

BANQUET MENU . . .

Tappo
WOOD FIRED PIZZA



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, Pills Mafia Honey Mustard, Black Francis BBQ, Korean BBQ or Garlic Parmesan. Served with carrots, celery and bleu cheese. \$45
[25 Wings]

FRIED BRUSSELS SPROUTS

Dressed with balsamic & goat cheese. \$60
[20-25 Guests]

CHICKEN FINGERS

Red Hot, Pills Mafia 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.

CHICKEN SOUVLAKI

Grilled chicken 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.

CLASSIC CHEESE

San Marzano sauce, mozzarella, parmesan

SALAD

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. Excludes shots.

- 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.