

TRIBECA

Catering



EVENT MENU

TRIBECA TAVERN
500 Ledgestone Way
Cary, NC 27519
(919) 465-3055

tribecacatering.com

catering@tribecanc.com

HORS D'OEUVRES

SLIDERS

MINI BISON MEATLOAF SLIDERS

\$4 each

Gruyere Cheese, Local Brioche

MINI TRIBECA BURGER SLIDERS

\$4 each

Choose One Cheese Option:

American, Buttermilk Blue, Fresh Mozzarella, Goat, Gruyere, Habanero Cheddar, NC Hoop Cheddar, Ashe Co. Pepper Jack, House-Made Pimento, Provolone

MINI PULLED PORK SLIDERS

\$3 each

Seasonal Slaw, Hand-Crafted BBQ Sauce

TAVERN FAVORITES

MINI MAC & CHEESE BALLS

\$1.50 each

Hand-Rolled in Panko

FRESH GUACAMOLE

\$3 per person

Corn Tortilla Chips

TUNA NACHOS

\$2 per person

Crispy Wonton, Guacamole, Pico de Gallo, Seared Blackened Tuna, Tomatillo Sauce

HOT CRAB DIP

\$4 per person (minimum 20)

Warm Old Bay Dusted Pita

HONEY SRIRACHA RIBLETS

\$2 each

Individual Baby Back Ribs, House-Made Honey Sriracha

CHICKEN TENDERS

\$1.50 each

Honey Mustard, BBQ, Ranch or Tribeca Sauce

CAPRESE SKEWERS

\$1.50 each

Fresh Mozzarella, Tomato, Fresh Basil

WINGS

\$1.00 each

Buffalo, Hand-Crafted BBQ or Honey Sriracha

HORS D'OEUVRES

HOUSE-MADE CHIPS

\$1.50 per person

MEATBALLS

\$2.00 each

Beef, Turkey or Bison

PORK BELLY SKEWERS

\$2 Each

Cheerwine Glaze

BEEF SHORT RIB WITH CHEESE GRITS

\$4.00 each

12-Hour Braised, Parmesan Cheddar Grits

COLD STARTERS

FRESH FRUIT &

ASSORTED NC CHEESE PLATTER

Small \$55 (Serves 15) Large \$90 (Serves 30)

LOCAL VEGETABLE PLATTER

Small \$40 (Serves 15) Large \$70 (Serves 30)

SHRIMP COCKTAIL

\$2 each

Old Bay Boil, House-Made Cocktail Sauce

MOUNTAIN CROSTINI

\$1.50 each

*French Baguette, Whipped Goat Cheese with Honey,
Crushed Walnuts, Granny Smith Apple Slice*

PIMENTO CROSTINI

\$1.50 each

Choice of French Baguette or Cucumber, Pickled Red Onion

BRUSCHETTA BITES

\$1.25 each

*Flatbread Crostini, NC Tomatoes, Fresh Basil,
Fresh Mozzarella, Balsamic Reduction*

TOMATO BASIL SHOOTERS

\$3 each

House-Made Tomato Basil Soup, Grilled Cheese Bite

DEVILED EGGS

\$1.75 each

COLD BUFFET

*Select 1 Salad or Wrap, 1 Sandwich, 1 Accompaniment: \$12 per person
Select 1 Salad or Wrap, 2 Sandwiches, 2 Accompaniments: \$15 per person
Deluxe Accompaniments: Add \$3 per person*

SALADS & WRAPS

CALIFORNIA SALAD OR WRAP

*Chilled & Sliced Grilled Chicken, Mixed Greens, Shredded Napa Cabbage,
Roasted Red Peppers, Macadamia Nuts, Avocado, Red Onion, Ginger-Soy Dressing*

GRILLED CHICKEN CAESAR SALAD OR WRAP

*Chilled & Sliced Grilled Chicken, Romaine, House-Made Croutons,
Parmesan, Caesar Dressing,*

***SESAME SEARED TUNA SALAD**

*Sesame-Crusted Ahi Tuna, Napa Cabbage, Mixed Greens, Carrots, Wasabi Peas,
Cucumbers, Alfalfa Sprouts, Tomatoes, Ginger-Soy Vinaigrette*

FOOTHILLS SALAD

Local Kale, Roasted Sweet Potatoes, Crispy Country Ham, Roasted Garlic Vinaigrette

TRIBECA MIXED GREENS SALAD

*Mixed Greens, Tomato, Cucumber, Red Onion,
House-Made Croutons, Gorgonzola Crumbles*

Dressings:

Ranch
Blue Cheese
Ginger-Soy Vinaigrette
Sweet Tea Vinaigrette
Mash House Cider Vinaigrette
Balsamic Vinaigrette
Roasted Garlic Vinaigrette

Wraps:

Flour
Spinach
Roasted Tomato

BUFFET *continued*

SANDWICHES

CAPRESE SANDWICH

Fresh Mozzarella, Tomato, Mixed Greens, Fresh Basil,
Balsamic Reduction, Basil Pesto, Tuscan Boule

CHICKEN SALAD MELT

Pulled Roast Chicken Breast, Red Grapes, Scallions,
Walnuts, Lettuce, Tomato, Provolone, Multi-Grain Bread

FRIED GREEN TOMATO BLT

Fried Green Tomato, Bacon, House-Made Pimento Cheese,
Lettuce, Tomato, Multi-Grain Bread

PULLED PORK SANDWICH

Eastern NC Pulled Pork, Vinegar Sauce, Seasonal Slaw, Brioche Bun

ACCOMPANIMENTS

House-Made Chips
Mixed Greens or Caesar Salad
Seasonal Cole Slaw
Seasonal Fresh Fruit
Tomato, Cucumber & Black Eyed Pea Salad
Pasta Salad
Southern Caviar

DELUXE ACCOMPANIMENTS

Garlic Mashed Potatoes
Mashed or Roasted NC Sweet Potatoes
Yukon Gold Herb Roasted Potatoes
Brown Rice & Quinoa Blend
Roasted Brussels Sprouts
Seasonal Vegetables
Baked Mac & Cheese
Parmesan or Goat Cheese Cheese Grits

SOUP

Tomato Basil, Cream of Asparagus or Loaded Baked Potato

TRIBECA BURGER BAR

\$12 per person

MEATS

Select 2

Ground Bison, Ground Turkey, Chicken Breast,
Veggie or House-Ground Beef

CHEESES

Select 2

American
Buttermilk Blue
Ashe Co. Pepper Jack
House-Made Pimento
Fresh Mozzarella
Goat

Gruyere
Smoked Gouda
Habanero Cheddar
NC Hoop Cheddar
Provolone
Brie

INCLUDED TOPPINGS

Free of Charge and By Request

Lettuce, Tomato, Onion, Mt. Olive Pickle,
Fresh Jalapeño, Pickled Onion

INCLUDED CONDIMENTS

Free of Charge and By Request

Ketchup, Yellow Mustard, Mayo,
Hand-Crafted BBQ Sauce

ADDITIONAL TOPPINGS & CONDIMENTS

\$1 Each

Applewood Smoked Bacon, Peppered Bacon, Caramelized Onions,
Crispy Onion Straws, Sautéed Mushrooms, Fried Jalapeño, Guacamole,
Fresh Avocado, Seasonal Cole Slaw, Roasted Red Peppers

BUNS

Choice of: Brioche (included) or Pretzel (\$1 upcharge)

TRIBECA BURGER BAR

ACCOMPANIMENTS

Select 2

House-Made Chips
Mixed Greens or Caesar Salad
Seasonal Cole Slaw
Seasonal Fresh Fruit
Tomato, Cucumber & Black Eyed Pea Salad
Pasta Salad
Southern Caviar

DELUXE ACCOMPANIMENTS

\$3 Each per person

Garlic Mashed Potatoes
Mashed or Roasted NC Sweet Potatoes
Yukon Gold Roasted Potatoes
Brown Rice & Quinoa Blend
Roasted Brussel Sprouts
Seasonal Vegetable
Baked Mac & Cheese
Parmesan or Goat Cheese Grits

TRIBECA TACO BAR

\$10 per person

MEATS

Select Two

Seasoned Ground Beef, Shredded Chicken,
Beef Brisket, Shredded Pork

INCLUDED TOPPINGS

Free of Charge and By Request

Shredded Cheddar or Pepper Jack, Shredded Lettuce, Diced Tomato,
Fresh Jalapeño, Onion, Pickled Onion, Fresh Pico de Gallo, Fresh Cilantro

TORTILLAS

Select One

Flour Tortilla
Corn Tortilla

ACCOMPANIMENTS

Select One / Add \$2 for each additional accompaniment

Seasoned Black Beans
Mexican Rice
Sautéed Peppers & Onions
Salsa & Chips

DELUXE ACCOMPANIMENTS

Add \$3 per person

Guacamole & Chips
Roasted Brussel Sprouts
Mixed Greens Salad
Mexican Corn

HOT BUFFET

*Select 1 Salad, 1 Entree, 1 Accompaniment: \$20 per person
Select 1 Salad, 2 Entrees, 2 Accompaniments: \$25 per person
Select 2 Salads, 3 Entrees, 3 Accompaniments: \$35 per person
Hot Dinner Rolls & Butter \$1 each*

SALAD

CAESAR SALAD

Romaine, House-Made Croutons, Parmesan, Caesar Dressing,

FOOTHILLS SALAD

*Local Kale, Roasted Sweet Potatoes, Crispy County Ham,
Roasted Garlic Vinaigrette*

TRIBECA MIXED GREENS SALAD

*Mixed Greens, Tomato, Cucumber, Red Onion,
House-Made Croutons, Gorgonzola Crumbles*

DRESSINGS

*Ranch, Blue Cheese, Ginger-Soy Vinaigrette, Sweet Tea Vinaigrette,
Mash House Cider Vinaigrette, Balsamic Vinaigrette, Roasted Garlic Vinaigrette*

ENTREES

ROASTED TOMATO & BASIL CHICKEN

Chicken Breast, Roasted Tomato Basil Buerre Blanc

BALSAMIC CHICKEN

*Chicken Breast, Fresh Mozzarella, Tomato, Garlic,
Basil, Balsamic Reduction*

ROASTED PORK TENDERLOIN MEDALLIONS

Honey Mustard Rub

ROASTED BEEF TENDERLOIN MEDALLIONS

Soy Ginger Marinade

SALMON

Brown Butter Dill Sauce

SHRIMP & GRITS

*NC Shrimp, Shallots, Roasted Tomatoes, Bacon, Mushrooms,
Roasted Garlic, Pan Jus, Cheddar Cheese Grits*

SWEET POTATO QUINOA

*Roasted Sweet Potatoes Red Quinoa, Brown Rice, Spinach, Goat
Cheese, Walnuts, Hand-Crafted BBQ Sauce*

VEGETABLE PASTA

Penne Pasta, Pesto Crème Sauce, Seasonal Vegetables

BEEF SHORT RIB

12 Hour Braised, Red Wine Au Jus

NC PULLED PORK

Confit Pork Shoulder

BISON MEATLOAF

NC Grass-Fed Bison, Mushroom Demi-Glace

BUFFET *continued*

ACCOMPANIMENTS

Garlic Mashed Potatoes
Mashed or Roasted NC Sweet Potatoes
Yukon Gold Roasted Potatoes
Brown Rice & Quinoa Blend
Asparagus
Roasted Brussel Sprouts
Seasonal Vegetable
Seasonal Cole Slaw
Baked Macaroni & Cheese
Parmesan or Goat Cheese Cheese Grits

DESSERTS

FRESH BAKED CHOCOLATE CHIP OR CINNAMON SUGAR COOKIES
\$1 each

ASSORTED MINI CHEESECAKES
\$2.50 each

