



### Appetizers (Prices Per 50 Pieces) -

- **Vegetable Spring Rolls, 50 Per Pan (Vegetarian Option) - \$65**
- Jamaican Chicken Tenders \$100
- Crab Stuffed Mushroom Caps \$110
- **Chicken Lemon Grass Dumplings \$100**
- **Pigs In A Blanket \$110**
- **Scallops Wrapped In Bacon \$220**
- Shrimp Cocktail (5 Lb Minimum) Avg 100 Shrimp - \$300
- **Raspberry Brie In Phyllo Dough (Vegetarian Option) \$100**

### Trays

- Vegetable Crudité With Ranch (Serves 20-25) \$75
- Cheese And Fruit Tray (Serves 15- 20) \$200
- Deluxe Cheese And Meat (Serves 15-20) \$250 (Artigiano Classico, Italice, Provolone Extra, Creamy Gorgonzola and Pepato)
- Crab Spinach And Artichoke Dip With Crostini And Pita Chips (Serves 20- 25) \$100
- Roasted Garlic Hummus With Parmesan Crusted Pita Points, Crudité, Pine Nuts and Hot Chili Oil (Serves 20 -25) \$80
- Chicken Wings 20lbs (Avg 200) \$275 Choose Up To 3 Flavors Served with BC/Ranch And Celery
- Chicken Tenders 10lbs (50) Plain \$175, Buffalo Style W/BC And Celery \$185
- Bruschetta On Toasted Crostini (Vegetarian Option) \$75

### Brunch - \$23 Pp

- Cinnamon French Toast Or Buttermilk Pancakes
- Scrambled Eggs Or Country Scramble (Cheese, Ham, Peppers & Onion)
- Bacon Or Sausage Links
- Breakfast Potatoes
- Assorted Muffins And Danish
- Fresh Fruit

## Sandwich Trays

- Smoked Turkey Sandwich On Wheat with provolone, caramelized shallot mayo, lettuce, and tomato
- Chicken Salad Sandwich With Lettuce And Tomato On Fresh Brioche
- Roast Beef Sandwich on White with Swiss, lettuce, tomato, and a horseradish aioli

Assorted Trays Feed Approx. 15 - 20 \$200.

Assorted Trays Feed Approx. 25 - 30 \$325.

## Buffet Packages (All Include Rolls, one starch, one vegetable, & Non-Alcoholic Beverages)

### Tier 1 \$24

#### Starter

Choose One:

Mixed Green Salad

Caesar Salad

Choose Two:

Roast Beef au jus

Hot Turkey in Homemade Gravy

Meatballs in Marinara Sauce

### Tier 2 \$26

#### Starter

Choose One:

Mixed Green Salad

Caesar Salad

Choose Two:

Chicken Marsala

Oven Roasted Tilapia With Lemon Herb Butter

Three Cheese Ravioli In Vodka Blush Sauce

Vegetable Pasta Primavera (Gluten Free Pasta Available)

Tier 3 \$29

Starter

Choose One:

Mixed Green Salad

Caesar Salad

Choose Two:

Tuscan Chicken With Baby Spinach, Mozzarella And Balsamic Glaze

Pan-Seared Salmon With House Made Garlic and Herbed Compound Butter

Vegetable Pasta Primavera (Gluten Free Pasta Available)

Tier 4 \$37.

Starter

Choose One:

Mixed Green Salad

Caesar Salad

Choose Two:

Prime Rib In Rosemary Au Jus

Lump Crab Cake With House Aioli

Chicken Pasta Primavera

Vegetable Pasta Primavera (Gluten Free Pasta Available)

Salads

- Garden Salad W/ House Vinaigrette – Tossed Greens With Carrots, Cucumbers, Cherry Tomatoes  
Full Bowl Feeds Approx. 25-30 \$ 70  
Half Bowl Feeds Approx. 15-20 \$ 35
- Caesar Salad – Romaine Lettuce Tossed In House
- Full Bowl Feeds 25-30 \$70
- Half Bowl Feeds Approx. 10-15 \$ 35

## Mains

- Slow Cooked Prime Rib In Rosemary Au Jus (Served With Horseradish)  
Full Pan Feeds Approx. 30-40 (4 Oz Slices) \$600  
Half Pan Feeds Approx. 10-15 \$300  
Chicken Pasta Primavera Approx. 25-30 \$250
  - Italian Meatballs With Marinara Sauce (Served With Parmesan Cheese)  
Full Pan Feeds Approx. 35 - 40 \$ 250.  
Half Pan Feeds Approx. 20 - 25 \$ 125.
  - Hot Roast Beef Au Jus (Served With Horseradish)  
Full Pan Feeds Approx. 25 -30 \$275.  
Half Pan Feeds Approx. 15 - 20 \$150.
  - Hot Turkey And Gravy  
Full Pan Feeds Approx. 25 - 30 \$250.  
Half Pan Feeds Approx. 15-20 \$125.
  - Four Cheese Ravioli With Vodka Blush Sauce  
Full Pan Feeds Approx. 30- 35 \$175.  
Half Pan Feeds Approx. 15 - 20 - \$90.
  - Oven Roasted Tilapia With Lemon Herb Butter  
Full Pan Feeds Approx. 15-20 \$130.
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- Crab Cake  
3oz Per Piece \$8.50  
2 Oz Per Piece \$7.50

## Sides

- Potato Salad
- Macaroni Salad
- Herb Roasted Potatoes
- Garlic Mashed Potatoes
- Wild Rice Pilaf
- Dinner Rolls (36)
- Green Beans
- Roasted Broccoli/Cauliflower
- Baby Carrots  
Feeds 20-25pp \$50

## Desserts

Chocolate Chip Cookie: \$1pp

Peanut Butter, Oatmeal Or White Chocolate Macadamia Nut Cookies \$1.25pp

Chef's Choice Dessert Board: \$ 175

*\*Tyler's Is Happy To Let You Bring In Your Own Dessert And We Will Provide Everything Else \$25.*

## Drinks

Non-Alcoholic Beverages - \$3pp

Bar Setup Fee \$50

### Bar Packages - Tyler's Banquet Room Has A Full-Service Bar.

Option 1 - Cash Bar - Guests Are Responsible For Their Own Alcoholic Beverages.

Option 2 - Consumption Bar - Host Pays For The Tab At The Conclusion Of The Party.

Option 3 - Open Bar - Host Pays Per Person/Per Hour To Have A Selection Of Cocktails Available To Their Guests. **(Shots Not Included)**

Premium Bar Package - \$16 (1 Hour) \$22 (2 Hours) \$27 (3 Hours)

Bottled Beer: Coors Light, Budweiser, Bud Light And Miller Light

House Wine: Pinot Grigio, Chardonnay, Cabernet And Merlot

Wells: Bourbon, Gin, Rum, Scotch, Tequila, Vodka And Whiskey. Calls: Cruzan, Titos, Bulleit, Tanqueray, Sauza, Captain, Jack And Canadian Club.

Top Shelf Package - \$18 (1 Hour) \$23 (2 Hours) \$28 (3 Hours)

Same As Premium Package + Bombay, Crown Royal, Dewars, Grey Goose, Patron

Beer And Wine Package

\$14 (1 Hour) \$18 (2 Hours) \$21 (3 Hours)

Bottled Beer: Coors Light, Budweiser, Bud Light And Miller Light

House Wine: Pinot Grigio, Chardonnay, Cabernet And Merlot

Mimosa/Bloody Mary Bar Also Available \$12pp. Combo \$17pp

**Items In Red Can Be Replenished At The Time Of The Event.**

All Events Come With Ivory Linens. Other Color Linens Are Available Upon Request With An Additional Upcharge. Please Ask To See The Color Chart To Match Your Event Theme. To book your date and time there will be a \$100 room fee due. Menu and final guest counts are due 10 days before your event. 20% Service Fee Added To All Events.