



Recognized as one of Charlotte's top ten restaurants.

Having an Affair?

Let City Tavern host your next function or cater your needs!

City Tavern is a neighborhood restaurant with a casual yet elegant style of dining. Our chef driven menu features "comfort" foods and "crave" items that are simply irresistible. In addition to our wonderful menu, there is a full service bar complete with an extensive wine list (with over 40 wines by the glass) and delicious specialty martini list.

We Specialize In:

- ◆ *Wedding Receptions*
- ◆ *Wedding Rehearsal Dinners*
- ◆ *Speaker Presentations*
- ◆ *Holiday Parties (DJ Available)*
- ◆ *Corporate Dinners*
- ◆ *Restaurant Rentals*
- ◆ *Non-Profit Events*

Waxhaw, NC

Galley Plaza Shopping Center

701 West South Main Street

Waxhaw, NC 28173

(704) 256-2022

- ◆ *Functions up to 200 people.*
- ◆ *Outside Dining*
- ◆ *Private Dining Room accommodates up to 80 people.*

Fort Mill, SC

Crossroads Plaza

501 Crossroads Plaza

Fort Mill, SC 29708

(704) 504-8888

- ◆ *Functions up to 300 people.*
- ◆ *Outside Dining*
- ◆ *Private Dining Room accommodates up to 60 people.*



City Tavern offers catering both on and off-premises. With two locations in the South Charlotte area, we can accommodate small to large parties for as little as a reservation, to functions in need of our private rooms, as well as large functions requiring a restaurant rental.

- * All orders from our catering menu must be 20 persons or more*
- * There will be a 20% gratuity added to all parties*

City Tavern Waxhaw can accommodate:

- ◆ Restaurant rentals up to 200 people seated or 220 people for a standing mingler.*
- ◆ Featuring a large private room, which accommodates up to 80 people.*

City Tavern Fort Mill can accommodate:

- ◆ Restaurant rentals up to 300 people seated or 320 people for a standing mingler.*
- ◆ Featuring a large private room, which accommodates up to 60 people.*

At your home, office or other location:

- ◆ We can deliver, set up, and staff your parties at your home, the office, or other location for as little as 20 people.*

Our catering & events menu is designed for you to easily build the perfect menu for your event or choose from one of our pre-fixed dinner options. Please contact us for a menu consultation or for more information. To preview our menu and ambience, log on to our website at:

www.city-tavern.com



Classic Hors d'Oeuvres

\$10 Per Person

Choice of (3) Three Items:

- ◆ Spinach and Artichoke Dip
- ◆ Fresh Mozzarella and Tomato Salad
- ◆ Gourmet Meatballs
- ◆ Pasta Salad
- ◆ Cajun Chicken Egg Rolls
- ◆ Vegetable Spring Rolls
- ◆ Chicken Quesadillas
- ◆ Spinach Quesadillas
- ◆ Spanikopita
- ◆ Bruschetta
- ◆ Stuffed Mushrooms
- ◆ Mini Quiche
- ◆ Mozzarella Sticks
- ◆ Eggplant Rollatini
- ◆ Sandwich Roll-ups
- ◆ Finger Sandwiches:
(your choice of)
Chilled Cucumber w/ Dill Spread,
Roasted Red Pepper Hummus,
Chicken Salad,
Roasted Red Pepper/Goat Cheese,
or Smoked Salmon (+\$1.25)
- ◆ Chicken Wings
- ◆ Chicken Fingers
- ◆ Chicken Salad and Chips
- ◆ Chicken Satay
- ◆ Calamari
- ◆ Fried Asparagus

Butler Passed Hors d'oeuvres

- ◆ Crab Cake Balls
- ◆ Caprese - Fresh Mozzarella, Basil & Cherry Tomato
- ◆ Shrimp Bites
- ◆ Chicken Satay
- ◆ Mini Quiche
- ◆ Spanikopita

Premium Hors d'Oeuvres

\$12.25 Per Person

Choice of (3) Three Items:

- ◆ Any Item from Appetizer #1
- ◆ Beef Satay
- ◆ Crab Dip
- ◆ Baked Stuffed Clams
- ◆ Capellini Crab Cakes
- ◆ Tortellini Salad
- ◆ Eggplant Rollatini
- ◆ Pineapple Chicken Skewers
- ◆ Mussels: Marinara or White Sauce
- ◆ Fried Cheese Ravioli w/ Marinara
- ◆ Mozzarella & Tomato Bruschetta
- ◆ Cold Calamari Salad
- ◆ Cold Seafood Salad
- ◆ Coconut Shrimp w/ sauce
- ◆ Grilled Asparagus wrapped in Prosciutto
- ◆ Sea Bake

VIP Hors d'oeuvres

\$14.50 Per Person

Choice of (4) Four Items:

- ◆ Any Item from Appetizer #1 or Appetizer #2
- ◆ Lobster Ravioli (Appetizer Portion)
- ◆ Any Pasta, Any Sauce w/ Chicken or Vegetables
- ◆ Peppercorn Encrusted Seared Tuna
- ◆ Seared Tuna on Wasabi Rice Crackers
- ◆ Bacon Wrapped Scallops
- ◆ Oysters Rockefeller
- ◆ Marinated Portobello Mushrooms with Goat Cheese and Roasted Red Peppers
- ◆ Beef Tartar
- ◆ Beef & Blue
- ◆ Stuffed Portabella
- ◆ Seafood Stuffed Eggplant
- ◆ Smoked Salmon w/ Cured Meats, Cheese, & Pita Points
& Cheese

*Add an additional item for \$3.50 per person



Classic Entrée Menu

\$20 per person

Choice of (3) Three Items:

- ◆ Chicken Panzanilla
- ◆ Chicken Parmesan
- ◆ Lemon Pepper Chicken
- ◆ Chicken Madeira or Marsala
- ◆ Chicken Saltimbocca
- ◆ Parmesan Crusted Chicken with Artichokes
- ◆ Smothered Chicken (with mushrooms, bacon & cheddar jack)
- ◆ Stuffed Chicken Breast
- ◆ Cajun Grilled Salmon
- ◆ Blackened Carolina Trout
- ◆ Tilapia Francaise
- ◆ Blackened Shrimp Alfredo
- ◆ Shrimp and Grits
- ◆ Cashew Encrusted Tilapia
- ◆ Stuffed Eggplant
- ◆ Seafood Stuffed Eggplant
- ◆ Eggplant Parmesan
- ◆ Baked Ziti
- ◆ Farfalle Florentine
- ◆ Lobster Ravioli
- ◆ Lasagna
- ◆ Pasta al Forno
- ◆ Tortellini with Mushrooms
- ◆ Tortelloni Roma
- ◆ Bowtie Pasta with Sun Dried Tomato Pesto Sauce
- ◆ Baked Cheese Ravioli
- ◆ Stuffed Pork Loin
- ◆ Crackling Pork-Loin
- ◆ Gourmet Meatloaf
- ◆ Roast Beef
- ◆ Prime Rib (+\$2.25 per person)
- ◆ Add a fourth entrée for \$4.50

Premium Entrée Menu

\$28.75 per person

Choice of (3) Three Items:

- ◆ Any Item from Entree #1
- ◆ Pork Porterhouse
- ◆ Ribeye Steak
- ◆ Filet Mignon
- ◆ Stuffed Beef Tenderloin
- ◆ Lobster Tails
- ◆ Tuna: Grilled or Blackened
- ◆ Sesame Encrusted Ahi Tuna
- ◆ Chateaubriand
- ◆ Seared Sea Bass
- ◆ Asian Sea Bass
- ◆ Sea Feast
- ◆ Linguine: Red or White Clam Sauce
- ◆ Veal Parmesan
- ◆ Veal Marsala
- ◆ Lollipop Lamb Chops
- ◆ BBQ Ribs
- ◆ Bone-In Pork Chop with Apple Chutney
- ◆ Beef Wellington
- ◆ Surf & Turf
(Filet Mignon & Grilled Salmon)

* Please call or email for entrée descriptions & ingredients



Side Items

Choice of (2) Two Side Items w/ Non-Pasta Entrées:

- ◆ **Vegetable Medley**
- ◆ **Parmesan Mashed Potatoes**
- ◆ *Roasted Potatoes*
- ◆ *Red New Potatoes*
- ◆ *Southern Style Green Beans*
- ◆ *Rice (Jasmine, White or Brown)*
- ◆ *Rice Pilaf*

Standard side items are served when the customer doesn't specify their choices

Additional Side Items

+\$2.25 per per person:

- ◆ *Grilled Asparagus*
- ◆ *Risotto Dujour*
- ◆ *Scalloped Potatoes*
- ◆ *Baked Potatoes*
- ◆ *Leonaïse Potatoes*
- ◆ *Green Bean Casserole*
- ◆ *Squash Casserole*
- ◆ *Sautéed Spinach*
- ◆ *Steamed Broccoli*
- ◆ *Sautéed Mushrooms*
- ◆ *Baked Macaroni and Cheese*
- ◆ *"Atkins Friendly" Cauliflower Mash*
- ◆ *Asparagus w/ Hollandaise*
(+\$1.05 per person)

Add an additional item for \$1.75 per person



Additional Prices

Salad

\$4.00 per person or

\$3.00 per person w/entrée

\$30 per pan (feeds approx 15-20)

Choice of Salad:

- ◆ *House Salad*
- ◆ *Caesar Salad*

Desserts

\$8 per person

- ◆ *Seasonal Cheesecake*
- ◆ *5 Layer Chocolate Cake*
- ◆ *Bananas Foster Cheesecake*

\$5.00 per person or

\$4.50 per person w/entrée

- ◆ *Cheesecake*
- ◆ *Peanut Butter Pie*
- ◆ *Key Lime Pie*
- ◆ *Pecan Truffle*

\$3.50 per person

- ◆ *Assorted Dessert Bars,
Cookies & Brownies*

\$2.25 per person

- ◆ *Dessert Platter: Cookies &
Brownies*

Drinks

\$2.75 per person

- ◆ *Unlimited Coffee, Tea
and Soft Drinks*

Platters

Small, Medium or Large

Prices Vary

- ◆ *Cheese Platter*
- ◆ *Deli Platter*
- ◆ *Crudite/Vegetable Platter*
- ◆ *Grilled Vegetable Platter*
- ◆ *Fruit Platter*
- ◆ *Charcuterie (Smoked Salmon
w/Assorted Cured Meats,
Assorted Cheese & Pita Points)*
- ◆ *Mozzarella & Tomato Salad*
- ◆ *Assorted Finger Sandwiches*

Chef Stations

\$25 Per Hour

- ◆ *Salad Station*
- ◆ *Carving Station*
- ◆ *Pasta Station*
- ◆ *Omelet Station*

Items Priced by the Lb.

- ◆ *Jumbo Shrimp Cocktail* \$33/lb.
- ◆ *Cold Crab Legs* \$24.25/lb.
- ◆ *Peel "n" Eat Shrimp* \$18.75/lb.
- ◆ *Shrimp Salad* \$16.50/lb.
- ◆ *Seafood Salad* \$14.50/lb.
- ◆ *Cold Calamari Salad* \$13.25/lb.
- ◆ *Chicken Salad* \$9/lb.



Classic (Buffet or Plated Dinner)

2 Course Meal

\$29.75 per person

1. Appetizers

Choice of (3) Three:

- ◆ *Any item from Classic or Premium Hors d'Oeuvres*

2. Entrée

Choice of (3) Three:

- ◆ *Any item from the Classic Entrée Menu*

3. Sides (Not Included w/Pasta Entrees)

Choice of (2) Side Items:

- ◆ *Choose from the side items category**

Premium (Buffet or Plated Dinner)

3 Course Meal

\$36.50 per person

1. Savory Start (House Salad) OR Sweet Ending (Dessert Bars/Cookies/Brownies)

2. Appetizers

Choice of (3) Three:

- ◆ *Any item from Classic or Premium Hors d'Oeuvres*

3. Entrée

Choice of (3) Three:

- ◆ *Any item from the Classic Entrée Menu*
- ◆ *Prime Rib*
- ◆ *Stuffed Pork-Loin*
- ◆ *Cajun Grilled Salmon*
- ◆ *Linguine: Red or White Clam Sauce*

4. Sides (Not Included w/Pasta Entrees)

Choice of (2) Side Items:

- ◆ *Choose from the side items category**



VIP (Buffet or Plated Dinner)

4 Course Meal

\$48.50 per person

1. Savory Start

Choice of Salad:

- ◆ *House Salad*
- ◆ *Caesar Salad*
- ◆ *Blue Cheese and Bacon Wedge (Small)*
- ◆ *Field Green Salad w/ Oven Dried Cranberries and Shaved Pecans*

2. Appetizers

Choice of (3) Three:

- ◆ *Any item from Classic, Premium or VIP Hors d'Oeuvres*

3. Entrée

Choice of (3) Three:

- ◆ *Any item from the Classic Entrée or Premium Entrée Menus*

4. Sides (Not Included w/ Pasta Entrees)

Choice of (2) Side Items:

- ◆ *Choose from the side items category**

5. Sweet Ending

Choice of (3) Desserts:

- ◆ *Pecan Truffle*
- ◆ *Seasonal Cheesecake*
- ◆ *Cheesecake*
- ◆ *Peanut Butter Pie*
- ◆ *Key Lime Pie*



2-Course Office Lunch Package for \$15.50

(Includes your choice of two entrees, two sides & salad)

**Add 3rd Course/Dessert & Tea for \$2.25*

**Minimum of 20 persons*

**Pasta dishes do not receive sides*

Entrees:

- ◆ *Lemon Pepper Chicken*
- ◆ *Chicken Madeira*
- ◆ *Chicken Marsala*
- ◆ *Stuffed Chicken Breast*
- ◆ *Chicken Rustica*
- ◆ *Chicken Parmesan*
- ◆ *Southern Fried Chicken*
- ◆ *Southern Fried Chicken Breast with White Gravy*
- ◆ *Roasted Quartered Chicken*
- ◆ *Pork Loin with a Raspberry Glaze*
- ◆ *Baked Ham*
- ◆ *Turkey Breast with Gravy*
- ◆ *Meatloaf with Gravy*
- ◆ *Roast Beef with Gravy*
- ◆ *Cheese or Meat or Veggie Lasagna*
- ◆ *Baked Ziti*
- ◆ *Spaghetti or any Pasta with Meatballs or Meatsauce*
- ◆ *Pasta Primavera*
- ◆ *Pasta Alfredo with Chicken or Shrimp*
- ◆ *Cajun Grilled Salmon (5oz)*
- ◆ *Poached Salmon in White Wine (5oz)*
- ◆ *Carolina Trout*
- ◆ *Cashew Tilapia*
- ◆ *Tilapia Francaise*

Sides:

- ◆ *Corn*
- ◆ *Peas*
- ◆ *Southern Style Green Beans*
- ◆ *Green Beans*
- ◆ *Mixed Vegetables*
- ◆ *Candied Carrots*
- ◆ *Sugar Snap Peas*
- ◆ *Mashed Potatoes*
- ◆ *Roasted Potatoes*
- ◆ *Baked Potato*
- ◆ *Rice*
- ◆ *Seasoned Rice*
- ◆ *Sesame Rice*
- ◆ *Cauliflower Mash*

Desserts:

- ◆ *Banana Pudding*
- ◆ *Cookies and Brownies*
- ◆ *Chocolate Pudding*
- ◆ *Strawberry Shortcake*
- ◆ *Chocolate Pudding Pie*
- ◆ *Fruit Salad*

Boxed lunches \$10 (Includes Chips or Apple Slices)

Any bread, roll hoagie or wrap with sandwiches

- ◆ *Chicken Salad* ◆ *Veggie Panini* ◆ *Turkey* ◆ *Roast Beef*
- ◆ *Any version of club sandwiches (Smoked Salmon/Turkey Club +\$2.25)*
 - ◆ *Deli, Chicken, Veggie or Steak/Philly Stromboli*
 - ◆ *Hummus Wrap (add Chicken +\$2.25)*

**Add a Pan of Salad for \$30 (feeds approximately 15-20 people)*



Lunch Combo Buffet

\$15.50 per person

Choice of 2 Salads

(House, Caesar, Cobb or New City)

Choice of 3 Sandwiches

(Grilled Chicken, Chicken Salad, Prime Rib, Steak in the Grass, Hummus Wrap or Vegetable Panini)

Soup of the Day

Soft Drink

Brunch Buffet Options

Classic (\$12.25 per person)

Scrambled Eggs OR Western Scramble

Fresh Fruit OR Yogurt w/Granola

Home Fries OR Grits

Bacon OR Sausage

Muffins OR Danishes

Premium (\$16.50 per person)

Scrambled Eggs OR Western Scramble

Fresh Fruit OR Yogurt w/Granola

Home Fries OR Grits

Bacon & Sausage

Muffins & Danish

Bagels w/Cream Cheese

Unlimited Coffee, Tea & Soft Drinks

VIP (\$21 per person)

Scrambled Eggs OR Western Scramble

Eggs Benedict OR Omelet Station

Home Fries OR Grits

Bacon & Sausage

Muffins & Danish

Fresh Fruit & Yogurt w/Granola

Bagels w/Cream Cheese

Unlimited Coffee, Tea & Soft Drinks

*(*There is an additional gratuity of 3% for omelet station)*



Bar Selections

Domestic Bottles

Inclusive of:

Budweiser, Bud Light, Miller Lite,
Coors Light, Michelob Ultra

Imported Bottles

Inclusive of:

Heineken, Corona,
Corona Light, Guinness

Keg Beer

Domestic Kegs
Premium Kegs

House Wines

Woodbridge

Chardonnay, Pinot Grigio,
White Zinfandel, Merlot,
Cabernet and Pinot Noir

House Champagne

J Roget

Well Liquors

Inclusive of:

Fleischmanns Vodka, Castillo Rum,
Bartons Gin, Montezuma Tequila,
Evan Williams Whiskey

Premium Liquors

Inclusive of:

Absolut, Stolli, Titos, Bacardi,
Captain Morgan, Tanqueray, Jim Beam,
Dewars, Lunazul

Top Shelf Liquors

Inclusive of:

Grey Goose, Ketel One, Bompay Sapphire,
Patron Silver, JW Black,
Crown Royal, Jack Daniels

Open Bar Packages

*The following package pricing
is per person, per hour

Beer & Wine - \$11

Beer & Wine

domestic bottles, import bottles
and house wine

Well - \$13.25

Beer, Wine & Well Liquor

Domestic bottles, import bottles,
house wine and well brand liquor

Premium - \$15.50

Beer, Wine & Premium Liquor

Domestic bottles, import bottles,
draft beer, any wine (under \$7/glass),
and premium liquor

Top Shelf - \$16.50

Beer, Wine & Top Shelf Liquor

Domestic bottles, import bottles,
draft beer, any wine (under \$7/glass),
and top shelf liquor

*Package prices do not include sales tax,
hospitality tax or gratuity