the bar. There will be no table service to your guests. Table service is a \$25 Service charge plus gratuity per drink.

Tab Bar

A Tab Bar is when you choose to pay for beverages for your guests. A Tab or check is compiled of the total beverages ordered by your guests, a 20% Service Charge is added plus \$25 bar charge. Tab may include all bar items (sodas, juices, beers, wines and liquors) or may be limited.

Open Bar

An Open Bar is when you choose to pay for all drinks your guests order for a three or four-hour period of time. Guests may select any beverage - you are ensured one set price person.

Package	Three hours	Four hours
Top Shelf	\$34 per person (\$40. ⁸⁰)	\$40 per person (\$48.)
Premium	\$44 per person (\$52. ⁸⁰)	\$50 per person (\$60.)



Notice for All Functions

Deposits: \$100. is required for Casual events and to hold a date, **Reception Events require 10% 3 months in addition to the \$100.** Refunds will not be given.

Menu Choice and Final Counts: Required 7 days before the function. 45 guests or more must submit a count of each entrée. **Final count or Guarantee is number of guests who are committed to attend and is the minimum you will be charged.** We only set for @10% above count. **Room minimums are required or you are subject to per person charge up to the minimum.**

Private Dining Room/Rose Room Minimum is 20 guests, maximum is 40 (summer 25 minimum and is not available on some summer nights), pending holidays and time of year.

Middle Dining Room Minimum is 50 guests, maximum is 120 – Weekend nights are available only October 30 through March 31 pending holidays and business. Evenings are not available during the summer season.

Outside Additions may be balloons, flowers, favors, banners, pictures or Audio/Visual equipment. **Services Tuckahoe Inn provides may not be substituted without additional charges.**

Entertainment must be planned three (3) months prior to the event. **Cancelation fees may apply for last minute notification.**

Deliveries may arrive two hours prior to the event.

Special Set-up, Planning or Wedding Planner are \$150/hour.

Standard Set-up and Table Arrangement is defined as we determine the most efficient way to set up and arrange the room. If it is not included with a package, and you wish for the room to be set up a certain way, it is available for \$1 - \$5++ additional per person and must be determined one week prior to the event.



Banquet Menu

2017

609-390-3322

www.TuckahoeInn.com

TuckahoeInn@comcast.net

Menu Subject To Change

Showers

Rehearsal Dinners

Weddings

Family Gatherings

Reunions

Retirements

Club Meetings

Group Functions

Bus Tours

Business Meetings

Occasions of Honor and Remembrance

20 – 120 Guests