



PRIVATE PARTY

Menu

THANK YOU FOR CONSIDERING
TOMMY'S TAVERN + TAP TO HOST YOUR
UPCOMING SPECIAL EVENT!

OUR TEAM HAS HAND CRAFTED
THE FOLLOWING PACKAGES FOR YOU
TO ENJOY AND CUSTOMIZE.

ALONG WITH OUR MENU OPTIONS,
YOU WILL HAVE THE OPPORTUNITY TO
WORK WITH OUR PARTY COORDINATOR
TO MAKE YOUR EVENT ABSOLUTLY PEFFECT.

WE LOOK FORWARD TO HAVING YOU!

DIRECT CONTACT: ANDREA J. BONFIGLIO
PARTY COORDINATOR
ANDREA@TTTNJ.COM
(917)-932-3390

PACKAGE ONE ENTREE BUFFET

MINIMUM OF TWENTY FIVE ADULTS
\$33 PER ADULT | \$15 PER CHILD (12 AND UNDER)
INCLUDES SOFT DRINKS, TEA, COFFEE
PRICES DO NOT INCLUDE SALES TAX AND 20% SERVICE CHARGE



SOUP + SALAD CHOOSE TWO

SALADS

HOUSE SALAD

ROMAINE, RED ONIONS, TOMATOES, CHICKPEAS, CELERY AND KALAMATA OLIVES WITH OUR HOUSE DRESSING

CAESAR SALAD

ROMAINE, CROUTONS AND SHAVED PARMIGIANO WITH OUR HOMEMADE CAESAR DRESSING

APPLE SALAD

ROMAINE, GORGONZOLA, GRANNY SMITH APPLES, CANDIED PECANS AND DRIED CRANBERRIES WITH APPLE CIDER VINAIGRETTE

ARUGULA SALAD

BABY ARUGULA, CHERRY TOMATOES, SHAVED PARMIGIANO REGGIANO AND GRILLED ARTICHOKE WITH LEMON VINAIGRETTE

SOUPS

TOMATO BASIL
CHICKEN NOODLE
CREAM OF MUSHROOM
BROCCOLI CHEDDAR
BAKED POTATO

SIDES

CHOOSE TWO

GARLIC MASHED POTATOES
ROSEMARY POTATOES
PESTO MASHED POTATOES
CREAMED SPINACH
GREEN BEANS
ROASTED BROCCOLI
ROASTED BRUSSEL SPROUTS
GARLIC BROCCOLI RABE
SAUTEED VEGETABLES
FRENCH FRIES

MAIN COURSE CHOOSE THREE

PASTA

PENNE VODKA WITH CHICKEN
BAKED MAC N' CHEESE
CREAMY PENNE PESTO CHICKEN
BAKED PENNE MARINARA
WITH MOZZARELLA AND RICOTTA

BEEF & PORK

BEEF STEW
BEEF SHORT RIBS
SAUSAGE AND BROCCOLI RABE
SAUSAGE AND PEPPERS
SIRLOIN TIPS
WITH MUSHROOMS, ROASTED RED PEPPERS,
RED WINE DEMI GLAZE AND WHITE RICE
STEAK TERIYAKI
WITH BELL PEPPERS, ONIONS AND WHITE RICE
ROASTED PORK LOIN
WITH APPLE STUFFING AND A
PORT WINE DEMI GLAZE
MEATBALLS MARINARA

CHICKEN

TERIYAKI CHICKEN
WITH BELL PEPPERS, ONIONS AND WHITE RICE
CLASSIC CHICKEN OFFERINGS
WITH RICE OR PASTA
FRANCAISE, PARMIGIANO, MARSALA OR SCAMPI
CRISPY CHICKEN FINGERS

SEAFOOD

FLOUNDER FRANCAISE
STUFFED FLOUNDER
WITH CRAB MEAT AND A WHITE WINE
BUTTER SAUCE
LINGUINE AND CLAM SAUCE
SAUTEED LITTLE NECK CLAMS, GARLIC, WHITE
WINE AND EXTRA VIRGIN OLIVE OIL
CLASSIC SHRIMP OFFERINGS
WITH RICE OR PASTA, AS A FRANCAISE,
PARMIGIANO, SCAMPI OR FRA DIAVLO
SHRIMP OR SALMON TERIYAKI
WITH BELL PEPPERS, ONIONS AND WHITE RICE

EGGPLANT

EGGPLANT ROLLATINI
EGGPLANT PARMIGIANA

ADD ON EATS

Can be added to any package!

COLD PLATTERS

CHOOSE TWO FOR \$9/PERSON

ITALIAN ANTIPASTO

FRESH ASSORTED MEATS, CHEESES AND VEGETABLES

RAW VEGETABLE PLATTER

WITH A SIDE OF RANCH DRESSING

HUMMUS DIP

WITH FRESH PITA AND VEGETABLE STICKS

MEDITERRANEAN PLATTER

WITH OLIVES, BRUSCHETTA, FRESH MOZZARELLA,

ROASTED RED PEPPERS AND PROSCIUTTO

CHEESE BOARD

CHEF'S ASSORTMENT

SHRIMP COCKTAIL (\$2/PERSON*)

SUSHI PLATTERS

TRADITIONAL ROLL PLATTER

\$115 FOR 100 PIECES | \$195 FOR 200 PIECES

SPICY TUNA ROLL, CALIFORNIA ROLL, CRAB SALAD ROLL, PHILLY ROLL, SHRIMP TEMPURA ROLL

SIGNATURE ROLL PLATTER

\$185 FOR 100 PIECES | \$295 FOR 200 PIECES

CRABBY GABBY ROLL, HAWAII ROLL, RAINBOW ROLL, TEMPURA DRAGON, CHRISTMAS ROLL

PASSED HORS D'OEUVRES

45 MINUTES

CHOOSE FOUR FOR \$10/PERSON

CHOOSE SIX FOR \$14/PERSON

CHICKEN TERIYAKI SKEWERS

PIGS IN A BLANKET

TUNA CROSTINI

HUMMUS ON PITA BREAD

STUFFED SAUSAGE FONTINA SHROOMS

SHRIMP BRUSCHETTA

SPRING ROLLS

CHICKEN OR VEGETABLE

EGG ROLLS

CHEESESTEAK OR SAUSAGE BROCCOLI RABE FONTINA

BACON RISOTTO BALLS

PROSCIUTTO TOAST WITH GOAT CHEESE & FIG

SIRLOIN COSTINI WITH HORSERADISH CREAM

MINI CRAB CAKES

COCONUT SHRIMP

SPICY TUNA ROLL

SHRIMP TEMPURA ROLL

SHRIMP COCKTAIL (\$2/PERSON*)

DESSERT

MINI PASTRIES (\$4/PERSON*)

PACKAGE TWO PIZZA PARTY

MINIMUM OF TWENTY-FIVE ADULTS REQUIRED
FRIDAY & SATURDAY NIGHT, & SUNDAY ALL DAY: \$33 PER ADULT | \$15 PER CHILD (12 AND UNDER)
ALL OTHER TIMES: \$25 PER ADULT | \$15 PER CHILD (12 AND UNDER)
PRICES DO NOT INCLUDE SALES TAX AND 20% SERVICE CHARGE



SALAD CHOOSE TWO

SALADS

HOUSE SALAD

ROMAINE, RED ONIONS, TOMATOES, CHICKPEAS, CELERY AND KALAMATA OLIVES WITH OUR HOUSE DRESSING

CAESAR SALAD

ROMAINE, CROUTONS AND SHAVED PARMIGIANO WITH OUR HOMEMADE CAESAR DRESSING

APPLE SALAD

ROMAINE, GORGONZOLA, GRANNY SMITH APPLES, CANDIED PECANS AND DRIED CRANBERRIES WITH APPLE CIDER VINAIGRETTE

ARUGULA SALAD

BABY ARUGULA, CHERRY TOMATOES, SHAVED PARMIGIANO REGGIANO AND GRILLED ARTICHOKE WITH LEMON VINAIGRETTE

INCLUDED

TOMMY'S FAMOUS WINGS

COAL FIRED ROASTED WINGS WITH SAUTEED ONIONS AND ITALIAN LONG HOT FINGER PEPPERS

ALSO INCLUDED

SOFT DRINKS, COFFEE AND TEA

DESSERT OPTION

MINI PASTRIES \$4/PERSON

CHECK OUT OUR
ADD ON EATS FOR
CUSTOM ADDITIONAL
OPTIONS!

PIZZA CHOOSE THREE

RED SPECIALTY PIES

TOMMY'S CLASSIC PIE

SAN MARZANO TOMATOES, GRANDE MOZZARELLA, GRATED ROMANO, BASIL, DRIZZLED WITH EXTRA VIRGIN OLIVE OIL WITH A CLASSIC TOPPING OF YOUR CHOICE

MARGHERITA

SLICED TOMATOES, FRESH MOZZARELLA, SAN MARZANO TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

DELLAVALLE

SAUSAGE, PEPPERONI, MEATBALLS, MOZZARELLA, SAN MARZANO TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

YVETTE'S VEGGIE

GRILLED EGGPLANT, ZUCCHINI, ASPARAGUS, GARLIC, ROASTED RED PEPPERS, FRESH MOZZARELLA, SAN MARZANO TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

THE BRUNO

BREADED CHICKEN, HOT CHERRY PEPPERS, MOZZARELLA, SAN MARZANO TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

BELLA ANDREA

SWEET ITALIAN SAUSAGE, COAL FIRED ONIONS, FRESH MOZZARELLA, GORGONZOLA, SAN MARZANO TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

SAN DANIELLE

IMPORTED PROSCIUTTO DI PARMA, ARUGULA, FRESH MOZZARELLA, SAN MARZANO TOMATOES AND EXTRA VIRGIN OLIVE OIL

PIZZA ALLA RUSSA

GRILLED CHICKEN, MOZZARELLA, PECORINO, VODKA SAUCE AND BASIL

GIUSEPPE

SWEET ITALIAN SAUSAGE, BROCCOLI RABE, HOT CHERRY PEPPERS, MOZZARELLA, SAN MARZANO TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

IL ISABELLA

BREADED EGGPLANT, MOZZARELLA, RICOTTA CHEESE, SAN MARZANO TOMATOES, BASIL AND EXTRA VIRGIN OLIVE OIL

PIZZA CHOOSE THREE

WHITE SPECIALTY PIES

MR B'S FAVORITE

CHERRY TOMATOES, FRESH GARLIC, RICOTTA CHEESE, FRESH MOZZARELLA, BASIL AND EXTRA VIRGIN OLIVE OIL

AMERICANA BUFFALO PIE

BREADED CHICKEN, CELERY, MOZZARELLA, HOT SAUCE DRIZZLED WITH RANCH DRESSING

JERSEY SHORE CLAM PIE

FRESH BABY CLAMS, HOT ITALIAN SAUSAGE, SCALLIONS, MOZZARELLA AND CREME DE FRESH

MILANO

GRILLED ARTICHOKE, GARLIC, FRESH MOZZARELLA, RICOTTA CHEESE, BASIL AND EXTRA VIRGIN OLIVE OIL

BIANCA'S BLANCA

BABY ARUGULA, SHAVED PARMIGIANO REGGIANO, FRESH MOZZARELLA, FRESH SQUEEZED LEMON JUICE AND EXTRA VIRGIN OLIVE OIL

CHRISTINA'S PESTO

CHERRY TOMATOES, MOZZARELLA, SHAVED PARMIGIANO REGGIANO, TOPPED WITH PESTO RICOTTA

QUATTRO FORMAGGI

SMOKED GOUDA, GRUYERE, FRESH MOZZARELLA AND PARMIGIANO REGGIANO

THE COWBOY

BARBECUE PULLED PORK, SMOKED GOUDA, COAL ROASTED ONIONS AND MOZZARELLA

GLUTEN FREE

AVAILABLE IN MEDIUM SIZES ONLY

PACKAGE THREE RUSTIC LUNCHEON

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SALADS

HOUSE SALAD

ROMAINE, RED ONIONS, TOMATOES, CHICKPEAS, CELERY AND KALAMATA OLIVES WITH OUR HOUSE DRESSING

CAESAR SALAD

ROMAINE, CROUTONS AND SHAVED PARMIGIANO WITH OUR HOMEMADE CAESAR DRESSING

APPLE SALAD

ROMAINE, GORGONZOLA, GRANNY SMITH APPLES, CANDIED PECANS AND DRIED CRANBERRIES WITH APPLE CIDER VINAIGRETTE

ARUGULA SALAD

BABY ARUGULA, CHERRY TOMATOES, SHAVED PARMIGIANO REGGIANO AND GRILLED ARTICHOKE WITH LEMON VINAIGRETTE

SOUPS

TOMATO BASIL

CHICKEN NOODLE

CREAM OF MUSHROOM

BROCCOLI CHEDDAR

BAKED POTATO

INCLUDES

SOFT DRINKS, COFFEE AND TEA

SANDWICHES + WRAPS CHOOSE FOUR

COLD SANDWICHES

TURKEY CLUB

LETTUCE, TOMATO, BACON AND PESTO MAYONNAISE

CHICKEN CAESAR WRAP

GRILLED CHICKEN, ROMAINE, FRESH MOZZARELLA, TOMATO AND OUR HOMEMADE CAESAR DRESSING

CALIFORNIA TURKEY WRAP

TURKEY, PEPPER JACK CHEESE, AVOCADO, RED ONION AND CHIPOTLE MAYONNAISE

CLASSIC ITALIAN HERO

PROSCIUTTO DI PARMA, HOT SOPRESSATA, FRESH MOZZARELLA, ROASTED PEPPERS, LETTUCE, TOMATO, BALSAMIC GLAZE

HOT SANDWICHES

GRILLED CHICKEN

GRILLED CHICKEN, ROASTED RED PEPPERS, FRESH MOZZARELLA, CREAMY PESTO ON LONG FRENCH BREAD

PULLED PORK

BARBECUE PULLED PORK, COAL FIRED ROASTED ONION, COLESLAW FINISHED WITH A BARBECUE SAUCE ON LONG FRENCH BREAD

CHICKEN CUTLET SANDWICH

BREADED CHICKEN, FRESH MOZZARELLA, ROASTED PEPPERS, ARUGULA, TOMATO WITH A BALSAMIC GLAZE ON LONG FRENCH BREAD

INCLUDES

KETTLE CHIPS AND COLESLAW

ADD ON EATS

Can be added to any package!

COLD PLATTERS

CHOOSE TWO FOR \$9/PERSON

ITALIAN ANTIPASTO

FRESH ASSORTED MEATS, CHEESES AND VEGETABLES

RAW VEGETABLE PLATTER

WITH A SIDE OF RANCH DRESSING

HUMMUS DIP

WITH FRESH PITA AND VEGETABLE STICKS

MEDITERRANEAN PLATTER

WITH OLIVES, BRUSCHETTA, FRESH MOZZARELLA, ROASTED RED PEPPERS AND PROSCIUTTO

CHEESE BOARD

CHEF'S ASSORTMENT

SHRIMP COCKTAIL (\$2/PERSON*)

SUSHI PLATTERS

TRADITIONAL ROLL PLATTER

\$115 FOR 100 PIECES | \$195 FOR 200 PIECES

SPICY TUNA ROLL, CALIFORNIA ROLL, CRAB SALAD ROLL, PHILLY ROLL, SHRIMP TEMPURA ROLL

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CRABBY GABBY ROLL, HAWAII ROLL, RAINBOW ROLL, TEMPURA DRAGON, CHRISTMAS ROLL

PASSED HORS D'OEUVRES

45 MINUTES

CHOOSE FOUR FOR \$10/PERSON

CHOOSE SIX FOR \$14/PERSON

CHICKEN TERIYAKI SKEWERS

PIGS IN A BLANKET

TUNA CROSTINI

HUMMUS ON PITA BREAD

STUFFED SAUSAGE FONTINA SHROOMS

SHRIMP BRUSCHETTA

SPRING ROLLS

CHICKEN OR VEGETABLE

EGG ROLLS

CHEESESTEAK OR SAUSAGE BROCCOLI RABE FONTINA

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SIRLOIN COSTINI WITH HORSERADISH CREAM

MINI CRAB CAKES

COCONUT SHRIMP

SPICY TUNA ROLL

SHRIMP TEMPURA ROLL

SHRIMP COCKTAIL (\$2/PERSON*)

DESSERT

MINI PASTRIES (\$4/PERSON*)

PACKAGE FOUR NFL BALLER BUFFET

OFFERED WEEKS 1 - 17
\$55 PER PERSON | MINIMUM OF TWENTY ADULTS
FOUR HOUR CALL OPEN BAR | 12 TO 4 PM FOR GAME TIME ONLY
PRICES DO NOT INCLUDE SALES TAX AND 20% SERVICE CHARGE



FOOD BUFFET

12:30 PM

TOMMY'S COAL OVEN ROASTED WINGS

OUR FAMOUS COAL FIRED OVEN ROASTED WINGS WITH SAUTEED ONIONS AND ITALIAN LONG HOT FINGER PEPPERS

LOADED POTATO SKINS

POTATOES STUFFED WITH SOUR CREAM, SCALLION AND BACON BITS

EGG ROLLS

CHOOSE FROM CHEESESTEAK OR SAUSAGE BROCCOLI RABE FONTINA

HALF TIME

BAKED PENNE MARINARA

WITH MOZZARELLA AND RICOTTA

SAUSAGE AND PEPPERS

CLASSIC ITALIAN HERO PLATTER

PROSCIUTTO DI PARMA, HOT SOPRESSATA, FRESH MOZZARELLA, ROASTED PEPPERS, LETTUCE, TOMATO WITH BALSAMIC GLAZE

OPEN BAR (FOUR HOURS)

BEER

DOMESTIC DRAFTS
IMPORTED DRAFTS
CRAFT DRAFTS

WINE

HOUSE WINES
BY THE GLASS

LIQUOR

CALL HOUSE LIQUORS

INCLUDES

SOFT DRINKS, COFFEE AND TEA

ADD ON EATS

Can be added to any package!

COLD PLATTERS

CHOOSE TWO FOR \$9/PERSON

ITALIAN ANTIPASTO

FRESH ASSORTED MEATS, CHEESES AND VEGETABLES

RAW VEGETABLE PLATTER

WITH A SIDE OF RANCH DRESSING

HUMMUS DIP

WITH FRESH PITA AND VEGETABLE STICKS

MEDITERRANEAN PLATTER

WITH OLIVES, BRUSCHETTA, FRESH MOZZARELLA, ROASTED RED PEPPERS AND PROSCIUTTO

CHEESE BOARD

CHEF'S ASSORTMENT

SHRIMP COCKTAIL (\$2/PERSON*)

SUSHI PLATTERS

TRADITIONAL ROLL PLATTER

\$115 FOR 100 PIECES | \$195 FOR 200 PIECES

SPICY TUNA ROLL, CALIFORNIA ROLL, CRAB SALAD ROLL, PHILLY ROLL, SHRIMP TEMPURA ROLL

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PASSED HORS D'OEUVRES

45 MINUTES

CHOOSE FOUR FOR \$10/PERSON

CHOOSE SIX FOR \$14/PERSON

CHICKEN TERIYAKI SKEWERS

PIGS IN A BLANKET

TUNA CROSTINI

HUMMUS ON PITA BREAD

STUFFED SAUSAGE FONTINA SHROOMS

SHRIMP BRUSCHETTA

SPRING ROLLS

CHICKEN OR VEGETABLE

EGG ROLLS

CHEESESTEAK OR SAUSAGE BROCCOLI RABE FONTINA

BACON RISOTTO BALLS

PROSCIUTTO TOAST WITH GOAT CHEESE & FIG

SIRLOIN COSTINI WITH HORSERADISH CREAM

MINI CRAB CAKES

COCONUT SHRIMP

SPICY TUNA ROLL

SHRIMP TEMPURA ROLL

SHRIMP COCKTAIL (\$2/PERSON*)

DESSERT

MINI PASTRIES (\$4/PERSON*)

PACKAGES FIVE - SEVEN FINALLY, TO DRINK

PRICES VARY BASED ON HOURS AND PACKAGE
THESE PACKAGES DO NOT INCLUDE SHOTS OR SINGLE MALTS
PRICES DO NOT INCLUDE SALES TAX AND 20% SERVICE CHARGE



BEER + WINE SERVICE PACKAGE FIVE*

BEER

IMPORTED
DOMESTIC
CRAFT (\$2 AN HOUR / PERSON)

WINES

HOUSE WINES
BY THE GLASS

OTHER DRINKS

SOFT DRINKS
HOT COFFEE
TEA

PRICING BY THE HOUR

ONE HOUR
\$16 PER PERSON

TWO HOURS
\$24 PER PERSON

THREE HOURS
\$30 PER PERSON

FOUR HOURS
\$36 PER PERSON

CALL OPEN BAR PACKAGE SIX*

BEER

IMPORTED
DOMESTIC
CRAFT

LIQUOR

ALL CALL

WINES

HOUSE WINES
BY THE GLASS

OTHER DRINKS

SOFT DRINKS
HOT COFFEE
TEA

PRICING BY THE HOUR

ONE HOUR
\$20 PER PERSON

TWO HOURS
\$28 PER PERSON

THREE HOURS
\$34 PER PERSON

FOUR HOURS
\$40 PER PERSON

PREMIUM OPEN BAR PACKAGE SEVEN*

BEER

IMPORTED
DOMESTIC
CRAFT

LIQUOR

PREMIUM

WINES

PREMIUM WINES
BY THE GLASS
HOUSE WINES
BY THE GLASS

OTHER DRINKS

SOFT DRINKS
HOT COFFEE
TEA

PRICING BY THE HOUR

ONE HOUR
\$24 PER PERSON

TWO HOURS
\$32 PER PERSON

THREE HOURS
\$40 PER PERSON

FOUR HOURS
\$48 PER PERSON

CASH BAR OPTIONS (CANNOT BE COMBINED WITH A BEVERAGE PACKAGE) TAB OPTIONS

ON YOU OPTION

ONE TAB FOR ALL BEVERAGES TO BE COMBINED ON ONE FINAL BILL.

ON THEM OPTION

ALL GUESTS COVER THE COST OF THEIR OWN BEVERAGES.