



DESSERT PACKAGES

INDIVIDUAL PLATED DESSERTS
(MENU PRICE)

TAVERN CHOCOLATE MOUSSE CAKE
(\$5/PP WITH A 12 PERSON MINIMUM)

ASSORTED DESSERT PLATTERS
(FOR 6-8 PEOPLE | \$35/PER PLATTER)

HANDMADE COOKIE PLATTERS
(\$35/PER PLATTER)

Biscotti, Chocolate Chunk, Cranberry Oatmeal, Buttery Shortbread

DRINK PACKAGES

(PRICING IS PER PERSON)

WINE & BEER PACKAGE

Includes a selection of our house wine & unlimited draft beer

TWO HOURS	\$25
THREE HOURS	\$35
FOUR HOURS	\$45

PREMIUM PACKAGE

Premium Open Bar. Super premium and \$14+ cocktails not included

TWO HOURS	\$45
THREE HOURS	\$55
FOUR HOURS	\$65

COCKTAILS & BEER PACKAGE

Well cocktails and bottled beers

TWO HOURS	\$35
THREE HOURS	\$45
FOUR HOURS	\$55

CASH BAR PACKAGE

Cash bar is available for any and all parties and is charged at the full retail of all beverages

WINES AND CHAMPAGNES ARE ALSO AVAILABLE FOR PURCHASE BY BOTTLE AND AVAILABLE FOR PRE-PURCHASE. ALL PRE-PURCHASED ALCOHOLIC BEVERAGES AND CASH BAR TOTALS WILL BE APPLIED TOWARDS ANY FOOD AND BEVERAGE MINIMUM FOR YOUR EVENT.

WE ARE HAPPY TO WORK WITH YOU AND YOUR BUDGET TO MAKE YOUR EVENT ONE THAT WILL NEVER BE FORGOTTEN!

• HOURS •

MONDAY - THURSDAY

11:30AM - 2:00AM

SATURDAY

11:00AM - 3:00AM

FRIDAY

11:30AM - 3:00AM

SUNDAY

11:00AM - 2:00AM

954.727.0307

609 E LAS OLAS BLVD
FORT LAUDERDALE

BIGCITYLASOLAS.COM



BANQUET MENU

HORS D'OEUVRES

ONE HOUR OF PASSED HORS D'OEUVRES ONLY WHEN PAIRED WITH A COCKTAIL PACKAGE AND F/B MINIMUM

CHOICE OF 3 | \$15/PP++ · CHOICE OF 5 | \$22/PP++

HOMEMADE SPANAKOPITA | spinach and feta phyllo triangles

CHICKEN SATAY | with peanut-chile sauce

GORGONZOLA CROSTINI | with pears, walnut and honey

MUSHROOM & GOAT CHEESE STRUDEL

KOREAN BEEF SKEWERS

MINI BUTCHER SHOP MEATBALLS | san marzano sauce & whipped ricotta

ARRANCINNI | crispy risotto balls with provolone

SMOKED SALMON CANAPES (+\$1/EACH)

SHRIMP COCKTAIL (+\$1/EACH)

FAMILY STYLE HOUSE MADE CHARCUTERIE AND CHEESE PRICES AVAILABLE UPON REQUEST

PLATED DINNER

\$39/PP | 10 OR MORE GUESTS, TAX AND GRATUITY NOT INCLUDED

APPETIZERS

(CHOOSE TWO | EACH ADDITIONAL +\$5)

BIG CITY SALAD | apple, pear, walnuts, gorgonzola, cider vinaigrette

CAESAR SALAD | parmesan cheese, croutons, caesar dressing

BURRATA CAPRESE | heirloom tomatoes, 12 year aged balsamic, evoo, sea salt

BUTCHER SHOP MEATBALLS | san marzano sauce & whipped ricotta

ENTRÉES

(CHOOSE TWO | EACH ADDITIONAL +\$5)

SPAGHETTI POMODORO | burrata, parmigiano reggiano

SHRIMP PAD THAI | egg, peanuts, bean sprouts, scallions, cilantro

RAVIOLI QUATTRO FORMAGGIO | gorgonzola, mascarpone, reggiano, mozzarella

RIGATONI BOLOGNESE | veal, beef, barolo, mushrooms

RIGATONI (V) | barolo, mushrooms

PORK CHOP | ginger glaze, charred pineapple, roasted plantains

MAHI-MAHI | four citrus sauce, four herb salad

SKIRT STEAK | kale caesar salad, chimichurri

SHORT RIB | braised in double chocolate stout, mashed potatoes

FILET MIGNON +\$7 | gorgonzola dulce butter, mashed potatoes

SALMON +\$5 | tomato garlic extra virgin olive oil, grilled asparagus, jasmine rice

GRILLED TUNA +\$7 | wok fried vegetables, sushi rice cake, ginger soy vinaigrette

(V) - VEGETARIAN ITEM

FAMILY STYLE MENU

ALL COURSES SERVED FOR THE TABLE TO SHARE

\$29/PP++

APPETIZERS

(CHOOSE TWO)

FRIED CALAMARI | spicy san marzano sauce

FLATBREAD | with heirloom tomatoes, parmigiano, arugula

BIG CITY SALAD | apple, pear, walnuts, gorgonzola, cider vinaigrette

CAESAR SALAD | parmesan cheese, croutons, caesar dressing

ENTRÉES

(CHOOSE TWO)

SPAGHETTI POMODORO | burrata, parmigiano reggiano

RIGATONI BOLOGNESE | veal, beef, barolo, mushrooms

GRILLED CHICKEN BREAST | market vegetables

\$36/PP++

APPETIZERS

(CHOOSE TWO)

CHEESE & CHARCUTERIE | chef's selection

FRIED CALAMARI | spicy san marzano sauce

BUTCHER SHOP MEATBALLS | san marzano sauce & whipped ricotta

BIG CITY SALAD | apple, pear, walnuts, gorgonzola, cider vinaigrette

CAESAR SALAD | parmesan cheese, croutons, caesar dressing

ENTRÉES

(CHOOSE TWO)

MAHI-MAHI | four citrus sauce, four herb salad

PORK CHOP | ginger glaze, charred pineapple, roasted plantains

SHORT RIB | braised in double chocolate stout, mashed potatoes

SALMON +\$5 | tomato garlic extra virgin olive oil, grilled asparagus, jasmine rice

MARKET FISH +\$5 | wood grilled, roasted fingerling potatoes, seasonal vegetable

SKIRT STEAK +\$5 | kale caesar salad, chimichurri, hand cut steak fries

MARYLAND CRABCAKES +\$5 | creole mustard sauce

FILET MIGNON +\$7 | gorgonzola dulce butter, mashed potatoes

GRILLED TUNA +\$7 | wok fried vegetables, sushi rice cake, ginger soy vinaigrette

BRUNCH MENU

SAT AND SUN FROM 11AM - 3PM | INCLUDES COFFEE, ICED TEA, SODA OR JUICE

\$25/PP++

CHOICE OF 4

FRESH FRUIT & BAKERY COMBO SERVED FAMILY STYLE

EGGS BENEDICT • CRABCAKE BENEDICT • OMELETTE
FRENCH TOAST • GREEK SALAD WITH CHICKEN
AVOCADO TOAST • SMOKED SALMON BAGEL
BRUNCH BURGER • SALMON FILET WITH VEGETABLES

ADD ONS AND \$14 BOTTOMLESS BRUNCH DRINKS AVAILABLE

LUNCH MENU

MONDAY - FRIDAY | INCLUDES COFFEE, ICED TEA, SODA OR JUICE

\$28/PP++

CHOICE OF 2

SOUP OF THE DAY • MEATBALLS • CHICKEN WINGS
BIG CITY SALAD • TAVERN WEDGE

CHOICE OF 4

GREEK SALAD WITH CHICKEN
SMOKED TURKEY RACHEL ON RYE WITH FRIES
RIGATONI BOLOGNESE
GRILLED SALMON FILET
with tomato, asparagus and lemon vinaigrette
10 OZ HOUSE BURGER
EGGPLANT PARMAGIANA SANDWICH
CHICKEN MILANESE
SHRIMP PAD THAI

THIS MENU SUBJECT TO PRICE AND CONTENT CHANGES SEASONALLY. PRICING FOR ALL EVENTS OVER 10 PEOPLE, BOOKED IN ADVANCE BY MINIMUM OF 24 HOURS.