

TRIBECA TAVERN

A PASTURE TO PLATE MISSION

Here at Tribeca Tavern, we are on a true pasture-to-plate mission. We are partnered with local farmers to bring you and your guests the freshest ingredients from our very own community!

Whatever the occasion, our team is dedicated to delivering a truly exceptional experience! We promise to help you plan every detail - from the food and drink to ambiance and decor - to make your event a memorable one!



\$20 PER PERSON

Includes non-alcoholic beverages: fountain soda, tea, lemonade, coffee

ENTREE *(choose 3 options)*

TRIBECA BURGER*

8 oz Chatham Meat Co signature grind with hoop cheddar cheese and LTO and pickle on a Pittsboro Bread Shop brioche bun. Served with house-cut french fries *(May substitute house-made veggie patty or grilled chicken breast)*

BAJA SHRIMP TACOS

Sauteed shrimp topped with pineapple jalapeno slaw, black bean pico de gallo, and house-made chipotle ranch. Served in flour tortillas with a side of house-cut chips

BUFFALO CHICKEN TACOS

Fried chicken breast tossed in buffalo sauce and topped with romaine lettuce, red onion, blue cheese crumbles and house-made blue cheese dressing. Served in flour tortillas with a side of house-cut chips

CALIFORNIA SALAD

Local mixed greens, Napa cabbage, red onion, roasted red peppers, avocado, and grilled chicken. Served with ginger-soy vinaigrette on the side *DF*

FGBLT

Fried green tomato, house-made pimento cheese, bacon, lettuce, tomato, multigrain. Served with house-cut french fries

ROASTED VEGGIE QUINOA BOWL

Brown rice and quinoa blend, roasted tomatoes, mushrooms, zucchini, seasonal vegetables, and pesto *GF/DF/Vegan*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$25 PER PERSON

Includes non-alcoholic beverages: fountain soda, tea, lemonade, coffee

SALAD *(choose 1)*

LOCAL MIXED GREEN

Local mixed greens, red onion, tomatoes, cucumbers, croutons, balsamic vinaigrette

CAESAR

Romaine, parmesan cheese, croutons, house-made dressing (contains anchovies)

ENTREE *(choose 4 options)*

LOCAL PASTURE RAISED SIRLOIN*

Local Chatham Meat Company sirloin topped with a rich bordelaise sauce. Served with skin-on garlic mashed potatoes and seasonal vegetables *GF*

CMC BEEF TIPS*

Local Chatham Meat Company sirloin sautéed with red and green bell peppers and onions, topped with provolone cheese and mushroom demi-glace. Served with skin-on garlic mashed potatoes and seasonal vegetables *GF*

BROWN BUTTER DILL SALMON

Pan seared salmon cooked in fresh dill butter. Served with skin-on garlic mashed potatoes and seasonal vegetables *GF*

SHRIMP & GRITS

Sautéed shrimp, bacon, mushrooms, roasted tomatoes, shallots, roasted garlic in a pan jus. Served over stone ground cheese grits and topped with crispy onion straws

BALSAMIC CHICKEN

Grilled chicken breast served over skin-on garlic mashed potatoes. Topped with tomatoes, mozzarella cheese, fresh basil, and house-made balsamic reduction *GF*

LA GRANJA QUINOA BOWL

Brown rice and quinoa blend, roasted corn, black bean pico de gallo, avocado, and avocado vinaigrette *GF/DF/Vegan*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\$35 PER PERSON

Includes non-alcoholic beverages: fountain soda, tea, lemonade, coffee

SALAD *(choose 1)*

LOCAL MIXED GREEN

Local mixed greens, red onion, tomatoes, cucumbers, croutons, balsamic vinaigrette

CAESAR

Romaine, parmesan cheese, croutons, house-made dressing (contains anchovies)

ENTREE *(choose 4 options)*

LOCAL PASTURE RAISED RIBEYE*

Topped with blue cheese compound butter. Served with garlic mashed potatoes and seasonal vegetables *GF*

BISON MEATLOAF

NC grass-fed bison meatloaf, grilled and topped with mushroom demi-glace. Served with garlic mashed potatoes and seasonal vegetables

HONEY TERIYAKI SALMON

Pan seared salmon covered in honey teriyaki bourbon glaze. Served with forbidden black rice, zucchini, carrots, mushrooms, and spring onion *DF*

BASIL PESTO CHICKEN

Grilled chicken breast topped with house-made pesto (pine nut free), provolone cheese, and roasted tomatoes. Served with garlic mashed potatoes and seasonal vegetables *GF*

FIRE ROASTED RED PEPPER

Local red bell pepper stuffed with brown rice and quinoa blend, seasonal vegetables, roasted tomatoes, and zucchini. Served atop a house-made veggie patty over a bed of fresh spinach
DF/Vegan

DESSERT

ASSORTED DESSERT TRAY

Bite-sized pieces of chocolate fudge brownie and cinnamon bread pudding. Garnished with fresh strawberries and blueberries, and drizzled with chocolate.

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

A LA CARTE MENU

Served buffet style. Preorder is required.

HORS D'OEUVRES

STUFFED MUSHROOMS

spinach, cream cheese, parmesan *GF/V*

\$1.50 each, minimum 20

PIMENTO CROSTINIS

house-made pimento cheese, pickled red onion *V*

\$2 each, minimum 20

MAC & CHEESE BITES

Ashe Co cheese sauce *V*

\$2 each, minimum 20

CAPRESE SKEWERS

cherry tomato, mozzarella, fresh basil,

balsamic reduction *GF/V*

\$3 each, minimum 20

JALAPEÑO POPPERS

bacon, house-made pimento cheese *GF*

\$3 each, minimum 20

TRIBECA SLIDERS

hoop cheddar cheese, brioche bun

\$4 each, minimum 12

KOREAN MEATBALLS

brown sugar and soy glaze, sesame seeds,

green onion

\$2 each, minimum 20

CAROLINA WINGS

buffalo, honey sriracha, or BBQ

\$2.50 each, minimum 20

CHICKEN TENDERS

hand breaded

\$2 each, minimum 20

TURKEY MEATBALLS

mushroom cream sauce *GF*

\$2 each, minimum 20



PLATTERS

VEGETABLE TRAY

\$40, serves 25

ASSORTED CHEESE & FRUIT

\$55, serves 25

GUACAMOLE

tortilla chips *DF/V*

\$60, serves 20

TUNA NACHOS

wontons, guacamole, black bean pico de gallo,

avocado vinaigrette

\$65, serves 20

DESSERT TRAY

double fudge brownie, cinnamon bread pudding,

berries *V*

\$55, serves 25

BAR OPTIONS

All alcoholic beverages are charged by consumption. While Tribeca Tavern does not have specific bar packages available for events, we do offer the following options to help guide you with your decision in regard to offerings for your guests from the bar.

When choosing to offer pre-selected beverage options, our team will provide you with the most current beer, wine, cocktail, and whiskey lists to make selections.

OPEN BAR

Guests may order any beverage from the bar. No restrictions.



CUSTOM BAR

Guests may order cocktails, wine, and beer from pre-selected items the host has chosen.



BEER & WINE

Guests may order beer and wine from pre-selected options the host has chosen.

CASH BAR

Guests are responsible for paying for their own alcoholic beverages.



To view our current beer, wine, cocktail, and whiskey offerings, visit tribecatavernnc.com/menus

POLICIES

FOOD & BEVERAGE MINIMUM

There is a food & beverage minimum spending requirement that corresponds to each event space and service period in order to reserve the space privately (or we can offer a full restaurant buy-out!). Minimums are subject to seasonal increase. Any food or beverage consumed during your event will go towards the food & beverage minimum spending requirement. If the minimum is not met, the difference will be applied as a room charge (or you can order a nice bottle of wine to meet the difference).

MENUS & DIETARY RESTRICTIONS

All parties of 20 or more guests are required to use our pre-selected menus. We require menu selections one (1) week prior to the event, but do not need quantities on the selections in advance. Children are welcome to order off our limited children menu and will be charged as such. We are happy to customize your menu to accommodate special dietary needs or restrictions with prior notice.

OUTSIDE FOOD & DRINK

Tribeca Tavern does not permit outside food or beverage with the exception of cakes. If there is a specific wine or cocktail you would like to offer to your guests, please ask our team and we'll be happy to discuss options.

GUEST COUNT

The final guest count is due three (3) days prior to the event. If a guaranteed guest count is not provided by the due date, the estimated guest count will be used as the guarantee. The guaranteed guest count is the number of guests for which Tribeca Tavern will prepare and charge. As a courtesy, a member of our team will email the host a final guest count reminder for confirmation. The host may respond via email or phone call to confirm the guaranteed guest count.

DECOR

All decor must be approved by Tribeca Tavern in advance. Glitter, feathers, sand, grass, leaves, and confetti of any kind, including balloons filled with confetti, are prohibited. Any tape or adhesive used must not be adhered to painted walls. It is the host's responsibility to remove all decor items at the end of the event.

CONTRACT & FINAL PAYMENT

The contract will not be considered secure until a signature is on file with credit card information. Payment will be due in full on one (1) check at the end of the event. We will only allow the check to be split a maximum of three (3) ways. In the event of a cash bar, alcohol will be paid for separately by each guest, but the above policy still applies to the food bill.

SERVICE CHARGE & TAXES

Tax and service charges are not included in the above food & beverage minimum spending requirement. All events are subject to 8.25% tax and a 20% service charge.