

# Campfire Tavern

## PRIVATE DINING & EVENTS MENU



Welcome to Campfire Tavern. Our cozy restaurant features indoor and outdoor dining with upscale American pub fare in Rehoboth, MA.

We source local ingredients, provide a warm and relaxing atmosphere, and encourage gathering with friends + family, as you would around the campfire.

We look forward to hosting you soon!



**PARTY@CAMPFIRETAVERN.COM | CAMPFIRETAVERN.COM**  
**PHONE: 508-262-2923 | 7 PARK STREET, REHOBOTH MA**



# CAMPFIRE BUFFET

INCLUDES DINNER ROLLS AND BUTTER | MINIMUM 15 GUESTS  
\$29.95 PER GUEST • ONE ENTRÉE | \$33.95 PER GUEST • TWO ENTRÉES

## SALAD

CHOOSE ONE:

GARDEN SALAD

CAESAR SALAD

## ACCOMPANIMENTS

### *Pasta*

CHOOSE ONE:

MARINARA

ALFREDO

MAC + CHEESE

BOLOGNESE +3

### *Sides*

CHOOSE ONE:

MASHED POTATOES

ROASTED POTATOES

GARLIC GREEN BEANS

BROCCOLINI

WHITE RICE

## ENTREES

### *Chicken*

MARSALA

PARMIGIANA

PICCATA

FLORENTINE

### *Beef + Pork*

MEATBALLS MARINARA

MEAT + CHEESE LASAGNA

ROASTED PORK LOIN

SAUSAGE & PEPPERS

TERIYAKI TIPS +5

PARMESAN CRUSTED PRIME RIB +9

### *Seafood*

SEAFOOD STUFFED COD

SHRIMP MOZAMBIQUE +5

GRILLED SALMON +4

### *Vegetarian*

EGGPLANT LASAGNA



# PLATED DINNERS

\$29.95 PER PERSON | AVAILABLE SUNDAY-THURSDAY ONLY | UP TO 20 GUESTS

**INCLUDES DINNER ROLLS + BUTTER**

## **CHOICE OF SALAD:**

House Garden Salad or Caesar Salad

## **ADD A SOUP COURSE +4 PP**

Chicken Noodle or Clam Chowder +2

## **ENTREES**

**SELECT THREE FOR YOUR GUESTS TO CHOOSE FROM**

### *Chicken*

**MARSALA** with mushrooms in a sweet wine sauce and roasted potatoes

**PICCATA** pan-seared in a lemon butter sauce with capers and roasted potatoes

**FLORENTINE** breaded and lightly fried, with spinach and roasted peppers in a garlic butter sauce

**SCAMPI** with sundried tomatoes and spinach in white wine & garlic butter sauce over linguine pasta

**PARMESAN** breaded and lightly fried, finished with mozzarella and marinara over pasta

### *Seafood*

**SEAFOOD STUFFED BAKED COD** with mashed potatoes & garlic green beans

**MISO GLAZED SALMON** served with mashed potatoes and broccolini +5

**SHRIMP SCAMPI** butterflied shrimp, garlic butter and white wine sauce +5

### *Beef + Pork*

**ROASTED PORK LOIN** in au jus with sauteed peppers & onions, mashed potatoes and garlic green beans

**RIBEYE** finished with garlic butter, alongside roasted potatoes and broccolini +9

**TERIYAKI TIPS** served with mashed potatoes and garlic green beans +8

### *Vegetarian*

**EGGPLANT PARMESAN** breaded and lightly fried, finished with mozzarella and marinara over pasta

# LIGHT BITES

PERFECT ON THEIR OWN FOR A CASUAL GATHERING OR ALONGSIDE ANY DINNER OPTION

## Appetizers

\$5 PER PERSON PER APP  
AVAILABLE PASSED OR DISPLAYED

SAUSAGE STUFFED MUSHROOMS  
FRIED MOZZARELLA  
TOMATO + CHEESE BRUSCHETTA  
BACON WRAPPED SCALLOPS +4  
GRILLED CHICKEN SKEWERS +2

## Stations

CAMPFIRE PIZZA STATION \$10 PER PERSON

Classic Margherita, Grande Pepperoni, Veggie

ANTIPASTO DISPLAY \$10 PER PERSON

Classic display of Italian meats, cheeses, marinated vegetables and crackers

FRESH VEGETABLE DISPLAY \$6 PER PERSON

Fresh seasonal vegetables, with ranch and blue cheese dipping sauces

BUILD YOUR OWN NACHOS \$11 PER PERSON

Chips, queso, lettuce, tomatoes, sour cream, salsa and scallions

WINGS (OR) TENDERS \$26 PER DOZEN

With buffalo, hickory bbq, ranch and blue cheese dipping sauces

SLIDERS \$48 PER DOZEN

BUTTERMILK CHICKEN with cheddar and dill pickle aioli

TAVERN BURGER with cheddar, lettuce, tomato, and secret house sauce



## Desserts + Drinks

### SOMETHING SWEET

BOTTOMLESS SMORES +5  
SMORES PARTY FAVORS +6  
ASSORTED PASTRIES +5  
COOKIES + BROWNIES +5

### BAR OPTIONS

OPEN BAR BY CONSUMPTION  
WINE BY THE BOTTLE  
COCKTAILS BY THE GALLON  
MIMOSA STATION

## Decor + More

CAMPFIRE DECOR PACKAGE... \$225

INCLUDES TABLE RUNNERS, VOTIVES OR LANTERNS, AND  
CUSTOMIZABLE FLORAL OR GREENS CENTERPIECES

### BALLOONS

PRICES VARY, ASK US FOR A QUOTE!

# THE FINE PRINT

## ROOM RENTAL FEE AND MINIMUM FOOD & BEVERAGE SPEND

A food & beverage spend minimum in addition to room rental fees apply to the private space for a three-hour time slot.

Sunday-Thursday Events: \$500 spend minimum

Friday-Saturday Events: \$700 spend minimum

Monday through Thursday Daytime Events (12-5 pm): \$100 rental fee

Monday through Thursday Evening Events (5-10 pm): \$150 rental fee

Friday-Sunday Daytime Events (12-5 pm): \$150 rental fee

Friday-Sunday Night Events (5-10 pm): \$200 rental fee

Minimum spend amount includes all pre-ordered food, beverage, and decor or additional services, as well as any food and beverage on a single tab on the night of the event, and does not include taxes or service charges. If the minimum spend amount is not met, the client will be responsible for the difference.

## ADMINISTRATIVE FEE & TAX

- All charges are subjected to a 20% administrative fee and applicable charges are subject to 6.25% state tax
- The administrative fee may be used, subject to Campfire Tavern's sole discretion, to pay regular wages or incentive compensation to staff members assigned to your event.

## DEPOSIT AND PAYMENT

- A non-refundable deposit of \$250 along with your signed contract is required to confirm your event.
- Final payment must be received prior to the start of your event. Deposit & final payment may be made via certified bank check, credit card or cash only. No personal checks will be accepted.
- A valid credit card will be required for all hosted bar options and to have on file in case of any additions or later charges to your account. You will be notified prior to any subsequent charges.
- If you do not meet your minimum spend with food and beverage at the conclusion of your event, the difference will be billed as a room rental fee.

## CANCELLATIONS

- Any cancellation within fourteen (14) days of a scheduled event will result in the client forfeiting 100% of the food & beverage minimum spend stated in your contract. Any cancellations prior to (14) days before the event will result in credit of all payments except the \$250 non-refundable deposit.
- In the case that an event needs to be rescheduled, please notify Campfire Tavern at least (14) days prior to the event. Any payments already taken may be applied to the rescheduled event date.
- Neither party will be liable for inadequate performance or cancellation due to an extenuating circumstance (for example: pandemic, natural disaster, governmental action) that was beyond the party's reasonable control.

## FOOD & BEVERAGE POLICY

- Menu choices must be confirmed (14) days prior to your event to guarantee availability, including notification of any allergies or dietary needs. We will do our best to accommodate last minute menu changes, but cannot guarantee availability.
- Final guest count must be confirmed at least (7) days prior to your event. Within (7) days, the guest count cannot be decreased, but reasonable increases may be accommodated based on space, availability and the discretion of Campfire Tavern. No credit will be given for guests that do not show.
- No outside food or beverages will be permitted with the exception of cakes or desserts from a licensed vendor.
- ***Due to health code and food safety regulations, food may be displayed for 90 minutes during the event and uneaten food items cannot be packaged 'to-go'.***
- We reserve the right to request proper identification; refuse alcoholic beverage service at any time for any reason and to any person who in Campfire Tavern & Table's sole judgment, should not be served alcohol.

## EVENT SETUP & DECOR

- Hosts may arrive 30 minutes prior to start time.
- No materials may be affixed to the walls, floors, ceilings or light fixtures with nails, staple or adhesive.
- Confetti, glitter, and real flamed candles are prohibited.
- Campfire Tavern & Table is not responsible for any loss, damage or theft of property including in the parking lot.