

# Tousey House Tavern

Thank you for thinking of the Tousey House Tavern for your special occasion.

Enclosed you will find the banquet information that you requested, If you have any special needs we will be most happy to discuss them with you. Depending on seating arrangements our banquet room, located on the second level, can accommodate up to fifty (50) guests. Our banquet room is available for private functions year-round; however, we restrict the use for private functions until after 8:00 p.m. on Fridays and Saturday and after 2:00 p.m. on Sundays. There is no charge for the room, but we do require a minimum guarantee of at least thirty (30) adult guests. If you will have fewer than thirty (30) guests and would still like the private use of our facilities, a fee of \$17.00 will be applied for each guest less than thirty. We also require a reservation deposit of two hundred dollars (\$200.00). The reservation deposit will be deducted from your total bill on the date of your event.

In order to ensure proper service and the highest quality of food, we ask that you limit your entrée selections to two (2) items. We will need a confirmation of how many guests and of how many of each entrée at least forty-eight (48) hours in advance. You will be charged for the number of confirmed meals or the number of confirmed meals plus the \$17.00 fee for any guest less than thirty.

If children will be present for the event, smaller portions and special menu items are available. Children's meals do not apply to the required thirty (30) adult guests but they do require a seat and must be considered in table arrangements and meal count confirmation.

Please note that in addition to the listed prices sales tax of six percent (6%) and service fee of twenty percent (20%) will be added to your total bill. Prices are subject to change.

Again, thank you for your interest in our restaurant. If you have any questions or need additional information, please do not hesitate to contact us. We look forward to planning your function with you.

Sincerely,

Tousey House Management

# Tousey House Tavern

## *Contract for Private Room*

### **Conditions of Contract**

1. A deposit of \$200.00 (Two hundred dollars) is required to reserve the use of our dining room for a private function. This deposit is not a room charge and will be applied to your bill or returned by check to the individual that made the reservation and deposit. Deposits are refundable if the cancellation notice is received at least two weeks prior to the reservation date. If a cancellation notice is received less than two weeks from the reservation date, the deposit will be non-refundable.
2. Any party below the minimum requirement of 30 (thirty) adult guests will be charged \$17.00 (Seventeen dollars for each vacant seat.)
3. A service charge of 20% and sales tax of 6% will be added to the final total bill.
4. The number of guests and an exact menu must be confirmed 3 (three) days prior to your reservation date. You will be charged for the number of meals confirmed or the number of meals served, whichever is greater.
5. Tousey House management prior to your arrival must approve any party favors, decorations, or props.
6. Due to state and local regulations, guests are not permitted to bring their own alcoholic beverages.
7. This contract must be returned within 10 (ten) days to avoid cancellation of your reservation.

Today's Date: \_\_\_\_\_

Name/Organization: \_\_\_\_\_

Contact Person: \_\_\_\_\_ Phone Number(s): \_\_\_\_\_

E-Mail: \_\_\_\_\_

Reservation Date: \_\_\_\_\_ Reservation Time: \_\_\_\_\_

Total Number of Guests: \_\_\_\_\_

Special Requests: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# Hors d'oeuvres

All orders consist of approximately fifty (50) pieces.

Barbecued Meat Balls -----	\$55.00
Relish Tray (assorted fresh vegetables with dip) -----	\$60.00
Chicken Tenders (deep fried) -----	\$65.00
Fresh Fruit Tray -----	\$65.00
Ramaki (bacon wrapped chicken livers) -----	\$70.00
Finger Sandwiches -----	\$70.00
Cheese and Meat Tray (with assorted crackers) -----	\$80.00
Crab and Artichoke Dip -----	\$80.00
Shrimp Cocktail -----	Market Price
Bacon Wrapped Sea Scallops -----	\$115.00
Mini Steak Wellington -----	\$115.00
Petite Hot Browns -----	\$75.00

Sales tax of six percent (6%) and service fee of twenty percent (20%) will be added to the above prices. All prices are subject to change.

Note: Other selections available upon request.

## Luncheon Entrée

(Available from 11:00 a.m until 4:00 p.m.)

All banquet entrees are served with a tossed salad with ranch dressing (unless otherwise specified), potato, vegetable, beverage (coffee, tea, or fountain soft drink) warm supper bread, and your choice of ice cream, cheesecake, fruit cobbler or bread pudding.

- Tousey Pasta -----\$16.50  
Linguini tossed with garlic, tomatoes, Parmesan cheese and grilled asparagus with your choice of grilled chicken or sautéed shrimp. This light fare is a delicious dish!
- Grilled Ribeye Steak -----\$17.95  
Hand cut from fresh boneless prime rib of beef, seasoned and grilled to a medium temperature.
- Grilled Pork Chop -----\$17.50  
One fresh center cut, loin pork chop. Served with golden fried onion slivers
- Baked Chicken Veloutte -----\$15.95  
A plump breast of chicken with wing, served with sauce Poulet.
- Cod Filet----- \$15.95  
Cold water Icelandic Cod loin served broiled or fried, with drawn butter, or tarter sauce.

### Light Fare

Light Fare items include: your choice of beverage (coffee, tea or fountain soft drinks), and dessert ice cream, cheesecake, fruit cobbler or bread pudding.

- Caesar Salad -----\$12.95  
Fresh crisp romaine lettuce, tossed with fresh mushrooms, croutons, Parmesan cheese, and Caesar dressing topped with a lightly blackened breast of chicken.
- Chicken Salad Plate -----\$12.95  
All white meat chicken salad garnished with fresh fruit and a warm muffin.

Sales tax of six percent (6%) and service fee of twenty percent (20%) will be added to the above prices. All prices are subject to change.

## Dinner Entrees

All banquet entrees are served with a tossed salad with ranch dressing (unless otherwise specified), potato, vegetable, warm supper bread, beverage (coffee, tea, or fountain soft drink), and your choice of dessert. (Ice cream, cheesecake, fruit cobbler or bread pudding)

Beef and Chicken Combination-----	\$26.95
Roasted tenderloin of Beef prepared to a medium rare temperature with bordelaise sauce and a baked boneless breast of chicken served with sauce poulet.	
Roasted Tenderloin of Beef -----	\$26.95
Served with a bordelaise sauce. Roasted to a medium rare temperature unless otherwise specified.	
Broiled Halibut -----	\$25.95
A lightly seasoned, boneless center cut of filet of halibut. Served with a drawn butter and lemon.	
Prime Rib of Beef-----	\$25.50
Slow roasted to perfection. Served with au-jus. Roasted to a medium rare temperature unless otherwise specified.	
Roasted Loin of Pork-----	\$21.95
Fresh boneless pork dusted with seasonings. Served with natural pan gravy and golden fried onion slivers.	
Glazed Pork Chop-----	\$21.95
A large bone-in, French cut chop; grilled and basted with a raspberry-ancho chili glaze, and topped with crispy onion straws.	
Cod Dinner-----	\$20.95
Cold water Icelandic Cod loin served broiled or fried with drawn butter or tarter sauce.	
Pan Roasted Breast of Chicken-----	\$19.50
A plump breast of chicken with wing, filled with Boursin cheese and finished in a roasted garlic pan jus.	

Fried Chicken -----\$19.25

A Tousey House Tavern favorite!

Four pieces of fresh chicken gently rolled in our secret herbed flour then fried just right.

Tousey Pasta-----\$17.50

Linguini pasta tossed with garlic, tomatoes, Parmesan cheese and grilled asparagus with your choice of grilled chicken or sautéed shrimp. This light fare is a delicious dish!

Sales tax of six percent (6%) and service fee of twenty percent (20%) will be added to the above prices. All prices are subject to change.

Note: Other selections available upon request.