

THE DERBY TAVERN

JAMESTOWN, MI · EST. 2021

PRIVATE EVENT MENU

Pricing is Per Person, Apps Served Family Style, Order any apps off the standard menu as well

APPS & HORS D'OEUVRES - COLD

Charcuterie Board (for 15)	\$60	Cucumber Chorizo Bites (2)	\$3
Meats, cheese's, spreads and accompaniments		Cucumbers filled with whipped goat cheese and topped with hard chorizo	
Breads & Spreads Board (for 15)	\$35	Bruschetta	\$4
Warm pretzels, grilled sourdough warm bri, goat cheese spread, and pimento cheese spread		Fresh heirloom tomatoes, goat cheese spread on sourdough toast points finished with balsamic glaze	
Vegetable Crudités	\$2	Mediterranean Olive's & Mixed Nuts	\$8
Fresh cut veggies, house pickled veggies and house sauces			

APPS & HORS D'OEUVRES - HOT

Arancini	\$5	Coconut Harissa Shrimp (2)	\$8
Slow cooked risotto that is chilled then fried to golden brown perfection served with warm marinara and pesto cream		Sautéed shrimp with red onions garlic and cilantro and finish harissa cream sauce, served with warm bread	
Bacon Wrapped Dates (2)	\$5	Salmon Crostini	\$5
Mediterranean pitted dates wrapped in thick cut peppered bacon and skewered		salmon spread on a crostini's topped with pickled red onions and finish lemon oil	

SALADS

House	\$5 PP	Caesar	\$5 PP
Cherry tomatoes, onions, cucumber atop fresh spring mix, Italian dressing		Fresh cut romaine, house gluten free croutons, shaved parmesan, caesar dressing	

VEGGIES & STARCH

Please select 2 choices to accompany each Entree (same 2 per plate)

Butter Roasted Fingerlings	\$5	Risotto	\$5
With salt and black pepper		Creamy arborio rice cooked with garlic and onions, finished with parmesan	
Cheesy Polenta	\$4	Wild Rice Blend	\$3
Topped with chives and parmesan		Rich and light with white wine garlic and onions	
Roasted Garlic Mashed Potatoes	\$3	Roasted Asparagus	\$4
Rich and creamy		Roasted and finished with garlic and chive oil	
Roasted Brussel Sprouts	\$3	Brown Sugar Roasted Carrots	\$3
Tossed in garlic butter and red chilis		Crunchy yet sweet with each savory bite	
Green Beans Almondine	\$4	Golden Roasted Cauliflower	\$4
Green beans sautéed with butter and garlic, finished with roasted shaved almonds		Roasted and finished with brown butter	

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ENTREES - BEEF

8oz Filet Mignon

\$42

Served with brandy au poivre

12 oz New York Strip

\$29

Served with house demi glace

12 oz Ribeye

\$34

Served with red wine reduction, mushroom and onions

ENTREES - SEAFOOD

Pan Roasted salmon

\$23

Served with a champagne citrus beurre blanc

Grilled Sea Bass

\$26

Served with lemon garlic sauce

Seared Jumbo Shrimp (4)

\$22

Served with harissa and garlic sauce

ENTREES - POULTRY / OTHER

Herb Roasted Airline Chicken Breast

\$21

Served with white herb gravy

Grilled Rack of Lamb

\$38

Served with chimichurri and red pepper romesco (3 per person)

Rosemary & Pepper Encrusted Pork Loin

\$19

Served with honey garlic glaze, sliced into medallions

Pan Seared Duck Breast

\$29

Served with port wine reduction

ENTREES - VEGETARIAN / VEGAN

Falafel (4)

\$13

Served with red pepper sauce

Veggie Risotto

\$15

Served with red pepper sauce

DESSERT

Cheesecake*

\$9

Served with accompanying sauce, ask about special flavors

GF Chocolate Torte

\$12

Served with Hudsonville ice cream and chocolate ganache



*Ask about Chef's custom cheesecake (16 slices, variety of flavors)