



TOWNE

Private Event Menu

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EAST BRIDGEWATER

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Welcome To Towne

Whether you're planning a corporate event for 100 guests or a plated meal for 25, you have come to the right place! Towne's expert team is dedicated to creating a memorable and unique experience for your once-in-a-lifetime occasion. Our team has years of experience hosting:

Corporate Events | Youth Sport Banquets | Holiday Events |
Birthday Parties | Meetings | Reunions | Bridal & Baby Showers |
Rehearsal Dinners | Bereavements | Graduation Parties

We offer a variety of menu selections to accommodate all your needs and invite you to take a closer look. We look forward to being a part of your special occasion. Our wish is to make this a successful and unforgettable experience for you and your guests. To book your special event with us, please contact one of our event managers listed below for each location.

Thank you,

Towne Tavern Family!



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

Function Policies

TERMS

A nonrefundable \$500 deposit is required on all functions at the time of booking. Personal checks are not accepted.

MENU OPTIONS & GUEST COUNTS

There are a number of menu options that you can choose from on the following pages. Our event team can cater to any of your needs with customization requests. Towne must be notified of the EXACT number of guests & menu option, 10 business days prior to the scheduled event. Final guarantees are not subject to reduction. The final guest count may not be lower than 80% of the contracted guest count.

CHARGES

Please note that all food & beverage items are subject to a 7% State/Local tax, 18% gratuity & 2% taxable administration charge. All prices are subject to change without notice pending fluctuating market prices. Room minimums are required on Friday & Saturday evening events, please speak for more information.

FOOD & BEVERAGE POLICY

Our insurance policy along with local health regulations requires that ALL FOOD (cake/desserts from licensed bakery is only exception) must be provided by Towne Tavern & consumed on the premises.

Unfortunately, NO FOOD will be able to be packaged to be taken off the premises. Service & consumption of alcoholic beverages will be done in accordance to Massachusetts & Local Liquor regulations. We reserve the right to ID, monitor & limit the amount of alcohol consumed by guests. Any negligence of these policies will result in termination of the event with no refunds.

DECORATIONS & ENTERTAINMENT

We reserve the right to approve all decorations & entertainment for private functions. No confetti or glitter is allowed. You will be provided one hour prior to event start time to decorate.

Hot Hors D'oeuvres

Prices are based on 50 pieces



Coconut Shrimp	MP	Chicken Wings	105
sweet chili sauce		your choice of bbq, buffalo, gold fever or plain	
Korean Sticky Ribs	115	Chicken & Waffles	110
korean bbq, chilies, toasted sesame seeds		vermont maple bbq sauce	
Steak & Cheese Egg Rolls	115	Chicken Tenders	100
smoked chili mayo		your choice of bbq, buffalo, gold fever or plain	
Turkey Croquettes	115	Chicken Satay	95
turkey gravy, cranberry reduction		ginger soy glaze	
Baked Stuffed Mushrooms	105	Meatballs	90
seafood stuffing		choice of bbq, marinara or swedish style	
Applewood Smoked Pulled Chicken Sliders	120	Salted Pretzel Bites	90
with a honey bbq drizzle		with beer cheese dipping sauce	

Cold Hors D'oeuvres

Prices are based on 50 pieces



Whipped Ricotta Bruschetta	100	Deviled Eggs	75
hot honey drizzle, pomogranates		candied bacon & smoked paprika	
Prosciutto Wrapped Asparagus	100	Tomato Bruschetta	85
balsamic drizzle		tomatoes, basil, balsamic reduction, garlic crostini	
Caprese Skewers	85	Chicken Lettuce Cups	90
fresh mozzarella, cherry tomato, basil, balsamic drizzle		with iceberg lettuce cups & ginger soy glaze	
Shrimp Cocktail	MP		
lemon, cocktail sauce			

Stationary Displays

Display prices are based per person | Minimum 50 guests



Vegetable Crudit�	7	Fruit & Yogurt	5
fresh seasonal vegetables, hummus, house ranch dip		assorted fresh seasonal fruits, yogurt dip	
Cheese & Charcuterie	11	Raw Bar	MP
assorted domestic & imported cheeses, cured meats, olives, fig & tomato jams, crackers, garnishes		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, 18% gratuity and 2% taxable administrative charge.

Breakfast Buffet



\$21 Per Person* | Buffet Style | Minimum 25 guests

Cheesy Scallion Scrambled Eggs

Crispy Bacon

Towne Breakfast Potatoes

Maple Sausage

Fresh Fruit Salad

Choice of One:

belgian waffles or french toast

Freshly Brewed Coffee & Tea

Assorted Juices

apple, pink grapefruit & orange Juice

Towne Brunch

\$25 Per Person* | Buffet Style | Minimum 25 guests

Cheesy Scallion Scrambled Eggs

Crispy Bacon

Towne Breakfast Potatoes

Maple Sausage

Fresh Fruit Salad

Choice of One:

caprese skewers or whipped ricotta bruschetta

Choice of One Entree:

baked haddock, chef's fried rice, chicken broccoli alfredo, chicken pot pie, chicken & waffles, mac 'n cheese or turkey tips

Freshly Brewed Coffee & Tea

Assorted Juices

apple, pink grapefruit & orange juice



Breakfast & Brunch Add-On's

Carving Station* | Priced Per Person | Minimum 25 guests



Roasted Turkey

10

served with gravy & cranberry sauce

Smoked Spiral Ham

8

served with a brown sugar glaze

Roasted Prime Rib

MP

served with au jus & horseradish cream

Beef Tenderloin

MP

served with a bernaise sauce

You Had Me at Mimosa

Sangria Bar

300

your choice of red or white sangria, fresh fruits & juices ~ our sangria bar consists of 3 gallons of sangria which serves approximately 25-35 ppl

Mimosa Bar

275

6 bottles of wycliff brut or rosé champagne accompanied with assorted juices, fresh fruits & flavored purees. Each additional bottle is \$25 per bottle

*Minimum guest count is 25 people. If under, \$3 per person is applied

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Between The Bread Luncheon

\$25 Per Person* | Buffet Style | Minimum 25 guests



Choice of One Salad Option:

caesar salad, fresh fruit salad,
or tavern salad

Choice of Three Finger Sandwiches:

chicken salad, ham & cheese,
roast beef, turkey & cheese,
vegetarian hummus

Choice of One Entree:

baked haddock, chef's fried
rice, chicken broccoli alfredo,
chicken pot pie, chicken &
waffles, mac 'n cheese or
turkey tips

Freshly Brewed Coffee & Tea

Tavern Buffet

\$30 Per Person* | Buffet Style | Minimum 25 guests

Choice of One Salad Option:

caesar salad, tavern salad

Choice of One Vegetable Option:

honey glazed baby carrots,
charred asparagus

Choice of One Starch Option:

cavatappi pasta with marinara,
oven roasted potatoes, rice pilaf,
whipped potatoes

Choice of Two Entrees:

baked haddock, chef's fried rice,
chicken broccoli alfredo, chicken pot
pie, chicken & waffles, pasta primavera,
mac 'n cheese or turkey tips

Choice of One Dessert Option:

assorted freshly baked cookies
or brownies

Freshly Brewed Coffee & Tea

Rolls & Butter



The Tuscany

\$28 Per Person* | Buffet Style | Minimum 25 guests



Choice of One Salad Option:

caesar salad, tavern salad

Choice of One Pasta Option:

cavatappi pasta & marinara,
baked macaroni & cheese

Freshly Brewed Coffee & Tea

Rolls & Butter

Choice of Two Entrees:

baked stuffed shells, chicken
parmigiana, pasta alfredo, meatballs
with marinara, italian sausage
peppers & onions

Choice of One Dessert Option:

brownies or house-made chocolate
chip cannolis

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Sports Package



Not Available on Friday or Saturday Evenings.
This Package is only offered for Kids Sports Team Banquets & Events
\$19 Per Person* | Buffet Style | Minimum 25 guests

Choice of One Salad Option:

caesar salad or tavern salad

Choice of One Dessert:

assorted freshly baked cookies
or brownies

Combination of Pizzas:

combination of large pan cheese
& one topping pizzas

Pitchers of Soda Included

Plated Entrée Menu

Lunch & Dinner Plated Entrees only available Monday - Friday. Choose Two Entree
Selections, One Starch & One Vegetable. Plated Meals Include Your Choice of either
Tavern Salad, Caesar Salad or Cup of Soup & One Dessert Choice. Rolls & Butter,
Freshly Brewed Coffee & Tea Included.



POULTRY

CHICKEN PARMESAN* LUNCH 24 | DINNER 30
cavatappi pasta & marinara

OVEN-ROASTED TURKEY LUNCH 24 | DINNER 30
stuffing, gravy, cranberry sauce

TURKEY TIPS LUNCH 26 | DINNER 32
maple bbq glaze

CHICKEN POT PIE* LUNCH 24 | DINNER 30

BEEF

STEAK TIPS LUNCH 41 | DINNER 44
mushrooms, peppers & onions

SHORT RIBS LUNCH 40 | DINNER 44
red wine demi-glaze

SEAFOOD

NEW ENGLAND BAKED HADDOCK .. LUNCH 29 | DINNER 35
seasoned crumbs

CEDAR PLANK SALMON LUNCH 30 | DINNER 36
grilled, maple dijon glaze

Choice of One Vegetable Option:

charred asparagus, garlic roasted green beans, sautéed mixed vegetables

Choice of One Starch Option:

oven-roasted potatoes, rice, whipped potatoes

Choice of One Dessert Option:

chocolate cake with vanilla ice cream, ny style cheesecake with macerated strawberries

*Minimum guest count is 25 people | If under, \$4 per person is applied
| Items do not get starch or vegetable option

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Sweet Tooth

Priced Per Person | Minimum 25 guests



Donut Wall

locally sourced donuts displayed on our donut wall. Selections may vary due to seasonality.

10

Assorted Cheesecakes

variety of seasonal cheesecakes, whipped cream, chocolate & caramel sauce

8

Dessert Tower

assortment of freshly baked cookies, brownies & locally sourced pastries

8

Ice Cream Sundae Bar

gifford's chocolate & vanilla ice cream, hot fudge, caramel sauce, whipped cream & a variety of other toppings

8

Final Touches

Custom Linen

100

complimentary navy napkins are included with every function. Other variety of tablecloths and napkin colors are available for a fee.

Balloons & Balloon Arches

TBD

we work with a company Kelsey's Creations & Company that we can put you in touch with for all your needs

Slideshow

Complimentary

our function room is equipped with a 75" LED TV for your use. Customize your event with a slideshow that will dazzle your guests, or a Powerpoint for your convenience at your business event. Ask the function manager for details.

Cake Cutting Fee

1 | PER PERSON



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