

The DISTRICT TAP



**YOUR PLACE
OR OURS?**

(We're good either way.)

PRIVATE EVENT & CATERING MENU

APPETIZERS

DISTRICT WINGS: Bone-in or boneless. Served with your choice of ranch or blue cheese dressing. **SAUCES: SIGNATURE SRIRACHA BUFFALO, SWEET CHILI SAUCE, SPICY BUFFALO, BBQ, JAMAICAN JERK. \$40/32 pieces**

HUMMUS PLATTER: Roasted red pepper hummus, feisty feta cheese dip, cucumbers, grape tomatoes, Kalamata olives, and feta cheese. Served with pita chips. **\$24/12-15 people**

FIRECRACKER SHRIMP: Hand-breaded shrimp, sweet chili sauce, green onion, cabbage, and sesame seeds. **\$40/40 pieces**

VEGGIE PLATTER: Celery, carrots, broccoli, tomatoes, and cucumbers served with ranch dressing. **\$24/12-15 people**

SPICY RED PEPPER MEATBALLS: Served with marinara. **\$40/18 pieces**

MOZZARELLA STICKS: Served with marinara. **\$24/40 pieces**

SHRIMP COCKTAIL: Chilled shrimp served with The District's own house made Sriracha cocktail sauce. **\$50/60 pieces**

CHIPS & SALSA: Tortilla chips served with house made salsa. **\$20/12-15 people**

CHIPS TRIO: Tortilla chips served with house made salsa, guacamole, and white queso. **\$40/12-15 people**

SPINACH DIP: Tortilla chips served with a creamy, four-cheese sauce made of cream cheese, Asiago, Parmesan, and American cheeses, mixed with diced artichokes and chopped spinach. **\$35/12-15 people**

FRUIT BOWL: Cantaloupe, honeydew, strawberries, pineapple and grapes. **\$24/12-15 people**

ASSORTED CHEESE & CRACKERS: Cheddar, pepper jack, and colby jack cheese served with an assortment of crackers. **\$30 /12-15 people**

JUMBO PRETZEL STICKS WITH QUESO: Served warm with white queso. **\$24/20 pieces**

FRIED GREEN BEANS: Deep fried green beans served with ranch dressing. **\$24/12-15 people**

SOUTHWESTERN EGG ROLLS: Chicken, pepper jack, red peppers, black beans, spinach, corn, and cilantro. Served with Sriracha aioli. **\$45/36 pieces**

TDT POT STICKERS: Pan seared dumplings filled with pork and vegetables. Served with soy sauce. **\$35/40 pieces**

TDT TENDERS: Hand-breaded chicken tenders served with your choice of 2 sauces. **\$45/30 pieces**

MINI CORN DOGS: Served with ketchup and mustard. **\$20/30 pieces**

HEAVY SNACKS

SLIDERS: Your choice of **CHEESEBURGER SLIDERS** – American cheese, pickle, tomato; **MEATBALL SLIDERS** – red pepper meatballs topped with provolone cheese and marinara sauce; or **PULLED BBQ PORK** – slow roasted pork, BBQ sauce, slaw, and onion strings. **\$40/12**

FILET SLIDERS: Beef tenderloin topped with onion straws and creamy horseradish peppercorn sauce. **\$70/12**

DISTRICT CLUB: Ham, turkey, cherrywood smoked bacon, avocado, lettuce, tomato, and mayo on toasted wheatberry bread. **\$27/12**

BLT: Cherrywood smoked bacon, lettuce, tomato, and mayo on toasted wheatberry bread. **\$27/12**

MINI CHICKEN & WAFFLES: Chicken tender pieces on top of a mini waffle. Served with a side of maple syrup. **\$20/12**

WRAPS

BBQ CHICKEN WRAP: Grilled chicken tossed with BBQ sauce, lettuce, tomato, cucumber, black bean and corn salsa, fried onion straws, cilantro, pepper jack and ranch dressing wrapped in a flour tortilla.

BUFFALO CHICKEN WRAP: Crispy chicken tenders, cheddar, romaine, celery, buffalo sauce, and ranch dressing wrapped in a flour tortilla.

GRILLED CHICKEN CAESAR WRAP: Grilled chicken, romaine lettuce, and Parmesan tossed with Caesar dressing wrapped in a flour tortilla.

JC'S SOUTHWEST WRAP: Grilled chicken, black bean and corn salsa, lettuce, cheddar, chipotle mayo, pico de Gallo and habanero sauce wrapped in a spinach tortilla

VEGGIE WRAP: Spinach, tomato, red onion, red/yellow/green bell peppers, black bean and corn salsa and Sriracha Aioli wrapped in a spinach tortilla.

12 pieces for \$42

MAINS

WHITE CHEDDAR MAC: White Cheddar mac and cheese. **\$45/10-12 people**

BUFFALO CHICKEN MAC: Buffalo sauce, grilled chicken, and Blue cheese. **\$69/10-12 people**

CAJUN MAC: Jalapeño, andouille sausage, shrimp, Parmesan cheese, and cajun spices. **\$72/10-12 people**

DADDY MAC: Pork BBQ, cheddar cheese, roasted red pepper, cherrywood smoked bacon. **\$69 /10-12 people**

PASTA WITH MEATBALLS: Cavatappi pasta served with hearty meatballs. **\$70/10-12 people**

PASTA WITH MARINARA: Cavatappi pasta served with marinara sauce. **\$35/10-12 people**

PASTA WITH ALFREDO: Cavatappi pasta served with Alfredo sauce. **\$45/10-12 people**

ADD CHICKEN \$70/10-12 people

ADD SHRIMP \$80/10-12 people

GRILLED CHICKEN: Grilled chicken breast served with white cheddar mashed potatoes and seasonal vegetables. **\$72/10 people**

GRILLED SALMON: Blackened salmon filet served with white cheddar mashed potatoes and seasonal vegetables. **\$100/10 people**

FILET MEDALLIONS: Hand cut medallions topped with lemon butter. Served with white cheddar mashed potatoes and seasonal vegetables. **\$140/10 people**

BYO (Build Your Own)

BYO SANDWICH BAR

Your choice of hamburger, pulled pork BBQ or grilled chicken breast. Served with buns, lettuce, tomato, onion, mayo and cheese. Your choice of side.

\$11 per person

BYO BAKED POTATO BAR

Served with bacon, cheese, butter, sour cream, and green onions.

\$45/12 pieces

BYO TACO BAR

Your choice of grilled chicken or ground beef. Served with corn tortillas, lettuce, pico de Gallo, salsa, sour cream, and cheddar cheese. Served with a side of tortilla chips.

\$45/24 tacos

ADD GUACAMOLE OR QUESO - \$10

SALAD

TAP HOUSE SALAD: Field greens, tomato, cucumbers, red onion, and garlic croutons. Served with your choice of dressing. **\$24/12-15 people**

CAESAR SALAD: Chopped romaine, garlic croutons, and fresh Parmesan with classic Caesar dressing. **\$24/12-15 people**
ADD GRILLED CHICKEN: \$24

APPLE WALNUT: Field greens with chicken, red apple, red grapes, blue cheese crumbles, and candied walnuts. Served with balsamic vinaigrette. **\$55/12-15 people**

SUPER FOOD SPINACH SALAD: Baby spinach, blueberries, raisins, edamame, shredded carrots, diced red onion, avocado, and sunflower seeds tossed with raspberry vinaigrette.
\$50/12-15 people

SIDES

**WHITE CHEDDAR
MASHED POTATOES \$24**

SEASONED FRIES \$24

SWEET POTATO FRIES \$24

STEAMED BROCCOLI \$24

COLE SLAW \$24

RICE PILAF \$24

ONION RINGS \$30

GRILLED ASPARAGUS \$30

These items will all serve 10-12 people

DESSERT

CHOCOLATE CHIP COOKIES: \$12

**WHITE CHOCOLATE MACADAMIA
COOKIES: \$12**

GHIRARDELLI BROWNIE: \$18

CHEESECAKE XANGOS:
Deep fried cheesecake **\$25**

DRINKS

FULL HOSTED BAR

All beverages are charged as ordered and included in main tab.

CASH BAR

All guests are responsible for their own beverage purchases.

PRE-SET BAR LIMIT

Host sets bar limit in advance. An open tab is run until the pre-set limit is met. After that time frame or amount, a cash bar will be in place.

DRINK TICKET OPTION

A ticket system where your guests receive a ticket good for a drink of their choice. The final bill will reflect the price of the drink that was ordered with the ticket. We can help you set parameters on the tickets (beer only, beer & wine only, \$8 value, etc). Tickets are not purchased in advance and have no cash value.

HOSTED NON-ALCOHOLIC BEVERAGES

All soft drinks, iced tea, and coffee are charged to the main tab. Beverages are priced at **\$2.50 each.**

TO GO DRINK OPTIONS

TEA, SWEET TEA OR LEMONADE:

One gallon, served with cups, ice, lemons, and sweetener.

Serves 8-10 people \$8

COKE PRODUCTS:

2 Liters : served with cups and ice.

Serves 4-5 people \$6



CATERING

YOUR PLACE

We get it - sometimes there's really no place like home, the office or even the banquet hall. Whether you're hosting your niece's birthday party, giving a sales presentation or hosting this year's family reunion, let The District Tap take care of the cooking with selections from our extensive catering menu.



Catering orders available for delivery or pick up on the day of your event. Free delivery within a 10 mile radius of The District Tap, only \$2/mile for each additional mile. 24 hour advance notice is appreciated for all orders. Same-day orders - call for availability. 18% gratuity added for delivered orders. \$150 minimum order for delivery.

Contact Macy Donnell at catering@thedistrictindy.com,
or call 317-288-8251 EXT. 9



PRIVATE EVENTS

OUR PLACE

From corporate seminars to bridal showers and absolutely everything in between, The District Tap has three great event spaces for hosting your next big event. Choose appetizers, sandwiches, entrees, dessert and more from our extensive catering menu.

Whatever the reason for your event, The District Tap will help make it special.



THE CRAFT CELLAR

56 Seated or 60 Cocktail

- 600 Square Feet
- 6 TVs, including 1 Projection TV
- Full A/V Capabilities

SUNDAY - WEDNESDAY: \$100 room rental fee with \$500 food and beverage check minimum

THURSDAY - SATURDAY: \$100 room rental fee with \$750 food and beverage check minimum



THE RICKHOUSE

80 Seated or 150 Cocktail

- 1,800 Square Feet
- Private Full Bar with 4 Taps
- 5 TVs, including 1 HD Projection TV
- Full A/V Capability
- Private Patio

SUNDAY - WEDNESDAY: \$200 room rental fee with \$1000 food and beverage check minimum

THURSDAY - SATURDAY: \$200 room rental fee with \$1500 food and beverage check minimum



THE GAME ROOM

50 Seated or 80 Cocktail

- 3 dart boards
- 2 shuffleboards
- Semi-private event space

SUNDAY - WEDNESDAY: \$200 room rental fee with \$800 food and beverage check minimum

THURSDAY - SATURDAY: \$200 room rental fee with \$1200 food and beverage check minimum

HOLIDAY AND SEASONAL EVENT RATES MAY APPLY

Contact Nikki Snodgrass at nsnodgrass@thedistrictindy.com
or call 317-288-8251 EXT. 4