



CATERING MENU

APPS

CRISPY CAULIFLOWER

Half Tray \$50 | Full Tray \$90

Fried cauliflower, house buffalo, sweetie peps, scallions, buttermilk ranch

LOADED TOTS

Half Tray \$60 | Full Tray \$110

Tots, candy bacon, beer cheese, scallions, buttermilk ranch

SKEWERS

CAPRESE

25: \$40 | 50: \$75 | 75: \$105 | 100: \$140

Cherry tomato, buffalo mozzarella, fresh basil, brown sugar balsamic reduction

AHI TUNA

25: \$80 | 50: \$155 | 75: \$220 | 100: \$285

Rare tuna, cucumber, mango, avocado, black sesame, teriyaki

FILET

25: \$135 | 50: \$260 | 75: \$375 | 100: \$470

Grilled filet, bell pepper, red onion, chimichurri

TANDOORI CHICKEN

25: \$65 | 50: \$115 | 75: \$160 | 100: \$205

Grilled chicken breast, tandoori seasoning mixture, cucumber crema

KOREAN BBQ CHICKEN SKEWERS

25: \$65 | 50: \$115 | 75: \$160 | 100: \$205

Grilled chicken breast, Korean bbq, scallions, black sesame

MEATBALLS

GRAPE BBQ

Half Tray \$60 | Full Tray \$105

BACON & WHITE CHEDDAR STUFFED

Half Tray \$80 | Full Tray \$140

CRAB STUFFED

Half Tray \$100 | Full Tray \$185

LOBSTER STUFFED

Half Tray \$110 | Full Tray \$200

WINGS

25: \$45 | 50: \$80 | 75: \$120 | 100: \$145

Jumbo wings | tossed or sauce on side:
served with ranch or bleu cheese dressing

BBQ • MANGO CARIBBEAN • GARLIC PARM • HOUSE BUFFALO
TERIYAKI • MANDARIN SWEET CHILI • STICKY BOURBON
CAJUN (DRY RUB) • GINGER CHILI *(Contains peanuts)*

All Beef products are comprised of 100% Certified Angus Beef®

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DIPS



LOBSTER

Half Tray \$90 | Full Tray \$170

Lobster, three cheese blend, onion, bell pepper, jalapeño, Old Bay, garlic baguette points

CRAB

Half Tray \$90 | Full Tray \$170

Lump crab, three cheese blend, onion, bell pepper, jalapeño, garlic baguette points

SMOKED SALMON

Half Tray \$70 | Full Tray \$135

Salmon belly, cream cheese, capers, Old Bay, scallions, garlic bagel points

BUFFALO CHICKEN

Half Tray \$55 | Full Tray \$100

Shredded chicken, house buffalo, cream cheese, Gorgonzola, garlic baguette points

SPINACH DIP

Half Tray \$50 | Full Tray \$95

Spinach, cream cheese, Parmesan, caramelized onions, roasted garlic, garlic baguette points

QUESO Choice spice level 1-5

Half Tray \$40 | Full Tray \$75

White cheese blend, lime marinated tortilla chips

PUB DIP

Half Tray \$50 | Full Tray \$95

Cream cheese, white cheddar, Guinness, garlic, garlic baguette points

HUMMUS

Half Tray \$50 | Full Tray \$95

Roasted garlic hummus, grilled flatbread, cucumber, carrot chips

GUACAMOLE Choice spice level 1-5

Half Tray \$40 | Full Tray \$75

Traditional, lime marinated tortilla chips

ROASTED CORN & JALAPEÑO PICO DE GALLO

Half Tray \$50 | Full Tray \$95

House recipe, lime marinated tortilla chips

RESTAURANT STYLE SALSA Choice spice level 1-5

Half Tray \$40 | Full Tray \$75

Lime marinated tortilla chips

ELOTE Choice spice level 1-5

Half Tray \$40 | Full Tray \$75

Lime marinated tortilla chips

CHEDDAR BACON

Half Tray \$50 | Full Tray \$95

Cream cheese, white cheddar, applewood smoked bacon, roasted garlic, garlic baguette points

PHILLY DIP

Half Tray \$70 | Full Tray \$130

Cream cheese, white cheddar, braised short rib, onion, bell peppers, roasted garlic, garlic baguette points

SHRIMP

COCKTAIL

25: \$35 | 50: \$60 | 75: \$85 | 100: \$110

Garlic lemon butter poached, caper cocktail sauce, lemon wedges

POW POW

25: \$35 | 50: \$60 | 75: \$85 | 100: \$110

Dusted & fried, house buffalo sauce, mandarin sweet chili sauce

DUTCH

25: \$65 | 50: \$95 | 75: \$115 | 100: \$150

Crab stuffed, applewood bacon wrapped, gremolata hollandaise sauce

SCAMPI

25: \$55 | 50: \$90 | 75: \$115 | 100: \$150

Garlic butter sauteed, clarified pinot lemon butter

BACON WRAPPED

25: \$60 | 50: \$90 | 75: \$110 | 100: \$145

Applewood smoked bacon wrapped

CAJUN

25: \$55 | 50: \$90 | 75: \$115 | 100: \$150

Dusted & fried, Cajun tossed, caper remoulade sauce

COCONUT SHRIMP

25: \$55 | 50: \$90 | 75: \$115 | 100: \$150

Coconut crusted & fried, mandarin sweet chili sauce

FINGER FOODS



FRUIT TRAY

Sm. \$50 | Med. \$75 | Lrg. \$100
Add sweet cream dip: Sm. \$15 | Med. \$30 | Lrg. \$45

VEGGIE TRAY

Sm. \$35 | Med. \$60 | Lrg. \$80
Add dill dip: Sm. \$15 | Med. \$30 | Lrg. \$45

DECONSTRUCTED AHI TUNA NACHOS

Half Tray \$100 | Full Tray \$180
Wonton chips, rare tuna, mango, avocado,
Asian slaw, teriyaki

CHEESE CURDS

Half Tray \$70 | Full Tray \$130
White cheddar curds, sriracha aioli

BREADED JALAPEÑO POPPERS

Half Tray \$45 | Full Tray \$80
Traditional. Battered. Fried.

MOZZ STICKS

Half Tray \$45 | Full Tray \$80
Panko breaded, house marinara

FRIED RAVIOLI

served with house red sauce
Half Tray \$45 | Full Tray \$80

CRAB RANGOONS

25: \$65 | 50: \$115 | 75: \$160 | 100: \$205
Traditional, served with mandarin sweet chili

MINI CRAB CAKES

25: \$65 | 50: \$115 | 75: \$160 | 100: \$205
House recipe, lump crab, lemon garlic aioli

SEARED SCALLOPS

Served with clarified lemon butter
Per lb. / \$ Market Price

LOBSTER COCKTAIL

Per 1 / \$ Market Price
Garlic lemon butter poached, caper cocktail sauce,
lemon wedges

FRIED AVOCADO

Half Tray \$65 | Full Tray \$115
Focaccia breaded, choice sauce

FRIED PICKLES

Served with chipotle ranch
Half Tray \$60 | Full Tray \$110

ZUCCHINI STICKS

Half Tray \$45 | Full Tray \$80
Panko breaded & Parmesan crusted,
lemon garlic dill spread

STUFFED SHROOMS

TRUFFLE

25: \$50 | 50: \$90 | 75: \$135 | 100: \$175
Truffle oil, caramelized onions,
Parmesan & cream cheese

SPINACH

25: \$50 | 50: \$90 | 75: \$135 | 100: \$175
Wilted spinach, goat cheese, candied
pecans, balsamic marinated strawberry

LOBSTER

25: \$65 | 50: \$105 | 75: \$150 | 100: \$190
House lobster dip. Italian parsley,
Old Bay

CRAB

25: \$65 | 50: \$105 | 75: \$150 | 100: \$190
Lump crab, lemon garlic cream cheese

SURF & TURF

25: \$80 | 50: \$130 | 75: \$205 | 100: \$230
House lobster dip, braised short rib

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SALADS



TAVERN BASIC

Half Tray \$20 | Full Tray \$40

Mixed greens, tomato, red onion, carrot, cucumber, wonton strips

HOUSE CHOPPED

Half Tray \$25 | Full Tray \$45

Mixed greens, tomato, red onion, carrot, cucumber, roasted corn, white cheddar

ROASTED BEET

Half Tray \$35 | Full Tray \$60

Mixed greens, beets, goat cheese, mandarin orange, candied pecans, carrot

AHI TUNA

Half Tray \$130 | Full Tray \$250

Mixed greens, rare tuna, bell pepper, mango, cucumber, carrot, red onion, wonton strips

BLACKENED ZOLA

Half Tray \$175 | Full Tray \$320

Mixed greens, blackened filet medallions, roasted sweetie peps, Gorgonzola, wonton strips

SOUTHWESTERN

Half Tray \$35 | Full Tray \$60

Mixed greens, pepper jack, tomato, red onion, roasted corn, scallions

LOADED BAKED POTATO SALAD

Half Tray \$45 | Full Tray \$80

Garlic roasted potato, white cheddar, bacon, sour cream, scallions

PASTA SALAD

Half Tray \$40 | Full Tray \$75

Trottole pasta, Italian vinaigrette, white cheddar, red onion, black olive, tomato, cucumber, scallion

ANTIPASTO SALAD

Half Tray \$50 | Full Tray \$85

Trottole pasta, Italian vinaigrette, salami, roasted red pepper, pepperoncini, artichoke heart, black olives, mozzarella, cherry tomato, roasted garlic, red onion

DRESSINGS:

Ranch, Bleu Cheese, Italian Vinaigrette, Balsamic Vinaigrette, Teriyaki, Oil & Vinegar, Caribbean Mango Vinaigrette, or Ginger Mango Vinaigrette *(Contains peanuts)*

FLATBREADS

BBQ CHICKEN

5: \$55 | 10: \$95 | 15: \$140 | 20: \$185 | 25: \$225

Grilled chicken, cheese blend, red onion, cilantro

BUFFALO CHICKEN

5: \$55 | 10: \$95 | 15: \$140 | 20: \$185 | 25: \$225

Grilled chicken, cheese blend, Gorgonzola, celery, red onion

TAVERN MARGARITA

5: \$50 | 10: \$90 | 15: \$130 | 20: \$170 | 25: \$205

Roasted tomato, buffalo mozzarella, olive oil base, red onion, basil

BREAKFAST

5: \$55 | 10: \$95 | 15: \$140 | 20: \$185 | 25: \$225

Italian sausage, white cheddar, potato, scrambled eggs, scallions, sriracha aioli

CAULIFLOWER

5: \$50 | 10: \$90 | 15: \$130 | 20: \$170 | 25: \$205

Cauliflower, garlic mushrooms, crème de Brie, scallions, sweetie peps

TAVERN SUPREME

5: \$55 | 10: \$95 | 15: \$140 | 20: \$185 | 25: \$225

Italian sausage, house red sauce, buffalo mozzarella, bell pepper, garlic mushrooms, red onion

SHORT RIB

5: \$55 | 10: \$95 | 15: \$140 | 20: \$185 | 25: \$225

White cheddar, Gruyère, braised short rib, caramelized onion, crispy onions

ADD ONS:

Chicken | 5: \$15 | 10: \$25 | 15: \$35 | 20: \$45 | 25: \$55

Bacon | 5: \$10 | 10: \$20 | 15: \$25 | 20: \$30 | 25: \$35

Shrimp | 5: \$20 | 10: \$35 | 15: \$50 | 20: \$60 | 25: \$70

Short Rib | 5: \$25 | 10: \$40 | 15: \$55 | 20: \$65 | 25: \$75

SLIDERS



CUSTOMIZE YOUR HEART OUT
BUILD YOUR OWN

BUFFALO CHICKEN

Half Tray \$80 | Full Tray \$150
Buttermilk marinated shredded chicken, pepper jack, house buffalo

TAVERN CHICKEN

Half Tray \$85 | Full Tray \$150
Grilled chicken, pepper jack, chipotle avocado spread, lettuce, tomato

SHORT RIB

Half Tray \$130 | Full Tray \$250
Braised & pulled short rib, caramelized onions, horseradish aioli

PHILLY

Half Tray \$130 | Full Tray \$250
Braised & pulled short rib, mozzarella, red onion, roasted bell pepper

BBQ PORK

Half Tray \$80 | Full Tray \$150
Braised & pulled pork, bbq, house slaw

COCOA CHILI PORK

Half Tray \$80 | Full Tray \$150
Cocoa chili rubbed & braised pork, cajun slaw

LOBSTER "ROLL"

Half Tray \$105 | Full Tray \$185
Lobster, celery, lemon garlic aioli

BOURBON GLAZED PORK BELLY

25: \$50 | 50: \$85 | 75: \$120 | 100: \$150
Bourbon glazed beer braised pork belly, Asian slaw

BEAR BURGER

25: \$100 | 50: \$190 | 75: \$275 | 100: \$350
3oz. patty, honey bacon, caramelized onions, garlic butter mushrooms, cheese curd blanket, sriracha aioli, chimichurri

PORK BELLY BURGER

25: \$100 | 50: \$190 | 75: \$275 | 100: \$350
3oz. patty, beer braised pork belly, Asian slaw, sriracha aioli, ginger chili glaze *(Contains peanuts)*

PEPPERCORN BURGER

25: \$100 | 50: \$190 | 75: \$275 | 100: \$350
3oz. patty, bacon jam, Gorgonzola, port wine reduction

SOUTHWEST CHICKEN

Half Tray \$85 | Full Tray \$150
Cheesy southwestern style shredded chicken, fajita veg, chipotle avocado

CRAB.A.CADO

25: \$80 | 50: \$145 | 75: \$205 | 100: \$265
House crab cake mix, gruyère, avocado

MOJO BEEF

25: \$100 | 50: \$190 | 75: \$275 | 100: \$350
Cheesy mojo style braised short rib, fajita veg, roasted corn & jalapeño pico de gallo

MOJO PORK

Half Tray \$80 | Full Tray \$150
Cheesy mojo style braised pork, fajita veg, mango salsa

PRE-BUILT

MONTE CRISTO

25: \$70 | 50: \$125 | 75: \$185 | 100: \$240
French toasted sourdough, smoked ham, turkey, white cheddar, brown butter maple glaze

CUBAN

25: \$70 | 50: \$125 | 75: \$185 | 100: \$240
Beer braised pork belly, smoked ham, spicy pickles, pepper jelly, Gruyère, toasted focaccia

CHICKEN & WAFFLE

25: \$80 | 50: \$150 | 75: \$220 | 100: \$240
Buttermilk marinated fried chicken, sugar pearl Belgian waffles, brown butter maple glaze

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ENTRÉES

GINGER GLAZED SALMON

10: \$60 | 15: \$85 | 20: \$110 | 25: \$135

Choice: Grilled. Blackened.

Pan seared, 3.5oz fresh Atlantic salmon filet, ginger chili glaze *(contains peanuts)*

HONEY GLAZED CRACKED PEPPER SALMON

10: \$60 | 15: \$85 | 20: \$110 | 25: \$135

Black pepper crusted & pan seared, 3.5oz fresh Atlantic salmon filet, lemon honey glaze

MANGO SALMON

10: \$60 | 15: \$85 | 20: \$110 | 25: \$135

Choice: Grilled. Blackened.

Pan seared, 3.5oz fresh Atlantic salmon filet, mango chutney

GRILLED FILET MEDALLION

5: \$40 | 10: \$75 | 15: \$110 | 20: \$145 | 25: \$180

Grilled 3oz. filet medallion, chimichurri

AHI TUNA STEAK

10: \$80 | 15: \$110 | 20: \$140 | 25: \$185

Choice: Sesame Crusted. Blackened. Pepper Crusted.

4oz. rare tuna filet

HOUSE TENDERS

10: \$20 | 25: \$45 | 50: \$85 | 75: \$115 | 100: \$140

Buttermilk marinated fried chicken, choice dipping sauce

CHICKEN SALAD

Half Tray \$70 | Full Tray \$135

House recipe, shredded rotisserie chicken, grapes, candied pecans, onion, honey

RICE ENTRÉES

Sub cauliflower rice Half Tray +\$30 | Full Tray +\$55

GINGER *Contains peanuts*

Half Tray \$70 | Full Tray \$135

Ginger basil white rice, black sesame, lime wedge, sauteed: red cabbage, garlic mushrooms, red onion, bell pepper, carrot, scallions.

FIESTA

Half Tray \$70 | Full Tray \$135

Cilantro lime white rice, sauteed: red onion & bell pepper, roasted corn & jalapeño pico de gallo

POKE BAR *Build your own*

Half Tray \$90 | Full Tray \$165

Black sesame white rice, marinated ahi tuna, mango, cucumber, avocado, shaved carrot, scallions, red onion, cilantro, lime wedge

PORK BELLY

Half Tray \$80 | Full Tray \$150

Mesquite white rice, bourbon glazed beer braised pork belly, roasted corn, caramelized onion, garlic mushrooms, scallions

EGGROLLS

AVOCADO *Served with mandarin sweet chili*

25: \$75 | 50: \$140 | 75: \$205 | 100: \$265

CHEESEBURGER *Served with thousand island*

25: \$100 | 50: \$180 | 75: \$250 | 100: \$325

SOUTHWEST CHICKEN *Served with chipotle ranch*

25: \$85 | 50: \$155 | 75: \$230 | 100: \$300

PHILLY CHEESESTEAK *Served with horseradish aioli*

25: \$100 | 50: \$180 | 75: \$250 | 100: \$325

BREAKFAST *Served with sriracha aioli*

25: \$85 | 50: \$155 | 75: \$230 | 100: \$300

BUFFALO CHICKEN *Served with buttermilk ranch*

25: \$85 | 50: \$155 | 75: \$230 | 100: \$300

SHORT RIB *Served with chipotle avocado spread*

25: \$125 | 50: \$205 | 75: \$275 | 100: \$375

SIDES



CRISPY BRUSSEL SPROUTS

Half Tray \$30 | Full Tray \$55

TWISTED STYLES:

Maple Bacon: Half Tray \$40 | Full Tray \$70

Balsamic & Candied Pecans: Half Tray \$40 | Full Tray \$70

ROASTED VEGETABLE MEDLEY

Half Tray \$30 | Full Tray \$55

Cauliflower, sprouts, carrots, broccoli, garlic, sea salt, cracked pepper

HERB ROASTED POTATOES

Half Tray \$30 | Full Tray \$55

Rosemary & garlic, sea salt, cracked pepper

BEER BATTERED ONION RINGS

Half Tray \$25 | Full Tray \$45

WHITE CHEDDAR MASH

Half Tray \$25 | Full Tray \$45

LOADED TAVERN MASH

Half Tray \$30 | Full Tray \$55

Truffle white cheddar mash, house beer cheese, candied bacon, scallions

PARTY POTATO CASSEROLE

Half Tray \$45 | Full Tray \$80

Tots, cream of chicken, white cheddar, Gruyère, roasted garlic, caramelized onion, scallions

WHITE RICE

Half Tray \$15 | Full Tray \$25

WILD RICE

Half Tray \$15 | Full Tray \$25

SIGNATURE SIDES

MAC N' CHEESE

Half Tray \$50 | Full Tray \$85

House recipe white cheese sauce, trottolo pasta

Chickpea pasta option available

GRITS

Half Tray \$40 | Full Tray \$75

Creamy. Cheesy. Savory.

Garlic butter button mushrooms, scallions

ADD ONS:

Chicken Half Tray \$30 | Full Tray \$50

Bacon Half Tray \$25 | Full Tray \$40

Candied Bacon Half Tray \$30 | Full Tray \$50

Shrimp Half Tray \$30 | Full Tray \$50

Short Rib Half Tray \$45 | Full Tray \$80

Pork Belly Half Tray \$20 | Full Tray \$35

Filet Half Tray \$60 | Full Tray \$110

Lobster Half Tray \$50 | Full Tray \$90

Lump Crab Half Tray \$50 | Full Tray \$90

Garlic Butter Mushrooms Half Tray \$15 | Full Tray \$25

Caramelized Onions Half Tray \$15 | Full Tray \$25

Buffalo Style Half Tray \$10 | Full Tray \$15

Veggie Half Tray \$30 | Full Tray \$55

Garlic Bread Half Tray \$25 | Full Tray \$40

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DESSERT

ASSORTED MACAROONS

Flavors not sold separately

36: \$80 | 72: \$145 | 108: \$215 | 144: \$280

Chocolate, vanilla, coffee,
raspberry, lemon, pistachio

CINNAMON SUGAR PRETZEL BITES

25: \$25 | 50: \$40 | 75: \$60 | 100: \$75

Chocolate & Caramel Sauce

CHOCOLATE LAVA CAKES

10: \$70 | 15: \$105 | 20: \$125 | 25: \$155

Fudge lava cakes, raspberry coulis

TAVERN DONUTS

10: \$15 | 25: \$25 | 50: \$45 | 75: \$60 | 100: \$85

Fried. Sugared. Spiced.
Chocolate & Caramel Sauce

CHEESECAKE DIP

Served with graham crackers

Half Tray \$55 | Full Tray \$90

Your choice of: classic, cinnamon spiced, pumpkin spice,
chocolate, chocolate peanut butter, lemon or strawberry

A NOTE FROM THE CHEF

While this menu has a variety of options, we welcome any custom catering ideas that will meet your party's desire and needs. We love a good challenge. If you can think of it, we can do it.



Nick Honeycutt, Head Chef

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