

# MO TAV

## PRIVATE PARTY BANQUET PLATTERS

For Large Parties of 15 or more in our Private Upstairs Lounge

Choose 3 • \$15 per person

Choose 4 • \$18 per person

Choose 5 • \$20 per person

### Lighter Fare

- Seasonal Vegetable Medley - an assortment of seasonal fresh vegetables
- Curred Meats with Select Cheeses - Salami, Pastrami, Honey Ham, Sausage with assorted Cheeses.
- Caprese Skewers - roma tomatoes, buffalo mozzarella, basil, balsamic glaze
- Mo|Tav Bruschette - Tomatoes, Onion, Garlic, Basil, Capers, Balsamic Drizzle on Crostini
- Housemade Hummus with Medditerranean Flat Breads
- Cesar Salad with Housemade Dressing on the Side
- Spinach or Mixed Greens, Choice of Dressing on the Side

### Entree Style

- Chipotle Chicken Pinwheel Tortilla Bites - chicken, lettuce, tomatoes, spicy aioli
- Sesame Ginger Chicken Satay with Jasmine Rice
- Teryaki Chicken Satay
- Buffalo Wings with sweet chili dipping sauce.
- Salmon Kebabs with Dill Caper Sauce
- Mini Seared Ahi Tostadas with Chipotle Aioli Drizzle
- Mo|Tav Sliders - beef patty, caramelized onions, garlic aioli
- Roasted Filet with Horseradish Cream
- Lamb Sliders with Arugula and Feta Cheese

*Menu prices do not include beverage, ca tax or 20% service charge. 15 person minimum for banquet platters.*

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## BUFFET STYLE ENTREE SELECTIONS

**Salad, Sides and Entrees are prepared Family Style.  
Choice of One Salad, Two Sides and One, Two, or Three Entree Selections.**

### **Salads: Choose One**

Caesar with Housemade Dressing

Mixed Greens

Spinach

### **Sides: Choose Two**

Seasonal Vegetable Medley

Grilled Stuffed Portobello Mushrooms

Garlic Mashed Potatoes

Twice-Baked Russet Potatoes

Garlic Herb Bread

### **Pasta Entrees: \$20 per person**

Pasta Primavera, fresh tomatoes, mushrooms and seasonal vegetables

Mushroom Melange over linguine pasta

Adult Mac n Cheese: penne pasta, tomatoes, bacon, spinach, four cheeses and truffle oil

### **Chicken Entrees: \$20 per person**

Grilled Chicken Breast with a Dijon Garlic Cream

Chicken Piccata: Cream, Lemon, Capers, Artichoke Hearts

Chicken Marsala : Marsala Wine, Cream, Mushrooms and Onions

### **Beef Entrees: \$25 per person**

Beef Tenderloins in Apricot Brandy Demi

Steak Sinatra: Strip Steak with Sauteed Mushrooms, Peppers, and Onions

### **Seafood Entrees: \$25 per person**

Salmon and Buttered leek Wellington with pinot butter

Grilled Halibut with lemon herb butter

Blackened Seared Ahi Tuna with pineapple salsa

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