

Buffet Prices below do not include the local sales tax of 7.175% and the 20% gratuity. Buffets are priced for 1 time through the buffet and 1 plate per person. An attendant is present at the buffet to serve proteins.

Tavern Taco Buffet

Hard & Soft Shell Tacos, Seasoned Beef, Shredded lettuce, Diced Tomatoes, Shredded Cheese, Sour Cream, Spanish Rice, Refried Beans

For \$2 more, add one of the following:

Tortilla Chips & Salsa

Tortilla Chips & Nacho Cheese

Tortilla Chips & Guacamole –Salsa \$1

25-50 Guests	51-100 Guests	101+ Guests
\$15	\$14.50	\$14.00

Chicken & Ribs Buffet

St. Louis Style Ribs with house made BBQ sauce, Herb Baked Chicken, Coleslaw, Roasted Red Potatoes

For \$2 more, Add on Cut Fresh Fruit per person

For \$1.50 more, Add on Chocolate Chip Cookie per person

25-50 Guests	51-100 Guests	101+ Guests
\$21	\$20.00	\$19.00

The Traditional Buffet

Succulent Turkey, Ham, Garlic Mashed Potatoes, Home Style dressing, Green Beans, Rolls, Whipped Butter and a House Salad with House Balsamic Dressing.

For a \$2 more add on sweet mashed potatoes

25-50 Guests	51-100 Guests	101+ Guests
\$21.00	\$20.50	\$20.00

All American Cook-Out

Grilled Hamburgers Cooked to Perfection, Slow Cooked Bratwurst, Baked Beans, Potato Salad, Kettle Chips, Mayo packets, *Ketchup, Mustard*) **Based on 1 Burger and 1 Brat per person.**

For \$1 more Add on Lettuce, Tomato & Onion

For \$2 more, Add on a Burger per person

For \$2 more, Add on a Brat per person

For \$3.50 more, Add on a grilled Chicken Breast per person

25-50 Guests	51-100 Guests	101+ Guests
\$16.00	\$15.50	\$15.00

Turkey Roulade Buffet

Bacon Wrapped Turkey Roulade stuffed with Chipotle Corn Bread, Grilled Pork Tenderloin with Bourbon Sauce, Garlic Mashed Potatoes, Chef's Choice Vegetable, House Salad with Balsamic Dressing, Roll & Whipped Butter *** A Tavern Favorite***

25-50 Guests	51-100 Guests	101+ Guests
\$24.00	\$23.00	\$22.00

Italian Pasta Buffet

Penne Pasta with House made Marinara Sauce & Alfredo Sauce, Caesar Salad

For \$1 more, Add on a Bread stick per person

For \$2 more, Add on 2 Meatballs per person

For \$3 more Add on a slice of Rustic Meat Lasagna

For \$3 more Add on 3 slices of Grilled Chicken

25-50 Guests 51-100 Guests 101+ Guests

\$14.00	\$13.50	\$13.00
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Deli Sandwich Bar

Turkey, Ham, American & Swiss Cheese, Assorted Rolls, Coleslaw, Kettle Chips, Lettuce, Tomato, Mayo, Mustard

For \$1 more sub Potato Salad

For \$3 more, Add on a cup of Creamy Chicken Wild Rice Soup

For \$2 more Add Cut mixed Fresh Fruit

For \$1.50 more, Add on a Chocolate Chip Cookie per person

25-50 Guests	51-100 Guests	101+ Guests
\$15.00	\$14.50	\$13.50

Chicken Marsala Buffet

Chicken Marsala, Angel Hair Pasta, Chefs Choice Vegetable, Breadstick and a Caesar Salad

25-50 Guests	51-100 Guests	101+ Guests
\$20.00	\$19.50	\$19.00

Tavern™

at
Green Haven

2020 Buffet Menu Options

Contact Tavern via email –
greenhaventavern@yahoo.com
763-576-2970-5000 ext 6

Meatloaf & Adult Mac & Cheese Buffet

Meat loaf, Penne with creamy cheese, Killer Baked Beans, Kettle Chips,

25-50 Guests	51-100 Guests	101-300 Guests
\$15.50	\$15.00	\$14.00

Hand Layered Rustic Lasagna

Three Meat Lasagna or Vegetarian Alfredo Lasagna
Classic house-made Caesar Salad
For \$1 more, Add on a Bread Stick per person
For \$1.50 more add on Chocolate Chip Cookies

25-50 Guests	51-100 Guests	101-300 Guests
\$15.50	\$14.50	\$13.50

Slow Roasted Top Sirloin Buffet

Slow Roasted sliced Top Sirloin in a Cabernet Thyme Sauce, Garlic Mashed Potatoes, Chefs Choice Vegetable, Green Salad with House Balsamic Vinaigrette, French Roll and Whipped Butter

25-50 Guests	51-100 Guests	101+ Guests
\$23.00	\$22.00	\$21.00

The Tavern Buffet

Baked Chicken Breasts in a Creamy Champagne sauce, Garlic Mashed Potatoes, Chef's Choice Vegetable, Caesar Salad, Roll and Whipped Butter
For \$1 more sub House Salad
For \$1.50 more add Chocolate Chip Cookies

25-50 Guests	51-100 Guests	101+ Guests
\$20.00	\$19.50	\$19

Buffets include a Beverage of Water-

Self-Serve Beverage Station:

Canned Soda

\$1.50 per can (Pepsi, Diet Pepsi, Sierra Mist)

Soda per Pitcher

\$9 or

Soda per 2.5 Gallons

\$20

Coffee

\$28 per Gallon (Creamers, Sugars, Stir sticks)

Lemonade

\$18 per Gallon

Cranberry Lemonade

\$20 per Gallon

Fresh Water infused with sliced Lemons & Fresh Mint

\$16 per Gallon

Fresh Water infused with sliced Cucumbers

\$15 per Gallon