



Catering Menu

We thank you for your interest in hosting an event at Bigham Tavern, or selecting us for your catering needs. Here you will find our menu suggestions, but keep in mind you are not limited to these options. We are happy to customize a menu for your event. All items listed are available for take-out.



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Munchies

Basket of Housemade Potato Chips \$2 per basket

Chips and Salsa \$1.50 per person

Black & Gold Salsa Corn, black beans, cilantro, tomato and onion served with tortilla chips \$2.75 per person

DIPS

Served with your choice of grilled pita, fried pita or tortilla chips

Spinach and Artichoke Dip \$2.50 per person

Buffalo Chicken Dip \$3 per person

Roasted Red Pepper Hummus \$2.00 per person

PLATTERS

Vegetable Tray with Dip Carrots, celery, broccoli, cauliflower, cucumber, grape tomato, bell peppers, served with ranch dip \$2.50 per person

Fruit & Cheese Board Selection of American artisan cheeses served with fresh fruit, olives, nuts and assorted crackers \$4 per person

Charcuterie Display 3 meats and assorted cheeses, spicy mustard sauce and assorted crackers \$4 per person

Fresh Fruit Platter Assortment of fresh seasonal fruit with yogurt dipping sauce \$3.50 per person

Cheese Display Selection of American artisan cheeses and assorted crackers with fresh sliced fruit, garnished with olives and nuts \$4 per person

BITES

Tomato Bruschetta Fresh tomato, onion, cilantro, basil, garlic, olive oil, balsamic drizzle \$17 per dozen

Pulled Pork Poppers Poppers stuffed with pulled pork, cheddar cheese, pickles with a side of bbq \$40 per 2 dozen

Loaded Tots Shredded potato, bacon, scallion and cheese with a side of sour cream \$10 per dozen

Portobella Arancini Oven roasted portobella mushrooms, garlicky spinach, mozzarella and provolone \$36 per 2 dozen

Buffalo Tots Our loaded tots topped with more bacon, bleu cheese crumbles and BT original sauce \$15 per dozen

Spinach + Artichoke Bites Four cheeses blended with spinach and artichokes, coated in panko crumbs \$36 per 2 dozen

Sausage Mac N' Cheese Bites Roasted italian sausage with smoked gouda mac and red and yellow peppers, in a panko breading \$38 per 2 dozen

Tickled Pickles Hand cut thick pickle slices dipped in bacon batter, lightly fried with a side of southwest aioli \$12 per dozen

Reuben Bites Corned beef, sauerkraut and marble rye lightly fried with a side of thousand island dressing \$40 per 2 dozen

Hot Cheese Bites Spicy cheese, lightly fried with a side of ranch \$25 per 100

Pierogies Potato and cheddar with sauteed onion and sour cream \$22 per 2 dozen

Jumbo Shrimp Cocktail \$1.75 each

Spring Rolls Vegetable spring rolls with a side of sweet chili sauce \$40 per 2 dozen





More than a Snack

Nacho Bar Tortilla chips, melted cheese, tomatoes, jalapenos, olives, onions, sour cream and salsa \$4 per person
Add Chili for \$1 per person

Deli Display Sliced turkey, ham, salami, provolone, Swiss, American, lettuce, tomato, mayo, pickle and assorted bread \$7 per person

Build your own Sliders Your choice of one meat, served with mini slider buns
\$2 per slider, 30 slider minimum

Pulled Pork with cheddar, red onion and diced pickle

Meatball with marinara and parmesan cheese

Hamburgers with American cheese, lettuce, tomato, onion, pickle

Pot Roast slow roasted in au jus

Italian Hoagie Ring Ham, salami, pepperoni, capicola, provolone, lettuce, tomato, onion, with a side of Italian dressing sliced into approx. 20-25 pieces \$55 each

Southern Style Chicken Strips Thick breaded chicken strips served with honey mustard or bbq \$24 per dozen Extra sauce \$6 per bowl

Assorted Mini Tea Sandwiches and Wraps

Choose any of the following – minimum of 1 dozen per flavor \$16 per dozen

Ham & Swiss with dijon mustard on Italian
Cucumber & Spinach with dill cream cheese on multigrain

Turkey & Pepperjack with southwest mayo on Italian

Roast beef with horseradish sauce on rye
Almond, Arugula, Honey & Goat Cheese on multigrain

Roasted Red Pepper and Hummus with mushroom, spinach and tomato in a wrap
Egg Salad, Tuna Salad or Chicken Salad on croissant

Build Your Own Taco Bar Sirloin, sauteed chicken, corn tortillas, peppers, onions, lime crema, salsa, shredded cabbage, cotija cheese, cheddar jack cheese, guacamole, black beans, cilantro lime rice \$14 per person

Wings

Choose up to two flavors, includes your choice of ranch or bleu cheese and veggies
100 wings \$80 Boneless wings \$13 per pound



Heat Index 0: No heat

Assault & Vinegar, BT BBQ, Garlic Parm, General Tso's, Memphis Sweet, Mesquite

Heat Index 1: Mild

Sweet Chili, Tangy Gold

Heat Index 2: Caution

BT Original, Cajun Dry, Cajun Wet, Dingo, Hot, Hyena, Jackal

Heat Index 3: Extreme Caution

Cajun Wet, Coyote, Red Hot, Honey, Hot Garlic, Gnarley, Black & Gold, Chipotle, Tequila Lime, Thai Spicy Peanut, Zesty BBQ

Heat Index 4: Danger

Bourbon, Honey Garlic Habanero, Atomic

Heat Index 5 Extreme Danger

Cluckin' BBQ, Cluckin' Hot





Salads, Sides and Pastas

Small – serves approximately 15 Large - serves approximately 30

SALADS

Salads are served with your choice of one dressing balsamic, Italian, ranch, bleu cheese, caesar, house vinaigrette or Greek. Extra dressing \$6 per bowl

House Mixed greens, green pepper, tomato, cucumber, carrot, red onion *small \$25/large \$50*

Caesar Romaine, house made seasoned croutons, parmigiano reggiano *small \$28/large \$56*

Greek Mixed greens, artichoke, black olive, feta, green pepper, tomato *small \$30/large \$60*

Harvest Mixed greens, dried cranberry, dried white raisins, almonds, roasted red peppers, crumbled bleu cheese *small \$30/large \$60*

Picnic Salads *small \$19/large \$38*

Potato Salad Traditional style with celery and egg

Coleslaw Shredded slaw, carrots, dressing

Pasta Salad Pasta, peppers, olives, tomatoes, feta, Italian dressing

Fruit Salad Cubed fresh seasonal fruit

SIDES

small \$20/large \$40

Vegetable Medley

Baked Beans with bbq and bacon

Cornbread

Mashed Potatoes

Roasted Red Skin Potatoes

PASTAS

Baked Rigatoni Your choice of meat or marinara sauce topped with mozzarella & parmesan cheeses *small \$30/large \$60*

Mac N' Cheese Cavatappi pasta and a delicious blend of gourmet cheeses *small \$30/large \$60*

Loaded Mac Cavatappi pasta with gourmet cheeses, grilled chicken, bacon, tomato and panko bread crumbs *small \$38/large \$76*

Any of the gourmet Mac N' Cheese entrees from our daily menu can be served in crowd size portions.



Cheese Lasagna Layered pasta, lots of cheese and classic housemade marinara *small \$35/large \$70*

Meat Lasagna Layered pasta, cheese, ground beef and marinara *small \$40/large \$80*





Desserts and Beverages

DESSERTS

Our dessert selection is endless! Discuss options with your catering manager.

BEVERAGES

Package Unlimited non-alcoholic beverages
\$1.50 per person

Ala carte \$2 per non-alcoholic drink, refills included

By the gallon Iced tea, lemonade, coffee, decaffeinated coffee or hot tea \$15 per gallon

Mimosa or Sangria \$60 per gallon

Juice OJ, tomato, pineapple, cranberry or grapefruit \$15 per carafe





Buffets

Our buffets are designed for a minimum of 20 people per buffet. Buffets are available for a 2-hour duration. All buffets below are served with unlimited non-alcoholic beverages, including fountain drinks, coffee & hot tea

BUILD YOUR OWN BUFFET



1910 Buffet

Garden Salad or Caesar Salad
Choice of Two Side Dishes
One Level 1 Selection
\$14.95

The Incline

Garden Salad or Caesar Salad
Choice of Two Side Dishes
One Level 1 Selection
One Level 2 Selection
\$16.95

The Grandview

Garden Salad or Caesar Salad
Choice of Two Side Dishes
Two Level 2 Selections
\$18.95

Level 1

Sliders mini sandwich buns with your choice of Pulled Pork, Meatball, Pot Roast or Burgers

Deli Tray sliced ham, turkey, salami, American, provolone, swiss, lettuce, tomato, onion, pickle, mayo, mustard and an assortment of breads

Chicken Picatta baked chicken with lemon caper sauce

Parmesan Crusted Chicken parmesan crusted baked chicken with garlic parm cream sauce

Fettuccine or Rigatoni with your choice of sauce: alfredo, marinara, vodka or Bolognese

Tuscan Ravioli cheese ravioli topped with chopped tomatoes and fresh basil in white wine cream sauce topped with shaved parmesan cheese

Level 2

Loaded Man N' Cheese our famous house made mac with grilled chicken topped with bacon, tomato and panko breadcrumbs

Mediterranean Chicken baked chicken with fontina, artichoke hearts, sundried tomatoes and basil, in a light garlic cream sauce

Lemon Pepper Baked Cod lightly crusted cod topped with diced tomato and panko crumbs

Honey-Bourbon Salmon baked salmon with brown sugar, honey, brown sugar and bourbon glaze

Cajun Grilled Chicken Pasta grilled chicken with Andouille sausage, onions, green peppers in a creamy cajun sauce

Lasagna your choice of meat, cheese or vegetable

BT Beef Tips grilled and simmered with onions, mushrooms, red wine demi glaze and topped with coyote onion straws

Buffet Sides

Mashed Potatoes, Mac n' Cheese, Roasted Red Skin Potatoes, Potato Salad, Pasta Salad, Steamed Seasonal Vegetables, Seasonal Fruit Salad, Coleslaw, Baked Beans, Cilantro Lime Rice

Add rolls and butter for .50 per person, or additional sides for \$2 per person

Enhance your buffet with Wings, Italian Hoagie or Sliders!



Desserts

Please ask your catering coordinator about our dessert selections

Have something else in mind? We're happy to customize your menu for you.

* items may be requested undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





Buffets

Our buffets are designed for a minimum of 20 people per buffet and are 2 hours in duration. Have something else in mind? We're happy to customize your menu with you.

Backyard Buffet



Pulled Pork Sliders cheddar, red onion and diced pickles

Burger Sliders with American cheese, lettuce & tomato

Boneless Wings with choice of one sauce

Coleslaw

Baked beans

Pasta salad

Cornbread

\$16.50 per person

Bigham Buffet



Build Your Own Mac n' Cheese Bar

Start with our delicious creamy mac n' cheese and add in your choice of toppings to recreate our top selling Macs or your own creation

Grilled Chicken, Pulled Pork, Bacon, Tomato, Celery & Carrots

Crumbled Bleu Cheese, Smoked Gouda, Pretzel Stick

Add a sauce: Memphis Sweet bbq, BT Original, Coyote Dry Rub

** Recipes for our Loaded Mac, Smokehouse Mac & Buff Chick Mac will be listed**

Wings

Our award winning wings, in your choice of two flavors and includes your choice of ranch or bleu cheese and veggies

Garden Salad

Mixed greens, green pepper, tomato, onion, cucumber, carrot and choice of two dressings

House Made Potato Chips

Dessert

Fresh Baked Brookie Bar - our rich combo of a gooey chocolate chip cookie and a brownie

\$19.00 per person





Brunch and Shower Buffets

Add a Bloody Mary Bar or carafes of Mimosas! Our buffets are designed for a minimum of 20 people per buffet and are 2 hours in duration.

Continental Breakfast



Fresh Sliced Seasonal Fruit
Assorted Danish, Pastries and Bagels
Freshly Brewed Coffee and Tea

\$10.00 per person

You can also add the following

Scrambled Eggs \$2 per person

Scrambled Eggs with cheese \$2.25 per person

Yogurt Parfaits \$2.50 each

Big Brunch Buffet



Omelet Station* made to order

French Toast thick cut with powdered sugar and maple syrup

Homefries

Choice of Ham, Bacon or Sausage

House Made Biscuits and Gravy

Fresh Sliced Fruit

Freshly Brewed Coffee and Tea

\$16.00 per person

The Big Fancy



Fresh Sliced Seasonal Fruit

Egg Frittatas

Spinach and Artichoke with tomato, mushrooms and goat cheese

Bacon and Ham with green onion, peppers and cheddar

Gourmet Crepes with choice of fruit topping

Yogurt Parfait with granola and fresh berries

Steel Cut Oatmeal with brown sugar, cinnamon and raisins

Choice of ham, bacon or sausage

\$18.00 per person

Champagne Shower



Fresh Sliced Seasonal Fruit

Assorted Pastries

Tea Sandwiches, Croissants or Mini Wraps

(choose two):

Ham & Swiss with dijon mustard on Italian

Cucumber and Spinach with dill cream cheese on multigrain

Turkey & Pepperjack with southwest mayo on Italian

Roast Beef with horseradish sauce on rye

Almond, Arugula, Honey and Goat Cheese on multigrain

Roasted red pepper and Hummus with mushrooms, spinach and tomato on a wrap

Egg Salad, Tuna Salad or Chicken Salad on croissant

Harvest Salad mixed greens, dried cranberry, white raisin, almonds, roasted red pepper, crumbled bleu cheese

Cheese and Veggie Display

Flute of Champagne or Sparkling

Non-Alcoholic Cider garnished with fresh seasonal fruit, one per person

\$16.50 per person

Add a champagne toast to any Brunch or Shower Buffet for only \$3 per person



* items may be requested undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





Policies

ROOM RENTAL / FOOD BEVERAGE MINIMUMS: For exclusive use of our party room, a food and beverage minimum will apply. Should the minimum not be met, the difference will be charged as a room rental fee. Food and beverage minimums will be quoted upon inquiry of date availability. Minimums are subject to change based on holidays and sporting events.

FOOD - Please review our catering suggestions. Food choices are not limited to this menu. We would be happy to customize a menu for your group. Guests may also order off of our daily menu. Please talk to us about these options.

BEVERAGE – We have several options for your beverage selection:

Open Bar: All drinks will be paid for by host. You may choose to limit choices (ie: domestic beer and house wine and liquor)

Cash Bar: Guests pay for their own drinks

Drink Tickets: We will provide guests with a number of drink tickets at the start of event. These drinks will be paid for by host. After tickets are gone, guests are responsible for their own drinks.

Limit Bar: Host sets open bar limit amount (i.e. \$800). When bill reaches this amount, bar will be converted to cash bar.

ORDERING POLICY: It is necessary that Bigham Tavern be notified of the food order at least 7 days in advance. Any changes to the order will be accepted up to 72 hours prior to the event to ensure your requests may be accommodated.

SERVICE CHARGE AND SALES TAXES: All menu items are subject to tax and suggested service charge at prevailing rates (currently 21%) and applicable state and local taxes (currently 7%). These rates are subject to change.

DEPOSITS and GUARANTEE REQUIRED: A non-refundable deposit of \$100.00 is required with a signed agreement to secure your event. This deposit will be deducted from your total charges. A credit card must be given to Bigham Tavern to hold in the event of possible cancellation or should any damages occur to Bigham Tavern property. (see below)

CANCELLATION: Cancellations within 72 hours of the event may be subject to additional fees based on any losses Bigham Tavern incurs in regards to food purchases.

DAMAGES: Upon renting our party space, the guest is responsible for any damages that may occur to Bigham Tavern property.

CONDUCT: Please keep in mind that while we want your guests to have a good time, we need to operate under full awareness of liquor liability codes. Should any of your guests appear to be visibly intoxicated, we have the right to refuse service.

FOOD AND BEVERAGE GUIDELINES: There is to be no outside food or beverage (alcoholic and non-alcoholic) brought into Bigham Tavern. We will happily work with you to customize any menu or specific food/beverage that you have in mind. Perishable food items are permitted to be on the buffet for a maximum of 2 hours, no exceptions. After this time period, the food must be packaged and refrigerated. We will package the food for you to take home if you desire.

Cake Policy: We would be happy to assist you in ordering a cake or specialty dessert for your function. If you would like to bring your own cake, there is a \$25 fee for plates, napkins and cutlery provided by Bigham Tavern.

PAYMENT: Full payment is required at the conclusion of your event. Cash, checks, Visa, Mastercard, Discover and American Express are all accepted.

