

## Tavern 62 by David Burke Office Catering Menu

all orders must be placed at least 24 hours in advance

### BREAKFAST by the dozen

Baked muffins: Blueberry, Corn, Banana nut	20/dz	David Burke Clothesline maple pepper bacon	40/dz
Baked croissants: Classic & Almond	20/dz	Oatmeal & Blueberry tarts - mini or large	20/dz
Danish: Cheese & Fruit	20/dz	Fruit Bowls/ platter	2.35 pp

### MINI KEBOBS by the dozen – \$36.

Chicken, pineapple, olives, teriyaki glaze	Roast beef, cheddar cubes, spinach with B1 Steak Sauce
Tomato, mozzarella, watermelon, basil w/ pine nut pesto	Turkey "Club Stick", bacon, tomato, pepper mayo
Mushroom, goat cheese, grapes, apple balsamic dressing	

### SLIDERS by the dozen - \$36.

Smoked salmon, red onion, capers, cream cheese - potato roll
BLT - maple pepper bacon, tomato, lettuce with lemon pepper mayo - potato roll
Roast beef, cheddar, spinach, horseradish & red onion with B1 Steak Sauce - potato roll
Chopped chicken "Caesar" sliders - mini hot dog roll
Ham & Cheese, mustard pinwheel slider - mini hot dog roll
Mushroom, bell pepper & jalapeno goat cheese - mini hot dog roll

### SANDWICHES each (cut in 4)

Turkey on wheat grain bread w/ dried cranberry & swiss cheese	12.50/ea
Steak (roast beef) w/ cheddar, spinach & red onion	12.50/ea
Italian Hero - salami, ham, mozz, prov, tom, arugula, balsamic, Soft semolina roll	12.50/ea
Caprese - tomato, mozzarella, bell pepper, pesto, olives, B1 Maple balsamic	12.50/ea
Chicken salad wrap (sushi size) with walnut, raisins & exotic spice, sushi size	7.00/ea
Ham & Cheese "pinwheel" wraps (sushi size), pickles, mustard, lime zest	7.00/ea

### PLATTERS & SALADS

**44.00 (feeds 16-20 pp.) and 55.00 (feeds 25-30 pp.)**

Asparagus, mushrooms, green beans w/ almonds
Vegetable crudite or Pita Chips with: chick pea hummus/ tzatziki dip/ vegetable cream cheese
Mediterranean chopped salad w/chickpeas, tomato, cucumber, feta, red onion, olives, pepper and herbs
Orecchiette pasta, broccoli rabe pesto, parmesan, tomato, carrots, pepper dews
Kale Caesar "slaw", Tabbouleh style: bulgar wheat, cucumber, tomato, parsley, lemon
Chopped vegetable and quinoa salad
Ham & cheese potato salad, with truffle oil & parmesan

### VEGETABLE & EGGS

Goat cheese and ratatouille tarte	38/dz	Vegetable tartar & veggie chips	36/bwl
Deviled eggs w/ mustard	25/dz	Mac & Cheese	38/bwl
Quiche w/ mushroom, truffles & cheese	48/dz	Crudite w/ hummus	2.75/pp
Shrimp and mango salad w/ lettuce cups	48/dz	Assorted Cheese Platter	3.00/ pp
Quinoa, vegetable salad	36/bwl	Deviled Eggs	30/dz

### SEAFOOD

Tuna tartar tacos	40/dz	Pastrami salmon wrap with waffle chips	40/dz
Crab cake bites w/ chipotle tartar sauce	48/dz	Mini lobster rolls w/ tarragon	60/dz
Lobster dumplings w/ citrus sauce	48/dz	Octopus chorizo kebabs w/ pepper dews	48/dz
Shrimp cocktail w/ 2 sauces	48/dz lg 36/dz med	Octopus & Avocado Ceviche	48/bwl
Lobster cocktail w/ 2 sauces	70/dz		

### MEAT

Short rib & horseradish cheese panini	48/dz	Parmesan waffle with ham & mustard	36/dz
Beef tartar with olive mousse and crackers	40/dz	Mini meatball heroes	36/dz
Prosciutto with ricotta toast	40/dz	BBQ Chicken Dumplings	36/dz
Beef carpaccio w/ arugula, lemon, parmesan	48/dz	Sliced sirloin w/ mushroom salad	48/dz
Beef sliders with cheese	48/dz	Fried chicken and truffle hot honey	36/dz

### DESSERT by the dozen

Fruit tarts.	40 /dz	Brownies	18/ dz
Cheesecake pops	24/ dz	Baby donuts	24/ dz
Macaroons	24/ dz		

Powdered sugar, Whipped cream and fruit or chocolate sauce provided

hot entrees available for more formal catered lunch and lunch buffets  
for more information please contact the restaurant.