

# **TUN TAVERN**

## **SPECIAL EVENT MENUS**

### **COCKTAIL PARTY ONE**

#### **TUN TAVERN DISPLAY**

**A beautiful array of cheeses, fresh vegetables with dip,  
and seasonal fresh fruit**

#### **HUMMUS WITH ASPARAGUS**

**Freshly made hummus served with warm pita wedges  
and chilled asparagus**

#### **CHICKEN & CHEESE QUESADILLAS**

**Grilled flour tortillas filled with chicken, cheese and  
salsa**

#### **SPICY CHICKEN WINGS**

**Spiced wings served with fresh bleu cheese, carrots &  
celery**

#### **SAUSAGE AND BASIL PITA PIZZA**

**Mini pizzas with sausage, mozzarella & fresh basil**

**\$12.95 per person**

### **COCKTAIL PARTY TWO**

#### **BAKED MUSHROOMS WITH CRABMEAT**

**Stuffed button mushrooms stuffed with our Chef's own  
crab imperial**

#### **SCALLOPS WRAPPED IN BACON**

**Served with horseradish beer mustard sauce**

#### **TUN TAVERN DISPLAY**

**A beautiful array of cheeses, fresh vegetables with dip,  
and seasonal fresh fruit**

#### **CHICKEN A LA VODKA**

**Sautéed breasts of chicken with shallots, garlic, and mushrooms tossed with pasta in tomato vodka blush sauce**

**BRUSCHETTA**

**Ripe roma tomatoes, basil, olives & extra virgin olive oil on toasted baguettes**

**MEATBALLS & ITALIAN SAUSAGE MARINARA**

**Homemade meatballs & Sausage in Marinara sauce with Atlantic City rolls**

**\$17.95 per person**

All prices subject to 20% gratuity and 7% sales tax

**“TASTE OF THE TUN” DINNER**  
**BUFFET**

*To start:*

**TUN TAVERN DISPLAY**

**A beautiful array of cheeses, fresh vegetables with dip and seasonal fresh fruit**

*Choice of one:*

**CAESAR SALAD or TOSSED GARDEN SALAD**

*Choice of one:*

**TOP ROUND OF ROAST BEEF**

**Thinly sliced, brown ale-basted roast beef with horseradish sauce & au jus**

**ROAST PORK LOIN**

**Herb rubbed with rosemary au jus**

**WHOLE ROAST SIRLOIN**

**With White Truffle Butter**

**TUNA WASABI**

**Grilled yellow fin tuna steaks topped with pickled ginger chili sauce, served with sautéed spinach**

**GRILLED ATLANTIC SALMON**

**Compound herb butter, over rice pilaf**

*Choice of one:*

**ROASTED BARBEQUED CHICKEN**

**Our ale-infused barbeque sauce compliments this savory chicken dish**

**CHICKEN MARSALA**

**Plump chicken breasts sautéed with Marsala wine and sliced mushrooms**

**CHICKEN A LA VODKA**

**Sautéed breasts of chicken with shallots, garlic, and mushrooms tossed**

**with pasta in tomato vodka blush sauce**

**CHICKEN AND BROCOLLI**

**Served over rice with a Teriaki Glaze**

*Choice of one:*

**PESTO PRIMAVERA**

**Fresh vegetables and pasta lightly tossed with basil pesto sauce**

**PASTA TUN TAVERN**

**Tender pasta sautéed with mushrooms, garlic, shallots and white wine**

**PASTA CARBONARA**

**A rich creamy sauce with pancetta, garlic, onion and basil, finished with Parmesan Cheese**

**CHEF'S CHOICE OF POTATO & FRESH VEGETABLE, ROLLS & BUTTER, AND A BEVERAGE ARE INCLUDED**

**\$25.95 per person**

**TUN TAVERN**

**BUTLERED HORS D'OEUVRES**

**QUESADILLAS**

**SPICY CHICKEN WINGS**

**COCKTAIL FRANKS WRAPPED IN PUFF PASTRY**

**ROASTED PEPPER BRUSCHETTA WITH SHARP PROVOLONE**

**SAUSAGE & BASIL PIZZA SQUARES**

**JALAPENO POPPERS**

*\$100.00 PER 100 PIECES OF ONE ITEM*

*\$60.00 PER 50 PIECES OF ONE ITEM*

**BUFFALO STYLE CHICKEN TENDERS**

**SPINACH & CHEESE POCKETS**

**MUSHROOM CAPS STUFFED WITH SPICY SAUSAGE & SMOKED GOUDA**

**CAJUN SHRIMP WITH BASIL PESTO BRUSCHETTA**

**CHICKEN SATAY WITH PEANUT THAI SAUCE**

**CHICKEN FINGERS SERVED WITH HONEY MUSTARD SAUCE**

**BACON, BLEU CHEESE & CHIVE BAKED POTATO SKINS**  
**CLAMS CASINO**  
**FRESH FRUIT ON SKEWERS GLAZED WITH GRAN MARNIER**  
*\$150.00 PER 100 PIECES OF ONE ITEM*  
*\$80.00 PER 50 PIECES OF ONE ITEM*

**COCONUT SHRIMP**  
**MINIATURE ROASTED LAMB CHOPS WITH ORANGE GLAZE**  
**FILET MIGNON KABOBS WITH FRESH MARINATED VEGETABLES**  
**SCALLOPS WRAPPED IN BACON**  
**MINIATURE CRAB CAKES ON FLATBREAD WITH CUBAN TARTAR**  
**MINI BEEF WELLINGTONS**  
*\$225.00 PER 100 PIECES OF ONE ITEM*  
*\$120.00 PER 50 PIECES OF ONE ITEM*

**CHILLED JUMBO SHRIMP WITH COCKTAIL SAUCE**  
*\$2.75 PER PIECE*

All prices subject to 20% gratuity and 7% sales tax

TUN TAVERN. 2 MISS AMERICA WAY. ATLANTIC CITY, NJ. 08401.  
WWW.TUNTAVERN.COM

## **TUN TAVERN TABLE DISPLAYS**

### **TUN DISPLAY**

**An array of cheeses, fresh vegetables with dip, & seasonal fresh fruit**  
*(Serves 75 people)*

**\$150.00**

### **HUMMUS WITH ASPARAGUS**

**Freshly made hummus served with warm pita wedges & chilled asparagus**  
*(Serves 75 people)*

**\$125.00**

### **FRESH SEAFOOD DISPLAY**

**Clams & oysters on the half shell, jumbo shrimp served over ice,**  
**with lemon and remoulade & cocktail sauce *(Serves 75 people)***

**\$695.00**

### **CHILLED SHRIMP COCKTAIL**

**Jumbo shrimp served over ice, with lemon and cocktail sauce *(Serves 75 people)***

**\$395.00**

## **MINIATURE DESSERT BUFFET**

A special assortment of delicious bite-size desserts, beautifully arranged on silver trays

*(Serves 25 people)*   **\$175.00**     *(Serves 50 people)*   **\$350.00**  
*(Serves 75 people)*   **\$525.00**             *(Serves 100 people)*   **\$695.00**

## **CHEF-ATTENDED CARVING STATIONS**

*(minimum of 25 guests)*

### **TENDERLOIN OF BEEF**

Béarnaise sauce, au jus, horseradish and sliced French bread   **\$10.95 per person**

### **TURKEY BREAST**

Cranberry sauce, home-style gravy, spicy mustard, fresh breads   **\$4.95 per person**

### **PRIME RIB OF BEEF**

Au jus, horseradish sauce, and fresh rolls   **\$11.95 per person**

### **ROAST PORK LOIN**

Served with sauerkraut and fresh breads   **\$6.95 per person**

## **CHEF-ATTENDED PASTA STATION**

Angel hair & penne pasta, Marinara, Pesto, & Alfredo sauces,  
assorted condiments & grated parmesan cheese   **\$5.95 per person**  
Add shrimp & chicken to pasta station for an additional **\$4.00 per person**

A fee of \$50.00 per Chef for Chef-attended Station will apply  
All prices subject to 20% gratuity and 7% sales tax

## **TUN TAVERN DESSERTS**

**Strawberry Shortcake**

**Warm Apple Cobbler**

**Big Kahuna Chocolate Peanut Butter Cake**

**New York Cheesecake with Fruit Topping**

**Fresh Fruit with Homemade Whipped Cream**

Please select one - Your choice \$4.95 per person  
**Coffee Service included with dessert**

***Customized Cakes Available for all  
Occasions –  
\$3.95 per person***

## **MINIATURE DESSERT BUFFET**

**A special assortment of delicious bite-size  
desserts, beautifully arranged on a silver tray**

<b><i>(Serves 25 people)</i></b>	<b>\$175.00</b>
<b><i>(Serves 50 people)</i></b>	<b>\$350.00</b>
<b><i>(Serves 75 people)</i></b>	<b>\$525.00</b>
<b><i>(Serves 100 people)</i></b>	<b>\$695.00</b>

**TUN TAVERN. TWO MISS AMERICA WAY. ATLANTIC CITY, NJ. 08401.  
609-347-7800. FAX 609-347-2536  
www.tuntavern.com**

All prices subject to 20% gratuity and 7% sales tax

## **TUN TAVERN BAR PRICING**

**◆ Open Bar** -Unlimited consumption, priced on a per hour,  
per party basis. No Shots.

**Beer &/or house wine only: 1st hour - \$12 pp, each add'l hour, \$8  
pp**

**Beer, house wine, house cocktails: 1<sup>st</sup> hour - \$14 pp, each add'l  
hour, \$9 pp**

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**Beer, Wine, & Call brand cocktails - 1<sup>st</sup> hour -\$16 pp, each add'l hour \$10 pp**

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**◆ Tab Bar – Drinks are charged on a running tab, based on consumption.**

**(Prices are subject to 20% gratuity, Tax is included)**

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**◆ Cash Bar – Guests pay for their own drinks individually**

**Tun Brews:**

**Tun Light, Irish Red, Brown Ale, IPA, Stout, Pale Ale & more - \$4.50 Pint**

**Coors Light, Bud, Kaliber - \$4.50 Pint Heineken - \$5.50 Pint**

**Corona - \$4.50 bottle**

**Wine:**

**Clos du Bois Chardonnay - \$7.25 glass, \$26.00 bottle**

**J. Lohr Reisling - \$6.25 glass, \$23.00 bottle**

**Napa Wine Co. Sauvignon Blanc - \$7.25 glass, \$26.00 bottle**

**Kendall Jackson Chardonnay - \$7.50 glass, \$28.00 bottle**

**Jordan Chardonnay - \$47.00 btl, Santa Margherita Pinot Grigio - \$40.00 btl**

**Sycamore Lane White Zinfandel - \$6.00 glass, \$16.00 bottle**

**Ecco Domani Pinot Grigio - \$6.50, \$24.00 bottle**

**J. Lohr Cabernet Sauvignon - \$7.50 glass, \$28.00 bottle**

**Clos du Bois Merlot - \$8.00 glass, \$30.00 bottle**

**Kaiken Malbec \$8.00 glass, \$30.00 bottle**

**Amadeo Chianti \$7.00 glass, \$24.00 bottle**

**Santa Ema Syrah \$6.75 glass, \$24.00 bottle**

**Napa Wine Co. Red Zinfandel \$8.00 glass, \$26.00 bottle**

**Trincher Merlot \$7.50 glass, \$26.00 bottle**

**Privada \$8.00 glass, \$30.00 bottle**

**Montes Alpha Cabernet Sauvignon \$8.00 glass, \$30.00 bottle**

**Jordan Cabernet Sauvignon \$79.00 bottle**

**Montes Pinot Noir \$8.00 glass, \$30.00 bottle**

**Sparling Wine: Korbel Brut - \$28.00 Moet White Star \$70.00**

**Mumm's Cuvee Brut - \$40.00 Freixenet (Split) \$6.75**

**Mixed Drinks:**

**\$5.50 House brands, \$6.00 Call brands, \$6.00 - \$9.00 Premium**

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## **TUN TAVERN BREAKFAST BUFFET**

*Please Note: Minimum of 40 guests required for Breakfasts*  
**Scrambled Eggs, Country Sausage, Crisp Bacon, Home Fried Potatoes, Fresh Fruit Assortment, Assorted Croissants, Muffins and Bagels, Condiments**  
**Juice, Coffee, Tea, and Decaffeinated Coffee**  
\$13.95 per person

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## **TUN TAVERN LUNCHEON BUFFET**

**(FOR GROUPS OF 25 OR MORE)**

*Choice of two:*

**TUN TAVERN DISPLAY**

A beautiful array of cheeses, fresh vegetables with dip, and seasonal fresh fruit  
**HUMMUS WITH ASPARAGUS**

Our delicious, freshly made hummus served with warm pita wedges and asparagus  
**CAESAR SALAD**

Crisp romaine lettuce, garlic croutons and parmesan cheese with our rich Caesar dressing

**TOSSED GARDEN SALAD**

Mixed greens and farm fresh vegetables combined with your choice of dressing

*Choice of two:*

**TOP ROUND OF ROAST BEEF**

Thinly sliced, brown ale basted roast beef served with soft rolls, horseradish sauce and au jus

**PENNE A LA VODKA**

Tender penne pasta lightly sautéed in a blush tomato cream sauce

**CHICKEN ALFREDO**

Searched chicken breasts with broccoli and penne pasta in Alfredo sauce

**STUFFED CHICKEN BREAST WITH SPINACH AND FETA**

Baked with a light supreme sauce

**CHEF'S CHOICE OF POTATO & FRESH VEGETABLE, ROLLS & BUTTER, AND A BEVERAGE**

\$18.95 per person

All prices subject to 20% gratuity and 7% sales tax

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# **TUN TAVERN LUNCH OFF MENU**

We also offer limited choice lunch selections featuring  
a sandwich or salad with a beverage,  
With or without dessert for a set price – call for selections  
609-425-0958

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