



# TARPY'S ROADHOUSE CATERING

## MAKES IT MEMORABLE

The Tarp's Catering Team can help you entertain with ease. We are known for providing spectacular cuisine and service—let us help you create an extraordinary event.

We know that countless arrangements go into making your event special, so think of us as your own concierge. As a Full Service Caterer, we can handle all of the details; even assisting in selecting a venue.

Our Catering Department will work with you to create a menu to suit your tastes and budget. Choose from a number of favorite packages or we can follow your vision and create a custom theme. We are here to please!



# THE DETAILS

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## MINIMUM

We require a minimum food and beverage expenditure of \$1000 for full service events and \$250 for deliveries. At least 72 hour notice is required.

## TASTINGS

Tastings are typically held at 11:30am or between 2-4pm.

A menu tasting can be arranged through our Catering Department. Fees vary depending on the items chosen. At least one weeks' notice is required for tastings due to the fact that some menu items need to be specially ordered.

## CONFIRMATION & DEPOSIT

A signed contract and deposit equal to 50% of the total event bill will be due no later than one week prior to the event or no later than 48 hours prior to the event if booking is within one week of the event. Events will be confirmed on the calendar only when signed contract and deposit have been received. Once the event is confirmed there is a \$100 non-refundable cancellation fee. If services are cancelled 30 or more days prior to the event date, the remainder of the deposit is refundable. If our services are cancelled 15-29 days prior to the event date 50% of the remaining deposit is non-refundable. If our services are cancelled 1-14 days prior to the event date the entire deposit is non-refundable.

## FINAL HEAD COUNT

Final guest count is due seven days prior to the event and cannot be decreased after this time. If no final guest count is provided seven days prior to your event, the most recent estimated count will be used as the final head count. Any increases are subject to the Management's approval.

## PAYMENT

The final balance is due 48 hours prior to the event.

## SERVICE FEE

An 18% service fee is added to the final bill for all full-service events. This fee is applied to food, beverages, rentals, and staffing charges.



# THE DETAILS

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## EVENT ORDER

Once we have all your event information, a copy of your Event Order will be sent to you for approval. A signed copy of your Event Order must be returned to the Banquet Department no later than 1 week prior to your event with the final guest count.

## RENTALS

Our coordinator can arrange rentals of china, flatware, glassware, tables, chairs, linens and much more. Rentals are based on individual party requirements. In the event of missing or broken articles a replacement fee will be charged to your final bill.

## SPECIALTY ITEMS

Please note, items on the menu marked with an asterisk (\*) need to be specially ordered. We need to have a minimum of 4 days' notice and a minimum of 20 guests to have these items available.

## REPRESENTATION OF TARPY'S

If our food and/or services are being resold to another client, we do not allow you to advertise the event as catered by Tarpy's Roadhouse. You may purchase our food and/or services but will be required to sell them as your own.

## BAR AND BEVERAGE SERVICE

Tarpy's can provide full bar services for our wines, liquors, and beverages or we will serve wines, liquors, and beverages provided by you with no corkage fee. For beverages provided by Tarpy's we charge based on consumption.

Full Bar Set Up includes ice, cocktail napkins, straws, garnishes and all necessary equipment to facilitate the beverage service for your guests.



# THE DETAILS

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## STAFFING SERVICES

Our professional chefs and wait staff are what makes Tarpys's catering so wonderful. The teamwork, high spirits and unequaled attention to detail and cleanliness are unsurpassed. The number of your guests, style of service and the amount of cooking required determines staffing.

Generally, we use 1 server for every 15 guests  
and 1 Chef for every 25 guests.

We have a 4-hour minimum staff charge unless other arrangements are made. Catering hours are calculated by the time of your event plus 4 hours (2 hours for set up and 2 hours for cleanup).

Chefs and Servers are charged at \$28 per hour  
for full service events. State tax is applied to staffing services.

## DELIVERY SERVICE RATES

We do also offer a delivery service where our caterer will deliver your food in high-quality disposable containers.

1-20 guests	— \$50
21-40 guests	— \$75
41-60 guests	— \$100
61-100 guests	— \$150

## BAR & BEVERAGE SERVICE MENU PACKAGES DESSERTS

2999 Monterey Salinas Hwy., Monterey, CA 93940  
Banquet & Catering (831) 655-2999  
Fax (831) 655-2995  
[banquet@tarpys.com](mailto:banquet@tarpys.com)  
[www.tarpys.com](http://www.tarpys.com)



## CATERING

# BAR AND BEVERAGE SERVICE

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Tarpy's can provide full bar services for our wines, liquors, and beverages or we will serve wines, liquors, and beverages provided by you with no corkage fee. For bar services provided by Tarpy's we offer the following options.

### **BASIC BAR SET UP PACKAGE**

*\$3 per guest*

Includes tables and linens for bar & back bar, ice, dispensers, straws and napkins

### **BAR MIXER PACKAGE**

*\$6 per guest*

Includes tables and linens for bar & back bar, ice, dispensers, soda water, tonic, coke, diet coke, sprite and juices, garnishes, straws and napkins

### **HOSTED BAR PACKAGES**

Includes all liquor, beer, wine, mixers and non-alcoholic beverages, ice, dispensers, garnishes, straws, napkins and ABC license

### **HOUSE SELECTION**

*\$24 per person for first 2 hours and \$5 per person for each additional hour*

House Selected Wines including Chardonnay, Pinot Noir and Merlot

Choice of 3 Beers from Amstel Light, Budweiser, Downtown Brown, Corona, Coors Light, Stella Artois

Coke, Diet Coke and Sprite  
Seagram's Vodka  
Gordon's Gin  
Old Forrester Bourbon  
Seagram's 7 Whiskey  
El Castillo Rum  
Cimarron Tequila  
Grant's Scotch



## CATERING

# BAR AND BEVERAGE SERVICE

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### PREMIUM SELECTION

*\$29 per person for first 2 hours and \$5 per person for each additional hour*  
House Selected Wines including Chardonnay, Pinot Noir and Merlot

Choice of 3 Beers from Amstel Light, Budweiser,  
Downtown Brown, Corona, Coors Light, Stella Artois

Coke, Diet Coke and Sprite  
Stolichnaya Vodka  
Bombay Sapphire Gin  
Jack Daniels Bourbon  
Crown Royal Whiskey  
Bacardi Light Rum  
Cazadores Tequila  
Dewar's Scotch

### ULTRA-PREMIUM SELECTION

*\$34 per person for first 2 hours and \$5 per person for each additional hour*  
House Selected Wines including Sparkling, Chardonnay,  
Pinot Noir and Merlot

Choice of 4 Beers from Amstel Light, Budweiser,  
Downtown Brown, Corona, Coors Light, Stella Artois  
*(some additional seasonal options may be available)*

Coke, Diet Coke and Sprite  
Grey Goose Vodka  
Hendricks Gin  
Maker's Mark Bourbon  
Jameson Whiskey  
Ron Zacapa Rum  
Don Julio Anejo Tequila  
Johnnie Walker "Black Label" Scotch



CATERING

MENU PACKAGES

**MATT TАРY'S FAVORITES**

*\$28 per person*

Hearts of Romaine with Classic Caesar Dressing, Sourdough Croutons  
and Asiago Cheese

Chili Crusted Chicken Breast with Apricot Barbecue Sauce  
Classic Meatloaf with Marsala-Mushroom Gravy  
Gruyere Scalloped Potatoes  
Blue Lake Green Beans

Tarpy's Assorted Cookies & Brownies

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**SARAH'S FAVORITES**

*\$35 per person*

Mixed Greens with Red Wine Vinaigrette or Ranch Dressing

\*Grilled Pork Loin with a Smoked Apple Mash  
"Hooch" Roasted Chicken with Salata Verde  
Long Grain Rice Pilaf  
Seasonal Vegetables

Old Fashioned Coconut Cake with Grapefruit Syrup

*Prices do not include tax or service fee*

*\*These items require a minimum of 4 days' notice and 20 or more guests*



CATERING

MENU PACKAGES

**SOUTHERN COOKOUT**

*\$40 per person*

Chopped Iceberg, Red Cabbage, Carrots, Tomatoes,  
Red Onion and Sourdough Croutons  
with a Buttermilk-Parsley Dressing

Tarpy's BBQ Chicken  
Smokey BBQ Baby Back Ribs  
Crispy Fingerling Potatoes  
Bacon Braised Greens  
Apple Slaw

Lemon Meringue Tart

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**FEED THE MOB**

*\$44 per person (Plus tax and gratuity)*

Chopped Iceberg, Apple Wood Smoked Bacon  
and Tomatoes with a Creamy Gorgonzola

Grilled Flat Iron Steak with Pomegranate Molasses Glaze  
Grilled Herb Crusted Salmon with Lemon Beurre Blanc  
Sweet Cream Grits  
Seasonal Vegetables

Chocolate Espresso Bread Pudding with Bourbon Crème Anglaise

*Prices do not include tax or service fee*

*\*These items require a minimum of 4 days' notice and 20 or more guests*





## CATERING

# MENU PACKAGES

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### THE HEARTLAND

*\$50 per person*

Mixed Greens with Fuji Apples, Gorgonzola Cheese  
and Candied Pecans in a White Balsamic Vinaigrette

\*Bordeaux Braised Beef Short Rib  
\*Herb Roasted Turkey Breast with Sage Gravy  
Roasted Fingerling Potatoes  
Wood Fired Asparagus and Sweet Peppers

Heirloom Apple Crackle

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### DELI STYLE LUNCH

*\$16.50 per person*

Mixed Greens Salad with a Dijon-Red Wine Vinaigrette  
Apple Slaw

Black Forest Ham, Roast Turkey, Grilled Chicken Breast  
& Grilled Vegetables with Sliced Cheddar,  
Monterey Jack & Pepper Jack Cheeses

Served with Soft Telera Rolls

Condiments on the Side Including Mayonnaise,  
Dijon Mustard, Rosemary BBQ Aioli and Cilantro Pesto

Tarpy's Cookies and Brownies

*Prices do not include tax or service fee*

*\*These items require a minimum of 4 days' notice and 20 or more guests*



## CATERING

### DESSERTS

- Fresh Fruit Sorbet — 7  
Gizdich Ranch 3 Berry Pie — 9  
\*Salted Caramel Crème Brulee Tarts — 7  
Warm Chocolate Espresso Bread Pudding with  
Bourbon Crème Anglaise — 8.50  
Heirloom Apple Crackle with Salted Caramel Ice Cream — 8  
Old Fashioned Coconut Cake with Grapefruit Sorbet — 9  
Mississippi Moonshine Pie — 8.50  
Peanut Butter and Chocolate Mousse Cake — 8.50  
Strawberry Shortcakes on Sour Cream Biscuits with Grand Marnier  
Marinated Strawberries — 8.50  
Pink Lemonade Pie with Frozen Raspberries and Candied Lemon — 9  
Chocolate Cream Pie of Sorts — 8

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### DESSERT BITES

- Assorted Cookies and Brownies — 3.25  
Assorted Gourmet Dessert Bars — 3.25  
\*Red Wine Poached Pear & Frangipane Tarts — 4  
\*Bourbon Pecan Tarts with Caramel Cream — 4  
\*Chocolate Espresso Tarts — 4  
\*Crispy Mini Churro Loops with  
Chipotle Chocolate Ganache & Cajeta — 4

*Prices are per serving and do not include tax or service fee*

*\*Minimum of 20 guests*



## CATERING

# WINE LIST

### SPARKLING WINES & CHAMPAGNE

- J Vineyards, Cuvee 20 Brut, Russian River, NV — 54
- Domaine Carneros “Brut” by Taittinger, Napa — 46
- Kenwood “Yalupa Cuvee” Brut, California — 33
- Roederer Estate, Brut, Anderson Valley NV — 52
- Zardetto Prosecco, Doc Treviso Brut, Italy — 30

### SAUVIGNON BLANC

- Bernardus, Carmel Valley — 36
- Cakebread Cellars, Napa — 52
- Duckhorn Vineyards, Napa Valley — 54
- Frogs Leap, Napa — 42
- Joullian Vineyards, Carmel Valley — 48
- Nobilo “Regional Collection”, New Zealand — 29
- Yealands, New Zealand — 34

### CHARDONNAY

- Bernardus, Monterey — 47
- Chateau Julien, Monterey — 30
- Hess “Shirtail Creek Vineyard”, Monterey — 32
- J. Lohr, Riverstone, Monterey — 31
- Joyce, Stele, Monterey — 28
- McIntyre, Monterey — 50
- Morgan, Monterey — 49
- Pahlmeyer, Napa — 88
- Rombauer, Carneros — 68
- Scheid Vineyards, Monterey — 29
- Sonoma Cutrer, Russian River Ranches, Sonoma — 48

### ALTERNATIVE WHITES

- Conundrum, White Blend, California — 51
- Dry Creek, Chenin Blanc, Clarksburg — 26
- Heller Estate, Chenin Blanc, Carmel Valley — 36
- Holman Ranch Pinot Gris, Carmel Valley — 34
- King Estate, Pinot Gris, Oregon — 40
- Paraiso, Riesling, Monterey — 33



## CATERING

# WINE LIST

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### PINOT NOIR

- Belle Glos, Santa Lucia Highlands — 78
- Boekenooogen, Santa Lucia Highlands — 73
- De Tierra, Monterey — 41
- Estancia, Monterey — 32
- Morgan Twelve Clones, Santa Lucia Highlands — 59
- Pessagno, Central Avenue Vineyard, Santa Lucia Highlands — 41
- Tolosa, Edna Valley — 39

### CABERNET SAUVIGNON & CABERNET BLENDS

- Chateau Julien, Monterey — 29
- Franciscan Estate, Napa Valley — 48
- Heller Estate, Cachagua, Carmel Valley — 36
- J. Lohr, Seven Oaks, Paso Robles — 37
- Joullian, Carmel Valley — 62
- Justin, Isosceles, Paso Robles — 145
- Scheid Vineyards, Monterey — 42

### MERLOT

- DeTierra Vineyards, Monterey — 34
- McIntyre, Kimberly Vineyard, Arroyo Seco — 47
- Rombauer, Carneros — 67

### ZINFANDELS

- Peachy Canyon “Westside”, Paso Robles — 35
- Ridge, Geyserville, California — 72
- Rombauer, California — 53

### ALTERNATIVE REDS

- Amalaya, Malbec, Argentina — 32
- Eberle, Full Boar Red, Paso Robles, NV — 34
- Cima Collina “Tres Gotti”, Syrah, San Antonio Valley — 47
- Monte Antico, Super Tuscan Blend, Tuscany — 29
- Pianetta, Sangiovese, Paso Robles, CA — 42

*Corkage is \$20 per 750mL Bottle - \$40 for Magnums*

