

APPETIZERS

MEAT & CHEESE BOARD

Assorted charcuterie meat & cheese. \$50

FRUIT & VEGGIE BOARD

Assorted fresh fruits & vegetables. \$50

GENERAL TSO'S CAULIFLOWER

Crispy fried cauliflower florets tossed in General Tso's sauce. \$55

[20-25 Guests]

BREW HOUSE WINGS

Red Hot, Honey Sriracha, Pilsner Honey Mustard, Black Francis BBQ, or Garlic Parmesan. Served with carrots, celery and bleu cheese. \$45

[25 Wings]

FRIED BRUSSELS SPROUTS

Dressed with honey sriracha or balsamic & goat cheese. \$60

[20-25 Guests]

CHICKEN FINGERS

Red Hot, Honey Sriracha, Pilsner Honey Mustard, Black Francis BBQ, or Garlic Parmesan. \$40

[25 Fingers]

PRETZELS & BEER CHEESE

Bite sized pretzels served with house Burning Money IPA beer cheese. \$60

[20-25 Guests]

PIZZA

Any 10 Pizzas \$165 / 20 Pizzas \$280

[+\$5 per pizza with Gluten Free crust]

EL PADRINO

Tappo's house meatball, San Marzano sauce, hot cherry peppers, whipped ricotta, basil.

ALLA VODKA

Vodka sauce, caramelized onions, porcini mushroom, Italian sausage, ricotta salata, fresh oregano.

DRINKING BUDDY

4 cheese (mozzarella, parmesan, asiago, fontina), San Marzano sauce, classic pepperoni.

CHICKEN PARM

Breaded chicken, ricotta, roasted tomatoes, provolone, mozzarella, basil.

LITTLE ANTHONY

[White Pizza] Asiago crema, chicken sausage, fried hot peppers, spinach greens, garlic, rosemary.

BUFFALO CHICKEN

Chicken wing dip, mozzarella cheese, cheddar cheese.

HOLLYWOOD JOHN

White Pizza with black truffle parmesan crema, wild mushrooms, broccoli rabe, prosciutto di parma, arugula.

BBQ CHICKEN PIZZA

Black francis BBQ sauce, grilled chicken, red onion, cheddar, mozzarella, cilantro.

SPINACH ARTICHOKE PIZZA

White asiago crema, spinach, artichoke, tomatoes, roasted garlic, mozzarella, parmesan.

TRADITIONAL MARGHERITA

San Marzano sauce, fresh mozzarella, olive oil, fresh basil.

TACO PIZZA

Grilled chicken, roasted tomato, red onion, cheddar, mozzarella, avocado, cilantro, crema.

CLASSIC WHITE

Garlic oils, mozzarella, tomatoes, onions, parmesan.

SALADS

HOUSE GREENS

Mixed greens, grape tomatoes, artichoke hearts, chickpeas, fresh mozzarella, balsamic vinaigrette. \$60

[20-25 Guests]

CAESAR SALAD

Romaine lettuce, garlic croutons, creamy Parmesan Caesar dressing. \$55

[20-25 Guests]

DESSERT

MINI CANNOLI PLATTER

Sweet ricotta, hazelnut filling, chocolate chips, toasted almonds. \$60

[20-25 Guests]

BAR PACKAGES

OPEN BAR PER PERSON

WELL/CALL COCKTAILS, THIN MAN DRAFTS, WINE (NO SHOTS)
3 hours - \$35/person

BEER AND WINE (NO SHOTS)
3 hours - \$25/person

CASH BAR Your guests pay for whatever they drink themselves.

TAB Run a tab for all drinks consumed and have it added to the final bill.

DRINK TICKETS Purchase any number of tickets in advance, at \$7/ ticket; good for Thin Man drafts, well/call cocktails, wine.

- No room rental fees, but some nights are subject to a minimum charge.
- Menu prices do not include tax.
- (20%) gratuity and \$75 service fee will be added to all parties.
- Prices are subject to change at any time.
- Please secure the date.
- The final guest count must be confirmed 1 week before the event.
- Payment is due day of event; must be either cash or card.
- Minimum party size: 20 guests
- Tax-exempt organizations must present their tax- exempt forms before the day of the event.

Tappo
WOOD FIRED PIZZA

