

HORS D'OEUVRES PLATTERS

	10 People	25 People
WARM:	(10 pcs per order)	(25 pcs per order)
Hot Wings Sampler	\$19.99	\$39.99
Meatballs	\$19.99	\$39.99
Pretzel Rolls	\$19.99	\$39.99
CHILLED:	(10 pcs per order)	(25 pcs per order)
Margarita Shot Glass Shrimp	\$24.99	\$44.99
Roast Turkey & Sharp Cheddar Dijon Pinwheels	\$19.99	\$39.99
Deviled Eggs	\$19.99	\$39.99
Bruschetta	\$14.99	\$25.99
Salsa Bar & Chips	\$19.99	\$29.99
Mini Sandwiches	\$19.99	\$39.99
PASTRIES/SWEETS:	(10 pcs per order)	(25 pcs per order)
Cookie Platter	\$19.99	\$29.99
Brownie Delights	\$19.99	\$34.99
NY Style Cheesecake	\$24.99	\$49.99
Grand Dessert Bites	\$24.99	\$49.99
PLATTERS:	(Serves 10)	(Serves 25)
Deluxe Fruit platter	\$24.99 (2.5lb)	\$49.99
Deluxe Veggie platter	\$24.99 (3lb)	\$49.99
Deluxe Hummus platter	\$19.99	\$29.99

ROOMS AVAILABLE

Evergreen Room



Boardroom



We proudly feature local ingredients sourced from the farms, ranches and waters of the great Pacific Northwest region.



971 SE 6th Street, Grants Pass, OR 97526
(541) 955-5998 | taprock.com

For Reservations:
Evergreen: (541)479-3351

For Setup:
Front Desk: (541)955-5998
Eva Garland: eva@taprockgrill.com



Banquet Menu



HASSLE FREE BANQUET PACKAGES

BREAKFAST: (Coffee included)

Option 1 - \$15.99

Morning Lodge

Choose from one meat: Ham, Sausage or Daily’s® Smokehouse Bacon. Comes with Potatoes O’Brien, Scrambled Eggs, Fresh Fruit and Freshly Baked Biscuit.

Option 2 - \$18.99

Grand Lodge

All 3 meats, Daily’s® Smokehouse Bacon, Sausage and Ham. Served with Scrambled Eggs, Potatoes O’Brien Fresh Fruit and Freshly Baked Biscuit.

LUNCH & DINNER:

Option 1 - \$34.99

Ranchers Table

Louisiana Style Prime Rib, Served with Yukon Gold Mashed Potatoes, Fresh Seasonal Vegetables, and House Salad. Add Garlic Bread or Pretzel Rolls with Cinnamon Honey Butter or Beer Cheese for \$2.

Option 2 - \$24.99

BBQ Chicken

Smokehouse BBQ Chicken, Mashed Potatoes, Macaroni Salad, and Seasonal vegetables. Add Garlic Bread or Pretzel Rolls with Cinnamon Honey Butter or Beer Cheese for \$2.

Option 3 - \$24.99

Vegetarian

Pasta Primavera, Mushrooms, Sweet Bell Peppers, and Zucchini tossed in Marinara Sauce and topped with Parmesan Cheese. Served with House Salad. Add Garlic Bread or Pretzel Rolls with Cinnamon Honey Butter or Beer Cheese for \$2.

Option 4 - \$24.99

Taco Bar

Choice of Ground Beef, Chicken or Pork, Corn Tortillas, Pico De Gallo, Cilantro Lime Sour Cream, Chipotle Salsa, Beans and Rice.

Option 5 - \$14.99

Soup & Salad

House Salad, topped with Carrots, Olives and Tomatoes. Choice of Tomato Basil Soup, Clam Chowder or Chicken Poblano. Add Garlic Bread or Pretzel Rolls with Cinnamon Honey Butter or Beer Cheese for \$2.

PICK & CHOOSE BANQUET PACKAGES

(Includes Crisp Green Salad, Dinner Rolls, Buttermilk Biscuit or Garlic Bread, Seasonal Vegetables and choice of White Rice or Spanish Rice, Yukon Gold Mashed Potatoes or Herb Roasted Fingerling Potatoes. Also includes iced tea and soda)

Package 1 \$36.99 (Pick two items from either A or B choices)

Package 2 \$29.99 (Pick two from B choices)

A choices:

Louisiana Prime Rib - Served with Crispy Onion Straws and Cajun Crème Sauce.

Butter Herb Prime Rib - Served with Au jus and Creamy Horseradish Sauce.

Alaskan Sockeye Salmon - With choice of Blackberry Bourbon Gastrique or Bearnaise Sauce.

Shrimp Pasta Carbonara - Mix of Shrimp, Smoke House Bacon tossed with Peas, Parmesan Cheese, and topped with Fresh Basil.

B choices:

Smoke House BBQ Combo - BBQ Chicken and Pork, Mashed Potatoes, Macaroni Salad, and Seasonal Vegetables.

Chicken Marsala - Pan Fried in a Mushroom Rich Marsala Wine Sauce.

Teriyaki Chicken - Served with White Rice Macaroni Salad, Sweet Chili Slaw and Seasonal Vegetables.

Chicken Alfredo - Lemon Herb Grilled Chicken tossed with Seasonal Vegetables and Creamy Alfredo Sauce, topped with Parmesan and Arugula.

Vegetarian - Pasta Primavera, Mushrooms, Sweet Bell Peppers, and Zucchini tossed in Marinara Sauce and topped with Parmesan Cheese. Served with House Salad. Add Garlic Bread or Pretzel Rolls with Cinnamon Honey Butter or Beer Cheese for \$2.

* All banquet packages are priced for buffet service. Ask about plated dinner service for an additional \$2 per person.

* 18% gratuity will be added to all contracts.

* \$20 linen fee for banquets.

* \$10 corkage fee per bottle of wine.

* Store bought cakes only. All other dessert items provided by Taprock.

* Buffet required 20 people or more.

* Contract and deposit required on any party over 25 people.

* Beverages \$2.00 per person (soda, iced tea, lemonade) on our Hors D’oeuvres Platters

* Notice: Eggs and steaks are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ⓧ Many of our banquet items can be “made without gluten” however these items are prepared in a kitchen that prepares other menu items that contain gluten. While we take great care in safe preparation practices, there is always the potential for cross-contact with other gluten containing food items.

** Taprock promotional or limited time specials are not available for banquets. **



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