



Chap's Taproom

Party Menu

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

Policies & Information

- Event room minimums:
Friday, Saturday, Sunday \$500 minimum spend (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)

Shrimp Cocktail

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

Vegetable Platter

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

Mediterranean Board

hummus, olives, feta, cucumbers, peppers, flatbread

Cheese & Pepperoni Board

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

Hummus Platter

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

Buffalo Shrimp Platter

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

Salsa Fresca & Guacamole

served with tortilla chips

Grilled Vegetable Board

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

Antipasto Board

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

Salmon Platter

salmon filet baked in lemon butter sauce served at room temperature
over fresh spinach (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

Warm Wheel of Brie in Puff Pastry with toasted almonds

served with strawberry 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 skewered served in a light sesame teriyaki glaze
small (25 pieces) large (50 pieces)

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 corn tortilla shells

Mac & Cheese Bar

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

Mashed Potato Bar

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

BUFFET 1

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

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

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

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

butter & garlic seasoned green beans

broccoli tossed 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

Mr. Ron's cole slaw

Included:

all condiments

fresh rolls and butter

hot coffee & tea, iced tea

BUFFET 3

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

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
butter & garlic seasoned green beans
broccoli tossed 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

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

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

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

butter & garlic seasoned green beans

broccoli tossed 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)

large tray (60 pieces)

*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
House Cabernet
Beringer Merlot
House Merlot
Yellowtail Shiraz
Cavit Pinot Noir

Whites

Kendall Jackson Chardonnay
Beringer Chardonnay
House Chardonnay
Cavit Reisling
House Pinot Grigio
Beringer 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

set up by request

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.