

RED HORSE TAVERN

I'm just here for the pie

CATERING AVAILABLE 7 DAYS A WEEK

phone: 814-359-2082

email: info@rhtavern.com





BREAKFAST CATERING

FEATURED ITEMS

CONTINENTAL BREAKFAST - \$10.75

Seasonal fresh cut fruit, assorted freshly baked breakfast pastries

TRADITIONAL BREAKFAST - \$12.75

Scrambled eggs, bacon, sausage, home fries, biscuits, seasonal fresh cut fruit

COUNTRY BREAKFAST - \$13.75

Biscuits and sausage gravy, scrambled eggs, ham, grits (or home fries), seasonal fresh cut fruit

BREAKFAST SANDWICH BOX - \$12.75

Select from sausage or bacon, egg and cheese on a croissant, or our house-made pretzel bread. Includes seasonal fresh cut fruit

ADDITIONAL BREAKFAST ITEMS

OVERNIGHT OATS \$8/PP

Select from: banoffee, java chip, or apple pie

BREAKFAST BREADS \$18/DOZEN

Chef's choice of freshly baked breakfast pastries

YOGURT PARFAIT \$5/PP

Assorted

FRESH CUT \$3.50/PP

assortment varies

PANCAKES \$4/PP

Buttermilk pancakes, 2 per person

GRANOLA BARS \$2.50

Assorted

BAGELS \$4.50/PP

plain and everything bagels with assorted cream cheese (add lox for an additional \$2/pp)

Breakfast catering requires a minimum order of 15 people. Hot Beverages, bottled juices and bottled water are available for an additional charge.

BOXED LUNCH CATERING



SANDWICHES AND WRAPS

All sandwiches available as a wrap

TURKEY CLUB - \$16

Roast turkey breast, avocado, tomato, bacon, red onion, boursin cheese, on Texas toast

ROAST BEEF - \$18

Roast beef, horseradish mayo, caramelized onions, cheddar, lettuce on ciabatta

TAVERN HAM & SWISS - \$16

Tavern ham, Swiss cheese, lettuce tomato, onion, honey mustard mayo, house-made Pretzel bread

PECAN CHICKEN SALAD - \$17

House-made pecan chicken salad, tomato, lettuce, onion, on croissant

CAPRESE - \$15

Marinated tomatoes, mozzarella, mixed greens, basil aioli, on Ciabatta

VEGGIE NAANWICH - \$14

butternut squash “guac”, spiced cauliflower, caramelized onions, beets, almonds, spinach on Naan

SALADS

Add Chicken \$6, Salmon \$8, Shrimp \$7

House Salad - \$12

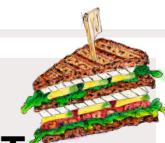
mixed greens, romaine, lettuce, tomato, red onion, your choice of house made dressing

Seasonal Salad - \$15

selection varies, please ask our team for our most current option

Caesar Salad - \$15

romaine lettuce, tomatoes, red onions, ciabatta croutons, house-made Caesar dressing



SANDWICH BUFFET

ASSORTED SANDWICH BUFFET - \$16/PP

A garnished tray of fresh pre-made sandwiches (select 3 sandwiches). Includes your choice of one of the following sides: pasta salad, potato salad or coleslaw. Add a green salad for an additional \$3/PP

Box lunches come with chips and your choice of a pasta salad, potato salad, or apple slaw as a side. A minimum order of 10 box lunches is required, and you can choose up to 4 different types of sandwiches per order. Add a cookie for \$1/pp.



ALL-DAY GOURMET

CHOOSE TWO ENTRÉES & THREE SIDES - STARTS AT \$25/PP

ENTRÉES (CHOOSE TWO)

- PERUVIAN CHICKEN
- BOURSIN & MUSHROOM STUFFED CHICKEN WITH ROASTED SHALLOT GRAVY
- CHICKEN MARSALA
- ROPA VIEJA (ADD \$3 /PP)
- MEATLOAF
- BBQ SPICED SALMON (ADD \$3/PP)
- JERK SALMON (ADD \$3/PP)
- CREAMY BASIL PESTO GNOCCHI

SIDES (CHOOSE THREE)

- MASHED POTATOES
- CRISPY RED POTATOES
- MAPLE ROASTED SWEET POTATOES
- GREEN BEANS
- SEASONAL VEGETABLES
- PASTA SALAD
- APPLE SLAW
- GARDEN SALAD WITH RANCH AND SEASONAL VINAIGRETTE (ADD \$2/PP)
- CAESAR SALAD (ADD 2/PP)

* Minimum order of 15 people required



INCLUDES:

- COOKIES AND BROWNIES
- ASSORTED CANNED SODAS AND BOTTLED WATER
- ROLLS & BUTTER



BUDGET FRIENDLY MEALS



* Minimum order of 15 people required

SOUP & SALAD - \$ 14/PP

Includes Garden Salad, Rolls, and
Fresh Baked Cookies

Choice of two soups:

- Tomato Basil
- Chicken Corn Chowder
- Broccoli Cheddar
- Beef and Vegetable
- Vegetable Chili

Add a Salad Protein:

Grilled Chicken 6oz \$6

Grilled Salmon 6oz \$8

Grilled Steak 6oz \$8

BARBEQUE BUFFET - \$ 16/PP

Carolina-style Pulled Pork

Mac and Cheese

Apple Slaw

Kaiser Rolls

Seasonal Fruit Salad

Fresh Baked Cookies

SIMPLE ITALIAN - \$ 15/PP

Linguine Marinara

Caesar Salad

Garlic Bread

Fresh Baked Cookies

add chicken parmesan \$7/pp

add meatballs in marinara \$5/pp



APPETIZERS

PLATTERS FOR A GROUP

Fresh Vegetable Tray - \$4/pp

A selection of fresh seasonal vegetables with house-made Ranch dressing

Fruit & Cheese Tray - \$8/pp

Bite sized cubes of assorted cheeses (chef's choice) complimented by a selection of our freshest fruit

Chef's Charcuterie - \$15/pp

An assortment meats, local cheeses, fresh vegetables, dips, fresh and dried fruits, nuts.

Selections vary

Hummus with Pita Chips and Veggies - \$3/pp

Select from Traditional, Roasted Garlic, or Jalapeño Cilantro. Served with crispy pita chips, and seasonal vegetables

Pico De Gallo with Tortilla Chips - \$3/pp

Fresh pico de gallo made with diced tomatoes, onions, cilantro, and jalapeños, served with crispy house-made corn tortilla chips

Squash "Guac" with Veggies & Tortilla Chips - \$5/pp

House-made roasted butternut squash "guac" with fresh seasonal vegetables and house-made corn tortilla chips

ADDITIONAL APPETIZERS

Mini Crab Cakes - \$32/dozen

served with remoulade

Chipotle Deviled Eggs - \$12/dozen

Smoky chipotle deviled eggs with a creamy, tangy filling, topped with a hint of spice.

Island Shrimp Cocktail - \$28/dozen

Spice-poached jumbo shrimp served with a mango "ketchup"

Japanese Chicken Meatball Skewers - \$6/pp

grilled Japanese chicken meatball skewers glazed with a savory-sweet tare sauce (2 skewers)

Korean BBQ Ribs - \$4.50/pp

Sweet and tangy baby back ribs, topped with crushed cashews (2 ribs)

Spicy Devils on Horseback - \$18/dozen

Dates stuffed with goat cheese, spicy house-made tomato jam, and wrapped in bacon



SUPPLEMENTAL OPTIONS

NON-ALCOHOLIC BEVERAGES

Assorted Canned Pepsi Products \$1.75/can

- regular and diet options

Bottled Water \$1.25/bottle

Fresh Brewed Iced Tea - Sweetened or

Unsweetened \$12/half-gallon

- lemon slices and sweeteners provided

Lemonade

Bottled Orange Juice \$3/bottle

Coffee - Regular or Decaf (96oz box - serves 10-12)

\$25/box

- includes creamers, sugar, and stir sticks

Hot Tea (selection of Black, Green, and Herbal)

- includes honey, lemon, and sugar

ECO-FRIENDLY SERVEWARE

Plates \$0.30/pp

Cutlery Set \$0.75/pp

Napkins \$0.10/pp

Cold Cups \$0.40/pp

Hot Cups with Lids \$0.75/pp

STAFFING OPTIONS AND PRICING

Deliver Rates

- **Delivery Fee:** \$25 for the State College/Bellefonte Area
- **Note:** Additional Fees may apply for events outside the designated area

Waitstaff

- \$25 per hour per staff member
- **Services Include:** serving food and beverages, clearing tables, and guest assistance

Bartenders

- \$30 per hour per bartender
- **Services Include:** Preparing and serving drinks, managing the bar area, and checking IDs

Recommended Staffing

Staffing needs may vary depending on the event type and required services, but here are examples of typical serviced events.

- **Small Events (up to 50 guests):** Minimum of 1 waitstaff and 1 bartender
- **Medium Events (51-100 guests):** Minimum of 2 waitstaff and 1 bartender
- **Large Events (101+ guests):** Minimum of 3 waitstaff and 2 bartenders

Event setup and takedown services, including the arrangement of tables, chairs, and decorations, are not offered.