

Catering Menu

RESTAURANT



TAP & SPIRIT

RESTAURANT 51 TAP & SPIRIT 30 N. CHURCH STREET WEST CHESTER, PA 19380

www.51WestChester.com

484.887.8004

SALADS

HOUSE - FOR 20 GUEST - \$50.00

Spring mix, tomato, onion, cucumber, croutons, and balsamic dressing

CAESAR - FOR 20 GUEST - \$50.00

Chopped romaine tossed in caesar dressing topped with croutons and parmesan

CRANBERRY - FOR 20 GUEST - \$60.00

Spring mix, cranberry, goat cheese, onion, cucumber, tomato, and balsamic dressing

CAPRESE - FOR 15 GUEST - \$60.00

Burrata cheese and tomato drizzled with balsamic glaze served with naan bread

FLATBREADS & CHEESE PLATES

SRIRACHA SHRIMP -\$14.00 each

Shrimp, tomato, olive oil, garlic, spinach topped with mozzarella

CHICKEN BACON RANCH - \$14.00 each

Grilled chicken, buttermilk ranch, crispy bacon and mozzarella

SAN MARZANO FLAT BREAD -\$12.00 each

San Marzano tomatoes, mozzarella, chopped basil, olive oil and garlic

BUFFALO CHICKEN -\$14.00 each

Chicken, blue cheese dressing and crumbles, 51's hot sauce and mozzarella

CHEESE AND FRUIT - FOR 20 GUEST- \$85

Mix of several cheeses, fresh fruits and crackers.

CHEESE, MEATS AND FRUIT - FOR 20 GUEST- \$95

Mix of several cheeses, meats, fresh fruits and crackers.

APPETIZERS

SHRIMP COCKTAIL - 60 PIECES - M/P

Large jumbo shrimp served cocktail sauce

PAN SEARED MEATBALLS - 40 - \$80

Served with creamy horseradish sauce

MAC & CHEESE EGG ROLLS- 20 PIECES - \$80.00

Stuffed with **smoked gouda served with sweet chili sauce**

WHISKEY BBQ JUMBO WINGS - 60 PIECES - \$115.00

Tossed in our whiskey infused BBQ sauce, served with blue cheese and celery

51'S OWN HOT JUMBO WINGS - 60 PIECES - \$115.00

Traditional buffalo sauce served with blue cheese and celery

51 FIREHOUSE JUMBO WINGS - 60 PIECES - \$115.00

House made buffalo sauce with jalapeños & chili flake, served w/blue cheese & celery

SWEET CHILI JUMBO WINGS - 60 PIECES - \$115.00

Tossed in sweet chili sauce and served with blue cheese and celery

OLD BAY JUMBO WINGS - 60 PIECES - \$115.00

Tossed in old bay seasoning and served with blue cheese and celery

BRUSCHETTA CRUSTINI'S - 50 PIECES - \$60.00

Crostini's topped with bruschetta and basil

STUFFED MUSHROOM CAPS - 25 PIECES - \$85.00

Mushroom caps stuffed with house made crab filling

CRAB CAKE BITES- 25 PIECES - \$85.00

House made crab cake bites served with creamy horseradish sauce

SPIKED DEVILED EGGS - 40 PIECES - \$50.00

Jalapeño and bacon; served with sriracha

JUMBO PRETZEL- 1 Each - \$10.00 (add cheese \$3.00)

Served with honey mustard

CRAB DIP - 15oz -\$14.00

House made crab dip served with crostini

WRAPS

VEGGIE WRAP - 42 PIECES - \$120.00

Mix of seasonal veggies, hummus, lettuce, tomato, and onion

GRILLED OR CRISPY CHICKEN WRAP - 42 PIECES - \$120.00

Grilled chicken, mixed greens, tomatoes, blue cheese crumbles, blue cheese dressing, onions and crumbled applewood bacon

51 CLUB -WRAP - 42 PIECES - \$120.00

Smoked Ham, tomatoes, bacon, ranch, cheddar cheese and mixed greens

SOUTHWEST CHICKEN WRAP - 42 PIECES - \$120.00

Grilled chicken, lettuce, tomato, avocado, cheddar cheese and chipotle mayo

GRILLED CHICKEN CAESER WRAP - 42 PIECES - \$120.00

Grilled chicken breast, romaine, caesar dressing, croutons and parmesan cheese

BUFFALO CHICKEN WRAP - 42 PIECES - \$120.00

House breaded chicken tossed in hot sauce, lettuce, tomato, blue cheese crumble and blue cheese dressing

HAM WRAP - 42 PIECES - \$120.00

Canadian ham, Swiss cheese, honey mustard, onion, lettuce and tomato

TURKEY WRAP - 42 PIECES - \$120.00

Roasted turkey, American cheese, mayo, onion, lettuce and tomato

SHRIMP WRAP - 42 PIECES - \$150.00

Grilled shrimp, old bay aioli, onion, lettuce and tomato

ROASTED PRIME RIB WRAP - 42 PIECES - \$175.00

Made with sharp provolone, lettuce, tomato and horseradish sauce

SANDWICHES

ROASTED TURKEY AND CHEESE - 40 PIECES - \$120.00

Roasted turkey, American cheese, mayo, lettuce, onion and tomato

HAM AND CHEESE - 40 PIECES - \$120.00

Canadian ham, Swiss cheese, honey mustard, mayo, lettuce, onion and tomato

VEGGIE - 40 PIECES - \$120.00

Mixed of seasonal, hummus, lettuce, tomato, and onion

ROASTED PRIME RIB - 40 PIECES - \$160.00

Slow cooked prime rib, provolone, lettuce, tomato and horseradish sauce

CHICKEN PARM - 40 PIECES - \$160.00

Breaded chicken, provolone, and marinara

ITALIAN PULLED PORK - 40 PIECES - \$160.00

In house slow roasted Italian pork, broccoli rabe, and provolone

SLICED HOT TURKEY - FOR 25 - \$160.00

Roasted turkey served in hot brown gravy with provolone

HOT MEATBALL - FOR 25 - \$160.00

Meatballs served in marinara with provolone, long rolls

HOT SLICED PRIME RIB - FOR 25 - \$160.00

Slow cooked prime rib, provolone and horseradish sauce

SLIDERS

BURGER - 40 PIECES - \$140

House made patties served with pickles on a soft potato roll

CHEESE BURGER - 40 PIECES - \$150

House made patties, American cheese served with pickles on a soft potato roll

BUFFALO CHICKEN - 40 PIECES - \$140

Breaded chicken tossed in 51's hot sauce topped with bleu cheese dressing and blue cheese crumbles served on soft potato roll

CHICKEN PARM - 40 PIECES - \$150

Breaded chicken, provolone, and marinara

HAM AND SWISS - 40 PIECES - \$140

Canadian bacon, swiss cheese, pickles and honey mustard

MAIN COURSE

PASTA - FOR 25 - \$100

Cavatappi pasta topped with marinara sauce and parmesan cheese

MAC AND CHEESE - FOR 25 - \$125

Made with 51's own cheese blend

BAKED ZITI - FOR 25 - \$120

Ziti topped with marinara sauce, mozzarella cheese and baked

PASTA AND MEATBALLS - FOR 25 - \$150

Cavatappi pasta, meatballs topped with marinara sauce and parmesan cheese

CHICKEN PARAMESAN - FOR 24 - \$165

Panko breaded chicken covered in marinara and topped with mozzarella. Served on top of cavatappi pasta.

CHICKEN ALFREDO - FOR 25 - \$165

Grilled chicken and cavatappi pasta tossed in a creamy alfredo sauce

SHRIMP ALFREDO - FOR 24 - \$225

Grilled shrimp and cavatappi pasta tossed in a creamy alfredo sauce

LOBSTER MAC AND CHEESE - FOR 25 - \$M/P

Made with 51's own cheese blend and topped with fresh lobster

SWEET & SPICY SRIRACHA BAKED SALMON- FOR 20 - \$M/P

Topped with honey and sriracha.

PRIME RIB IN AU JUS- FOR 20 - \$250

Served with au jus and horseradish sauce

PORK BELLY— FOR 20- \$ M/P

oven roasted pork belly with a salt crust, served with a sweet chili sauce

MUSSELS— FOR 20- \$ M/P

served in a spicy red sauce or a buttery white wine garlic sauce

CLAMS— FOR 20- \$ M/P

served in a spicy red sauce or a buttery white wine garlic sauce

CRAB CAKES— FOR 20- \$ M/P

house made crab cakes served with cocktail sauce or tartar sauce

SHRIMP SCAMPI — FOR 20- \$ M/P

jumbo shrimp served in a butter scampi sauce

SLICED TURKEY— FOR 25- \$ 225

roasted turkey served in hot brown gravy

CHICKEN TENDERS— FOR 25- \$ 150

breaded tenders served with a variety of dipping sauces

SIDES

MASHED POTATO— FOR 25- \$ 60

your choice of garlic or horseradish

GRILLED VEGGIES— FOR 25- \$ 60

a variety of fresh grilled veggies

BRUSSEL SPROUT— FOR 25- \$ 60

topped with salt, pepper, bleu cheese dressing, bleu cheese dressing, parmesan cheese, and balsamic glaze

FRIES— FOR 25- \$ 50

house cut fries

LOADED FRIES— FOR 25- \$ 75

topped with bacon, chili, and cheddar cheese

SWEET POTATO FRIES— FOR 25- \$ 75

house cut sweet potato fries

GARLIC BREAD— FOR 25- \$ 35

ciabatta bread topped with a garlic, parsley, and butter sauce

**RESTAURANT 51 ALSO OFFERS CAKES AND DESSERTS
PROVIDED BY YORI'S BAKERY Cake Flavors**

Vanilla * Chocolate * Chocolate Chip * Lemon, Almond, Vanilla or
Chocolate Chip Pound Cake Carrot * Red Velvet

Filling Flavors

Vanilla * Buttercream * Chocolate Buttercream * Chocolate Fudge *
Chocolate Pudding Vanilla Pudding * Vanilla Custard

Fruit and Specialty Fillings

Raspberry * Lemon * Strawberry * Cherry * Blueberry * Apricot *
German Chocolate * Cannoli Cream Cream Cheese * Whipped Cream

Icing Flavors

Vanilla Buttercream * Chocolate Buttercream * Chocolate Fudge *
Cream Cheese * Whipped Cream German Chocolate * Fondant

Traditional Writings and Decorations Included

****Prices quoted upon ordering****

Restaurant 51 Tap and Spirit requires a minimum of 25 guests. The room may be reserved for three-hour increments, starting with the arrival time. Extendable hours are permitted at \$100.00 per hour. A final guest count is required 7 days before affair. This count will serve as a minimum number of people for which you will be billed. To reserve the upstairs room Restaurant 51 requires a signed confirmation form and a \$300.00 non-refundable room fee. If for some reason you need to cancel your reservation, we require three business days notice. Final payment is due the day of your event by cash or credit card. We only accept personal checks for initial room fee.

Due to health board regulations, no food under any circumstances may be removed from the buffet and taken home. No outside food or beverages are permitted with the exception of a special occasion cake.

The gratuity assessed is paid to the service staff as compensation for set-up, food and beverage service and breakdown of the party or special event. None of the funds are retained by Restaurant 51.

BAR PACKAGES

Tab Bar

This package is run as one tab and may be added to the final bill or split out and paid on a separate bill. All charges are added to the bill upon being ordered by your guests.

Cash Bar

Cash bar is available to you for your event.

Open Bar

Open Bar packages are available. Prices based on items select.

- I understand that my \$300 non-refundable room fee.*
 - I understand that my final menu selections are due 7 days prior to my event.
 - I understand that my final guest count is due 7 days prior to my event.
 - I understand that there is a minimum charge of 25 guest.
 - Final payment is expected at the conclusion of the event via cash or credit card.
- *Prices reflect Sunday - Thursday service. All other days might be subjected to different standards and charges. Please sign and return this contract with your deposit

Event: _____ Event Date: _____

Print Name: _____

Signature: _____ Today's Date: _____

Phone Number: _____

Email Address: _____

Bottom Portion To Be Completed by Management

Estimated Head Count: _____ Final Head Count: _____

Event Start Time(3 hrs): _____

A La Cart Options:

Bar Package _____

Additional Notes:
