

*Charlton Tavern  
Charlton Village, New York  
Circa 1787  
399-9951*

## *Charlton Tavern Catering Menu's*

*Beginning with our couture wedding receptions. Culinary perfection paired with unique table designs, we transform our tavern into a sophisticated ceremony setting. We pride ourselves in understanding the various gathering needs. From the anticipation of a rehearsal dinner, to the respect given to a loved ones memorial. We present the following menus as a template to what is possible. As always each gathering is unique and therefore must require specific attention. Let us work with you in creating an event that meets your standards. We welcome your contact to arrange event consultations.*

*Once again thank you for your time and we look forward to creating a gathering with you.*

*The Maloney's and The Tavern Staff*

## Tavern Breakfast Buffet

*Assorted chilled fruit juices, assorted seasonal fresh fruits,  
Muffins and butter. Scrambled eggs, country sausage, crisp bacon and home fried  
potatoes.*

### *French Toast Station*

*Includes: warm maple syrup, blueberry topping, and strawberry topping  
And whipped cream*

*OR*

### *Pancake Station*

*Includes: warm maple syrup, blueberry topping, and strawberry topping  
And whipped cream*

*Freshly brewed coffee, decaffeinated coffee and tea*

*\$19.00 per person*

*20% service*

*7% nys tax*

## Tavern Brunch Buffet

*Assorted chilled fruit juices, assorted seasonal fresh fruits, muffin and butter.  
Softly scrambled eggs, country sausage, crisp bacon and home fried potatoes  
Tossed Garden Salad with assorted dressings  
Choice of Roast beef, Virginia ham or Chicken Marsala with rice pilaf*

### *French Toast Station*

*Includes: warm maple syrup, blueberry topping, and strawberry topping  
And whipped cream*

*OR*

### *Waffle Station*

*Includes: warm maple syrup, blueberry topping, and strawberry topping  
And whipped cream*

*Freshly brewed coffee, decaffeinated coffee and tea*

*\$21.00 per person*

*20% service*

*7% nys tax*

## Tavern Dinner Menu

*(Choose two selections)*

Chicken Marsalis – scaloppini, cremini mushroom, marsala wine sauce.

Chicken Parmesan – chicken cutlets cooked till golden brown with olive oil and herbs. Baked with tomato sauce, mozzarella and Parmesan.

Chicken Provencal - chicken scaloppini, tomato bruschetta, caper, and kalamata olives artichoke hearts and herbs sautéed in a Chablis sauce.

Chicken Piccata - chicken Scaloppini, sautéed in lemon butter. Fresh lemon, capers and fresh parsley.

Beef Bourguignon - classically prepared with mushroom, carrots and onion. simmered with dry red wine in a savory herb sauce.

Herb Encrusted Roast Pork loin – roasted pork loin with thyme, rosemary, basil and garlic. Served under seasonal chutney.

Stuffed Pork loin - oven roasted pork loin stuffed with goat cheese, cranberry and spinach. finished with a rich dark demi-glace.

Filet Sole Florentine - tender sole filets rolled with a spinach, ricotta and cheddar cheese filling. Baked in a white wine, finishing with a lemon cream sauce.

Classic Baked Haddock – a tender filet seasoned with savory toasted bread crumbs, green onion and freshly squeezed lemon. Baked in white wine and butter.

### Includes

*Baguette bread with whipped butter,  
Seasonal vegetables, choice of starch (rice pilaf or potato)  
Choice of garden. Spinach or Caesar salad /Coffee, decaffeinated or tea*

*\$24.00 per person + 20 % service 7% nys tax*

## *The Ciabata Luncheon*

*(choose three)*

*Roasted Chicken Salad - rosemary, toasted almond and green onion, seasoned with Dijon mayonnaise and fresh spinach on Ciabata bread.*

*Slow Roasted Prime rib - sliced thin and stacked high with melted cheddar, caramelized onion and horseradish sauce on Ciabata bread.*

*Grilled marinated Portobello mushroom, roasted red pepper, baby spinach and mozzarella with basil pesto served on Ciabata bread.*

*Grilled Pesto Chicken Salad Wrap- with and fresh tomato bruschetta and spinach in a garlic wrap.*

*Grilled Vegetable Wrap- zucchini, yellow squash, eggplant and roasted red peppers with goat cheese, finished with fresh spinach and balsamic glaze.*

*Seafood Cake - sautéed golden brown atop chopped Asian coleslaw with a savory remoulade sauce.*

*Ham and Apple Wrap -with smoked Gouda, spinach and honey Dijon mayonnaise.*

*Chef Inspired Quiches*

*All above*

*Paired with marinated tomato, cucumber, black olive, and red onion atop mixed greens.*

*Coffee, Decaffeinated and Tea*

*\$16.00 per person + 20% service 7% nys tax*

## *Tavern Dinner Party Package 1*

*Choice of One*

*Fresh Garden Salad*

*Spinach Salad*

*Classic Caesar Salad*

*Choice of Three*

*Grilled North Atlantic Salmon – with an Irish whiskey glaze.*

*Chicken Genovese – sautéed scaloppini with tomato, Kalamata olive, cremini mushroom in sherry wine and garlic butter sauce.*

*Filet of Haddock – tender haddock seasoned with savory butter, toasted breadcrumbs, green onion, tomato bruschetta and squeezed lemon*

*Grilled Double Thick Cut Pork Chop – hand rubbed with select herbs, grilled till done. presented with maple mashed sweet potato and apple, cranberry chutney.*

*Chicken Saltimbocca – sautéed scaloppini in herbed butter and olive oil. Served with fresh sage, thinly sliced prosciutto, white wine and aged cheese.*

*\*Stuffed Shrimp Rockefeller– tender shrimp baked with a stuffing of spinach, bacon, Asiago cheese and seasoned breadcrumbs. Finished with a lemon cream sauce.*

*\*Grilled New York Sirloin – 12oz rubbed with salt and pepper, grilled to perfection. Served with au jus.*

*Warm Baguette Bread with whipped butter*

*Chef Choice of Potato or Rice Chefs Seasonal Vegetable*

*Coffee, Tea and Decaffeinated*

*\$27.00 per person \*\$29.00 (entree adjustment)*

*20 % service 7% gratuity*

## Tavern Dinner Party Package 2

Choice of one

Fresh Garden Salad

Spinach Salad

Classic Caesar Salad

Choice of three

Mediterranean Chicken Roulade- tender chicken breast rolled with spinach, Chorizo and mushroom duxelle. Baked until golden brown and finished with a savory chicken demi-glace and shaved Parmesan cheese.

Seafood Mardi Gras – shrimp, scallops, clams and mussels presented in a savory tomato herbed brodo, over pappardelle

Grilled Atlantic Salmon – topped with a crab cake, placed on a pool of lemon butter cream. Topped with Bruschetta and capers.

Tavern Osso Bucco – slow roasted pork shank. with tender root vegetables and Cabernet enhanced sauce.

Filet of Sirloin Diane – hand rubbed sirloin. presented under a classic red wine, mushroom , Dijon and cream reduction

Grilled Swordfish – topped with crabmeat, avocado, cilantro and sweet red pepper salsa

Grilled Twin Tornado of Beef- with carved Portobello mushroom, crumbled gorgonzola. Presented on a pool of port wine demi.

Warm Baguette Bread with whipped butter

Chef Choice of Potato or Rice Chefs Seasonal Vegetable

Coffee, Tea and Decaffeinated

\$ 30.00 per person

20 % service + 7% nys tax

## *Display*

*Spinach and Artichoke Dip -spinach dip, tortilla chips, crisps, fresh bread*

*\$1.50p.p. (\$35.00 minimum order)*

*Fruit Salsa and Tortilla Chips*

*\$2.50p.p. (\$40.00 minimum order)*

*Cheese and Grape -imported and domestic Cheeses, crisps and flatbreads*

*\$4.00p.p. (\$55.00 minimum order)*

*Vegetables -assorted seasonal vegetables, ranch dipping sauce*

*\$3.00p.p. (\$35.00 minimum order)*

*Caprice (Tomato and Mozzarella)-sliced tomato, sliced fresh mozzarella, fresh basil, olive oil drizzle*

*\$4.50p.p.*

*Baked Brie- wrapped with pastry and fresh fruit preserves*

*\$3.00 p.p (\$35.00 minimum order)*

*Carved Tenderloin Station- baguette bread, creamy horseradish, au jus*

*\$9.50p.p.*

*To family, coworkers and friend's .We offer our Tavern, as a resource to celebrate birthdays, anniversaries, as well as memorials to lost loved ones. Essentially a place to gather.*

*This menu is an example of our product. We would be very happy to explore and create other options as to satisfy your gathering needs.*

*The Tavern Staff*

## *Beverage Purchases*

*House Champagne by the bottle \$28.00*

*Wine by the bottle \$28.00*

*Fruit Punch by the gallon \$29.00*

*Champagne Punch by the gallon \$39.00*

*Refillable non-alcoholic beverages \$3.00 pp.*

*Tabbed bar service settled at gathering conclusion.*

### *Dessert Options*

*Cakes prepared by Chef Martin Quinn*

*\$4.25 pp.*

*Specialty desserts for groups*

*(Prearranged with menu booking)*

*\$4.50*

*A la Carte desserts*

*(Ordered from dessert menu)*

*Specialty Coffee Menu*

*(Ordered from menu)*

# *Off Premise Menu*

*Available to Parties of 20 or More with multiple Pans. Must have advance notice.*

## *Classics*

*Eggplant Parmesan –fresh fried eggplant, marinara sauce, mozzarella, parmesan cheese*

*\$45.00 half \$85.00 full*

*Lasagna -meatball meat, mozzarella, parmesan cheese, marinara sauce*

*\$45.00 half \$85.00 full*

*Vegetable Lasagna -zucchini, squash, spinach, tomatoes, ricotta cheese, mozzarella, parmesan cream*

*\$45.00 half \$85.00 full*

*Sausage and Peppers –sweet Italian sausage, sweet peppers, marinara sauce*

*\$40.00 half \$75.00 full*

*Meatballs in Homemade Marinara*

*\$40.00 half \$75.00 full*

## *Chicken*

*Parmesan -breaded chicken cutlets, marinara sauce, parmesan, mozzarella cheese*

*Marsala -pan seared chicken medallions, mushrooms, garlic, and marsala wine sauce*

*Piccata -pan seared chicken medallions, capers, shallots, and white wine, lemon butter sauce*

*Francaise -battered pan seared chicken medallions, white wine, lemon butter sauce, cream*

*Lemon Rosemary -marinated pan seared chicken medallions, white wine cream sauce*

*Bruschetta -marinated pan seared chicken medallions, fresh tomatoes, basil, garlic oil, and Parmesan cheese*

*Saltimbocca* -chicken medallions, seasoned breading, prosciutto, spinach, sage, white wine, lemon butter sauce

*Roasted Chicken* -lightly seasoned grilled, bone-in chicken quarters, sherry wine, roasted garlic oil

*Milanese* -seasoned breaded cutlets, garlic, and olive oil, saffron, and lemon, white wine, chicken stock

*Chicken Nicole*-penne pasta, roasted red pepper, artichoke hearts white wine, cream, Asiago cheese

*Pasta Lovers with Chicken* -penne pasta, chicken medallions, sundried tomato, vodka sauce, Parmesan cheese

\$5.00 per person

## *Pork*

*Roasted Pork loin*- pork loin, herbed horseradish crust, port wine demi glaze

(Please inquire about chef inspired alternatives with the pork loin)

*Saint Louis Ribs*-dry rubbed, smoked, and basted with a house barbeque.

*Pulled Pork*- creamy coleslaw, barbeque sauce, slider rolls

\$5.00 per person

## *Seafood*

*Grilled Atlantic salmon*

-Salmon Filet seasoned breading, lemon, Irish whiskey butter sauce

*Shrimp Florentine*

-garlic, olive oil, white wine, baby spinach, sundried tomato lemon, butter, (pasta)

*Stuffed Haddock*

-filets of haddock rolled with a seafood stuffing; butter, lemon, white wine

\$7.00 per person

## *Beef*

*Bourbon Marinated Filet of Sirloin* -oven roasted sirloin, carved, sautéed cremini mushrooms      *Market Price*

### *Sirloin Beef Tips*

*marinated grilled sirloin steak tips, wild mushrooms, red wine herb tomato broth*

*Market Price*

### *Tavern Meatloaf*

*-chef crafted recipe, red wine tomato demi glace sauce*

## *Pasta*

*Penne Carbonara* -penne pasta, pancetta, onions, garlic, egg, wine, parmesan, cream

*\$40.00 half \$75.00 full*

*Baked Ziti* -penne pasta, mozzarella, parmesan cheese, marinara sauce

*\$35.00 half \$60.00 full*

*Pasta a la Vodka* - penne pasta tossed with a parmesan cream and marinara sauce

*\$40.00 half \$75.00 full*

## *Accompaniments*

*Homemade Macaroni and Cheese – Cheddar cheese, heavy cream, bread crumbs*

*\$40.00 half \$75.00 full*

*Roasted Potatoes -Potato wedges, Italian spices, olive oil*

*\$35.00 half \$65.00 full*

*Rice Pilaf –vegetables with an herbed chicken stock*

*\$35.00 half \$65.00 full*

*Garlic Mashed Potatoes -buttercream, roasted garlic*

*\$40.00 half \$75.00 full*

*Potatoes Au Gratin -sliced potatoes, cheddar, parmesan, cream*

*\$45.00 half \$85.00 full*

*Roasted Vegetables -zucchini, squash, peppers, eggplant, onions, olive oil, Italian spices, balsamic glaze*

*\$40.00 half \$75.00 full*

*Fresh Green Beans -sautéed garlic, olive oil, sweet red pepper*

*\$35.00 half \$65.00 full*

*\*Half serves approx. 10-12 / Full serves 20-25\**

## *Salads*

### *Sweet Spinach*

*-baby spinach, mushroom, tomato, Asiago cheese, sundried fruit balsamic vinaigrette*

*\$35 half \$60 full*

*Garden-Iceberg lettuce, tomatoes, cucumbers, carrots, celery, ranch and Italian dressings*

*\$35 half \$60 full*

*Caesar -romaine lettuce, parmesan cheese, garlic croutons, creamy Caesar dressing*

*\$35 half \$60 full*

*Tomato Mozzarella -fresh mozzarella, diced tomatoes, fresh basil, Italian vinaigrette*

*\$45 half \$85 full*

*Cucumber and Tomato Vinaigrette -cucumbers, tomatoes, black olives, red onions, Italian vinaigrette*

*\$35 half \$70 full*

*Pasta Salad -spinach, olive oil, crumbled Feta cheese black olive, chick pea and tomato*

*\$32 half \$60 full*

*Potato Salad -*

*\$40 half \$75 full*

*Macaroni Salad -*

*\$35 half \$70 full*

*Fresh Fruit -assorted seasonal fruits,*

*\$45 half \$85 full*

## *Appetizers*

*Bruschetta -diced tomatoes, basil, parsley, garlic oil, crostini*

*\$3.00 p.p. (\$55.00 minimum)*

*Shrimp Cocktail -jumbo shrimp, horseradish cocktail sauce, lemon wedges*

*\$9.00 / 5p.p.*

*Scallops Wrapped in Bacon -Apple wood bacon wrapped sea scallops*

*\$7.00 / 3p.p.*

*Chicken Wings -mild, medium, hot, garlic parm, spicy BBQ*

*\$10.00 / 10p.p.*

*Fried Mozzarella -battered mozzarella cheese, marinara sauce*

*\$5.00 / 4p.p.*

*Crab Cakes -house made crab cakes, remoulade sauce*

*\$5.00 / 2p.p.*

*Chicken Tenders -buttermilk battered chicken tenders, BBQ, honey mustard*

*\$6.00 / 4p.p.*

*Stuffed Mushrooms - Sweet Italian Sausage*

*\$6.00 / 3p.p.*

*Meatballs with beef and veal- prepared Swedish or Italian*

*\$4.00 / 2p.p.*

*Shaved Prime Rib Crostini –sliced rib, cheddar cheese, creamy horseradish,*

*\$4.00 / 2p.p.*

## *Display*

*Spinach and Artichoke Dip -spinach dip, tortilla chips, crisps, fresh bread*

*\$4.50p.p.*

*Fruit Salsa and Tortilla Chips*

*\$4.50p.p.*

*Cheese and Grape -imported and domestic Cheeses, crisps and flatbreads*

*\$5.00p.p.*

*Vegetables -assorted seasonal vegetables, ranch dipping sauce*

*\$5.00p.p.*

*Caprice (Tomato and Mozzarella)-sliced tomato, sliced fresh mozzarella, fresh basil, olive oil drizzle*

*\$5.00p.p.*

*Baked Brie- wrapped with pastry and fresh fruit preserves*

*\$2.50 p.p.*

## *Notes*

*\*Half serves approx. 10-12 / Full serves 20-25*

*\*A la Carte charges may be applied for utensils, chafing dishes, fuel, linens, and delivery*

*\*Site plan consultation is available*

*\*20% service/ gratuity plus 7% New York state tax added*