

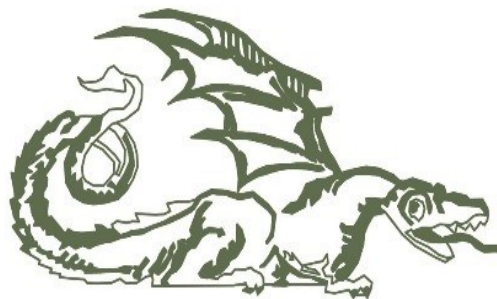


Green Dragon Tavern & Museum Banquet Menu

Located right off the Interstate 5 freeway in Carlsbad and just a short drive north of downtown San Diego is the Green Dragon Tavern & Museum

With our 22,000 square foot facility we are an ideal location for your next social event, corporate meeting, wedding, bridal shower, baby shower, rehearsal dinner, quinceañera or bar/bat mitzvah.

Our friendly and experienced Event Team will assist in the planning process and execution of your special event. Featuring a full service restaurant on-site and the extensive culinary background of Executive Chef, Greg Krol, we will create the perfect menu for your event.



INFORMATION

Green Dragon Tavern & Museum

About Our Event Space

Green Dragon Tavern & Museum offers 3 private banquet rooms available for meetings, breakfasts, lunches, dinners and receptions.

The walls can be removed to create one large room that will seat over 275 guests.

All rooms include Wi-Fi, projector, screen, A/V and HDMI hook ups.

The room capacity varies by table size, layout and type of event. In addition, our two story tavern, dining room or entire venue are available for buy out.

Menu Selection

Chef Krol has created an extensive buffet and plated menu.

Event attendance and menu selections must be confirmed with the Banquet Department at least seven [7] days in advance.

This number will be considered your guest count guarantee and may increase within 72 hours of your event, but may not decrease.

Food and Beverage Minimums

All rooms have a food and beverage minimum.

Please inquire with the Catering Manager.

Deposit & Final Payment

A signed contract, a completed credit card authorization form and a deposit are required to secure the date of your event.

All deposits are deducted from the total cost.

A guest count guarantee is required seven days before your event and the balance is due at that time.

Green Dragon Tavern & Museum

Will Custom Design All Menus To Suit Your Budget and Style

Please Contact Our Catering Department To Prepare

Your Personal Proposal Priced Just Right For You

760-918-2426

6115 Paseo del Norte, Carlsbad, CA 92011 | 760-918-2426

All prices subject to 20% service charge and 8% California sales tax

BREAKFAST BUFFETS

MINIMUM OF 25 GUESTS

PRICED PER PERSON

Washington Breakfast \$9

(This breakfast may only be purchased for full day meetings which include lunch)

Orange Juice, Regular & Decaf Coffees,
Hot Tea and Water
Assorted Breakfast Pastries

Patriot Breakfast \$16

Orange Juice, Regular & Decaf Coffees,
Hot Tea and Water
Fresh Fruit Salad
House Granola, Fresh Berries
Clover Honey, and Greek Yogurt
Assorted Breakfast Pastries

Ben Franklin Breakfast \$21

Orange Juice, Regular & Decaf Coffees,
Hot Tea and Water
Biscuits and Sausage Gravy
Butter & Preserves
Sharp Cheddar Scrambled Eggs
Bacon
Fresh Fruit Salad

President Breakfast \$23

Orange Juice, Regular & Decaf Coffees,
Hot Tea and Water
French Toast with Pecans, Fresh Berries,
Whipped Cream & Butter
Sharp Cheddar Scrambled Eggs
Bacon
Fresh Fruit Salad

Founding Fathers Breakfast \$25

Orange Juice, Regular & Decaf Coffees,
Hot Tea and Water
Fresh Fruit Salad
Eggs Benedict
Home Fries
Assorted Breakfast Pastries

Add an Omelet Bar to any Breakfast \$10 per person

(20 Guest Minimum)
Tavern Bacon, Canadian bacon
Bell Peppers, Mushrooms, Onions,
Spinach, Tomatoes, Cheddar, Mozzarella,
Parmesan and Salsa
\$100/hr Chef Attendant Fee applies

Mimosa Bar

(20 Guest Minimum)
\$6.00 per glass

Bloody Mary Bar

(20 Guest Minimum)
\$6.00 per glass

LUNCH BUFFETS

MINIMUM OF 25 GUESTS

PRICED PER PERSON

Washington Lunch \$21

Ice Tea & Water Station

Green Dragon Salad

*Balsamic Vinaigrette, Cherry Tomatoes,
Cucumbers, Carrots & Brioche Croutons*

Deli Sandwich Platter

*Roast Beef, Turkey, Honey Ham, Provolone,
Swiss Cheese, Cheddar, Lettuce,
Tomatoes and Onions*

Multi Grain Bread & Potato Buns

Dijon Mustard and Mayonnaise

House Made Kettle Chips

Assorted Cookies

Patriots Wrap Lunch \$24

Ice Tea & Water Station

Pasta Salad

*Artichokes, Arugula Pesto,
Sundried Tomatoes, & Roasted Red Pepper*

Chicken Caesar Salad Wraps

Parmesan Cheese, & Creamy Caesar Dressing

Grilled Vegetable Wraps

Balsamic Glaze, Provolone Cheese

Green Dragon Salad

*Cucumbers, Tomatoes, Red Onions and
Balsamic Vinaigrette*

Assorted Cookies and Brownies

Jackson Sandwich Lunch \$26

Ice Tea & Water Station

Mixed Greens and Apple Salad

*Gorgonzola Cheese, Red Onions,
Candied Pecans & Maple Syrup Vinaigrette*

German Potato Salad

Oven Roasted Turkey Sandwich

*Provolone, Cranberry Mayo, Baby Arugula,
On Wheat Bun*

Roast Beef Sandwich

*Horseradish Cream and
Watercress on Crispy Baguette*

Assorted Cookies and Brownies

Presidents Lunch \$30

Ice Tea & Water Station

Assortment of Grilled Seasonal Vegetables
With Crostini and Fresh Mozzarella

Israeli Couscous Salad

*Arugula Pesto, Asparagus,
Cherry Tomatoes and Red Onions*

South West Steak Sandwich

*Grilled Sirloin Steak, Bacon, Cheddar Cheese,
Caramelized Onions, & Chipotle Cream*

Assorted Mini Desserts

Add unlimited coffee & soda for \$2.50pp

HOT LUNCH OR DINNER BUFFETS

MINIMUM OF 25 GUESTS

\$25 Per Person

Choose: 1 Soup or Salad, 1 Side, 2 Entrées and 1 Dessert

All buffets include iced tea and water station

(Add coffee and sodas, \$2.50 per person for three hour event)

Soup or Salad

Mixed Green Salad- Tomatoes, Cucumbers, Red Onions, Cherry Tomatoes & Balsamic Vinaigrette

Classic Caesar Salad- Feathered Parmesan, Lemon Butter Croutons & House Caesar Dressing

Pasta Salad- Grilled Seasonal Vegetables and Basil Pesto Dressing

Creamy Potato and Leek Soup- Served Warm with Chili Oil Bacon and Chives

(soups are seasonal, inquire for availability)

Entrées

Vegetarian Cheese Lasagna- Parmesan, Mozzarella, Ricotta, House Marinara Sauce & Fresh Basil

Meat Lasagna- Parmesan, Mozzarella, Ricotta Cheese, Ground Beef, Onions & House Marinara Sauce

Chicken Rigatoni A la Vodka- Chicken, Rigatoni Pasta, Light Tomato Vodka Sauce, & Fresh Basil

Baked Mac N Cheese- Cheddar Cheese, Crispy Pork Belly & Herb Panko Crust

Turkey Pot Pie- Roasted Root Vegetables, Onions, Turkey Herb Jus & Baked in a Pie Crust

Shepard's Pie- Ground Beef, Corn and Peppers, Cheddar and Herb Mashed Potatoes

New England Baked Cod- Lemon Beurre Blanc & Ritz Crumbs

Sides

Seasonal Vegetable Medley

Honey Glazed Carrots

Creamed Spinach

Corn and Pepper Succotash

Green Beans

with Garlic Sundried Tomato Butter

Desserts

Assorted Cookies and Brownies

Chocolate Coconut Bread Pudding

with Crème Anglaise

Chocolate Cake

With Fresh Berries and

Whipped Cream

Add Garlic Bread, Rolls or Focaccia Bread for \$2pp

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HOT LUNCH OR DINNER BUFFETS

MINIMUM OF 25 GUESTS

\$32 Per Person

Choose: 1 Soup or Salad, 2 Sides, 2 Entrées and 1 Dessert
All buffets include rolls & butter and iced tea & water station
(Add coffee and sodas, \$2.50 per person for three hour event)

Soup or Salad

Baby Arugula Salad- Shaved Parmesan Cheese, Lemon Zest & Three Citrus Vinaigrette

Cranberry Salad- Mixed Baby Greens, Dried Cranberries, Goat Cheese, Candied Pecans,
Red Onions & Cranberry Sherry Vinaigrette

Maple Salad- Mixed Baby Greens, Toasted Almonds, Shaved Red Onions, Sliced Apple and
Vermont Maple Vinaigrette

New England Clam Chowder - Chopped Clams, Fingerling Potatoes, Bacon, Fresh Thyme and
Oyster Crackers

Entrées

Pesto Chicken Breast- Sliced Tomato, Mozzarella & Balsamic Glaze

New England Baked Cod- Lemon Beurre Blanc & Ritz Crumbs

Chicken Marsala- Mushrooms & Marsala Cream Sauce

Pan Seared Salmon- Preserved Lemon Beurre Blanc & Fried Capers

Sides

Jasmine Rice

Wild Rice

Rosemary Garlic Mashed Potatoes

Herb Roasted Red Bliss Potatoes

Seasonal Vegetable Medley

Roasted Baby Carrots with Honey Glaze

Corn and Pepper Succotash

Green Beans

with Garlic Sundried Tomato Butter

Green Beans Almondine

Dessert

Chocolate Cake, *Chocolate Ganache,*

Fresh Berries & Whipped Cream

Goat Cheese Cake

Berry Coulis & Fresh Berries

Fresh Fruit and Sabayon

Carrot Cake

Assorted Mini Pastries

Assorted House Made Cookies & Brownies

Please Ask About Our Seasonal Dessert Selection

HOT LUNCH OR DINNER BUFFETS

MINIMUM OF 25 GUESTS

\$38 Per Person

Choose: 1 Soup or Salad, 1 Side, 2 Entrées and 1 Dessert
All buffets include rolls & butter and iced tea & water station
(Add coffee and sodas, \$2.50 per person for three hour event)

Soup or Salad

Baby Arugula Salad- Shaved Parmesan Cheese, Lemon Zest & Three Citrus Vinaigrette

Spinach Salad- Baby Spinach, Crumbled Blue Cheese, Sliced Bell Peppers & Warm Bacon Vinaigrette

Cranberry Salad- Mixed Baby Greens, Dried Cranberries, Goat Cheese, Candied Pecans,
Red Onion & Cranberry Sherry Vinaigrette

Maple Salad- Mixed Baby Greens, Toasted Almonds, Shaved Red Onions, Sliced Apple and
Vermont Maple Vinaigrette

New England Clam Chowder - Chopped Clams, Fingerling Potatoes, Bacon, Fresh Thyme and
Oyster Crackers

Entrées

Sirloin Steak- Green Peppercorn Demi Glace

Grilled Tri Tip- Cilantro & Mint Chimichurri

Pan Seared Salmon- Preserved Lemon Beurre Blanc & Fried Capers

Pork Shanks- Burgundy Braised Pork Shanks with Root Vegetables,

Vegetarian Mushroom Tower- Roasted Portobello Mushroom, Bell Peppers, Pine Nuts, Tomato, and
Eggplant Layered with Parmesan Cheese and Mozzarella

Sides

Jasmine Rice, Wild Rice

Rosemary Garlic Mashed Potatoes

Herb Roasted Red Bliss Potatoes

Seasonal Vegetable Medley

Roasted Baby Carrots with Honey Glaze

Green Beans *with Garlic Sundried Tomato Butter*

Green Beans Almondine

Dessert

Chocolate Cake, *Chocolate Ganache,*

Fresh Berries & Whipped Cream

Goat Cheese Cake

Berry Coulis & Fresh Berries

Fresh Fruit and Sabayon

Carrot Cake

Assorted Mini Pastries

Assorted House Made Cookies & Brownies

LUNCH OR DINNER PLATED MEALS

MINIMUM OF 25 GUESTS

PRICED PER PERSON

Build your own menu

Choices must be ordered seven days in advance

STARTERS

Seasonal Soups

New England Clam Chowder

Chopped Littleneck Clams, Fingerling Potatoes,
Fresh Thyme & Oyster Crackers 8

Lobster Bisque- Creamy Lobster Broth,

Butter Poached Maine Lobster &
Fresh Tarragon 10

French Onion Soup- Gruyere Cheese,

Burgundy Wine & Brioche Crostini \$8

Harvest Corn Soup- Roasted Sweet Corn,

Smoked Paprika, Duck Confit &
Fresh Chives \$9

Butternut Squash Bisque- Calvados Crème

Fraîche, & Toasted Pepita Seeds
(Fall and Winter Only) \$8

Seasonal Salads

Cranberry Salad- Mixed Baby Greens,

Dried Cranberries, Goat Cheese,
Candied Pecans, Red Onion &
Cranberry Sherry Vinaigrette \$7

Caesar Salad- Chopped Romaine Lettuce ,

Parmesan Cheese & Brioche Croutons \$7

House Salad- Mixed Greens Salad,

Cucumbers, Red Onions, Tomatoes,
Shaved Carrots & Balsamic Vinaigrette \$7

Wedge- Baby Iceberg, Red Onions, Maple Bacon,

Cherry Tomatoes, Crumbled Egg, Blue Cheese &
House Blue Cheese Dressing \$8

Citrus Salad- Baby Arugula, Shaved Parmesan,

Orange Segments & Three Citrus Vinaigrette \$8

COURSED PLATED MEALS

MINIMUM OF 25 GUESTS

PRICED PER PERSON

ENTRÉES

May Choose Up to Three Entrées

Vegetarian

Risotto Stack– Risotto, Grilled Eggplant, Zucchini, Parmesan, Roasted Tomatoes,
Baby Arugula & Extra Virgin Olive Oil \$21

Mushroom Ravioli – Seasonal Mushroom Ravioli, Truffle Cream Sauce, Shaved Parmesan &
Fresh Thyme \$23

From the Sea

Oven Baked Cod- Ritz Cracker Crumb, Lemon Beurre Blanc , Fried Capers,
Served w/Herb Roasted Fingerling Potatoes & Sautéed Green Beans \$25

Scottish Salmon- Grilled Salmon
w/Roasted Asparagus, Roasted Tomato & Corn Risotto \$27

Poultry

Chicken Marsala– Mushrooms & Marsala Cream Sauce
Rosemary Garlic Mashed Potatoes & Vegetable Medley \$22

Pesto Chicken Breast- Grilled Chicken Breast, Sliced Tomato Pesto, Fresh Mozzarella,
Balsamic Glaze, & Fresh Basil,
Served w/Seasonal Vegetable Medley& Roasted Potatoes \$22

Beef & Game

Grilled Pork Chop- Grilled Bone in Pork Chop, Cherry Pepper Relish
Served w/Mashed Potatoes & Seasonal Vegetable Medley \$30

Beef Short Rib- Red Wine Braised Short Ribs
Served w/Garlic Mashed Potatoes, Roasted Carrots & Gremolata \$32

New York Strip- Porcini Rubbed New York Strip Steak, Roquefort Butter
Served w/Garlic Mashed Potatoes & Seasonal Vegetable \$35

Beef Tenderloin – Grilled 6oz Filet Mignon
Rosemary Garlic Mashed Potatoes, Vegetable Medley &
Served w/Green Peppercorn Demi Glace \$42

COURSED PLATED MEALS

MINIMUM OF 25 GUESTS

PRICED PER PERSON

DESSERTS

Choose One

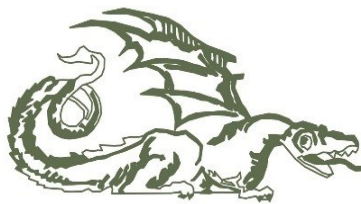
Crème Brulee- Pistachio Biscotti \$5

Bread Pudding- Cherry Walnut White Chocolate Bread Pudding , Vanilla Crème Anglaise
\$5

Hazelnut Chocolate Cake- Decadent Chocolate Cake/ Hazelnut Crunch/ Dark Chocolate
Ganache/ Light Chocolate Mousse \$7

New York Cherry Cheesecake- Graham Cracker Crust/ Cherry Compote/Dark Chocolate
Shavings \$7

**Please Ask About Our Gluten Free and Dairy Free Alternatives and
please communicate all dietary restrictions to the catering team.**



Groups under 25 will use our Private Dining Menu

**Please ask an catering team member for the
Private Dining Packet**

TRAY PASSED HORS D'OEUVRES

THERE IS A 2 DOZEN MINIMUM PER VARIETY

Seafood

Maryland Crab Cakes- Old Bay Aioli
w/Micro Cilantro \$55 dozen

Fish & Chips- Served in a mini cup
w/Sherry Aioli & Grilled Lemon \$48 dozen

Ahi Tuna Poke - Citrus Marinated Ahi,
Pineapple Salsa, Crushed Cashews on
Crispy Won Ton \$58 dozen

Coconut Shrimp— Coconut Crusted Shrimp
Sweet Chili Sauce \$48 dozen

Chicken

Buttermilk Fried Chicken Sliders— House
Pickle, Bacon, Pepper Jack Cheese &
Honey Dijonnaise on Brioche Bun \$43 dozen

Chicken Satay -Sesame Soy Marinated
\$38 dozen

Cumin-Lime Chicken Empanada -
Tavern Made Empanada Dough
w/Mango Salsa \$38 dozen

Curry Chicken Salad- Greek Yogurt Curry
Sauce, Nan Crostini, Diced Apple,
Golden Raisins & Chives \$37 dozen

Vegetarian

Mini Spanakopita - Spinach, Feta Cheese
Wrapped in Crispy Filo Dough \$37 dozen

Tomato Soup Shooter - Creamy Tomato Soup
w/Mini Grilled Cheese \$37 dozen

Crispy Thai Spring Roll - Flash-Fried Julienned
Vegetables & Sweet Chili Sauce \$38 dozen

Parmesan & Lemon Arancini-
Creamy Fried Risotto Balls, Mozzarella,
Parmesan, Romesco Sauce
& Micro Basil \$37 dozen

Beef & Pork

Sirloin Skewer- Grilled Pineapple
w/Ginger Hoisin \$58 dozen

Strip Steak Crostini - Seared New York Steak,
Caramelized Onion Jam , Micro Basil &
Truffle Crostini \$52 dozen

American Wagyu Beef Slider - Cheddar,
Horseradish Aioli , & Caramelized Onion
on Brioche Bun \$46 dozen

Parma Prosciutto and Melon- White Balsamic &
Micro Basil \$43 dozen

Puff Pastry Pinwheels- Ham & Swiss
Rolled up in Crispy Puff Pastry \$31 dozen

Artisan Cheese

Pecan Crusted Brie - California Brie Bites
w/ Balsamic glaze \$36 dozen

Heirloom Tomato & Mozzarella Skewer-
Basil, Extra Virgin Olive Oil, Aged Balsamic &
Toasted Pine Nuts \$34 dozen

Caramelized Onion & Goat Cheese Tartlet -
Mini Tart Shell, Goat Cheese Crème,
Onion Marmalade & Aged Balsamic \$26 dozen

Goat Cheese Stuffed Black Mission Figs-
Balsamic Glaze & Prosciutto Crisp \$34 dozen

DISPLAY PLATTERS

ALL PLATTERS SERVE 50 PEOPLE

Cold Platters

Artisan Cheese Platter -

Goat Cheese, Cheddar, Brie & Blue
Assorted Fresh and Dried Fruits and
Served with Crackers \$150

Fruit Platter- Pineapple, Watermelon,
Cantaloupe, Honeydew , Fresh Berries &
Grapes \$130

House Made Hummus- Chick Pea Hummus and
Black Bean Hummus, Pickled Cucumber ,
Tomato Salad, Toasted Flat Bread, Carrots &
Celery \$75

Charcuterie- Prosciutto, Salami, Sopressata,
French Bread Crostini, Cornichons, Olives,
Pepper Assortment & Green Dragon Mustard
\$175

Vegetable Crudité- Carrots, Celery, Bell Peppers,
Cucumbers, Tomatoes, Green Beans &
Green Goddess Sauce \$65

Grilled Vegetable Antipasto- Grilled Zucchini,
Eggplant, Squash, Asparagus, Red Bell Peppers,
Marinated Mozzarella & Olives \$100

Caprese Salad- Tomatoes, Fresh Mozzarella,
Basil, Sea Salt and Balsamic \$80

Hot Platters

Pretzel Bites- Green Dragon Smoked Porter,
Mustard & Nacho Cheese \$110

Beer Brined Buffalo Wings- Coconut Curry Sauce
& Green Onion \$120

Fried Brussel sprouts- Vermont Maple Syrup,
Dried Cranberries & Candied Pecans \$90

SMALL PLATE ACTION STATIONS

MINIMUM OF 30 GUESTS

PASTA STATION \$15 pp

Penne Pasta, House Marinara, A la Vodka Sauce, Oil and Garlic
Tomatoes, Mushroom, Red Onions, Spinach, Parmesan,
Red and Green Bell Peppers, Zucchini, Basil, Grilled Chicken & Italian Sausage

CARVING STATION

(Priced Accordingly)

Prime Rib with Horseradish Cream \$MP
Tri Tip with Chimichurri Sauce \$10pp
Turkey Breast with Cranberry Chutney & Gravy \$9pp

STREET TACO BAR \$16pp

Corn Tortillas, Seasoned Beef, Shredded Chicken
Pico De Gallo, Guacamole, Cheddar Cheese, Cilantro,
Lettuce, Tomato, Chipotle Salsa, Sour Cream, Lime
Served with Chipotle Black Beans & Mexican Rice

ICE CREAM SUNDAE BAR \$9pp

Vanilla Ice Cream, Chocolate Ice Cream
House Made Marshmallows, Peanuts, Walnuts, Mini Chocolate Chips,
White Chocolate Chips, Berry Coulis, Chocolate Ganache, Caramel Sauce
Maraschino Cherries and Fresh Whipped Cream

\$50 CHEF ATTENDANT FEE PER STATION

BAR PACKAGES

Beer, Wine & Soft Beverage Package

Sodas, Iced Tea, Coffee & Tea
Domestic and premium bottled beers
House Wines: Cabernet & Chardonnay
One Hour @ \$12.00 per person
Two Hours @ \$16.00 per person
Three Hours @ \$20.00 per person
Four Hours @ \$24.00 per person

House Bar Package

Sodas, Iced Tea, Coffee & Tea
Domestic and premium bottled beers
House Wines: Cabernet & Chardonnay
House Well Brands with Mixers
One Hour @ \$14.00 per person
Two Hours @ \$20.00 per person
Three Hours @ \$26.00 per person
Four Hours @ \$32.00 per person

Standard Bar Package

Sodas, Iced Tea, Coffee & Tea
Domestic and premium bottled beers
Please choose 4 varietals of wine:
White Zinfandel, Chardonnay, Sauvignon Blanc,
Pinot Noir, Malbec, Cabernet
Premium Brands with Mixers
One Hour @ \$16.00 per person
Two Hours @ \$22.00 per person
Three Hours @ \$28.00 per person
Four Hours @ \$34.00 per person

*Premium Brands may be added Per Package
for an additional \$2.00 Per Hour*

Bring your own wine corkage fee: A corkage fee of \$15 per bottle

CASH BAR PRICING

\$6 Beer & Wine Bar

House Wine

Vista Point Chardonnay & Vista Point Cabernet

Bottled Beer

*Stone IPA, Corona, Stella Artois, Sam Adams

\$8 Beer, Wine, & Standard Bar

Wine

Please choose 4 varietals of wine:

White Zinfandel, Chardonnay, Sauvignon Blanc,

Pinot Noir, Malbec, Cabernet

Inquire about vineyards with an event team member

Bottled Beer

*Stone IPA, Corona, Stella Artois, Sam Adams

Standard Brands

Titos, Sailor Jerry, Hornitos, Milagro, Gordon's Gin, Jack Daniels, Jameson

\$10 Beer, Wine & Premium Bar

Wine

Please choose 4 varietals of wine:

White Zinfandel, Chardonnay, Sauvignon Blanc, Albarino

Pinot Noir, Malbec, Cabernet, Tempranillo

Inquire about vineyards with an event team member

Bottled Beer

*Stone IPA, Corona, Stella Artois, Sam Adams

*Alternative options & pricing with advanced notice

Premium and Specialty Cocktails

Kettle One, Tanqueray, Appleton Estate, Patron, Crown Royal, Bulleit Bourbon, Buffalo Trace

***Bottled Beers are \$6.00 for Every Tier**

\$2.50 Sodas

\$150 Bartender fee applies to all cash bar set ups

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