



– CATERING MENU –

Let us cater your next event!

APPETIZERS

JUMBO SHRIMP COCKTAIL GF

24 each \$65

Served Chilled • Cocktail Sauce • Stone Crab Mustard Sauce • Lemon

TRUFFLE STREET CORN GUACAMOLE GF

Serves about 18-20 ppl \$159

Signature Guac • Charred Corn • Truffle Crema • Cotija • Chile-Lime Spice

SHORT RIB BEEF SLIDERS*

24 each \$169

Tap 42 Burger Blend • Braised Short Rib • Melted Cheddar • Dijonnaise

FLAME GRILLED CHICKEN WINGS GF

50 each \$99 • 100 each \$195

Sweet & Spicy BBQ Sauce • Blue Cheese Dressing • Celery • Carrots

SOUTHERN FRIED CHICKEN TENDERS

30 each \$99 • 60 each \$195

Honey Mustard & BBQ Sauces

ENTREES

TRUFFLE FILET STEAK SANDWICH* GFA

Serves about 25-30 ppl \$189

Grilled Filet Mignon • Melted White Cheddar
Caramelized Onions • Truffle Aioli

GRILLED SALMON ZEN BOWL* GFA

Serves about 18-20 ppl \$225

Pan Fried Brown Rice • Green Veggie
Stir-Fry • Truffle Miso Glaze • Toasted Sesame

BURRATA CHICKEN PARM & SPICY RIGATONI

Serves about 18-20 ppl \$259

Melted Burrata & Mozzarella • Parmesan • Basil
Served w/ Spicy Rigatoni Alla Vodka Sauce

BARBECUE BABY BACK RIBS GF

Serves about 25-30 ppl \$269

Slow Cooked • Fall-off-the-bone Tender
Sweet & Smokey BBQ Sauce

CALIFORNIA CHOPPED CHICKEN BOWL GF

Serves about 18-20 ppl \$219

Grilled Free Range Chicken Breast • Cilantro Rice • Charred Corn
Guacamole • Tomato • Black Beans • House-Made Red Salsa • Lime

SALADS

GRILLED CHICKEN AVOCADO SALAD GF

Serves about 18-20 ppl \$135

Mixed Greens • Charred Corn • Black Beans • Manchego Cheese
Tomato • Tortilla Strips • Cilantro Lime Vinaigrette

GOLDEN QUINOA "SUPERFOOD" SALAD VEG • VA • GF

Serves about 18-20 ppl \$120

Mixed Greens • Brussels Sprouts • Mandarin Oranges • Green Apple
Cranberries • Almonds • Feta • Citrus Vinaigrette

TAP 42 CHOPPED SALAD VEG • GF

Serves about 18-20 ppl \$110

Chopped Greens • Tomatoes • Cucumbers • Charred Corn
Toasted Sunflower Seeds • Edamame • Carrots • Creamy Tomatillo Ranch

SIDES + FRIES

ROASTED BRUSSEL SPROUTS VEG • VA • GF

Serves about 18-20 ppl \$99

Maple • Mustard • Thyme

ASIAN STYLE COLE SLAW VEG • GF

Serves about 18-20 ppl \$79

Napa Cabbage • Cilantro • Sesame Ginger Aioli

SWEET POTATO FRIES VEG • VA • GF

Serves about 18-20 ppl \$99

Cinnamon Spiced Sweet Cream

CRISPY FRIES GF • VGN

Serves about 18-20 ppl \$99

Seasoned Salt • Ketchup

TRUFFLE MAC & CHEESE

Serves about 18-20 ppl \$149

Cheddar • Parmesan Herb Crust

SWEET PLANTAINS VEG • VA • GF

Serves about 12-15 ppl \$89

Creamy Garlic Mojo • Lime

SPICY RIGATONI ALLA VODKA SAUCE VGN

Serves about 18-20 ppl \$129

Parmesan • Fresh Basil

To order visit

www.TAP42.COM



TAP42BAR

FT LAUDERDALE • CORAL GABLES • BOCA RATON

MIDTOWN MIAMI • AVENTURA • DORAL

CORAL SPRINGS • DAVIE • KENDALL

CRAFT DESSERTS

STRAWBERRY SHORTCAKE TRES LECHES VEG

18-20 ppl \$169

Strawberries • Whipped Cream

CHOCOLATE CHUNK BREAD PUDDING VEG

18-20 ppl \$169

Vanilla Bean Ice Cream • Salted Caramel • Dark Chocolate

GF = Gluten Free

GA = Gluten Free Available

VEG = Vegetarian

VGN = Vegan

VA = Vegan Available

*We are obliged to tell you that consuming raw or undercooked meat, seafood, or eggs may increase your risk of foodborne illness.