



call: 732.842.3452 valstavern.com/private-events

info@valstavern.com

# WELCOME TO VAL'S TAVERN







## a landmark Jersey Shore tavern.

Our second floor event space is an ideal setting for any occasion.

With a full, private bar, completely customizable menu, and private access to our TVs, we can truly accommodate any event.

Bridal and baby showers, corporate gatherings and meetings, holiday parties, birthday and engagement parties, are all perfect for our private event space.

Our room can accommodate parties up to 50 guests, with a minimum of 20 guests to book an event, any day of the week.



\$60 per per person

## CHOOSE

### CHOPPED SALAD

iceberg, salami, provolone, chickpeas, tomatoes, radicchio, olives, creamy Italian dressing

### CAESAR SALAD

romaine lettuce, parmesan, garlic croutons, house-made Caesar dressing

### TAVERN SALAD

greens, caramelized pecans, apples, dried cranberries, gorgonzola, cider vinaigrette

## STARTERS

CHOOSE ONE

### WINGS

buffalo, Asian sesame, or garlic parmesan

### VAL'S MEATBALLS

pork, veal, & beef blend, basil tomato sauce

### EGGPLANT ROLLATINI

ricotta, fresh mozzarella. basil tomato sauce

C H O O S E

### FRANCAISE

choice of SHRIMP OR CHICKEN

### FLANK STEAK SAUTEE

mashed potatoes, broccoli, balsamic beef gravy

### ORECCHIETTE PASTA. SAUSAGE & BROCCOLI

CHICKEN TEQUILA

peppers, onions, spicy cream

sauce, garlic, lime, penne pasta

hot and sweet sausage, garlic, oil

### HONEY GLAZED SALMON

served with broccoli

CHICKEN MARSALA

### SEARED AHITUNA

mixed greens, tomatoes, cucumbers, onion, soy wasabi drizzle

## CHOOSE ONE

### PENNE VODKA

creamy tomato vodká sauce

### TORTELLINI PRIMAVERA ALFREDO

cheese filled tortellini, creamy alfredo sauce

### CAVATELLI & BROCCOLI

pasta with broccoli. garlic, & oil

### DESSERT

COOKIES & BROWNIES

- 20 person minimum - \$100 non-refundable room fee

package includes soda, coffee, & tea. all food & beverages subject to 20% service fee & NJ sales tax



\$50 per person

### SALADS CHOOSEONE

### CHOPPED SALAD

iceberg, salami, provolone, chickpeas, tomatoes, radicchio, olives, creamy Italian dressing

### CAESAR SALAD

romaine lettuce, parmesan, garlic croutons, house-made Caesar dressing

### TAVERN SALAD

greens, caramelized pecans, apples, dried cranberries, gorgonzola, cider vinaigrette

## STARTERS

CHOOSE ONE

#### WINGS

buffalo, Asian sesame, or garlic parmesan

### VAL'S MEATBALLS

pork, veal, & beef blend, basil tomato sauce

### EGGPLANT ROLLATINI

ricotta, fresh mozzarella, basil tomato sauce

### **ENTREES**

CHOOSE TWO

### FRANCAISE

- choice of -SHRIMP OR CHICKEN

### FLANK STEAK SAUTEE

mashed potatoes, broccoli, balsamic beef gravy

### ORECCHIETTE PASTA, SAUSAGE & BROCCOLI

CHICKEN TEQUILA

peppers, onions, spicy cream

sauce, garlic, lime, penne pasta

hot and sweet sausage, garlic, oil

PENNE VODKA

creamy tomato

vodká sauce

### HONEY GLAZED SALMON

served with broccoli

CHICKEN MARSALA

### SEARED AHITUNA

mixed greens, tomatoes, cucumbers, onion, soy wasabi drizzle

## PASTAS

TORTELLINI PRIMAVERA ALFREDO

cheese filled tortellini, creamy alfredo sauce

### CAVATELLI & BROCCOLI

pasta with broccoli, garlic, & oil

## \_\_\_\_ DESSERT

COOKIES & BROWNIES

20 person minimum - \$100 non-refundable room fee

package includes soda, coffee, & tea. all food & beverages subject to 20% service fee & NJ sales tax



# USUAL

\$25 per person

### CAESAR SALAD

romaine lettuce, parmesan, garlic croutons, house-made Caesar dressing

### GARLIC KNOTS

fresh garlic, parsley, parmesan

### TAVERN SALAD

greens, caramelized pecans, apples, dried cranberries, gorgonzola, cider vinaigrette

### ASSORTED PIZZAS

chef's selection of pies

THE

### **NEXT LEVEL**

\$35 per person

### CAESAR SALAD

romaine lettuce, parmesan, garlic croutons, house-made Caesar dressing

### TAVERN SALAD

greens, caramelized pecans, apples, dried cranberries, gorgonzola, cider vinaigrette

### GARLIC KNOTS

fresh garlic, parsley, parmesan

### WINGS

buffalo, Asian sesame, or garlic parmesan

### ASSORTED PIZZAS

chef's selection of pies

THE

### ADD ONS

\$5 per person

MACARONI & CHEESE PENNE VODKA

VAL'S MEATBALLS

TORTELLINI
PRIMAVERA ALFREDO

CHICKEN TENDERS & FRIES CAVATELLI & BROCCOLI

\_\_\_\_\_\_ 20 person minimum - \$100 non-refundable room fee \_\_\_\_\_

package includes soda, coffee, & tea. all food & beverages subject to 20% service fee & NJ sales tax



BY THE

## HOUR

\$20 per per per hour

- CHOICE OF 5 HORS D'OEUVRES -

### MINI REUBENS

corned beef, rye bread, swiss cheese, sauerkraut, Russian dressing

### CRAB CAKE BITES

fresh crab meat, spicy mayo

### MINI MEATBALLS

house made meatballs

### BEEF WELLINGTON

sliced beef, signature sauce, puff pastry

### COCONUT SHRIMP

sweet thai chili sauce

### MINI CHEESE BURGERS

mustard, onion, pickle, swiss cheese, brioche roll

### AHI TUNA BITES

- blackened or seared - wasabi, soy, chipotle aioli

### PIGS IN A BLANKET

mini hot dogs, puff pastry

### MAC 'N' CHEESE BITES

crispy pasta and cheese

### CHEESESTEAK EGG ROLLS

sliced beef and cheese, chipotle aioli

### SHRIMP COCKTAIL

jumbo shrimp, cocktail sauce

### CAPRESE SKEWERS

tomato, fresh mozzarella, basil, balsamic glaze

20 person minimum and all food δ beverages subject to 20% service fee δ NJ sales tax



L I M I T E D

FIRST HOUR \$18 per person ADDITIONAL HOURS \$7 per person

INCLUDES IMPORTED AND DOMESTIC BOTTLED BEER AND HOUSE WINE

STANDARD

FIRST HOUR \$22 per person ADDITIONAL HOURS
\$10 per person

INCLUDES WELL LIQUOR, IMPORTED AND DOMESTIC BEER, AND HOUSE WINE

PREMIUM

FIRST HOUR \$25 per person

ADDITIONAL HOURS \$12 per son

INCLUDES PREMIUM LIQUOR, IMPORTED AND DOMESTIC BEER AND WINE

### VAL'S TAVERN DOES NOT PERMIT SHOTS OR DOUBLES

20 person minimum and all food  $\delta$  beverages subject to 20% service fee  $\delta$  NJ sales tax

