

# Three Course Prix - Fixe Dinner Menu

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](http://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 sauce - \$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 Dinner Menu

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 - \$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 sauteed 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 #2 - \$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 #3 - \$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

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## "CHEF'S CREATIONAL MENU" - \$79.99 PER PERSON

### AMUSE BOUCHE

SEASONAL RAVIOLI

### STARTER

SELECT A SALAD OR SOUP OF YOUR CHOICE  
(LOCATED ON PAGE 3)

### ENTREES

#### LOBSTER TAIL

12-oz. cold water South African lobster tail served with seasonal vegetables & garlic mashed potatoes

#### CHILEAN SEABASS & HOKKAIDO SCALLOPS

Duet of miso marinated Chilean sea bass & pan-seared Hokkaido scallops. Accompanied with Japanese sticky rice, sauteed spinach, with red, green & yellow pepper jam

#### JUMBO ALASKAN KING CRAB LEGS

King Crab legs baked in garlic, butter & white wine. Served with drawn butter, garlic mashed potatoes, & seasonal mixed vegetables

#### FILET MIGNON & SHRIMP SCAMPI

Served with garlic mashed potatoes & seasonal vegetables

### DESSERT

CHEF'S SEASONAL DESSERT

