



TOWNE

Catering Menu

Welcome To Towne

We offer a variety of menu selections to accommodate all your catering needs and invite you to take a closer look. All catering orders are available for pickup or delivery*. If you have any questions please contact one of our managers listed below for each location or fill out our contact form & someone will reach out to answer any of your concerns or questions.

Thank you,
Towne Family

***DELIVERY OPTION**

DELIVERY FEE IS \$35 WITHIN A 10-MILE RADIUS

Prices are subject to 7% MA tax. Food orders must be confirmed 2 days prior to pick-up. A 50% deposit is required on orders when placed. Full payment is due the day of pick-up or delivery. We accept all major credit cards. Sorry, no personal checks. Prices are subject to change without notice.



Towne Tavern & Tap
11 Robert Toner Blvd
N. Attleboro, MA 02763
508.316.0912

E: eventsna@townetavern.com

Towne Tavern & Treehouse
242 Mattakeesett St.
Pembroke, MA 02359
781.293.3600

E: bobbie@townetavern.com

Towne Tavern & Tap
175 N. Bedford St.
E. Bridgewater, MA 02333
508.715.5101

E: bobbie@townetavern.com



Hors D'oeuvres

Small - 25 pcs | Large - 50 pcs

Maple Glazed Scallops 125 | 225

topped candied bacon

Coconut Shrimp 75 | 150

sweet chili sauce

Mini Crab Cakes 125 | 225

whole grain aioli

Panko Breaded Cauliflower 40 | 70

sweet chili sauce, sesame seeds

Baked Stuffed Mushrooms 65 | 125

seafood stuffing

Applewood Smoked Pulled Chicken Sliders 85 | 155

with a honey bbq drizzle

Salted Pretzel Bites 35 | 70

with maple mustard dipping sauce

Strawberry & Feta Bruschetta 35 | 70

balsamic drizzle & baby arugula

Steak & Cheese Spring Rolls 90 | 160

smoked chili mayo for dipping

Chicken Wings 70 | 120

your choice of bbq, buffalo, gold fever or plain

Chicken & Waffles 60 | 110

vermont maple bbq sauce

Chicken Tenders 55 | 100

your choice of bbq, buffalo, gold fever or plain

Chicken Satay 50 | 85

ginger soy glaze

Meatballs 60 | 105

choice of bbq, marinara or swedish style

Deviled Eggs 35 | 65

candied bacon & smoked paprika

Shrimp Cocktail 125 | 225

lemon, cocktail sauce

Caprese Skewers 45 | 75

fresh mozzarella, cherry tomato, basil, balsamic drizzle



Stationary Displays

Displays feeds approximately 50 ppl

Vegetable Crudit  175

fresh seasonal vegetables, hummus, house ranch dip

Cheese & Charcuterie 225

assorted domestic & imported cheeses, cured meats, olives, fig & tomato jams, crackers, garnishes

Fruit & Yogurt 160

assorted fresh seasonal fruits, yogurt dip

Raw Bar 12 | PER PERSON

shrimp cocktail, local oysters, little necks, house cocktail sauce, mignonette, fresh lemon

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy. All food and beverage items are subject to a 7% State & Local tax.

Salad Options

Small tray feeds 10 ppl | Large tray feeds 25 ppl



Tavern Salad

35 | 65

baby greens, pickled red onions, cherry tomatoes, cucumbers, shredded carrots, house-made croutons

Greek Salad

45 | 85

baby greens, feta cheese, kalamata olives, diced tomato & cucumbers, pickled red onions |

Coleslaw

30 | 60

Pasta Salad

45 | 85

Caesar Salad

40 | 75

crispy romaine, shaved parmesan, house-made garlic croutons, creamy caesar

Dressings

Pint 4 | Quart 8

bleu cheese | caesar | chipotle ranch | honey mustard | honey balsamic vinaigrette | italian | oil & vinegar | ranch

Protein Add-Ons

Steak Tips (8oz portion pp) -	MP
Turkey Tips (8oz portion pp) -	65 115
Chicken (8oz portion pp) -	55 100

Soups & Dips

All soups & dips sold in quarts

New England Clam Chowder

30

traditional new england clam chowder, black pepper, parsley, served with oyster crackers

Seafood Bisque

60

creamy blend of scallops, shrimp, lobster, sherry wine & spices

Buffalo Dip

40

pulled chicken, buffalo sauce, cream cheese, cheddar jack cheese, gorgonzola crumbles, buttermilk ranch, scallions, tri-color tortilla chips

Triple "T" Chili

40

chef's secret recipe, cheddar jack cheese, scallions, tri-color tortilla chips



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Entree Options

Small tray feeds 10 ppl | Large tray feeds 25 ppl



Beef Options

Steak Tips 200 | 375
our signature marinated steak tips
(8oz per person)

Roasted Prime Rib MP
slow roasted prime rib (8oz per person)

Slow Braised Short Ribs 180 | 350
red wine demi glace

Poultry & Pasta

Macaroni & Cheese 70 | 125
cavatappi pasta, three cheese blend
adding grilled or fried chicken - add 20 | 35

Pasta & Marinara 30 | 60
cavatappi pasta, marinara sauce

Baked Stuffed Shells 80 | 140
baked stuffed shells, marinara

Seafood

New England Baked Haddock 150 | 290
ritz cracker crumbs

Baked Stuffed Shrimp 175 | 315
lump crabmeat stuffing

Chef's Fried Rice 75 | 165

Chicken Broccoli & Alfredo 70 | 150

Chicken & Waffles 80 | 160

Chicken Parmesan 90 | 170

Turkey Tips 150 | 265

Mussels & Shrimp 160 | 285

Roasted Salmon 150 | 290

Sides

Small tray feeds 10 ppl | Large tray feeds 25 ppl

Mashed Potatoes 50 | 95

Maple Glazed Baby Carrots 40 | 80

Garlic Roasted Green Beans 40 | 80

Broccoli 40 | 80

Rice Pilaf 50 | 95

Rolls & Butter 9 | 20

Asparagus 60 | 90

French Fries 30 | 60

Sweet Potato Tater Tots 35 | 65



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Desserts



Small tray feeds 10 ppl | Large tray feeds 25 ppl

Assorted Pastries	60 120	NY Style Cheesecake	45 85
Freshly Baked Cookies	40 80	Freshly Baked Brownies	50 95

**Please make sure to inform us of any allergies prior to placing any dessert orders*

Final Touches

The following items are available for rental fee

Disposable Chafing Dishes	20 each	Disposable Plateware	10pk - 8
Serving Utensils	2 each	Disposable Dinerware	1.50 each
30 x 72 Banquet Tables	15 each	Disposable Tableclothes	8 each
Hot Box Holders	10 each		



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