



125 KINDERKAMACK ROAD, MONTVALE, NJ 07648  
TEL-201-307 6300 FAX 201-307 6311

## HEARTH & TAP CO. EVENTS

These menus are only suggestions. We can work one on one  
to design a package to suit your guests and budget  
Rooms- Parlor 60 people sit down or buffet Scullery 20  
people cocktail party Rectory upstairs - 50 people Patio  
- 60 people sit down or buffet

[www.hearthandtap.com](http://www.hearthandtap.com)  
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Kelly # 917-842-4774



## BUFFET

### SALADS

(host choice of one)

House Salad

Mesclun Farm Greens, Grape Tomatoes, European Cucumber & Champagne Vinaigrette

Caesar Salad

Hearts of Romaine, Lemon-Anchovy Vinaigrette, Brioche Croutons

### ENTREES

(guest choice of one)

Chicken Marsala

Mixed Wild Mushrooms, Marsala Pan Gravy

Pan Seared Atlantic Salmon

Lemon Lime Butter

Penne a la Vodka

Vodka + Plum Tomato Cream Sauce

### SIDES

Rosemary Ripped Potatoes & Mixed Seasonal Vegetables

### DESSERT

Served table side

Rocky Road Brownie or Cookie Platter

Soft Drinks, Tea and Coffee

**\$36 PER PERSON**

Price Does Not Include Tax Or Gratuity

Lets Discuss Family Style Appetizers



## LUNCHEON MENU TWO: BUFFET

### SALADS

(host choice of one)

House Salad

Mesclun Farm Greens, Grape Tomatoes, European Cucumber & Champagne Vinaigrette

Caesar Salad

Hearts of Romaine, Lemon-Anchovy Vinaigrette, Brioche Croutons

### ENTREES

(guest choice of one)

Chicken Lemoncello

Sauteed Chicken, Lemon Caper Butter

Grilled Jumbo Shrimp

Garlic Herb Butter, Linguini

Prime Dry Aged Beef Meatballs

San Marzano Tomato Broth

### SIDES

Rosemary Ripped Potatoes & Mixed Seasonal Vegetables

### DESSERT

Served table side

Rocky Road Brownie or Cookie Platter

Soft Drinks, Tea and Coffee

**\$36 PER PERSON**

Price Does Not Include Tax Or Gratuity



## DINNER MENU ONE: SIT DOWN OR BUFFET

### SALADS

(host choice of one)

House Salad

Mesclun Farm Greens, Grape Tomatoes, European Cucumber & Champagne Vinaigrette

Caesar Salad

Hearts of Romaine, Lemon-Anchovy Vinaigrette, Brioche Croutons

### ENTREES

(guest choice of one)

Beef Stir Fry

Mixed vegetables, soy sauce, garlic

Chicken Sonoma

Sautéed Chicken Breasts with Lemon, Sun Dried Tomatoes, Artichokes,  
Pinot Grigio & Capers

Pan Seared Atlantic Salmon

Lemon Lime Butter

*above served with farm vegetables & yukon gold potato champ*

### DESSERTS

Rocky Road Brownie

Soft Drinks, Tea and Coffee

## \$36 PER PERSON

Price Does Not Include Tax Or Gratuity



## DINNER MENU TWO: SIT DOWN OR BUFFET

### SALADS

(host choice of one)

House Salad

Mesclun Farm Greens, Grape Tomatoes, European Cucumber & Champagne Vinaigrette

Caesar Salad

Hearts of Romaine, Lemon-Anchovy Vinaigrette, Brioche Croutons

### ENTREES

(guest choice of one)

Sliced Bistro Steak

Steak Sauce, Herbed Butter

Chicken Marsala

Mixed Wild Mushrooms, Marsala Pan Gravy

Stuffed Tilapia

Crab Meat, Lobster Cognac Sauce

*above served with farm vegetables & yukon gold potato champ*

### DESSERTS

Rocky Road Brownie

Soft Drinks, Tea and Coffee

**\$42 PER PERSON**

Price Does Not Include Tax Or Gratuity



## DINNER MENU THREE: SIT DOWN OR BUFFET

### SALADS

(host choice of one)

House Salad

Mesclun Farm Greens, Grape Tomatoes, European Cucumber & Champagne Vinaigrette

Caesar Salad

Hearts of Romaine, Lemon-Anchovy Vinaigrette, Brioche Croutons

### ENTREES

(guest choice of one)

Prime Grilled 10oz Filet Mignon

Cognac Au Poivre (add \$10 per person)

Everything Crusted Ahi Tuna

Spinach

Stuffed Pork Tender Loin

Rosemary Pan Gravy

*above served with farm vegetables & yukon gold potato champ*

### DESSERTS

Rocky Road Brownie Brownie or New York Style Cheesecake

Soft Drinks, Tea and Coffee

## \$45 PER PERSON

Price Does Not Include Tax Or Gratuity

Vegan and Vegetarian options available at no additional charge



## CASUAL PARTY APPETIZERS

### Stationary Trays

Buffalo Chicken Wings

blue cheese dip

Classic Chicken Tenders

with a honey mustard dipping sauce

Potato Skins stuffed with

bacon, cheddar, scallions

sour cream

Mozzarella Sticks

marinara sauce

Shishito Peppers

ponzu dipping sauce

Crispy Spring Rolls

ginger soy sauce

Crispy Brussel Sprouts

pancetta, thai honey chili glaze

Salsa & Chips

Pigs in Blankets

coleman's mustard dipping sauce

Hummus

wood oven herbed pita

Sweet & Sour petite

meatballs

mandarin orange + scallions

### Flat Breads

Pepperoni

mozzarella, tomato sauce

Bee Sting

mozzarella cheese, candied bacon

Fresh Mozzarella

crushed san marzano tomatoes, basil

Buffalo Chicken

blue cheese, hot sauce

Roasted Portobello &

Arugula

truffle oil -baby arugula- wild

mushrooms

Choice of 4 stationary items and 2 passed flatbreads 1 1/2 hr

**\$30 PER PERSON**

Extra Stationary trays can be priced per tray

Vegan options available



## CASUAL PARTY APPETIZERS

PASSED - \$16 PER PERSON PER HOUR- CHOOSE 4

### Hot

Puff Pastry Dogs  
country mustard

Chicken Lemongrass Pot  
Stickers  
citrus ponzu

Beef Sliders  
truffle mayo

Chili Cups  
cheese, sour cream

Coconut Shrimp  
boom boom sauce

Nashville Hot Chicken  
Sliders

Mini Filet Mignon Toast  
garlic butter

Vegetable Spring Rolls  
thai chili

Mini Quiche  
spinach

Skewered Chicharron  
salsa verde

Tomato Soup  
sgrilled cheese triangle

### Cold

Sesame Crusted Tuna  
Wontons

Gorgonzola & Apple Toast

Classic Tomato Bruschetta

Tomato Mozzarella  
Skewers

Crudites Cups  
vegetables, ranch

Charcuterie Cones  
skewered meat and cheese selection



## FESTIVE PARTY PLATTERS

(good for 15-20 people)

Cheese Selection Crackers, breadstick, Grapes	\$65
Seasonal Farm Vegetable Crudit� with Dips	\$60
Hummus with Rosemary Olive Oil Flatbread	\$50
Fresh Fruit Kabobs yoghurt dipping sauce	\$45
Antipasto + Charcuterie Display	\$65
Pineapple Tomato Salsa Chips	\$45
Garlic Shrimp & Chorizo garlic toast	\$95
Mozzarella & Tomato Salad fresh basil & balsamic	\$75
Guacamole & Chips	\$55

## HOT PARTY TRAYS

(full trays for 15-20 people)

Sweet and Sour Petite Meatballs mandarin oranges + scallions	\$60
Shepherds Pie mashed potato crown, aged cheddar	\$125
Penne Vodka pink parmesan tomato marinara	\$60
Ravioli choose from butternut, pear prosciutto, ricotta, short rib- sauce of choice	\$135
Country Chicken potatoes, sausage, cherry peppers, gravy	\$80
Rigatoni Bolognese butchers ragu	\$70
Chicken Lemoncello lemon, white wine caper, broth	\$120
Chicken Marsala wild mushroom marsala sauce	\$120
Beef Chili cheese, red onion, sour cream	\$85

Vegan options available to add to any package



## BAR PROPOSALS (3 HR. MINIMUM ON ALL PACKAGES)

### OPEN BAR

#### PREMIUM BAR PACKAGE

Includes all premium call brand liquor, premium cocktails, domestic (Specific Craft only) and imported beer, premium pouring wine including Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Sauvignon Blanc and Pinot Grigio. Also included are all soft drinks.

Please confirm with banquet manager specific brands- let us create two signature cocktails for your event,

\$16 per person for the first hour  
\$12 per person each hour thereafter

#### BASIC BAR PACKAGE

Includes all basic bar liquor, regular cocktails, domestic beer (excluding craft) and house wine including Cabernet, Merlot, Chardonnay, Pinot Grigio. Also included are all soft drinks.

\$14 per person for the first hour  
\$10 per person each hour thereafter

#### PREMIUM BEER, WINE AND SODA

This includes all domestic beer (excluding craft) and imported beer, premium house pouring wines including Cabernet Sauvignon, Chardonnay, Merlot, Pinot Grigio. Also included are all soft drinks.

\$10 per person per hour

#### Bottomless Brunch Beverage (lunch/brunch only)

Bloody Mary, prosecco or Mimosa, orange juice

-20. (3 hour event)

#### Bottomless Brunch Beverage (lunch/brunch only)

Mionetto Prosecco Flute \$6 per flute

Champagne or additional Sparklers may be purchased by the bottle, please see our full list.



## BRUNCH BUFFET SELECTION

\$38 PER PERSON

(MINIMUM 30 PEOPLE)

Fresh Fruit Salad

Selection of Brunch Breads

bagels and muffins, butter, cream cheese and jam

Fresh Mozzarella & Tomato Salad

fresh basil, balsamic

## ENTRÉE SELECTION

Breakfast sausage - Potato Hash - Grilled Maple Bacon

French Toast

thick cut brioche, fresh berries

Chicken Lemoncello

Sauteed chicken, lemon, white wine & capers

Penne a la Vodka

Penne pasta, vodka cream sauce

Vegetable Quiche

*(entrees can be adjusted to suit, seafood options available)*

## DESSERT

(choice of one)

Chocolate brownie

Chocolate chip cookies

Cheesecake shots



## BRUNCH ADD ONS PRICED UPON REQUEST

Omelet station

Cedar plank Irish smoked salmon - brown bread

Soup station

Carving station

Waffle station

Build your own bloody mary bar or Mimosa bar

## PLANNING A THEME PARTY? LET US CREATE A MENU

Taco Bar

build your own, selection of proteins and all the trimmings

Chili Bar

beef or vegetable chili, let your guests dress it how they wish

Mashed Potato Bar

buttery mash with all the toppings

Candy Bar

guests take a bag to go and make it your favor

Grill Menu

in The Yard only. Full buffet bbq with sides

Saint Patricks Day Buffet

doesn't need to be March to serve up Irish fare