



# Chap's Taproom

## Party Menu

2509 West Main Street  
Eagleville, PA 19403  
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email: [info@chapstap.com](mailto:info@chapstap.com)

## Policies & Information

- 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.
- Due to the proximity of our party room to our other guest areas, hosts are not permitted to bring in DJs or speakers to play music. Limited use of our microphone may be permitted if arrangements are made prior to the event.

**Selection and pricing subject to change without notice.**

## APPETIZER SELECTIONS (cold):

### **Bruschetta**

served with crostini (50 pieces) \$50

### **Shrimp Cocktail**

(approximately 90 pieces) served with cocktail sauce or buffalo style \$150

### **Vegetable Platter**

served with ranch dip small (serves 20-25) \$35 large (serves 45-50) \$70

### **Mediterranean Board**

hummus, olives, feta, cucumbers, peppers, flatbread \$70

### **Cheese & Pepperoni Board**

small (serves 20-25) \$50 large (serves 45-50) \$90

### **Hummus Platter**

traditional hummus, served with crudités & toasted flatbread  
(serves 20-25) \$50

### **Buffalo Shrimp Platter**

(approximately 90 pieces) large shrimp served with bleu cheese dressing & celery \$150

### **Salsa Fresca & Guacamole**

served with tortilla chips \$50

### **Grilled Vegetable Board**

served with crostini small (serves 20-25) \$50 large (serves 45-50) \$90

### **Antipasto Board**

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) \$85

### **Salmon Platter**

salmon filet baked in lemon butter sauce served at room temperature  
over fresh spinach (serves 15-20) \$80

## APPETIZER SELECTIONS (hot):

**Buffalo Wing Tray** (50 pieces) served with bleu cheese dipping sauce & celery \$55

**Chicken Tender Platter** (40 pieces) served with barbecue & honey mustard sauces \$70

**Asian Potsticker Tray** (25 pieces) chicken dumplings served with sesame dipping sauce \$45

**Sampler Platter** (50 pieces) mozzarella sticks, buffalo wings, chicken tenders served with barbecue, marinara & bleu cheese dipping sauce \$75

**Mushrooms stuffed with Crab Imperial** (25 pieces) \$65

**Mini Crab Cakes** (20 pieces) served with a spicy remoulade dipping sauce \$70

**Warm Wheel of Brie in Puff Pastry with toasted almonds**

served with strawberry sauce & crostini (serves 15-20) \$70

**Mozzarella Stick Tray** (50 pieces) served with marinara sauce \$65

**Cocktail Hot Dogs in pastry** (50 pieces) served with spicy mustard sauce \$65

**Spinach Crab Dip Platter** spinach, jumbo crab, and a blend of cheeses served with crostini (serves 15-20) \$50

**Sesame Chicken Strips** skewered served in a light sesame teriyaki glaze  
(50 pieces) \$90 (25 pieces) \$45

## APPETIZER STATIONS:

*(priced for approximately 20 guests-may be doubled or tripled based on guest count )*

### Taco Bar

seasoned ground beef, shredded cheddar jack blend, tomatoes, lettuce, scallions, fresh jalapenos, salsa, sour cream, guacamole, hard & soft tortilla shells \$80

### Mac & Cheese Bar

cavatappi pasta & cheddar cheese blend, crisp bacon bits, scallions, tomatoes, fresh basil \$100

### Mashed Potato Bar

red skinned mashed potatoes, cheddar, crisp bacon, scallions, butter, sour cream, chives \$100

## **BUFFET 1**

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

\$14.99 per person

### **Appetizer Boards (choose one):**

**bruschetta**

served with crostini

**vegetable platter**

served with ranch dip

**hummus board**

hummus, served with crudité's & toasted flatbread

### **Sandwiches (choose two):**

(served in wraps or rolls)

**roasted turkey & white 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):**

**mixed green tossed salad**

with balsamic vinaigrette dressing

**caesar salad** romaine, croutons,

parmesan cheese, caesar dressing

**red-skinned potato salad**

**pasta salad w/ seasonal vegetables**

**Included:**

all condiments

hot coffee & tea, iced tea

## **BUFFET 2**

\$15.99 per person

### **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, or balsamic or sauces

### **Sides (choose two):**

**farfalle in parmesan cream sauce**

**baked ziti**

**penne with garlic, olive oil, & parmesan**

**rice pilaf**

**oven roasted red potatoes**

**buttered seasoned green beans**

**broccoli in garlic butter sauce**

**seasonal mixed vegetable medley**

### **Salads (choose one):**

**mixed green tossed salad**

with balsamic vinaigrette dressing

**caesar salad** romaine, croutons,

parmesan cheese, caesar dressing

**mixed greens with goat cheese, walnuts,**

**dried cranberries** balsamic vinaigrette

**Mr. Ron's cole slaw**

**Included:**

all condiments

fresh rolls and butter

hot coffee & tea, iced tea

## BUFFET 3

\$15.99 per person

### PASTA BUFFET

#### Pasta choices (choose two):

penne  
bowtie  
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  
sweet italian sausage with marinara  
with peppers & onions  
herb marinated grilled chicken breast

#### Salads (choose one):

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

#### Included:

all condiments  
dinner rolls  
hot coffee & tea, iced tea

## BUFFET 4

\$19.99 per person

### Entrees (choose two):

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

### Sides (choose two):

bow tie pasta in parmesan cream sauce  
baked macaroni & cheese  
baked ziti  
penne with garlic, olive oil, & parmesan  
rice pilaf  
oven roasted red potatoes  
buttered seasoned green beans  
broccoli in garlic butter sauce  
seasonal mixed vegetable medley

### Salads (choose one):

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

#### Included:

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

## BUFFET 5

\$21.99 per person

### Entrees (choose two):

**roast beef**

with horseradish cream sauce

**herb roasted pork loin**

**chicken saltimbocca**

spinach, prosciutto, provolone, marsala wine sauce

**tilapia filet stuffed with crab**

in lemon butter sauce

**salmon with dill sauce**

**crab cakes** served with remoulade sauce

## BUFFET 6

\$25.99 per person

**prime rib of beef**

### Choose one additional entree:

**salmon with dill sauce**

**tilapia stuffed with crab**

in lemon butter sauce

**crab cakes** served with remoulade sauce

**chicken saltimbocca**

spinach, prosciutto, provolone, marsala wine sauce

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### Buffet #5 & #6 include the following:

#### Salads (choose one):

**caesar salad** romaine, croutons,  
parmesan cheese, caesar dressing

**mixed green tossed salad**

with balsamic vinaigrette dressing

**mixed greens with goat cheese, walnuts,**

**dried cranberries**

with apple cider vinaigrette dressing

**Mr. Ron's cole slaw**

#### Sides (choose two):

**bow tie with parmesan cream sauce**

**baked crab macaroni & cheese**

**baked ziti**

**penne with garlic, olive oil, & parmesan**

**rice pilaf**

**oven roasted red potatoes**

**buttered seasoned green beans**

**broccoli in garlic butter sauce**

**seasonal mixed vegetable medley**

#### Included:

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

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## 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](http://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 32  
House Cabernet 25  
Beringer Merlot 32  
House Merlot 25  
Yellowtail Shiraz 28  
Cavit Pinot Noir 28

### Whites

Kendall Jackson Chardonnay 36  
Beringer Chardonnay 32  
House Chardonnay 25  
Cavit Reisling 28  
House Pinot Grigio 28  
Beringer Moscato 25  
Woodbridge Sauvignon Blanc 28

### Blush

Beringer White Zinfandel 28  
Corbett Canyon White Zinfandel 22

### Champagne

by the bottle 30

## Punch Bowls

Champagne Punch 60

Mimosa Punch 60

White Wine Punch 45

Rum Party Punch 60

Berry Sangria Punch 60

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

Lemonade Punch (no alcohol) 35

Fruit Punch (no alcohol) 35

## Soft Drink Station

set up by request—\$6 per pitcher

Selection: coca cola, diet coke, sprite, dr. pepper, minute maid lemonade

## 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.