

RAVEN'S HEAD

PUBLIC HOUSE

PRIVATE EVENTS MENU

OPEN BAR PACKAGES

Pricing Includes Tax & Gratuity

BASIC OPEN BAR

Includes house mixed cocktails, wine by the glass, bottle & draught beer

- 2 hours \$45 per person
- 3 hours \$50 per person

PREMIUM OPEN BAR

Includes Absolut Flavors, Stoli & Stoli Flavors, Tito's Tanqueray, Bacardi, Jose Cuervo, Jim Beam, Johnny Walker Red and Jameson), wine by the glass, bottle & draught beer

- 2 hours: \$50 per person
- 3 hours: \$60 per person

TOP SHELF OPEN BAR

Includes top shelf liquor, wine by the glass, bottle & draught beers

- 2 hours \$60 per person
- 3 hours \$75 per person

OPEN BAR POLICIES: no shots are included in any open bar. Large format and specialty craft bottles and drafts are not included, unless specified. All members of a party must participate in the same open bar. Prices are per person and do include tax or gratuity.

Prices are subject to change.

WINE BY THE CARAFE

Choice of House Red or White, \$23 per Carafe Premium Red or White \$28 per Carafe

SANGRIA

Choice of Red or White, \$35 per Pitcher

BEER BY THE PITCHER

\$22 Basic Domestic

\$25 Large Format, Craft & Import Beer

SODA BY THE PITCHER

\$10 per Pitcher

UNLIMITED TEA, COFFEE, SODA & JUICE FLAT FEE OF \$95

APPETIZER PLATTERS

Each Platter Serves 8-10 Guests

PUB STYLE

MINI CHIMICHANGAS \$50

Choice of Chicken or Vegetable with Guacamole & Sour Cream

PIGS IN A BLANKET \$45

POTATO SKINS \$50

CHICKEN TENDERS \$50

RAVEN'S HEAD CHICKEN WINGS \$50 Choice of Buffalo, Honey BBQ or Teriyaki

BREADED CHICKEN WINGS \$60 Choice of Buffalo, BBQ Or Teriyaki on the side

FRICKLES \$45 Served with Ranch Dressing

BAJA DIP TRIO \$45

Guacamole, Pico de Gallo & Chili Con Carne Served with Tortilla Chips

RAVEN'S HEAD DIP TRIO \$45

Buffalo Chicken Dip, Queso Dip & Chili Con Carne Served with Tortilla Chips

POPCORN CHICKEN \$45 Served with Honey Mustard

MOZZARELLA STICKS \$50

SLIDERS \$50

Choice of Classic Beef, Chicken, Pulled Pork, or Homemade Black Bean Burger

ONION RINGS \$30

FRENCH FRIES \$25

QUESADILLA \$50 Choice of Chicken, Cheese or Vegetable

EMPANADAS \$50 Choice of Beef, Chicken, or Vegetable

PREMIUM STYLE

Serving Sizes Dependent Upon Item. Please Inquire

VEGETABLE CRUDITE \$35 Served with Ranch Dressing

BBQ CAJUN SHRIMP \$70 3lbs Of Shrimp in the Shell Marinated in Cajun Spices

FRIED CALAMARI \$65 Choice of Classic with Marinara or Spicy with Cherry Peppers, Scallions & Garlic Aioli

KABOBS \$55

Choice of Chicken, Shrimp*, Steak* or Portabello Mushroom *\$8 upcharge for Shrimp *\$7 upcharge for Steak

MINI CRABCAKES \$65

BACON WRAPPED SCALLOPS \$60

CAPRESE KABOBS \$75

Mozzarella, Tomato & Basil Served with a Balsamic Glaze

COLD CUTS & CHARCUTERIE M/P Variety of Choices available

POTATO SALAD \$50 Served with Toasted Bread

VEGETABLE PASTA SALAD \$35

SHIRMP COCKTAIL \$80

SMOKED SALMON BITES \$60 Served over Black Bread Toast with Dill Cream Cheese & Capers

SAMPLE BUFFET MENU

\$33 Per Head Plus Tax & Gratuity

SALAD:

Choice of Mixed Greens, Caesar, or *Kale Salad, \$3pp

ENTRÉES:

**Choice of 2, Additional Entrée \$7 Per Person
All of our Chicken is Organic Free Range**

CRISPY CHICKEN SCHNITZEL

CHICKEN PARMESAN

ITALIAN CHICKEN- Grilled Chicken Marinated in Italian Spices

SHEPHERD'S PIE

BASIL CHICKEN- Pan Seared Chicken Breast with basil, tomatoes in a white wine sauce

BBQ CAJUN SHRIMP (\$7 supp pp)

PENNE A LA VODKA OR ALFREDO Available with Chicken or *Shrimp, \$5pp

FUSILLI BOLOGNESE OR FUSILLI PRIMAVERA

RAVEN'S HEAD MACARONI & CHEESE

HOMEMADE LASAGNA

GRILLED SALMON (\$7 supp pp)

GRILLED HANGER STEAK AU POIVRE (\$7 supp pp)

SIDES: (Choice of 2, Additional Side \$7 pp)

MASHED POTATOES | ROASTED ROSEMARY POTATOES FRENCH FRIES | ONION RINGS | SEASONED RICE

SAUTEED SPINACH | MIXED VEGETABLES

GREAT KIDS OPTIONS AVAILABLE: PIZZA, CHICKEN TENDERS, PASTA & MORE

Prices are subject to change. Prices do not include tax or gratuity.

We accept Discover, American Express, Visa and MasterCard as forms of payment.

For More Information Call 718.777.7565 E-mail Ravensheadpublichouse@gmail.com

SAMPLE BRUNCH BUFFET

\$30 Per Head, Plus Tax & Gratuity

FIRST:

Bowl of Mixed Fruit

ENTRÉES:

Choice of 2, Additional Entrée \$7 Per Person

SCRAMBLED EGGS CHOICE OF:

Mexican Style- Tomatoes, Onions & Jalapenos

American Style- Ham, Bacon or Sausage & Cheese

Classic Style- Egg Only

HOMEMADE FRENCH TOAST

Choice of Banana Foster Or Classic with Powdered Sugar & Fruit

GRILLED HANGAR STEAK (\$7 supp pp)

MINI BAGEL & CREAM CHEESE SPREAD

Variety of Spreads Available

TRADITIONAL BEEF HASH

BRUSCHETTA- ITALIAN PROVENCAL

SCRAMBLED EGGS BENEDICT

Scrambled Eggs & Ham Over an English Muffin with Hollandaise Sauce

SIDES: Choice of 2, Additional Side \$5 Per Person

Home Fries | Toast & English Muffins

Ham, Bacon or Sausage | Hash Browns

BREAKFAST BEVERAGES

Choice of \$30 Mimosa Pitcher

\$30 House Bloody Mary Pitcher \$35 Premium Bloody Mary Pitcher

Unlimited Coffee & Tea, flat fee \$30

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