



**2 - Course Menu Option #1**  
**\$29.95 per person (12 person minimum)**

**Appetizers**

*(guests choose one)*

**Tossed Greens**

*mixed greens, hopped house vinaigrette*

**Buffalo Cauliflower**

*avocado ranch sauce*

**Kale Falafel Bites**

*tahini and harissa hot sauce*

**Garlic Pretzel Stick**

*five cheese sauce, pickled mustard seeds*

**Entrée**

*(guests choose one)*

*All burgers & sandwiches served with choice of french fries or tossed greens*

**California Cobb Salad w/ Grilled Chicken**

*chopped lettuce, applewood bacon, avocado ranch, bleu cheese crumble, egg, avocado*

**Kale Falafel Pita**

*yogurt sauce, chopped cabbage, pickled red onion, cucumber, harissa sauce*

**Prime16 Famous Fried Chicken Sandwich**

*pickles, coleslaw, buttermilk ranch, hot pickled cherry peppers, tomato, red onion, mayo*

**New Haven Hot Chicken Sandwich**

*sriracha honey dipped fried chicken, pickles, slaw, tomato, red onion, cherry bombs, mayo*

**Prime BLT**

*avocado, lettuce, tomato, applewood bacon, chipotle mayo, on country sourdough*

**Tap House Signature Burger**

*ground beef patty, lettuce, tomato, VT aged white cheddar, tap house sauce*

**Cajun Melt**

*blackened beef patty, swiss cheese, applewood bacon,  
tobacco fried onions, chipotle mayo, on country sourdough*

**Texas BBQ**

*bbq dry rub beef patty, Wisconsin cheddar, applewood bacon,  
tobacco fried onions, lettuce, tomato, smoked maple bacon bourbon aioli*

**Food and Beverage Minimum May Apply for Private Use of Space - \$150 Non-Refundable Deposit Required**

*7.35% CT State Sales Tax & 20% Service Charge Will Apply to All Charges*

**3 - Course Menu Option #2**  
**\$36.95 per person (12 person minimum)**

**Appetizers**

*(guests choose one)*

**Mozzarella Mezzalunas**

*fried mozzarella half moons & San Marzano Tomato*

**Buffalo Cauliflower**

*avocado ranch sauce*

**Boneless Buffalo Wings**

*bleu cheese dip sauce*

**Boneless Honey BBQ Wings**

*bleu cheese dip sauce*

**Hatch Chili & Chicken Taquitos**

*drizzled with avocado ranch*

**Entrée**

*(guests choose one)*

*All burgers & sandwiches served with choice of french fries or tossed greens*

**California Cobb Salad & Grilled Chicken**

*avocado ranch dressing, chopped bacon, avocado, egg, lettuce, bleu cheese crumbles*

**Prime16 Famous Fried Chicken Sandwich**

*pickles, coleslaw, buttermilk ranch, hot pickled cherry peppers, tomato, red onion, mayo*

**Vermont Chicken Wrap**

*vt cheddar, applewood bacon, spinach, apple, sauteed onion, whole grain IPA mustard*

**Kale Falafel Pita**

*pickled red onions, cucumber, yogurt sauce, tahini hummus, harissa, pita*

**Tap House Signature Burger**

*ground beef patty, lettuce, tomato, VT aged white cheddar, tap house sauce*

**New Yorker Burger**

*cracked black pepper beef patty, bleu cheese crumble, baby spinach, tobacco fried onions*

**Texas BBQ**

*bbq dry rub beef patty, Wisconsin cheddar, applewood bacon, tobacco fried onions, lettuce, tomato, smoked maple  
bacon bourbon aioli*

**Dessert**

*(guests choose one)*

**Chocolate Chip Milk cake**

*Chocolate Drizzle*

**Crème Brûlée Cheesecake**

*whipped cream*

**Food and Beverage Minimum May Apply for Private Use of Space - \$150 Non-Refundable Deposit Required**

*7.35% CT State Sales Tax & 20% Service Charge Will Apply to All Charges*

## **Family Style Starters 3 - Course Menu Option #3**

**\$40.95 per person (12 person minimum)**

### **Appetizers**

*(guests choose one)*

#### **Mozzarella Mezzalunas**

*fried mozzarella half moons & San Marzano Tomato*

#### **Buffalo Cauliflower**

*avocado ranch sauce*

#### **Boneless Buffalo Wings**

*bleu cheese dip sauce*

#### **Boneless Honey BBQ Wings**

*bleu cheese dip sauce*

#### **Hatch Chili & Chicken Taquitos**

*drizzled with avocado ranch*

### **Entrée**

*(guests choose one)*

*All burgers & sandwiches served with choice of french fries or tossed greens*

#### **California Cobb Salad & Grilled Chicken**

*avocado ranch dressing, chopped bacon, avocado, egg, lettuce, bleu cheese crumbles*

#### **Prime16 Famous Fried Chicken Sandwich**

*pickles, coleslaw, buttermilk ranch, hot pickled cherry peppers, tomato, red onion, mayo*

#### **Vermont Chicken Wrap**

*vt cheddar, applewood bacon, spinach, apple, sauteed onion, whole grain IPA mustard*

#### **Kale Falafel Pita**

*pickled red onions, cucumber, yogurt sauce, tahini hummus, harissa, pita*

#### **Tap House Signature Burger**

*ground beef patty, lettuce, tomato, VT aged white cheddar, tap house sauce*

#### **New Yorker Burger**

*cracked black pepper beef patty, bleu cheese crumble, baby spinach, tobacco fried onions*

#### **Texas BBQ**

*bbq dry rub beef patty, Wisconsin cheddar, applewood bacon, tobacco fried onions, lettuce, tomato, smoked maple bacon bourbon aioli*

### **Dessert**

*(guests choose one)*

#### **Chocolate Chip Milk cake**

*Chocolate Drizzle*

#### **Crème Brûlée Cheesecake**

*whipped cream*

**Food and Beverage Minimum May Apply for Private Use of Space - \$150 Non-Refundable Deposit Required**

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## Cocktail Style Party Platters - Menu Option #4

### Party Platters

*(each display serves 15-20 guests)*

*pricing is exclusive of tax & service charge*

#### **Mini Burger Sliders \$150**

*3oz signature beef blend patty, shredded lettuce, tap house sauce*

#### **Mini Cheeseburger Sliders \$170**

*3oz signature beef blend patty, Wisconsin cheddar, shredded lettuce, tap house sauce*

#### **Mini Quinoa Sliders \$195**

*Swiss Cheese - Tobacco Onion - Garlic Aioli - Butter Leaf Lettuce*

#### **Great American Fried Chicken Cutlet Sliders \$165**

*Mini Brioche - American Cheese - Lettuce - Tomato - Pickles - Onion - Mayo*

#### **General Tso's Fried Chicken Sliders \$165**

*Mini Brioche - Thai Chili + Sesame - Scallion - Mayo - Shredded Lettuce*

#### **General Tso's Fried Chicken Sliders \$165**

*Mini Brioche - Thai*

#### **Kale Falafel Bites \$85**

*kale & fine herbs, tahini, harissa hot sauce*

#### **Fried Sweet Plantains \$55**

*cilantro & lime crema fresca*

#### **Boneless Wing Platter \$160**

**Choice Of:** *Buffalo Wings - Honey BBQ - General Tso's & Avocado Ranch Dip or Blue Cheese Dip*

#### **Fried Mozzarella Mezzalunas \$150**

*Chunky Tomato Sauce & Parmesan*

#### **Mini Blue Claw Crab Cakes \$195**

*French Remoulade + Pickled Red Onion*

#### **California Cobb Salad ½ Tray \$45 Full Tray \$85**

*Chopped Lettuce - Avocado Ranch - Bacon - Blue Cheese Crumble - Hard Boiled Egg + Avocado*

#### **Kale Caesar Salad ½ Tray \$40 Full Tray \$75**

*+ Add Sliced Grilled Chicken - 1/2 \$20 Full \$40*

*Caesar Dressing - Crispy Parmesan Crumble*

#### **Basic Salad Tray \$70**

*Mixed greens - Carrots - Bell Peppers - Cucumber - Tomato - Hopped House Vinaigrette*

**Mac & Cheese ½ Tray \$60 Full \$120**

+ Add Applewood Smoked Bacon - 1/2 \$15 Full \$30

+ Add Sliced Grilled Chicken - 1/2 \$20 Full \$40

+ Add Sliced Fried Chicken - 1/2 \$25 Full \$45

## **Quesadillas + Mexican Platters** (Vegan Available on most)

**Quesadilla - Poblano Pepper + Mushroom + Cheddar + Sour Cream \$125**

**Quesadilla - Sliced Grilled Marinated Chicken + Salsa Verde + Sour Cream \$150**

**Spiced Ground Beef - Cilantro & Queso \$150**

**Quesadilla - Beef & Cilantro Empanadas \$140**

**Vegan Vegetable Taquitos \$130**

**South Of The Border Corn Fritters + Chipotle Aioli \$115**

**Hatch Chili & Chicken Taquitos \$85**

*avocado ranch dip + chopped cilantro*

**Veggie Nacho Tray \$100**

*citrus pico, jalapeno, red onion, Wisconsin cheddar cheese, jalapeno crema*

**Beef Nacho Tray \$150**

*beer blessed beef, citrus pico, jalapeno, red onion, Wisconsin cheddar cheese, jalapeno crema*

**Spicy Barbacoa Chicken & White Cheddar Tacos \$90**

*Mexican BBQ seasoned chicken, shredded cheddar, citrus pico, cilantro*

## **Fries & Sides**

**French Fries \$55**

**Sweet Potato Fries \$65**

**Truffle Parmesan Fries \$75**

**Fancy Tots \$75**

**Black & Blue Fries \$90 (cajun fries with blue cheese dip)**

**IPA Battered Onion Rings + Chipotle Aioli \$100**

**Sauteed Spinach ½ Tray \$75 Garlic & Olive Oil**

**Beer Blessed Beef Chili & Bean Dip + Corn Chips ½ tray \$85**

## **Mediterranean Selections**

**Marinated Chicken Kabobs Skewer (available in sandwich wraps)**

**Green Pepper & Greek Yogurt Sauce + Pita Crisps \$165**

**Falafel Pita Sandwiches \$155**  
Tzatziki - tahini - Pickled red Onion - Cucumber - Carrot - Harissa

**Mediterranean Turkey & Feta Cheese Pita Sandwiches \$165**  
Chopped Cucumber + Carrots

**Hummus & Vegetable Crudite Platters \$135**

## **Wraps & Pinwheel Platters**

**Cesar Wraps or Pinwheels \$80**  
Marinated Chicken Cesar Wraps Or Pinwheels \$135

**Club Wraps or Pinwheels \$165**  
Sliced Chicken - Swiss - Applewood Bacon - Lettuce - Tomato - Raw Onion - Pickles- Mayo

**Blackened Salmon + Cucumber Dill & Arugula Wraps \$195**

**Italian Cold Cut Wrap/Pinwheel \$166**

**Charcuterie Platter \$170**  
Assorted Artisan Cheese & Cured Meats + Nuts + Honey + Mustard  
Crostini + Dried Cranberry

*\$150 Non-Refundable Deposit Required – Food & Beverage Minimum May Apply for Private Use of Space  
7.35% CT State Sales Tax & 20% Service Charge Will Apply*



## **Bar Packages**

*All Pricing Exclusive of Tax & Service Charge*

### **Meet and Greet**

*(exclusive of featured draft beers)*

\$24 per person - 2 hours // \$8 per person per each additional hour  
*Draft Beers, House Wines, Soft Drinks, Pitchers of Water*

### **The Apprentice**

*(exclusive of featured draft beers)*

\$30 per person - 2 hours // \$10 per person per each additional hour

*Well Drinks, Draft Beers, House Wines, Soft Drinks, Pitchers of Water*

### **Level Up**

**\$36 per person - 2 hours // \$12 per person per each additional hour**

*Titos Vodka, Gray Whale Gin, Espolon Tequila, Captain Morgan Spiced Rum, Makers Mark Bourbon Whiskey, Redemption Rye, Dewars Scotch Whisky, Draft Beers, House Wines, Soft Drinks, Pitchers of Water*

### **The Platinum**

**\$42 per person - 2 hours // \$14 per person per each additional hour**

*Full Bar, Draft Beers, House Wines, Soft Drinks, Pitchers of Water*

## **Consumption Bar Available – ALA Carte Pricing**

*\$3.00 per person bring your own dessert fee*

***Food and Beverage Minimum May Apply for Private Use of Space - \$150 Non-Refundable Deposit Required at time of Booking***  
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