

## 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.

### BBQ CHICKEN PIZZA

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

### 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.

### SOUVLAKI

Garlic oil, spinach, feta, roma tomato, red onion, pepperoncini

### SPINACH ARTICHOKE PIZZA

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

### TRADITIONAL MARGHERITA

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

### 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

