

TAPS Signature Buffet

TAPS Fish House & Brewery is pleased to be considered for all your private dining needs. From small luncheons, to important corporate dinners & everything in between, we would love to provide you with the first rate cuisine, beverages, service & hospitality you deserve. As TAPS' group sales manager, I would enjoy having the opportunity to assist you in planning an event that will far exceed your guests' expectations.

Inspired by the Manzella Family's passion for food & hospitality, TAPS Fish House & Brewery was founded in September 1999. From the beginning our goal has been to provide a premiere dining destination with extraordinary attention to classically prepared seafood, steaks, & European ales & lagers.

We proudly offer:

- Event & Private Dining for 8-500 guests
- Elegant main dining room
- Spacious lounge with 80 sq ft TV
- Four fireplaces
- 21-seat oyster bar
- Sunday Brunch Extravaganza
- TAPS Wine list honored by Wine Spectator
- Hand-Crafted Award-winning European Ales & Lagers
- Fine Cigar Selection
- Roomy Patio
- Wine & Beer Dinners

Again, thank you for considering TAPS.
Please do not hesitate to contact me should you have any questions,
or should you like a tour of our restaurant.

Sincerely,

Catherine Phan
Group Sales Manager
TAPS Fish House & Brewery, Brea

To view up-coming special events and menus please visit us at tapsfishhouse.com.



Hor D'oeuvres

Displayed

(Minimum order of 25 guests)

MEDITERRANEAN- GRILLED VEGETABLE CRUDITE
Grilled & marinated fresh vegetables & delicacies - \$6pp

SEASONAL FRESH FRUIT & CHEESE
Accompanied by seasonal fruits, Artisan cheeses & gourmet crackers - \$7pp

BAY SCALLOP & SHRIMP CEVICHE
Citrus marinated with minced onion, tomato, cilantro & avocado. Served with tortilla chips - \$6pp

GOURMET MEAT & CHEESE
Chef's selection of gourmet meats, Artisan cheeses & gourmet crackers - \$10pp

FRESH CARVED CHARCUTERIE & IMPORTED CHEESE
Seasonal selection served with toast points - \$12pp

CALAMARI FRITTI
with cocktail sauce - \$4pp

FLATBREAD WITH HUMMUS
with roasted peppers - \$4pp

WARM CRAB & ARTICHOKE DIP
Blue crab, tender artichokes & spinach blended with four cheeses. Served au gratin with corn chips - \$5pp

CHILLED SEAFOOD ON ICE
Shrimp, raw oysters, & crab legs. Accompanied with cocktail sauce, & fresh lemon wedges - \$15pp

BRUSCHETTA BAR
Fresh chopped tomato, basil, olives, tapenade, hummus, roasted garlic, shaved parmesan cheese & ciabatta toast - \$9pp

BREWMASTER PRETZEL STICK FONDUE
Lightly sprinkled with Kosher salt served with cheddar ale fondue - \$4pp

MANZELLA MEATBALLS
with house-made marinara - \$4pp

MARGHERITA FLATBREAD
with fresh mozzarella, tomato, marinara & basil - \$4pp

Displayed or Tray Passed

THAI CHICKEN SATAY
with peanut sauce - \$4pp

MAINE LOBSTER DUMPLINGS
fried with creamy lobster thermidor sauce - \$4pp

CRAB STUFFED MUSHROOMS
drizzled with lemon butter - \$5pp

PETITE CRAB CAKES
in a lobster thermidor sauce - \$5pp

SWEET AND SPICY COCONUT SHRIMP
with roasted pineapple chili syrup - \$5pp

SHRIMP COCKTAIL
with TAPS house-made cocktail sauce - \$5pp

BUFFALO CHICKEN WINGS
Tossed in a classic wing sauce accompanied with Blue cheese dressing - \$5pp

AHI TUNA TARTARE
Sashimi grade ahi tuna tossed in white soy sauce, yuzu dressing, cucumber, avocado & green onion topped with Tobiko caviar & wonton garnish served in lettuce cups - \$5pp

BACON WRAPPED SCALLOPS
with Kahlua butter sauce - \$5pp

BARBACOA EMPANADAS
Shredded beef barbacoa, grilled onions, cilantro, cheddar & jack cheese, poblano cream sauce - \$4pp



TAPS Signature Buffet

Lunch \$27.99

Includes Your Choice Of: Starter, Entrées, Accompaniment and Dessert, TAPS Sourdough Bread & Dipping Sauce, Micro-Roasted Coffee, House-Brewed Iced Tea

Starters

Please select one salad

ORGANIC SIMPLE GREEN SALAD

Field greens, carrots, shaved vegetables, grape tomatoes

CLASSIC CAESAR

Romaine, fresh baked croutons, Pecorino Romano cheese

*TAPS GODDESS SALAD + \$3

Baby kale & butter leaf lettuce, green goddess dressing with bay shrimp, candied pecans, sweet Maui onions & cherry tomatoes

*GRANNY SMITH APPLE SALAD + \$3

Vermont maple dressing, mixed baby greens, Cotija cheese, toasted pecans & candied black pepper bacon

Entrées

Please select two entrées (Any additional entrées, please add \$5pp)

B.L.A.T.T.

Applewood smoked bacon, lettuce, avocado, sliced roasted turkey, vine-ripened tomato, green goddess dressing

LEMON TUNA AIOLI SLIDERS

Fresh albacore tuna marinated in herb vinaigrette & dressed with lemon aioli, butter lettuce, beefsteak tomatoes

COBB SALAD

Grilled chicken breast, Applewood smoked bacon, avocado, vine-ripened tomato, hard boiled egg, Point Reyes blue cheese, shredded iceberg lettuce, blue cheese dressing

JEROME & JOSE'S JAMBALAYA

Chicken, Andouille sausage, smoked ham, tomato cayenne broth, dirty rice

CHICKEN SALAD SLIDERS

House-made chicken salad served on a mini brioche bun

Accompaniments

Please select one accompaniment

HOUSE-MADE TRUFFLE POTATO CHIPS | POTATO SALAD

COLE SLAW | MACARONI SALAD

Dessert

Please select one dessert

FRESH BAKED BROWNIES

ASSORTED COOKIES

FLOURLESS CHOCOLATE GATEAU + \$3

MINI CLASSIC CRÈME BRULÉE + \$3

CHOCOLATE DIPPED STRAWBERRIES + \$3

MINI NEW YORK STYLE CHEESECAKE + \$3

CHOCOLATE FOUNTAIN + \$7

With strawberries, pineapple, marshmallow, rice krispies

Private Dining



TAPS Signature Buffet

Lunch or Dinner \$39.99

Includes Your Choice Of: Starter, Entrées and Dessert, TAPS Sourdough Bread & Dipping Sauce, Micro-Roasted Coffee, House-Brewed Iced Tea

Starters

Please select two salads

ORGANIC SIMPLE GREEN SALAD

Field greens, carrots, shaved vegetables, grape tomatoes

CLASSIC CAESAR

Romaine, fresh baked croutons, Pecorino Romano cheese

*TAPS GODDESS SALAD + \$3

Baby kale & butter leaf lettuce, green goddess dressing with bay shrimp, candied pecans, sweet Maui onions & cherry tomatoes

*GRANNY SMITH APPLE SALAD + \$3

Vermont maple dressing, mixed baby greens, Cotija cheese, toasted pecans & candied black pepper bacon

Entrées

Please select two entrées (Any additional entrées, please add \$8pp)

PRIME TOP SIRLOIN

LEMON & CAPER CHARBROILED CHICKEN

MACADAMIA NUT-CRUSTED ROCKFISH

DRUNKEN MAHI MAHI

ACHIOTE-MARINATED SALMON

*ROAST PRIME RIB OF BEEF + \$15

Accompanied with au jus and creamy horseradish

Accompaniments

Please select two accompaniments

ROASTED GARLIC MASHED POTATOES | ROASTED POTATOES WITH GARLIC & ROSEMARY

SEASONAL MIXED VEGETABLES | RICE PILAF | SAUTÉED ASPARAGUS

Dessert

Please select one dessert

FRESH BAKED BROWNIES

ASSORTED COOKIES

FLOURLESS CHOCOLATE GATEAU + \$3

MINI CLASSIC CRÈME BRULÉE + \$3

CHOCOLATE DIPPED STRAWBERRIES + \$3

MINI NEW YORK STYLE CHEESECAKE + \$3

CHOCOLATE FOUNTAIN + \$7

With strawberries, pineapple, marshmallow, rice krispies

All prices subject to a 20% service charge & current sales tax

