

Three Course Prix - Fixe Lunch Menus

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.

Private Dining



EST. 1999

Hor D'oeuvres

Displayed

(Minimum order of 25 guests)

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

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

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

CALAMARI FRITTI
with cocktail sauce - \$4pp

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

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

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

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

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

FLATBREAD WITH HUMMUS
with roasted peppers - \$4pp

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

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

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

Displayed or Tray Passed

THAI CHICKEN SATAY
with peanut sauce - \$4pp

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

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

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

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

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

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

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

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



Three Course Prix-Fixe Lunch Menus

ALL PACKAGES INCLUDE A STARTER, ENTRÉE & DESSERT, TAPS SOURDOUGH BREAD & DIPPING SAUCE, MICRO-ROASTED COFFEE & TEA

Private Dining

Starters

Parties of 25 or more please select one starter
Parties less than 25 please select two starters

NEW ENGLAND CLAM CHOWDER

Traditional white chowder of chopped clams, potatoes, leeks & finished with cream sherry

N'AWLINS STYLE GUMBO

A rich stew of chicken, smoked ham & Andouille sausage topped with Cajun dirty rice

*LOBSTER BISQUE + \$3

A creamy, decadent soup made with Maine lobster, basil & a shot of brandy

CLASSIC CAESAR

Crisp romaine & fresh baked croutons topped with grated Pecorino Romano cheese

ORGANIC SIMPLE GREEN SALAD

Field greens, carrots, shaved vegetables and grape tomatoes tossed in herb vinaigrette dressing

*THE "WEDGIE" + \$3

A wedge of iceberg lettuce topped with Point Reyes blue cheese crumbles, vine-ripened tomatoes, red onion, Applewood smoked bacon & creamy blue cheese dressing.

*TAPS GODDESS SALAD + \$3

Baby kale & butter leaf lettuce tossed in a 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

*INDICATES AN ADDITIONAL \$3.00 PER PERSON

- ALL PRICES SUBJECT TO A 20% SERVICE CHARGE & CURRENT SALES TAX.



Entrees

Parties less than 25 please select four entrees, Parties with 25-40 please select 3 entrees,
41-55 guests please select 2 entrees, Parties over 55 please select one entree

MENU OPTION #1 - \$24.99

B.L.A.T.T.

Applewood smoked bacon, lettuce, avocado, roast turkey & vine-ripened tomato on sweet wheat bread with green goddess dressing. Served with house-made potato chips.

CHICKEN CAESAR SALAD

Baby gem lettuce, croutons and Pecorino Romano topped with charbroiled chicken

TAPS BURGER

Aged sharp cheddar cheese, red onion, vine-ripened tomato, mayonnaise, lettuce, toasted brioche roll. Served with garlic parsley fries

LEMON AIOLI TUNA SANDWICH

Fresh albacore tuna marinated in herb vinaigrette & dressed with lemon aioli on artisanal bread from Artisan bakery with butter lettuce and beefsteak tomatoes. Served with house-made potato chips.

BREWMASTER'S FISH & CHIPS

Fresh cod dipped in our Brewmaster's award winning Cream Ale batter & flashed fried. Served with tartar sauce, garlic parsley fries & Louisiana hot slaw.

MENU OPTION #2 - \$29.99

48 HOUR BRAISED SHORT RIBS

Served with garlic mashed potatoes, seasonal vegetables & finished with a mushroom demi glace

VERACRUZ CHOPPED SALAD

Marinated grilled Atlantic salmon served on top of shredded iceberg lettuce, avocado, tomatoes, sweet mango, crispy tortillas, grilled corn, Cotija cheese & tossed with roasted poblano pecan vinaigrette

CHEF'S FEATURED CATCH & BAY SHRIMP SCAMPI

Pan seared then topped with white wine garlic scampi sauce. Served with citrus rice & sautéed seasonal vegetables

CHARBROILED CHICKEN

Charbroiled chicken breast with a lemon caper beurre blanc. Served with roasted garlic mashed potatoes & seasonal vegetables

SPANISH CHORIZO & CLAM PASTA

Calamari, clams, pea greens, Spanish chorizo, chili threads, lime, flour tortilla

MENU OPTION #3 - \$39.99

MACADAMIA NUT-CRUSTED ROCKFISH

Served with roasted garlic mashed potatoes, fresh buttered asparagus & Maine lobster brandy cream sauce

JEROME & JOSE'S JAMBALAYA

Shrimp, chicken, Andouille sausage, smoked ham, tomato cayenne broth, dirty rice

TOMATO & SCAMPI PASTA

Cherry tomatoes, asparagus, garlic & shrimp sautéed with extra virgin olive oil, basil & white wine. Accompanied with garlic bread

PRIME 8oz TOP SIRLOIN

Prepared medium served with seasonal vegetables & roasted garlic mashed potatoes

CHARBROILED CHICKEN

Charbroiled chicken breast with a lemon caper beurre blanc. Served with roasted garlic mashed potatoes & seasonal vegetables



MENU OPTION #4 - \$46.99

RIBEYE

Prepared medium & served with seasonal vegetables & roasted garlic mashed potatoes

DRUNKEN MAHI MAHI

Blackened Mahi Mahi with a splash of Tequila over Spanish-style rice. Accompanied by crab tostadas topped with tomatillo & avocado salsa & Cotija cheese

ACHIOTE-MARINATED SALMON

Accompanied with Spanish-style rice, seasonal vegetables, poblano crema

MARY'S FREE-RANGE CHICKEN

Oven roasted 1/2 chicken, spring vegetables, olive oil poached peewee potatoes, rosemary pan jus

FILET & SHRIMP UDON

A flavor fusion of marinated filet mignon strips & jumbo shrimp over udon noodles, tossed in a spicy Thai sauce with mushrooms, broccoli & slivered green onions

MENU OPTION #5 - \$57.99

MISO MARINATED CHILEAN SEA BASS

Served pan roasted over Japanese sticky rice & sautéed spinach. Accompanied by red, green & yellow pepper jam

FILET MIGNON

Prepared medium served with seasonal vegetables & roasted garlic mashed potatoes

MARY'S FREE-RANGE CHICKEN

Oven roasted 1/2 chicken, spring vegetables, olive oil poached peewee potatoes, rosemary pan jus

THE WHARF CIOPPINO

A seafood stew of calamari, Manila clams, Mediterranean mussels, shrimp, scallops & assorted fish sautéed in a spicy marinara with sweet onions, garlic, red wine, fresh herbs & linguini

HOKKAIDO SCALLOPS

House-made bacon, cheddar ale grits, sautéed kale, asparagus, roasted tomatoes, Brussels sprouts, Meyer lemon chimichurri

Dessert

PLEASE SELECT ONE DESSERT

CLASSIC CRÈME BRÛLÉE

Caramelized Tahitian vanilla bean custard with fresh seasonal berries

NEW YORK STYLE CHEESECAKE

Sweetened cream cheese with Tahitian vanilla & graham cracker crust. Served with seasonal berry coulis

CHOCOLATE GATEAU

Chocolate cake layered with dark chocolate mousse & finished in a vanilla crème anglaise & dark chocolate sauce

SORBETTO MEDLEY

Chef selected assortment of fruit sorbets

*TRIO OF DIVINITY + \$3

Mini New York Cheesecake, Mini Crème Brûlée & Mini Flourless Chocolate Cake

