

### APPETIZERS

#### JUMBO SHRIMP COCKTAIL <sup>GF</sup>

24 each \$65

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

#### TRUFFLE STREET CORN GUACAMOLE <sup>GF</sup>

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 <sup>GF</sup>

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\* <sup>GFA</sup>

Serves about 25-30 ppl \$189

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

#### GRILLED SALMON ZEN BOWL\* <sup>GFA</sup>

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 <sup>GF</sup>

Serves about 25-30 ppl \$269

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

#### CALIFORNIA CHOPPED CHICKEN BOWL <sup>GF</sup>

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 <sup>GF</sup>

Serves about 18-20 ppl \$135

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

#### DREW'S SIGNATURE CAESAR SALAD <sup>GFA</sup>

Serves about 18-20 ppl \$120

Chopped Romaine Lettuce • Parmesan Reggiano  
Focaccia Garlic & Herb Croutons • House-Made Caesar Dressing

#### TAP 42 CHOPPED SALAD <sup>VEG • GF</sup>

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 <sup>VEG • VA • GF</sup>

Serves about 18-20 ppl \$99

Maple • Mustard • Thyme

#### ASIAN STYLE COLE SLAW <sup>VEG • GF</sup>

Serves about 18-20 ppl \$79

Napa Cabbage • Cilantro • Sesame Ginger Aioli

#### SWEET POTATO FRIES <sup>VEG • VA • GF</sup>

Serves about 18-20 ppl \$99

Cinnamon Spiced Sweet Cream

#### CRISPY FRIES <sup>GF • VGN</sup>

Serves about 18-20 ppl \$99

Seasoned Salt • Ketchup

#### TRUFFLE MAC & CHEESE

Serves about 18-20 ppl \$149

Cheddar • Parmesan Herb Crust

#### SWEET PLANTAINS <sup>VEG • VA • GF</sup>

Serves about 12-15 ppl \$89

Creamy Garlic Mojo • Lime

#### SPICY RIGATONI ALLA VODKA SAUCE

Serves about 18-20 ppl \$129

Parmesan • Fresh Basil

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TAP42BAR

FT LAUDERDALE • CORAL GABLES • BOCA RATON

MIDTOWN MIAMI • AVENTURA • DORAL • CORAL SPRINGS

DAVIE • KENDALL • PLAM BEACH • NAPLES

### CRAFT DESSERTS

#### KEY LIME PIE <sup>VEG</sup>

\$45

Graham Cracker Crust • Whipped Cream

#### STRAWBERRY SHORTCAKE TRES LECHES <sup>VEG</sup>

18-20 ppl \$169

Strawberries • Whipped Cream

#### CHOCOLATE CHUNK BREAD PUDDING <sup>VEG</sup>

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.