



Chap's Taproom

Party Menu

2509 West Main Street
Eagleville, PA 19403
610.539.8722
email: info@chapstap.com

Policies

- Event room minimums:
Friday, Saturday, Sunday \$500 minimum (before tax and gratuity)
- Saturday events must start no later than 7pm.
- Exclusivity of our party room will depend on type of party and final guest count.
- We will charge an 18% service charge on your food & beverage total as well as 6% state sales tax on food.
- A party will not be confirmed until we have received a \$150 deposit and a signed contract. This deposit is non-refundable and at the conclusion of your event, your deposit will be deducted from your bill.
- Confetti is not permitted.
- The balance of payment is required the night of your event in the form of cash or credit card.
- Buffet pricing for children is as follows:
3-12 years of age – ½ price 2 and under – no charge
- Our buffet packages are for a minimum of 25 people. Groups of up to 15 may order from our regular menu. Groups of 16 to 24 guests order from a customized menu that we prepare for your party with menu items you pre-select from our restaurant menu.
- Our banquet room may accommodate up to 75 guests for a sit down meal or up to 100 guests for a cocktail party.
- Parties are booked for a maximum of 3 hours. Additional time is subject to a \$100.00 per hour room charge.
- The final guaranteed number of guests for all functions must be confirmed 3 days prior to the event. Once received, the number will be considered a guarantee and is not subject to reduction. We will charge you for your guaranteed number of guests, or the actual number of guests, whichever is greater.
- anyone over 21 years of age must have ID. Strict carding procedures will be enforced.
- a parent must accompany persons under 21 after 4:00pm.
- we reserve the right to ask any guest to leave who is under 21 and found attempting to purchase or consume an alcoholic beverage, or who otherwise jeopardizes the experience of other guests or operation of the business.

Selection and pricing subject to change without notice.

APPETIZER SELECTIONS (cold):

Bruschetta

served with crostini (50 pieces)

Shrimp Cocktail

(approximately 90 pieces) served with cocktail sauce

Vegetable Platter

served with ranch dip small (serves 20-25) large (serves 45-50)

Caramelized Onion Dip

served with our house made thin sliced chips

Cheese & Cracker Tray with Pepperoni

small (serves 20-25) large (serves 45-50)

Hummus Duo

white bean hummus, roasted red pepper hummus, served with crudité's & toasted flatbread
(serves 20-25)

Buffalo Shrimp Platter

(approximately 90 pieces) large shrimp served with bleu cheese dressing & celery

Roasted Vegetable Platter

served with crostini small (serves 20-25) large (serves 45-50)

Fresh Salsa Platter

house made fresh salsa served with tricolor tortilla chips (serves 15-20)

Antipasto Platter

assortment of cheeses and meats to include pepperoni, genoa salami, capicola, provolone cheese, marinated mozzarella balls, with green olives, roasted red peppers, tomatoes & marinated mushrooms served with crostini (serves 25-30)

Salmon Platter

salmon filet baked in lemon butter sauce served at room temperature
over fresh greens (serves 15-20)

APPETIZER SELECTIONS (hot):

Buffalo Wing Tray

(50 pieces) served with bleu cheese dipping sauce & celery

Chicken Tender Platter

(40 pieces) served with barbecue & honey mustard sauces

Asian Potsticker Tray

(25 pieces) chicken dumplings served with sesame dipping sauce

Sampler Platter

(50 pieces) mozzarella sticks, buffalo wings, chicken tenders served with barbecue, marinara & bleu cheese dipping sauce

Mushrooms stuffed with Crab Imperial (25 pieces)

Mini Crab Cakes

(20 pieces) served with a spicy remoulade dipping sauce on a bed of greens

Warm Wheel of Brie with toasted almonds

served with raspberry sauce & crostini (serves 15-20)

Mozzarella Stick Tray

(50 pieces) served with marinara sauce

Cocktail Hot Dogs in pastry

(50 pieces) served with spicy mustard sauce

Spinach Crab Dip Platter

spinach, jumbo crab, and a blend of cheeses served with crostini (serves 15-20)

Sesame Chicken Strips

(50 pieces) skewered served in a light sesame teriyaki glaze

Mac & Cheese Bar

(serves approximately 20) pasta & cheese with assorted toppings

BUFFET 1

(for 40 guests or less—served until 4pm)

Appetizer (choose one):

bruschetta platter

served with crostini

vegetable platter

served with ranch dip

hummus duo

white bean hummus, roasted red pepper hummus, served with crudité's & toasted flatbread

Sandwiches (choose two):

(served in wraps or rolls)

turkey & cheddar

corned beef & swiss

roast beef & provolone

tuna salad

chicken salad

grilled chicken breast (add \$2)

choose one: herb marinated chicken with hummus spread OR balsamic marinated chicken with shredded parmesan cheese & mixed greens

Baked Ziti

Salads (choose one):

caesar salad romaine, croutons,

parmesan cheese, caesar dressing

mixed green tossed salad

with balsamic vinaigrette dressing

red-skinned potato salad

pasta salad w/ seasonal vegetables

Included:

all condiments

hot coffee & tea, iced tea

BUFFET 2

Entrees (choose one):

hot roast beef

with horseradish cream sauce

pulled pork sandwiches

italian sausage, onions & peppers

meatballs in marinara sauce

grilled chicken breast (choose one sauce)

piccata, balsamic or marsala sauces

Sides (choose two):

farfalle in parmesan cream sauce

baked ziti

rice pilaf

oven roasted red potatoes

green beans with sundried tomatoes

broccoli in garlic butter sauce

seasonal mixed vegetable medley

Salads (choose one):

caesar salad romaine, croutons,

parmesan cheese, caesar dressing

mixed green tossed salad

with balsamic vinaigrette dressing

red-skinned potato salad

pasta salad w/ seasonal vegetables

Mr. Ron's cole slaw (add \$1)

Included:

all condiments

fresh rolls and butter

hot coffee & tea, iced tea

BUFFET 3

PASTA BUFFET

Pasta choices (choose two):

penne
farfalle
tortellini
baked ziti
pasta primavera
grilled seasonal vegetables over penne

Sauce choices (choose two):

alfredo, marinara, rosé, pesto cream sauce,
roasted red pepper cream sauce

Choose one:

meatballs in marinara sauce
sweet italian sausage
in marinara sauce with peppers & onions
herb marinated grilled chicken breast

Salads (choose one):

caesar salad romaine, croutons,
parmesan cheese, caesar dressing
mixed green tossed salad
with our house balsamic vinaigrette
dressing

Included:

all condiments
fresh rolls and butter
hot coffee & tea, iced tea

BUFFET 4

Entrees (choose two):

hot roast beef
with horseradish cream sauce
Italian roast pork with au jus
grilled chicken breast (choose one sauce)
piccata, balsamic or marsala sauces
chicken cutlet
breaded chicken breasts
served in a beurre blanc sauce
broiled flounder
served in lemon butter sauce
pasta primavera
grilled seasonal vegetables over penne
with marinara, alfredo or rosé sauce

Sides (choose two):

farfalle in parmesan cream sauce
baked macaroni & cheese
baked ziti
rice pilaf
oven roasted red potatoes
green beans with sundried tomatoes
broccoli in garlic butter sauce
seasonal mixed vegetable medley

Salads (choose one):

caesar salad romaine, croutons,
parmesan cheese, caesar dressing
mixed green tossed salad
with balsamic vinaigrette dressing
red-skinned potato salad
pasta salad w/ seasonal vegetables
Mr. Ron's cole slaw (add \$1)

Included:

all condiments
fresh rolls and butter
hot coffee & tea, iced tea

BUFFET 5

Entrees (choose two):

- roast beef**
with horseradish cream sauce
- herb roasted pork loin**
stuffed with spinach, red peppers, provolone
- chicken saltimbocca**
spinach, prosciutto, provolone, marsala wine sauce
- tilapia filet stuffed with crab imperial**
in lemon butter sauce
- salmon with dill sauce**
- crab cakes** served with remoulade sauce

BUFFET 6

Hand carved prime rib of beef

Choose one additional entree:

- baked salmon with dill sauce**
- flounder stuffed with crab imperial**
in lemon butter sauce
- crab cakes**
served with remoulade sauce
- chicken saltimbocca**
spinach, prosciutto, provolone, marsala wine sauce

Buffet #5 & #6 include the following:

Salads (choose one):

- caesar salad** romaine, croutons,
parmesan cheese, caesar dressing
- green tossed salad**
with balsamic vinaigrette dressing
- mixed greens with goat cheese, walnuts,
dried cranberries**
with balsamic vinaigrette dressing
- Mr. Ron's cole slaw**

Sides (choose two):

- farfalle in parmesan cream sauce**
- baked crab macaroni & cheese**
- baked ziti**
- rice pilaf**
- oven roasted red potatoes**
- green beans with sundried tomatoes**
- broccoli in garlic butter sauce**
- seasonal mixed vegetable medley**

Included:

all condiments, fresh rolls and butter, hot coffee & tea, iced tea

DESSERT:

tray of house-baked assorted cookies with brownies*

small tray (30 pieces) \$25 large tray (60 pieces) \$50 *allergy alert: may contain peanuts

You may bring your own cake and we will gladly serve it to your guests.

COCKTAILS & BEVERAGE SERVICE

Cocktails, beer and wine by the glass are charged on a per drink consumed basis. We offer a wide selection from premium brand liquors to our extensive list of draft & bottled beers. Our complete beer list can be found on our website www.chapstap.com/ourbeer.

Hosted Bar:

Each drink is tallied and at the end of the night the host settles the tab.
You choose how long the bar is open & what drinks you would like to offer.

Cash Bar:

Each guest is responsible for drinks by ordering directly from our full service bar or the server.

Wine Selections by the Carafe:

Reds

Beringer Cabernet
Copper Ridge Cabernet
Beringer Merlot
Corbett Canyon Merlot
Yellowtail Shiraz
Cavit Pinot Noir

Whites

Kendall Jackson Chardonnay
Beringer Chardonnay
Corbett Canyon Chardonnay
Cavit Reisling
Cavit Pinot Grigio
Fish Eye Moscato
Woodbridge Sauvignon Blanc

Blush

Beringer White Zinfandel
Corbett Canyon White Zinfandel

Champagne

by the bottle

Punch Bowls

Champagne Punch

Mimosa Punch

White Wine Punch

Rum Party Punch

Berry Sangria Punch

moscato wine, blackberry brandy,
raspberry liqueur, raspberry vodka, juices

Lemonade Punch (no alcohol)

Fruit Punch (no alcohol)

Soft Drink Station

unlimited soda \$2 per person

Coffee & Tea Station

included in the per person buffet price

EXTRAS:

Create a Unique Slide Show:

Our party room is equipped with a 14 foot high-definition projection screen. It is equipped to be used with a dvd, digital camera or laptop computer to create a personal show during your event for a \$20 usage fee.

Bring your laptop computer with required software to run your presentations. It is required that you make an appointment prior to the day of the event with our audio/video technician to test your software and equipment with our system to ensure successful execution.

Use of the screen requires exclusive use of the room which depends on type of party and final guest count.

Cloth napkins

can be provided based on your color scheme for an additional charge

Balloons

customized to your color scheme—available at an additional charge of \$5 per group

Notes: