

The Sun Tavern

Restaurant and Bar

Event and Function Policies and Information

Available Tuesday thru Sunday 12:00 p.m. to 9:00 p.m.

MENU SELECTION - Our standard function menus offer a wide selection of Sun Tavern's best menu items as well as items selected specifically for special events. Menu choices are very flexible and can be personalized to the needs of your event. Menu selections must be confirmed one week prior to event date.

Please pre-select one or two Appetizers and one or two Dessert selections as well as two to three Entrée selections from one of our 3 Luncheon or Dinner Menu Options. Luncheon menu options are available from 12:00 pm-3:00 pm. Entrées are served with our homemade bread and butter and Chef's selection of starch and seasonal vegetables.

We can customize your function with a combination of selections from any of our menu options.

All menu prices are subject to change until deposit is received. The Sun Tavern reserves the right to make reasonable substitutions in the unlikely event the specified item is unavailable.

GUARANTEES – A final guarantee of the anticipated number of guests must be confirmed a minimum of seven (7) days prior to the event. This guarantee is not subject to reduction and is the minimum the group will be charged for the function. If no guarantee is received, the minimum number of guests estimated on the contract or the actual number of attendees (whichever is greater) will be considered the guaranteed number. The Sun Tavern will be prepared to serve 5% over the guarantee.

DÉCOR - The Sun Tavern Restaurant encourages you to personalize your event with décor appropriate for your special occasion. Our function room is set up in the style of a standard dining room. Tables can be arranged to meet the requirements of your event. Please discuss table arrangements with your event coordinator.

FEES AND SERVICE CHARGES - A non-refundable \$100 deposit is required at the time of booking. This deposit will be applied to the final invoice at the time of the event.

One final invoice will be presented for all food, fees and related charges. Open bar orders will be included in the final invoice. Cash bar orders will be paid for individually. We cannot provide separate checks for function events.

The Sun Tavern would be happy to cut and serve your cake for \$1.00 Per Person. Champagne Toast \$2.75 per Person. Wine Toast Based on Bottles Opened.

All prices are subject to 6.25% Massachusetts Meals Tax and 18% Gratuity which will be added to the final invoice at the time of the event.

Prices are subject to change without notice.

Sun Tavern Representative (signature)

Customer (signature)

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HORS D'OEUVRES MENU

Passed Appetizers

(price per 50 portions)

Wild Mushroom Crostini \$65

Vegetarian Spring Roll with Sweet Chile Sauce \$65

Wild Mushroom Risotto Stacks \$65

Stuffed Mushroom Caps \$75

Chicken & Beef Sate with Thai Peanut Sauce \$75

B.L.T. Cherry Tomatoes filled with Bacon & Lettuce \$75

Artichoke Fritter with Lemon Aioli \$75

Mini Crab Cakes with Roasted Red Pepper Aioli \$100

Scallops Wrapped in Apple Wood Smoked Bacon \$135

Seasonal Bisque Shooters \$150

Lamb Lollipops \$200

Coconut Shrimp with Tangy Marmalade Dipping Sauce \$200

Stationery Appetizers

(price per person)

International & Domestic Cheese Board, Homemade Bread & Assorted Crackers
Garnished with Fruit & Nuts \$4.25

Vegetable Crudités Display with Red Pepper Dip \$2.25

Baked French Brie & Apricot Wrapped in Puff Pastry Served with Assorted
Crackers \$65 each – serves 20

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APPETIZER AND DESSERT OPTIONS

Appetizers

Mixed Baby Greens Salad

Caesar Salad w/Focaccia Croutons, Shaved Parmesan
Cheese & Imported Anchovies

Arugula, Endive & Radicchio Salad w/Great Hill Blue Cheese,
Spiced Pecans and Warm Apple Rosemary Vinaigrette

Seasonal Soup

New England Clam Chowder

Classic French Onion Soup w/House Crouton
& Gruyere Cheese

Desserts

Flourless Chocolate Cake

Chocolate Mousse

Cheese Cake

Traditional Crème Brulee

Lemoncello Mascarpone Cake

Ice Cream or Sorbet
(flavors subject to availability)

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Each Option comes with your choice of 2 Appetizers and 2 Desserts

Available 12:00 – 3:00 pm

LUNCHEON MENU ENTREES - OPTION 1 ~ \$20 Per Person ~

Classic Caesar Salad with Grilled Chicken

Home-style Meatloaf Topped with a BBQ Mushroom Demi Sauce

Sauté Chicken Panko with a Wild Mushroom Demi Sauce

Seasonal Vegetarian Risotto Made with Parmesan Cheese, Fresh Herbs and Fresh Seasonal Vegetables

LUNCHEON MENU ENTREES - OPTION 2 ~ \$24 Per Person ~

Classic Caesar Salad with Grilled Steak Tips or Grilled Shrimp

Fish & Chips – Lightly Battered Fresh Local Haddock served with Tavern Fries and Napa Slaw

Stuffed Chicken Breast

Chef's Special BBQ Steak Tips Char Grilled to Perfection

French Dip – Thinly Sliced Prime Rib of Beef on a Fresh House Made French Roll with Melted Swiss Cheese and Beef Au Jus

LUNCHEON MENU ENTREES - OPTION 3 ~ \$28 Per Person ~

Classic New England Haddock Broiled with Ritz Cracker & Brown Butter

Fried Scallop Plate with Tavern Fries and Napa Slaw

Sliced Sirloin with House-made Demi Sauce

Statler Breast of Chicken Flash Seared and Baked in its Own Juices

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Each Option comes with your choice of 2 Appetizers and 2 Desserts

DINNER MENU ENTREES - OPTION 1 ~ \$30 Per Person ~

Classic New England Haddock Broiled with
Ritz Cracker & Brown Butter

Chef's Special BBQ Steak Tips Char Grilled to Perfection

Sauté Chicken Panko with a Wild Mushroom Demi Sauce

Slow Roasted Chicken Pot Pie

Chef's Choice Vegetarian Risotto

DINNER MENU ENTREES - OPTION 2 ~ \$35 Per Person ~

Grilled Atlantic Salmon

Classic New England Broiled Scallops with
Ritz Cracker & Brown Butter

Sliced Sirloin with Homemade Worcestershire Sauce

Statler Breast of Chicken Flash Seared and Baked in its Own Juices

DINNER MENU ENTREES - OPTION 3 ~ \$40 Per Person ~

Grilled Swordfish

Pan Seared Ahi Tuna with Cold Cucumber Salad

Grilled Filet Mignon w/Sauce Béarnaise

Black Diamond NY Sirloin Marinate of Soy Sauce, Tomato, Garlic,
Honey, Ginger & a Hint of Brown Sugar

Grilled Domestic Loin Lamb Chops