



# REUNION

Tap & Table

www.reuniontap.com



## PRIVATE EVENTS CATALOG

Thank you for your interest in holding your special event with us! Our private dining room is a versatile and elegant space that can be transformed to meet a variety of event needs.

We specialize in birthdays, showers, corporate meetings, rehearsal dinners & engagement parties, and all kinds of other events in between!

For inquiries and more booking information, please contact our event coordinator Hannah Terlizzi

**Email:** [events@reuniontap.com](mailto:events@reuniontap.com)

**Phone:** 774-293-5501



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## DETAILS & AMENITIES

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- Maximum capacity of 75 guests
- Tables & seating tailored to your needs
- Audio & Visual available for presentations on our 75-inch HDTV & in-house JBL Sound System with microphone available
- Ability to bring and broadcast your own audio selections
  - Separate private event entrance
  - Ample parking & valet service available
    - Handicapped accessible
- Many different food & beverage packages to suit most budgets



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## PRICING & AVAILABILITY

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Rental & minimums will vary depending on date & time of event. Typical costs associated are the food & beverage chosen, MA 7% tax on food & beverage, staffing fee, and rental fee in some instances. Deposits are required to secure the date, and remaining balances are due one day prior to your event. Additional add-ons such as linens or specialty décor are available as well.

## **PRIVATE EVENTS MENU**

*Our menus are entirely scratch-made, using the freshest ingredients we can find, and local when possible*

### **Hors d'oeuvres**

*by the dozen*

Sausage & pepper skewers	36
Mini crab cakes	36
Beet pickled deviled eggs	30
Spanakopita	30
Antipasto skewers	32
Brie and fig baked puff pastry	32
Pork belly lettuce wrap	36
Sweet corn hushpuppies	30
Mushroom arancini	30
Shrimp cocktail	38
Fried cheese curds	28
Devils on horseback	36
Avocado toast points	18
Feta with olive bread	18

### **Stationary Platters**

*feeds 10 people*

Charcuterie platter with accompaniments	80
Cheese platter with accompaniments	65
Hummus platter with accompaniments	50
Crudit� with IPA ranch and seasonal vegetables	35
Shrimp cocktail with cocktail sauce & lemons	75

### **Raw Bar**

1 dozen Oysters	30
Oyster & shrimp (dozen of each)	54
Oysters, shrimp, clams & lobster	99

***Served with cocktail sauce, mignonette & lemons***

## **Tier 1 Family Style**

\$28 per person

This menu is served family style in large bowls and platters to your guests directly on the table, so that everyone can try a bit of everything!

### **Salad**

Simple green salad- spring mixed greens – lemon- olive oil- parmesan

Caesar salad- romaine- croutons- parmesan

### **Main**

Roasted Crystal Valley Chicken

Beer Battered Fried Fish

Sirloin Steak (additional \$6 per person)

### **Choice of sides (choose 2)**

Mac & cheese

Seasonal vegetables

Mashed potatoes

Hand cut fries

### **Family Style Dessert - \$6 per person**

Chocolate cake with whipped cream center and chocolate ganache

OR

Maple Bourbon Pecan Cheesecake

### **Add coffee & tea service to any menu- \$25/15 guests**

Local coffee & tea selection, cream & milk, sugars and sweeteners

## **Tier 2 -Plated**

\$38 per person

Please note, guest's choices are requested to be sent in 3 days prior to the event, along with any dietary restrictions/allergies.

### **1<sup>st</sup> Course**

Caesar salad- romaine- croutons- parmesan

Greek salad- feta- cucumber- olives- herb vinaigrette

French onion soup

NE clam chowder

### **2<sup>nd</sup> Course**

8oz Prime Sirloin- mashed potatoes- steakhouse sauce

Roasted Crystal Valley Chicken- mashed potatoes- seasonal vegetables- Piri Piri sauce

Grilled Atlantic Salmon- preserved lemon risotto- thyme beurre blanc

### **3<sup>rd</sup> Course**

Chocolate layer cake- white chocolate mousse

Maple Bourbon Pecan Cheesecake

Vanilla bean Crème Brûlée

## **Tier 3- Plated**

\$55 per person

Please note, guest's choices are requested to be sent in 3 days prior to the event along with any dietary restrictions/allergies.

### **For the table (choice of 2)**

Fried calamari- cherry peppers- capers- lemon- tartar sauce  
Beer bratwurst- roasted peppers- grilled scallions- mustard sauce  
Bone in chicken wings- garlic- parmesan

### **1<sup>st</sup> Course**

Caesar salad- gem lettuce- croutons- parmesan  
Greek salad- feta- cucumber- Kalamata olive- herb vinaigrette  
French onion soup  
NE clam chowder

### **2<sup>nd</sup> Course**

Herb crusted Halibut- seasonal vegetables- lemon- caper butter sauce  
Roasted Crystal Valley Chicken- mashed potatoes- seasonal vegetables- piri piri sauce  
Linguini carbonara- pancetta- black pepper- egg yolk  
8oz Filet Mignon- mashed potatoes- watercress- steakhouse sauce

### **3<sup>rd</sup> Course**

Chocolate layer cake- white chocolate mousse  
Maple Bourbon Pecan Cheesecake  
Vanilla bean Crème Brûlée