

TNN COCKTAIL RECEPTION

Unlimited hors d'oeuvres (choose SIX from below) for two hours
29 per person | each additional hour 10 per person

- SEAFOOD**
- Lobster & shrimp sliders
 - Tuna tartare
 - Bacon-wrapped scallops
 - Mini crab cakes
 - House ceviche
 - Smoked salmon & lemon-herbed cream cheese on naan
- MEAT**
- Steak crostini
 - Pigs in a blanket
 - Corned beef & cabbage spring rolls
 - BBQ pulled pork sliders
 - Meatballs (Mediterranean or Italian)
 - Satay (chicken or beef) in spicy peanut sauce
 - Spiced lamb lollipops (additional \$4 per person)
- VEGETARIAN**
- Caprese sliders
 - Grilled vegetable flatbread
 - Spinach & artichoke dip
 - House hummus on naan
 - Wild mushroom crostini
 - Tomato bruschetta crostini

Applicable sales tax and 20% service charge will be added. Menu items, brands and prices are subject to change without notice. Please notify booking manager of any allergies, as all ingredients are not listed.

TNN PARTY PLATTERS | HORS D'OEUVRES

Each platter serves approximately 25 people | priced per platter

- CHILLED**
- Fruit 75
 - Cheese 85
 - Vegetable crudité 60
 - House hummus 55
 - Bruschetta (tomato or wild mushroom) 70
 - Antipasti 100
 - Shrimp cocktail 100
 - Lobster & shrimp salad sliders 105
- HOT**
- Wings (buffalo, Guinness BBQ or Old Bay) 80
 - Mini Crab cakes 105
 - Chicken tenders 75
 - Pork pot stickers 75
 - Spring rolls (corned beef & cabbage, shrimp or vegetable) 95
 - Pulled pork sliders 90
 - Bacon-wrapped scallops 105
 - Corned beef & Irish cheddar crepes 95
 - Spinach & Irish cheddar tartlets 80
 - Lamp lollipops 125
 - Satay (chicken or beef) 85
 - Irish nachos 75
 - Crab dip 100
 - Mozzarella sticks 65
 - Quesadillas (chicken, cheese or vegetable) 70
 - Buffalo wings 70
- DESSERT**
- Triple chocolate brownies 50
 - Assorted cookies 50
 - Bread pudding 65
 - Guinness truffle lollipops 75

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TNN PARTY PLATTERS | ENTREES

Each platter serves approximately 25 people | priced per platter

- SALAD** House or Caesar 40
- MEAT** Roast chicken 90
Short ribs (boneless) 130
Shepherd's pie 120
Chicken Marsala w/mushroom cream 85
Grilled chicken w/citrus butter 95
Corned beef & cabbage 100
Roasted pork loin w/red wine sage sauce 100
Roasted leg of lamb in burgundy Guinness rosemary gravy 130
Guinness beef stew 120
- SEAFOOD** Oven-baked salmon in caper beurre blanc 105
Rockfish w/citrus butter beurre blanc 120
Shrimp scampi 125
Seafood cioppino 125
Maryland crab cakes 125
Trout almondine 100
- PASTA** Mac & cheese 80
Penne a la vodka 75
Pasta primavera 75
- SIDES** Lemon basmati rice 75
Seasonal chef's vegetable 80
- DESSERT** ***\$4 per person | medley of:***
Triple chocolate brownies
Assorted cookies
Bread pudding
Guinness truffle lollipops

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TNN BUFFET

Includes bread & butter | 32 per person

CHOOSE ONE SALAD Caesar salad
House salad
Mozzarella & tomato salad (additional \$2 per person)

CHOOSE ONE PASTA Penna a la vodka
Baked ziti
Pasta primavera
Mac & cheese

CHOOSE TWO MEAT/FISH Roast turkey breast
Roast chicken
Roast beef
Shepherd's Pie
Rockfish w/citrus buerre blanc
Oven-baked salmon
Corned beef & cabbage
Chicken Marsala
Grilled chicken breast w/citrus butter
Short ribs (boneless) (additional \$2 per person)

CHOOSE TWO SIDE Roasted potatoes
Seasonal chef's vegetable
Lemon basmati rice
Glazed carrots
French fries

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TNN OPEN BAR PACKAGES

Unlimited for two hours | priced per person

Does not include single-malt scotch, premium Irish whiskey, bottled wine, shots or champagne

BEER & WINE Draft beer & house wines
+ Two hours 22
+ Each additional hour 9

BASIC Draft beer, domestic bottles, house wine & house liquor
+ Two hours 26
+ Each additional hour 10

PREMIUM Draft beer, import and domestic bottles, house wine &
premium liquor
+ Two hours 36
+ Each additional hour 12

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PARTY FAQ

We have private, semi-private and buyout spaces available for almost any size event. You may view photos of our available spaces on our web site, or your booking manager will select an appropriate space for your event size/type.

MUSIC

We have live music most Fridays through Sundays. You may view our music calendar on our web site.

Restaurant music is played throughout the venue at all other times through Spotify. (We are happy to play your Spotify playlist for your event! Please inquire with your booking manager.)

We invite you to utilize your own DJ to supply music for your event, or we are happy to refer you to our preferred vendors. The use of a DJ (or any other third party vendor) must be approved by TNN prior to booking. TNN is not responsible for any loss or damage, for any reason, to third party vendor equipment or belongings.

PARKING

The Gallery/Renaissance parking directly across the street offers discounted parking after 4pm daily. Sunday-Thursday after 4pm is \$6, Friday-Saturday after 4pm is \$9.

If parking prior to 4pm for an event, we recommend the app "Parking Panda" to find discounted parking close by.

WI-FI

We offer free wi-fi for all guests. Ask your booking manager or bartender on site for password.

FINE PRINT

We require a credit card hold to reserve any space for a large party. Final guest count/menu adjustments are due by the date on your contract. All prices quoted do not include applicable sales tax or gratuity. All menus are subject to change at the discretion of the venue and may change without notice. Menus do not list all ingredients, so please take it upon yourself to bring any allergies or dietary needs/restrictions to your booking manager.

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