

PRIVATE EVENTS

LAVERGNE'S TAVERN

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PRIVATE EVENTS

FROM 10-100 GUESTS

BEVERAGE SERVICE

ALL BAR OPTIONS ARE PER PERSON UNLESS OTHERWISE SPECIFIED. MINIMUM APPLIES.



INDOOR DINING

UP TO 30 GUESTS SEATED // UP TO 50 GUESTS COCKTAIL STYLE

- high top or low tops available
- warm & inviting space
- cocktail or banquet style



OUTDOOR PATIO

UP TO 75 GUESTS SEATED // UP TO 100 GUESTS COCKTAIL

- outdoor tables with umbrellas
- cocktail or banquet style

OUTDOOR PATIO EVENTS REQUIRE A SPACE BUYOUT & MINIMUM SPEND. PLEASE CONTACT OUR EVENT COORDINATOR FOR PRICING.

BAR PACKAGES

PACKAGE 1: BEER & WINE

// 2 hrs: \$24 – 3 hrs: \$35 – additional half hour: \$6 //

includes domestic draft beer, domestic beer bottles, house wine (white & red), & soft drinks

PACKAGE 2: CRAFT BEER & WINE

// 2 hrs: \$28 – 3 hrs: \$41 – additional half hour: \$7 //

includes all items in package #1, plus craft and imported beers

PACKAGE 3: PREMIUM

// 2 hrs: \$32 – 3 hrs: \$45 – additional half hour: \$8 //

includes all items from previous packages, plus craft & imported beers, select wines, and call liquor

PACKAGE 4: BASED ON CONSUMPTION

- *beverage charges will be calculated based on consumption, depending on what guests order at the event*
- *drinks will be placed on one bill and presented to the host at the conclusion of the event*
- *event hosts are welcome to customize the beverage options offered to the events by setting limitations (monetary limit and/or liquor exclusions)*

MIMOSA BAR

// serves approx. 24 people : \$180 //

6 bottles of Pierre Delize - Blanc de Blancs, orange juice, cranberry juice, pineapple juice, seasonal berries

LAVERGNE'S TAVERN

PRIVATE EVENTS & CATERING MENU

// PRICES BELOW ARE PER PIECE UNLESS OTHERWISE INDICATED // MINIMUM ORDERS APPLY //

COLD APPETIZERS

// MINIMUM: 2 DOZEN //

CAPRESE STACK fresh tomato, basil, burrata cheese, balsamic	\$3.50
SOUTHWEST AVOCADO TOAST smashed avocado, pico, baja sauce, jack cheese	\$2.95
MEDITERRANEAN BRUSCHETTA CROSTINI hummus, tomato, onion, cucumber, mint, olives, feta	\$2.95
OCTOPUS CEVICHE lime-marinated octopus, tajin, radish, pico de gallo, avocado, tortilla chips	\$4.95
BLACKENED SHRIMP TOSTADA guacamole, pineapple salsa	\$3.95

HOT APPETIZERS

// MINIMUM: 2 DOZEN //

PRETZEL BITES with white queso, house mustard	\$10.95/dozen
WINGS choice of buffalo or BBQ sauce, ranch & blue cheese	\$1.85
MEATBALLS choose from marinara or Asian	\$1.95
CRISPY CHICKEN FINGERS	\$1.95
ITALIAN BEEF EGGROLLS stuffed with cheese, giardiniera, side of au jus	\$5.95
ROASTED VEGGIE QUESADILLAS roasted peppers, onions, sour cream	\$2.95
CHICKEN FAJITA QUESADILLAS chicken, roasted peppers, onions, sour cream	\$3.50
MIDNIGHT PIEROGIES potato & cheese dumplings, garlic, shallot, chili flakes, spinach, grape tomato, parmesan	\$2.95

FLATBREADS

// 2 DOZEN PIECES //

CLASSIC CHEESE marinara sauce and cheese	\$29.95
MARGHERITA burrata, fresh tomato, marinara, basil, balsamic	\$30.95
BBQ CHICKEN chicken, red onion, cheese, ranch, cilantro	\$35.95
ROASTED VEGGIE mushroom, red pepper, onion, asparagus, parmesan, honey lemon	\$34.95

BOWLS/PLATTERS

// SERVES APPROX. 24 //

FRESH FRUIT PLATTER pineapple, grapes, cantaloupe, honeydew, apple	\$75.00
CHIPS & SALSA BOWL with guacamole	\$85.00
HUMMUS PLATTER carrots, cucumber, peppers, olives, broccoli, cherry tomato, naan bread	\$75.00

SLIDERS & MINIS

// MINIMUM: 2 DOZEN //

STEAK BURGER SLIDER American cheese, pickle, ketchup	\$3.95
BUFFALO CHICKEN SLIDER (crispy or grilled) buffalo sauce, buttermilk ranch, arugula, blue cheese	\$3.95
PULLED PORK SLIDER BBQ, pickles, slaw	\$3.95
NASHVILLE CHICKEN SLIDER crispy chicken, nashville sauce, slaw, pickles	\$3.95
MINI GRILLED CHEESE trio cheese, applewood bacon, honey	\$3.50
MINI CUBAN swiss, nueske's smoke ham, roasted pork, mustard, mayo, pickles	\$4.75
MINI ROASTED VEGGIE SANDWICH hummus, portabella, tomato, arugula, mini peppers, cucumber carrot, onion	\$3.75
MINI CAPRESE burrata cheese, tomato, basil, balsamic, arugula	\$3.75

PASTA & MAINS

// MINIMUM: 2 DOZEN //

RIGATONI with marinara or vodka sauce	\$8.95
SPICY CHICKEN TORTELLINI blackened chicken, broccoli, sweet peppers, lime, hot peppers, parmesan cream	\$10.95
ROASTED MUSHROOM & SPINACH CHEESE TORTELLINI cheese filled tortellini, vino, parmesan cream, garlic, shallot, thyme, stock	\$9.95
SHRIMP TACOS avocado, pico de gallo, lettuce, cayenne aioli, flour tortillas	\$5.95
MAHI MAHI TACOS slaw, avocado, baja sauce, flour tortillas	\$5.95
ROASTED CHICKEN BREAST mushroom marsala, piccata, rosemary	\$7.95
SALMON 6 oz. portion, piccata, blackened, lemon butter	\$13.50
ITALIAN BEEF slow roasted Italian beef, roasted sweet peppers, giardiniera, french bread, w/jus	\$8.50
ITALIAN SAUSAGE with peppers and marinara	\$8.50
RIBS full slab of BBQ ribs	\$22.95/slab

SIDES & EXTRAS

SALAD (HOUSE OR CAESAR) \$5.00/pp **BREAD SERVICE \$1.00/pp**

ROASTED VEGETABLES / MASHED POTATOES / ROASTED POTATOES / GARLIC GREEN BEANS \$3.50/pp