

# J. Timothy's Taverne Dinner Menu - Served

*Number of orders for each entrée & appetizer must be provided 10 days in advance. Pricing includes tax and service charge.*

## Starters (for the room)

- Antipasto - \$63.00 (serves 25)
  - Cheese & Crackers - \$63.00 (serves 25)
  - Vegetable Crudités with Dip - \$52.00 (serves 25)
  - Jumbo Shrimp Cocktail - \$90.00 (25 pieces)
  - Chicken Wings - \$115.00 (60 pieces)
- Additional Hors d'oeuvres available on request*

## Appetizers (served individually)

*(Select a maximum of two, guest counts for each required)*

- French Onion Soup au Gratin \$9.50
- Penne Pasta with Marinara \$6.95
- Tortellini Alfredo \$9.00
- New England Clam Chowder or Lobster Bisque \$10.00

## Entrees

The following entrees include a garden salad, warm bread & honey butter, fresh vegetable, rice or roasted potatoes (depending on the entrée). Also included are soft drinks, hot coffee, tea and dessert.  
Caesar or Spinach Salad add \$1.00 per person.

## Pasta Entrees

- Vegetable Lasagna \$39
  - Portabello & Spinach Ravioli \$39
  - Buffalo Chicken Mac & Cheese \$40
- Vegetable Lasagna selection requires minimum of 5 orders*

## Beef Entrees

- Prime Rib of Beef au jus:  
Queen Cut (10 oz.) \$49    King Cut (14 oz.) \$51
- Boneless Braised Short Ribs \$46
- Colonial Style Pot Roast \$45
- Marinated Flank Steak \$45

## Seafood Entrees

- Salmon Caprese \$45
- Baked Scrod \$42    Baked Scrod au Gratin \$45
- Baked Stuffed Shrimp \$49

## Poultry Entrees

- Sliced Stuffed Breast of Chicken \$44
- Chicken Francaise \$44
- Chicken Cordon Bleu \$45
- Chicken Parmesan w/ Frizzled Prosciutto \$45

## Desserts (Select One)

- Chocolate Mousse    Vanilla Ice Cream w/Chocolate Sauce
- Lemon Sherbet    Chocolate Cake    Blueberry Bread Pudding

## Premium Desserts

- Warm Apple Crisp \$2.00, a la mode \$3.00    Chocolate Truffle \$3.50
- Cheesecake \$3.75 *select Raspberry or Chocolate sauce*

Available to groups of at least 18 adults. **Select a maximum of 2 appetizers and 3 entrees when using this menu, then send those options to your guests. Specific counts are required for each appetizer and entrée.** Your guests will need to make those selections in advance and the counts for each must be given to us 10 days prior to your event. A final count - for which you will be billed - is due 2 days prior to your event.

*For Private Bar Service, in the Gathering room only, please add \$75.00*



J. Timothy's Taverne 143 New Britain Ave. Plainville, CT 06062  
860-747-6813 [www.jtimothys.com](http://www.jtimothys.com)

## Private Events Information

Three Rooms ~ 18-80 guests

Website for detailed private events information:

Wine Loft ~ 18-28 guests (second floor)

[www.jtimothys.com/private-events](http://www.jtimothys.com/private-events)

Boarding Room ~ 25-40 guests (second floor)

Or scan this QR code on your phone:

Gathering Room ~ 40-80 guests

