



CATERING MENU

APPS

CRISPY CAULIFLOWER

Sm. Tray: \$55 | Med. Tray: \$95 | Lrg. Tray: \$135
Fried cauliflower, house buffalo, sweetie peps, scallions, buttermilk ranch

LOADED TOTS

Sm. Tray \$65 | Med. Tray \$115 | Lrg. Tray \$150
Tots, candied bacon, beer cheese, scallions, buttermilk ranch

SKEWERS

CAPRESE

25: \$60 | 50: \$110 | 75: \$155 | 100: \$205
Cherry tomato, buffalo mozzarella, fresh basil, brown sugar balsamic reduction

AHI TUNA

25: \$75 | 50: \$140 | 75: \$205 | 100: \$250
Rare tuna, cucumber, mango, black sesame, teriyaki

FILET

25: \$150 | 50: \$290 | 75: \$420 | 100: \$530
Grilled filet, bell pepper, red onion, chimichurri

CHICKEN & WAFFLE

25: \$90 | 50: \$165 | 75: \$235 | 100: \$315
Grilled chicken breast, sugar pearl waffle, maple glaze, honey sweet chili sriracha

WELLINGTON

25: \$150 | 50: \$290 | 75: \$420 | 100: \$530
Grilled filet, mushroom, slab bacon, mustard

KOREAN BBQ CHICKEN SKEWERS

25: \$80 | 50: \$150 | 75: \$215 | 100: \$275
Grilled chicken breast, Korean BBQ, scallions, black sesame

MEATBALLS

ITALIAN STYLE

Sm. Tray \$65 | Med. Tray \$120 | Lrg. Tray \$160

GRAPE BBQ

Sm. Tray \$65 | Med. Tray \$120 | Lrg. Tray \$165

BACON & WHITE CHEDDAR STUFFED

Sm. Tray \$75 | Med. Tray \$140 | Lrg. Tray \$205

CRAB STUFFED

Sm. Tray \$95 | Med. Tray \$180 | Lrg. Tray \$255

LOBSTER STUFFED

Sm. Tray \$95 | Med. Tray \$180 | Lrg. Tray \$255

WINGS

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

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

BBQ • CARIBBEAN • GARLIC PARMESAN • HOUSE BUFFALO • TERIYAKI
HONEY SWEET CHILI SRIRACHA • PAINFULLY PLEASANT • CHERRY PEPPER BBQ
GINGER CHILI (Contains peanuts) | DRY RUBS: CAJUN OR LEMON PEPPER

DIPS



LOBSTER

Sm. Tray \$105 | Med. Tray \$195 | Lrg. Tray \$280
Lobster, three cheese blend, onion, bell pepper, jalapeño, Old Bay, garlic baguette points

CRAB

Sm. Tray \$105 | Med. Tray \$195 | Lrg. Tray \$280
Lump crab, three cheese blend, onion, bell pepper, jalapeño, garlic baguette points

SMOKED SALMON

Sm. Tray \$75 | Med. Tray \$135 | Lrg. Tray \$250
Salmon belly, cream cheese, capers, Old Bay, scallions, garlic bagel points

BUFFALO CHICKEN

Sm. Tray \$75 | Med. Tray \$135 | Lrg. Tray \$250
Shredded chicken, buffalo, cream cheese, gorgonzola, garlic baguette points

SPINACH DIP

Sm. Tray \$70 | Med. Tray \$130 | Lrg. Tray \$240
Spinach, cream cheese, parmesan, caramelized onions, roasted garlic, garlic baguette points

QUESO Choice spice level 1-5

Sm. Tray \$55 | Med. Tray \$90 | Lrg. Tray \$140
White cheese blend, lime marinated tortilla chips

PUB DIP

Sm. Tray \$65 | Med. Tray \$120 | Lrg. Tray \$170
Cream cheese, white cheddar, Guinness, garlic, garlic baguette points

HUMMUS

Sm. Tray \$60 | Med. Tray \$115 | Lrg. Tray \$160
Roasted garlic hummus, grilled flatbread, cucumber, carrot chips

GUACAMOLE Choice spice level 1-5

Sm. Tray \$65 | Med. Tray \$120 | Lrg. Tray \$170
Traditional, lime marinated tortilla chips

ROASTED CORN & JALAPEÑO PICO DE GALLO

Sm. Tray \$65 | Med. Tray \$120 | Lrg. Tray \$170
House recipe, lime marinated tortilla chips

RESTAURANT STYLE SALSA Choice spice level 1-5

Sm. Tray \$55 | Med. Tray \$90 | Lrg. Tray \$140
Lime marinated tortilla chips

ELOTE Choice spice level 1-5

Sm. Tray \$60 | Med. Tray \$115 | Lrg. Tray \$160
Lime marinated tortilla chips

BRUSCHETTA

Sm. Tray \$65 | Med. Tray \$120 | Lrg. Tray \$170
Cherry tomato, parmesan, basil, onion, balsamic reduction, garlic baguette points

SHRIMP

COCKTAIL

25: \$45 | 50: \$80 | 75: \$105 | 100: \$130
Traditional, caper cocktail sauce, lemon wedges

POW POW

25: \$45 | 50: \$80 | 75: \$105 | 100: \$130
Dusted & fried, house buffalo sauce, mandarin sweet chili sauce

DUTCH

25: \$75 | 50: \$140 | 75: \$200 | 100: \$250
Crab stuffed, applewood bacon wrapped

SCAMPI

25: \$50 | 50: \$90 | 75: \$130 | 100: \$160
Garlic butter sauteed

BACON WRAPPED

25: \$65 | 50: \$110 | 75: \$145 | 100: \$185
Applewood smoked bacon wrapped

CAJUN

25: \$45 | 50: \$80 | 75: \$105 | 100: \$130
Dusted & fried, Cajun tossed, caper remoulade sauce

COCONUT

25: \$55 | 50: \$90 | 75: \$130 | 100: \$160
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. \$40 | Med. \$70 | Lrg. \$90

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

PRETZEL BITES

Sm. Tray: \$45 | Med. Tray: \$80 | Lrg. Tray: \$110

Pretzel bites, Crown Brewing stout mustard & beer cheese.

CHEESE CURDS

Sm. Tray: \$70 | Med. Tray: \$130 | Lrg. Tray: \$190

White cheddar curds, sriracha aioli

BREADED JALAPEÑO POPPERS

Sm. Tray: \$55 | Med. Tray: \$95 | Lrg. Tray: \$135

Traditional. Battered. Fried.

MOZZ STICKS

Sm. Tray: \$55 | Med. Tray: \$95 | Lrg. Tray: \$135

Panko breaded, house marinara

HOUSE TENDERS

10: \$25 | 25: \$55 | 50: \$100 | 75: \$140 | 100: \$170

Buttermilk marinated fried chicken, choice of dipping sauce

FRIED RAVIOLI

served with house red sauce

Sm. Tray: \$55 | Med. Tray: \$95 | Lrg. Tray: \$135

CRAB RANGOONS

25: \$65 | 50: \$115 | 75: \$170 | 100: \$215

Traditional, served with mandarin sweet chili

MINI CRAB CAKES

25: \$75 | 50: \$140 | 75: \$195 | 100: \$240

House recipe, lump crab, lemon garlic aioli

FRIED AVOCADO

Sm. Tray: \$70 | Med. Tray: \$130 | Lrg. Tray: \$190

Focaccia breaded, choice sauce

FRIED PICKLES

Served with chipotle ranch

Sm. Tray: \$60 | Med. Tray: \$105 | Lrg. Tray: \$150

ZUCCHINI STICKS

Sm. Tray: \$55 | Med. Tray: \$95 | Lrg. Tray: \$135

Panko breaded & parmesan crusted, lemon garlic dill spread

STUFFED SHROOMS

TRUFFLE

25: \$60 | 50: \$105 | 75: \$145 | 100: \$185

Truffle oil, caramelized onions, Parmesan & cream cheese

SPINACH

25: \$60 | 50: \$105 | 75: \$145 | 100: \$185

Wilted spinach, goat cheese, candied pecans, balsamic marinated strawberry

LOBSTER

25: \$70 | 50: \$120 | 75: \$165 | 100: \$205

House lobster dip. Italian parsley, Old Bay

CRAB

25: \$70 | 50: \$120 | 75: \$165 | 100: \$205

Lump crab, onion, bell pepper, jalapeño, creole, lemon garlic cream cheese

SURF & TURF

25: \$80 | 50: \$140 | 75: \$205 | 100: \$240

House lobster dip, braised short rib

SALADS

TAVERN BASIC

Sm. Tray: \$30 | Med. Tray: \$55 | Lrg. Tray: \$75
Mixed greens, tomato, red onion, carrot, cucumber, wonton strips

HOUSE CHOPPED

Sm. Tray: \$35 | Med. Tray: \$60 | Lrg. Tray: \$85
Mixed greens, tomato, red onion, carrot, cucumber, roasted corn, white cheddar

ROASTED BEET

Sm. Tray: \$45 | Med. Tray: \$80 | Lrg. Tray: \$105
Mixed greens, beets, goat cheese, mandarin orange, candied pecans, carrot

AHI TUNA

Sm. Tray: \$85 | Med. Tray: \$140 | Lrg. Tray: \$210
Mixed greens, rare tuna, bell pepper, mango, cucumber, carrot, red onion, wonton strips

BLACKENED ZOLA

Sm. Tray: \$115 | Med. Tray: \$200 | Lrg. Tray: \$275
Mixed greens, blackened filet medallions, roasted sweetie peps, Gorgonzola, wonton strips
(Sm. Tray includes 1lb. filet, Med. Tray includes 2lb. Filet, Lrg. Tray includes 3lb. Filet)

SOUTHWESTERN

Sm. Tray: \$35 | Med. Tray: \$60 | Lrg. Tray: \$85
Mixed greens, pepper jack, tomato, red onion, roasted corn, scallions

LOADED BAKED POTATO SALAD

Sm. Tray: \$45 | Med. Tray: \$80 | Lrg. Tray: \$105
Garlic roasted potato, white cheddar, bacon, creamy dressing, scallions

PASTA SALAD

Sm. Tray: \$45 | Med. Tray: \$80 | Lrg. Tray: \$105
Trottole pasta, Italian vinaigrette, white cheddar, red onion, tomato, cucumber, scallion

ANTIPASTO SALAD

Sm. Tray: \$65 | Med. Tray: \$115 | Lrg. Tray: \$160
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

FLATBREADS

BBQ CHICKEN

5: \$75 | 10: \$140 | 15: \$205 | 20: \$265
Grilled chicken, cheese blend, red onion, cilantro, BBQ sauce

BUFFALO CHICKEN

5: \$75 | 10: \$140 | 15: \$205 | 20: \$265
Grilled chicken, house buffalo, cheese blend, gorgonzola, red onion

TAVERN MARGARITA

5: \$70 | 10: \$130 | 15: \$185 | 20: \$235
Roasted tomato, buffalo mozzarella, olive oil base, red onion, basil

ADD ONS:

Chicken | 5: \$20 | 10: \$35 | 15: \$50 | 20: \$65
Bacon | 5: \$15 | 10: \$25 | 15: \$35 | 20: \$45
Shrimp | 5: \$25 | 10: \$40 | 15: \$55 | 20: \$70

BREAKFAST

5: \$55 | 10: \$95 | 15: \$140 | 20: \$185 | 25: \$225
Bacon, white cheddar, potato, scrambled eggs, scallions, sriracha aioli

CAULIFLOWER

5: \$70 | 10: \$130 | 15: \$185 | 20: \$235
Cauliflower, garlic mushrooms, crème de Brie, scallions, sweetie peps

SHORT RIB

5: \$55 | 10: \$95 | 15: \$140 | 20: \$185 | 25: \$225
Braised short rib, gruyère, giardiniera, caramelized onion, chimichurri, onion crisp

SLIDERS



CUSTOMIZE YOUR HEART OUT BUILD YOUR OWN

Buns Included with all Slider Orders.

BUFFALO CHICKEN

Sm. Tray: \$100 | Med. Tray: \$185 | Lrg. Tray: \$265
Buttermilk marinated shredded chicken, pepper jack, house buffalo

TAVERN CHICKEN

24: \$90 | 48: \$170 | 72: \$245 | 96: \$305
Grilled chicken, pepper jack, chipotle avocado spread, lettuce, tomato

SHORT RIB

Sm. Tray: \$155 | Med. Tray: \$280 | Lrg. Tray: \$395
Braised & pulled short rib, caramelized onions, horseradish aioli

PHILLY

Sm. Tray: \$155 | Med. Tray: \$280 | Lrg. Tray: \$395
Braised & pulled short rib, mozzarella, red onion, roasted bell pepper

BBQ PORK

Sm. Tray: \$100 | Med. Tray: \$185 | Lrg. Tray: \$265
Braised & pulled pork, bbq
Add mango slaw: Sm. \$15 | Med. \$30 | Lrg. \$45

COCOA CHILI PORK

Sm. Tray: \$100 | Med. Tray: \$185 | Lrg. Tray: \$265
Cocoa chili rubbed & braised pork
Add cajun slaw: Sm. \$15 | Med. \$30 | Lrg. \$45

LOBSTER "ROLL"

Sm. Tray: \$140 | Med. Tray: \$265 | Lrg. Tray: \$365
Lobster, celery, lemon garlic aioli

CHICKEN SALAD

Sm. Tray: \$110 | Med. Tray: \$205 | Lrg. Tray: \$305
Shredded rotisserie chicken, grape, candied pecans, scallion, honey, dressing, crossiant roll

BEAR BURGER

24: \$135 | 48: \$250 | 72: \$350 | 96: \$435
3oz. patty, honey bacon, caramelized onions, garlic butter mushrooms, cheese curd blanket, sriracha aioli, chimichurri

PEPPERCORN BURGER

24: \$125 | 48: \$240 | 72: \$335 | 96: \$405
Pepper crusted 3oz. burger, bacon jam, gorgonzola, port wine reduction

SOUTHWEST CHICKEN

Sm. Tray: \$100 | Med. Tray: \$185 | Lrg. Tray: \$265
Cheesy southwestern style shredded chicken, fajita veg, chipotle avocado

ITALIAN BEEF

Sm. Tray: \$155 | Med. Tray: \$280 | Lrg. Tray: \$395
Italian style braised short rib, giardiniera, buffalo mozzarella, au jus

TROPICAL MOJO PORK

Sm. Tray: \$100 | Med. Tray: \$185 | Lrg. Tray: \$265
Pineapple mojo style pork, fajita veg
Add mango salsa: Sm. \$15 | Med. \$30 | Lrg. \$45

CHICKEN PARMESAN

24: \$100 | 48: \$185 | 74: \$270 | 96: \$345
Buttermilk marinated fried chicken, buffalo, mozzarella, house red

BUILD YOUR OWN BURGER

24: \$90 | 48: \$170 | 72: \$245 | 96: \$305
3oz. burger, lettuce, tomato, onion, mayo, mustard, ketchup
Inquire for additional add-on pricing.

PRE-BUILT

MONTE CRISTO

24: \$100 | 48: \$185 | 72: \$270 | 96: \$345
French toasted sourdough, smoked ham, turkey, white cheddar, brown butter maple glaze

CUBANO

24: \$115 | 48: \$215 | 72: \$305 | 96: \$385
Bacon, smoked ham, spicy pickles, pepper jelly, gruyère, toasted focaccia

CHICKEN & WAFFLE

24: \$115 | 48: \$215 | 72: \$305 | 96: \$385
Buttermilk marinated fried chicken, sugar pearl Belgian waffles, brown butter maple glaze

ENTRÉES

GINGER GLAZED SALMON

10: \$75 | 15: \$110 | 20: \$140 | 25: \$170

Choice: Grilled. Blackened.

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

HONEY SRIRACHA SALMON

10: \$75 | 15: \$110 | 20: \$140 | 25: \$170

Black pepper & sesame crusted 3.5oz fresh Atlantic salmon filet, honey sweet chili sriracha glaze

MANGO SALMON

10: \$75 | 15: \$110 | 20: \$140 | 25: \$170

Choice: Grilled. Blackened.

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

GRILLED FILET MEDALLION

10: \$90 | 15: \$135 | 20: \$170 | 25: \$220

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

CHICKEN

25: \$145 | 50: \$265 | 75: \$385 | 100: \$505

Choice: Picatta, Marsala, Lemon, Honey Lime

6oz. Seared Chicken Breast

Inquire for additional add-on pricing.

EGG ROLLS

MAC DADDY

Served with mac daddy sauce
25: \$115 | 50: \$215 | 75: \$310 | 100: \$380

SOUTHWEST CHICKEN

Served with chipotle ranch
25: \$100 | 50: \$190 | 75: \$275 | 100: \$360

PHILLY CHEESESTEAK

Served with horseradish aioli
25: \$115 | 50: \$215 | 75: \$310 | 100: \$380

BREAKFAST

Served with sriracha aioli
25: \$100 | 50: \$190 | 75: \$275 | 100: \$360

SURF & TURF

Served with chimichurri
25: \$150 | 50: \$270 | 75: \$395 | 100: \$505

BUFFALO CHICKEN

Served with buttermilk ranch
25: \$100 | 50: \$190 | 75: \$275 | 100: \$360

SHORT RIB

Served with chipotle avocado spread
25: \$135 | 50: \$245 | 75: \$365 | 100: \$465

SIDES



CRISPY BRUSSEL SPROUTS

Sm. Tray: \$35 | Med. Tray: \$65 | Lrg. Tray: \$90
TWISTED STYLES:

Sm. Tray: \$50 | Med. Tray: \$95 | Lrg. Tray: \$130
Maple Bacon or Balsamic & Candied Pecans

ROASTED VEGETABLE MEDLEY

Sm. Tray: \$35 | Med. Tray: \$65 | Lrg. Tray: \$90
Cauliflower, sprouts, carrots, broccoli, garlic,
sea salt, cracked pepper

HERB ROASTED POTATOES

Sm. Tray: \$35 | Med. Tray: \$65 | Lrg. Tray: \$90
Rosemary & garlic, sea salt, cracked pepper

BEER BATTERED ONION RINGS

Sm. Tray: \$35 | Med. Tray: \$65 | Lrg. Tray: \$90

ROASTED GREEN BEANS

Sm. Tray: \$30 | Med. Tray: \$55 | Lrg. Tray: \$80

GRILLED ASPARAGUS

Sm. Tray: \$35 | Med. Tray: \$65 | Lrg. Tray: \$90

WHITE CHEDDAR MASH

Sm. Tray: \$30 | Med. Tray: \$55 | Lrg. Tray: \$80

LOADED TAVERN MASH

Sm. Tray: \$45 | Med. Tray: \$80 | Lrg. Tray: \$115
Truffle white cheddar mash, house beer cheese,
candied bacon, scallions

PARTY POTATO CASSEROLE

Sm. Tray: \$45 | Med. Tray: \$80 | Lrg. Tray: \$115
Tots, cream of chicken, white cheddar, gruyère,
roasted garlic, caramelized onion, scallions

WHITE RICE

Sm. Tray: \$20 | Med. Tray: \$35 | Lrg. Tray: \$50

WILD RICE

Sm. Tray: \$20 | Med. Tray: \$35 | Lrg. Tray: \$50

SIGNATURE SIDES

MAC N' CHEESE

Sm. Tray: \$60 | Med. Tray: \$100 | Lrg. Tray: \$145
House recipe white cheese sauce, trottolo pasta
Chickpea pasta option available

GRITS

Sm. Tray: \$40 | Med. Tray: \$75 | Lrg. Tray: \$105
Creamy. Cheesy. Savory.
Garlic butter button mushrooms, scallions

ADD ONS:

Chicken Sm. Tray: \$25 | Med. Tray: \$45 | Lrg. Tray: \$70
Bacon Sm. Tray: \$20 | Med. Tray: \$35 | Lrg. Tray: \$55
Candied Bacon Sm. Tray: \$20 | Med. Tray: \$35 | Lrg. Tray: \$55
Shrimp Sm. Tray: \$30 | Med. Tray: \$50 | Lrg. Tray: \$75
Short Rib Sm. Tray: \$45 | Med. Tray: \$75 | Lrg. Tray: \$105
Filet Sm. Tray: \$60 | Med. Tray: \$110 | Lrg. Tray: \$150

Garlic Butter Mushrooms Sm. Tray: \$15 | Med. Tray: \$25 | Lrg. Tray: \$35
Lobster Sm. Tray: \$60 | Med. Tray: \$110 | Lrg. Tray: \$150
Lump Crab Sm. Tray: \$60 | Med. Tray: \$110 | Lrg. Tray: \$150
Caramelized Onions Sm. Tray: \$15 | Med. Tray: \$25 | Lrg. Tray: \$35
Buffalo Style Sm. Tray: \$5 | Med. Tray: \$10 | Lrg. Tray: \$15
Veggie Sm. Tray: \$20 | Med. Tray: \$35 | Lrg. Tray: \$55

DESSERT

TAVERN DONUTS

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

Fried. Sugared. Spiced.
Chocolate & Caramel Sauce

CINNAMON SUGAR PRETZEL BITES

25: \$20 | 50: \$40 | 75: \$55 | 100: \$70
Chocolate & Caramel Sauce

Chafer Rental | \$25 + \$5 per Sterno

Hot Box Rental | \$10

Serving Utensils | \$1 each

Delivery, Setup, & Breakdown | \$150

If within 2 miles of the restaurant \$125

If more than 10 miles from the restaurant \$200

Plates, Napkins, & Silverware

\$25 | 0 - 40 People

\$35 | 40 - 60 People

\$45 | 70 - 100 People

\$55 | 100 - 150 People

Deposit 25% Down: One Month Prior. **Full Payment:** Two Weeks Prior.

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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