

TAVERN 29



Centrally located off world-renown Park Avenue, Tavern29 is the ideal destination for any occasion.

Corporate events to holiday soirees, birthday and engagement parties to weekend brunch celebrations!

Tavern 29 is the perfect place.

Enjoy the ambiance of any of our three distinct floors including our Rooftop Garden. Fully staffed with some of the city's most knowledgeable and friendly servers and bartenders, the elegance and charm of this 19th century converted townhouse is the perfect blend of comfort and class.

TAVERN 29

open bar packages

priced per person. prices do not include tax, gratuity or admin charge.
available for parties of 15 or more.

WINE & BEER OPEN BAR

\$35 per person, per hour, with a two-hour minimum.

select draft, bottled & canned beers
select red, white & sparkling wines

CLASSIC OPEN BAR

\$45 per person, per hour, with a two-hour minimum.

house vodka, house gin, house rum, house tequila
house irish whiskey, house bourbon, house scotch
select draft, bottled & canned beers
select red, white & sparkling wines

PREMIUM

\$55 per person, per hour, with a two-hour minimum.

tito's vodka, tanqueray gin, bacardi spiced rum
casamigos silver tequila, jameson irish whiskey
jjack daniel's bourbon, makers mark bourbon
rittenhouse rye, dewar's single malt
select draft, bottled & canned beers
select red, white & sparkling wines

ULTRA OPEN BAR

\$65 per person, per hour, with a two-hour minimum.

grey goose vodka, bombay sapphire gin, bacardi spiced rum
casamigos silver & reposado tequila, jameson irish whiskey
jjack daniel's bourbon, makers mark bourbon
bulleit rye, johnny walker black single malt, hennessy vsop
select draft, bottled & canned beers
select red, white & sparkling wines

open bar selections subject to product availability





platters

serves 25 guests, served stationary

CRUDITE & HUMMUS

seasonal vegetables (GF, Vegan) 110

MEZZE PLATTER

hummus, baba ghanoush, grape leaves, artichokes, fresh vegetables, olives served with fresh pita & corn chips (vegan, GF) 140

ARTISANAL CHEESE BOARD

chef's selection of cheeses, fruit, jam, & nuts, served with sliced ciabatta (GF, Veg) 115

CHARCUTERIE

served with accoutrements (GF) 125

ITALIAN ANTIPASTI

fresh mozzarella, prosciutto, artichoke hearts, roasted red peppers, olives (GF) 130

HOT WINGS**

buffalo sauce, bleu cheese, celery, carrots 140

KKQ BBQ WINGS**

Sweet & Tangy Glaze
Bleu Cheese, Celery, Carrots 140

CHEESE QUESADILLA*

monterey jack & mozzarella cheese (VEG) 75

CHICKEN QUESADILLA

cajun chicken, Monterey Jack & mozzarella cheeses 100*

FRY PLATTER

original, sweet, parmesan truffle 75

JALAPEÑO GUACAMOLE & SALSA

house-made corn tortilla chips (GF, Vegan) 130

SPICY QUESO DIP

House-Made Corn Tortilla Chips (GF, Veg) 75

SPINACH & ARTICHOKE DIP

house-made corn chips (GF, Vegan) 80

BUFFALO CHICKEN DIP

house-made corn tortilla chips (GF) 115

CHILLED SHRIMP COCKTAIL

house-made cocktail sauce (GF) 145

BRUSCHETTA

tomato, onions, herbs, crostini (VEG) 85



TAVERN29

small bites

priced per platter. 25 pieces on each platter, served stationary or passed

veg

CAPRESE SKEWERS

baby heirloom tomato, basil, mozzarella (GF, Veg) 75

VEGETABLE SPRING ROLLS

served with sweet chili sauce (GF, Vegan) 110

VEGETABLE DUMPLINGS

served with soy dumpling sauce (GF, Vegan) 110

MAC & CHEESE BITES

served with house-made truffle cheese sauce (Veg) 85

ARANCINI BALLS

Serve diwth House-made marina sauce (Veg) 110

BITE-SIZED FIG & MANCHEGO GRILLED CHEESE

Caramelized Onion, Manchego, Served On Toasted

Bread (Veg) 105

MINI GRILLED VEGETABLE WRAPS

Grilled Vegetables, Roasted Shallot-Hummus (Vegan) 105

MINI QUICHES

Three Cheese and Spinach Florentine \$110

sweets

BLACK & WHITE COOKIE PLATTER

(veg) 105

HAND-DIPPED CHOCOLATE COVERED STRAWBERRIES

(GF, Veg) 115

MINIATURE CHEESECAKES

assorted flavors (Veg) 105

meat

PIGS IN A BLANKET

whole grain mustard, sriracha ketchup 85

SLIDER TRIO

kobe, pulled pork, & house-made veggie sliders served on King's Hawaiian Rolls 150

BITE-SIZED BLT SANDWICHES

American Bacon, Lettuce, Tomato, Mayo, on Toasted bread 105

BITE-SIDED PESTO CHICKEN SANDWICHES

Caramelized Onions, Provolone Cheese, House Pesto (nut free) 110

HARISSA CHICKEN SATAY

coconut sauce 105

BRAZILIAN STEAK SKEWERS

chimichurri sauce 110

COCONUT SHRIMP

Served with Thai Chili Sauce 120

TUNA TARTAR

topped with lime & soy sauce, sesame seeds served on a crispy wonton M/P

SLICED STEAK CROSTINI

Topped with caramelized onions, horseradish creme 140

ASSORTED FLATBREADS

margherita, pepperoni, & spinach & ricotta (VEG) 100

MINI BROWNIES

(Veg) 105

CHEF'S DESSERT PLATTER

*contains nuts 110

FRESH FRUIT PLATTER

seasonal fruit & berries (GF, Vegan) 100



stations

each tray serves 25 guests

CLASSIC MAC & CHEESE

Roasted-Garlic Bechamel, Three Cheese (Veg) 110

LOBSTER MAC & CHEESE

Roasted-Garlic Bechamel, Three Cheese 155

CHICKEN PESTO PASTA

Grilled Chicken, Cherry Tomato, Parmesan, House-Made Pesto (Nut Free) 130

PASTA PRIMAVERA

Seasonal Vegetables, Light Tomato Sauce (Vegan) 120

CHICKEN PARMESAN

Breaded Chicken Cutlets, Topped with Fresh Mozzarella and House-Made Marinara Sauce 130

MIXED GREEN SALAD

Seasonal Greens, Cucumbers, Tomatoes, Onions Served with House-Made Dressing (GF, Vegan) 65

CAPRESE SALAD

Fresh Mozzarella, Tomato, Basil, Olive Oil (GF, Veg) 95

ITALIAN PASTA SALAD

Bell Pepper, Cherry Tomato, Olive, Salami, Olive Oil (Veg) 100

LARGE GROUP BRUNCH MENU

\$55 per person with bottomless beverages

appetizers

(Served family style, one per six guests)

Wings

Buffalo style, Korean BBQ or Mango Habanero sauce one sauce per order

Guacamole

house-made guacamole served with corn chips

Giant Pretzel

Server with Beer cheese sauce

entrees

one entree per guest

Nutella French Toast

Fresh Strawberry, Whipped Cream, Maple Syrup

Poached Avocado Toast

Smashed house Guacamole, crispy leeks, whole wheat toast

Brunch Tavern29 burger

Aged Cheddar cheese, baco, chipotle aioli, baby arugula, brioche, fried egg

Breakfast Burrito

Scrambled eggs, black beans, house guacamole and Monterrey cheese

Tavern 29 Benedict

Smashed ham, sauteed spinach, poached eggs, chipotle Hollandaise, Toasted English Muffin

Classic Caesar Salad

Romaine lettuce, croutons, Parmesan cheese and ceasar dressing add grilled chicken



bottomless bevs

Mimosa

Bellini

Bloody Mary

House Pilsner

n/a bevs

Hot Coffee or Tea

Fountain Sodas



classic dinner

seated \$55 per person, buffet \$50 per person
includes unlimited sode, juice, tea & coffee

entrees

(choose three)

KOBE BEEF SLIDER

three slider topped with sauteed onions, & garlic aioli,
served on King's Hawaiian Rolls
served with fries or salad

PESTO CHICKEN SANDWICH

Caramelized Onions, Manchego Cheese,
House Pesto (nut free)
served with fries or salad

BLT SANDWICHES

Mayo, Toasted White Bread
served with fries or salad

CLASSIC MAC & CHEESE

Roasted-Garlic Bechamel, Three Cheese (Veg)
Add Lobster +5 per person

CHICKEN PESTO PASTA

Grilled Chicken, Cherry Tomato, Parmesan, House-Made
Pesto (Nut Free)

PASTA PRIMAVERA

Seasonal Vegetables, Light Tomato Sauce (Vegan)

salads

(choose one)

MARKET SALAD

CAESAR SALAD

desserts

(choose one)

**BLACK & WHITE COOKIE
PLATTER**

MINI BROWNIES

elite dinner

seated - \$65 per person. buffet \$60 per person
Includes rolls and butter, coffee, tea and soda.

entrees

(choose three)

CHICKEN PARMESAN

Breaded Chicken Cutlets, Topped with Fresh
Mozzarella and House-Made Marinara Sauce

PAN SEARED ATLANTIC SALMON

Lemon, White-Wine Sauce

GRILLED HANGER STEAK

Topped with House-Made Chimichurri Sauce

CLASSIC MAC & CHEESE

Roasted-Garlic Bechamel, Three Cheese (Veg)
Add Lobster +5 per person

CHICKEN PESTO PASTA

Grilled Chicken, Cherry Tomato, Parmesan, House-Made
Pesto (Nut Free)

PASTA PRIMAVERA

Seasonal Vegetables, Light Tomato Sauce (Vegan)

salads

(choose one)

MARKET SALAD

CAESAR SALAD

dessert

(choose one)

**BLACK & WHITE COOKIE
PLATTER**

MINI BROWNIES

