

CHEF-TO-TABLE

Your 4 course sit-down event will be a stand-up and cheer success. Your party will be celebrated long after the last guest departs. From lavish receptions to intimate family gatherings, no one does sit down events like the Wood-n-Tap.

Available to groups of at least 20 adults. Minimum subject to change due to day of the week or time of year. You may choose up to 3 entrées when using this menu. Specific counts are required for each entrée. We would like a tentative count 10 days in advance.

1ST COURSE

SOCIAL TIME STARTERS

Fresh Vegetable Crudités

Cheese & Cracker Assortment

Additional Social Time Starters:

Wood-n-Tap Signature Spinach & Artichoke Dip. Add 2.99/person

Crab Dip served with crispy pita chips.
Add 3.99/person

2ND COURSE

CHOICE OF SALAD

Select 1 - Served with dinner rolls

WNT's Signature Salad - Mixed greens, bacon, eggs, croutons & cheese. Served with house made balsamic vinaigrette.

Caesar Salad - Crisp romaine tossed creamy Caesar, croutons and topped with parmesan cheese.

Mixed Field Greens - Tossed in our house made balsamic vinaigrette with candied walnuts, dried cranberries and crumbled bleu cheese. Add .99/person

3RD COURSE

ENTREE SELECTIONS

Select 3 - (It's customary to select 1 Chicken, 1 Seafood & 1 Beef or Pork).

Piccata: Your choice of chicken or pork sautéed with capers in a lemon wine sauce, served over a bed of rice medley and fresh vegetables.

Chicken Florentine: Sautéed chicken cutlets with creamed spinach and artichokes served over a bed of rice medley.

Chicken Marsala: Tender chicken breast filets with fresh mushrooms in a rich marsala sauce served over a bed of our rice medley.

Santa Fe Chicken: Grilled, specially seasoned chicken breast with BBQ sauce, cheddar and jack cheeses, diced tomatoes and scallions served with black beans and a rice medley.

Sirloin: A house favorite topped with a wild mushroom sauce and creamy roasted garlic mashed potatoes.

New York Strip: Hand cut and aged for exceptional flavor and tenderness. Served with garlic mashed potatoes.

Filet Mignon: Grilled to perfection served with béarnaise sauce and creamy garlic mashed potatoes.

Pork Chop: This spice rubbed bone-in chop is seared and topped with an apple and cranberry compote served with creamy roasted garlic mashed potatoes.

Baby Back Ribs: Our baby back ribs are slowly smoked to absolute perfection and glazed with our house made BBQ sauce. Served with coleslaw and sweet potato fried.

Grilled Salmon: Topped with a cucumber relish and served with rice medley and a fresh dill tartar sauce.

Crab Stuffed Filet of Sole: Baked in a wine butter sauce and served with rice medley and wilted spinach.

4TH COURSE

TAPPY ENDINGS

Select 1 - Served with coffee and teas

Cheesecake

Madagascar Fudge Nut Brownie

37.99 / per person

**Private Bar Service Available \$25/hour
(minimum of 3 hours)**