



Thank you for your interest in making your event a Tara Event. Enclosed is our Event Planning Package that includes:

- **Our Dinner Menu and Wine List Highlights**
- **Four sample suggested Event Menus with price options from \$55 per person to \$70 per person**
- **Hors d'Oeuvres Menu for Cocktail Receptions**
- **Our standard Event Policies Form**

You are by no means limited to one of the standard menus. We will be delighted to work with you to customize a menu to fully meet your needs and exceed your guests' expectations. At Tara, there is never one quality of food for regular dining and another for group dining. All of the items on our event menus are prepared to the same exacting standards using the same high quality ingredients as our al la carte menu.

We can also structure your event in many ways. You are not limited to a "sit down" dinner. Your event can include such options as a cocktail hour, a buffet, or butler passed hors d'oeuvres for example. We also have many other options to choose from, or you may create your own.

Our first and foremost goal is to accommodate your needs, taste, & budget. We strive to provide you & your guests with a unique, memorable dining experience.

Thank you for your interest and consideration.

Tara Trevethan - Owner

- **760 North Collier Boulevard #105 • The Esplanade Plaza Marco Island, Florida 34145**
- **Phone: (239) 394-0212 www.tarasteakandlobsterhouse.com**



STARTERS

TARA CLASSIC CRAB CAKE

homemade mustard sauce \$15

COLOSSAL SHRIMP COCKTAIL

with homemade cocktail sauce
\$14

SHRIMP SCAMPI

with fresh garlic and spicy
seasoning \$14

STONE CRAB CLAWS (Seasonal)

Always fresh, never frozen
Market Price

STUFFED SHRIMP

with seasoned crab meat \$21

AHI TUNA

sesame encrusted, seared rare,
on baby greens,
and wasabi sauce \$14

LOBSTER BISQUE

Infused with Hennessy Cognac
& chunks of lobster \$16

FRANK'S ONION STACKERS

with creamy garlic or bleu
cheese \$8

SLICED TOMATOES & ONIONS

with Tara shabang sauce for
two \$10

LETTUCE WEDGE

homemade blue cheese
dressing, crumbles and warm
bacon \$10

CAESAR SALAD

Whole Romaine Hearts
Adorned with Aged Parmesan
\$10

CALIFORNIA SALAD

with raspberry vinaigrette
raisins, walnuts, pears, bleu
cheese \$10

GARDEN SALAD

mix field greens, blue cheese,
creamy garlic or vinaigrette \$7

HOUSE SPECIALS

Thick Cuts of Beef are Dry Aged for Exceptional Tenderness- Served on a Sizzling Platter in Natural Juices

**N.Y. STRIP for one,
PORTERHOUSE
for two, three, or T-BONE for four
\$33 p.p.**

**PORTERHOUSE
for one \$49**

**CENTER CUT FILET MIGNON
8 oz. served with sliced mushrooms
\$35**

**12 oz served with sliced mushrooms
\$49**

**BONE IN FILET MIGNON
12 oz. served uncut \$39**

**BONE IN RIB EYE
18 oz. served uncut \$32**

**PRIME VEAL CHOP
delicately broiled to release all
flavor \$37**

**LAMB CHOPS
two double loins, extra large \$33**

**PORK CHOP
also available char-grilled with Tara
Shabang sauce \$24**

**FREE RANGE BONELESS
CHICKEN BREAST with
Rosemary white wine sauce \$22**

SEAFOOD

**LIVE MAINE LOBSTER
3 lb. also available stuffed with lump
crabmeat Market Price**

LOBSTER TAIL 10 oz. \$34

**TARA CLASSIC JUMBO LUMP
CRAB CAKES**

**on a bed of baby greens, vinaigrette
dressing, Tara homemade mustard
sauce \$30**

**CHILEAN SEA BASS
tarragon-shallot white wine sauce
Market Price**

**ALASKAN KING CRAB LEGS
Steamed served with drawn butter
Market Price**

**AHI TUNA
encrusted with sesame seeds,
seared rare, wasabi sauce \$29
WILD ATLANTIC SALMON
with Tara homemade mustard sauce
\$22**

SIDE DISHES

STEAKHOUSE POTATO PLATTER

**for two, diced with onion and
seasoning \$9**

TARA GARLIC MASHED POTATOES

**butter, cream, and a touch of
garlic \$7**

BAKED IDAHO POTATO

12 oz. Idaho \$5

FRENCH FRIES or SWEET POTATO FRIES

hot and crispy \$4/\$7

TARA'S MAC & CHEESE

**a childhood favorite with 4
cheeses \$9**

FRIED SHOESTRING ONIONS

hand cut large and sweet \$7

ASPARAGUS

**steamed with butter and
garnished with lemon \$7**

BROCCOLI

**steamed and served with
homemade cheese sauce \$8**

"DAMN GOOD" SPINACH

a steakhouse classic \$7

JEANNIE'S CREAM CORN

**baby white shoe peg corn,
real butter and cream \$7**

SAUTÉED MUSHROOMS

in white wine and butter \$7



At Tara's, we strive to ensure your dining experience with us is one to remember. Having been recognized as one of the Top Restaurants in the World for Wine Lovers*, we are certain you will find our passion apparent as our Award of Excellence wine list is comprised of familiar names, rare gems and interesting boutique wines from around the world, personally chosen to complement our menu. We would be delighted to assist you in selecting a unique wine to complement your meal, compose a by the stem pairing for your personal tasting adventure, or suggest an after dinner drink to conclude the evening. For your banquet needs, pre-selected wines by the bottle or tasting flights may accompany your meal.

**WINE LIST HIGHLIGHTS
THE TARA WINE CELLAR**

**"TARA" Private Label Cabernet, Napa
"TARA" Private Label Merlot, Napa
Erath Pinot Noir, Oregon
Murphy Goode Liar's Red Zin, Sonoma
Greg Norman Shiraz, Australia
Trefethen Estate Merlot, Napa,
Trefethen Estate Cabernet, Napa
Double "T", Meritage, Napa
Toscolo Chianti, Tuscany,
Trefethen Dry Riesling, Napa
Pighin Pinot Grigio, Italy
"TARA" Sauvignon Blanc, Napa
"TARA" Private Reserve Chardonnay, Napa
Trefethen, Chardonnay, Napa**



\$55 per person

This menu is a sample.

We can customize a menu to suit your taste & budget

SALAD COURSE

GARDEN SALAD

Mixed field greens, red onion & tomato with homemade Vinaigrette

Or

CAESAR SALAD

Whole Romaine Leaves, aged Parmesan, homemade croutons, & Mom's Dressing

ENTREES

8 OZ. CENTER-CUT FILET MIGNON

Our finest dry aged, corn-fed beef

Or

WILD SALMON

Homemade Mustard Sauce

Or

FREE RANGE CHICKEN BREAST

Rosemary Infused White Wine Sauce

SIDE DISHES

PICK TWO SIDE DISHES FROM ATTACHED LIST

DESSERT

PICK ONE DESSERT FROM ATTACHED LIST

**Fresh Baked Rolls with Herb Butter
Soft Drink Service Included With Menu**

6% Florida Sales Tax and 20% Gratuity not included



\$60 per person menu

This menu is a sample.

We can customize a menu to suit your taste & budget.

APPETIZER

VEGETABLE SPRING ROLL

Vegetarian & Vegan friendly - served with Ponzu dipping sauce

Or

SHRIMP COCKTAIL

Gulf Shrimp served with homemade cocktail sauce & lemon

SALAD COURSE

GARDEN SALAD

Mixed field greens, red onion & tomato with homemade Vinaigrette

Or

WEDGE OF LETTUCE

Homemade bleu cheese dressing, bleu cheese crumbles, & warm bacon

ENTREES

NEW YORK STRIP

Our finest corn-fed beef

Or

WILD SALMON

Homemade Mustard Sauce

Or

FREE RANGE CHICKEN BREAST

Rosemary Infused White Wine Sauce

Or

PORK RIB CHOP

Broiled with Tara Shabang Sauce™

SIDE DISHES

PLEASE PICK TWO SIDE DISHES FROM THE ATTACHED LIST

DESSERT

PLEASE PICK TWO DESSERTS FROM THE ATTACHED LIST

Soft Drink Service Included With Menu - 6% Florida Sales Tax and 20% Gratuity not included



\$65 per person menu

This menu is a sample.

We can customize a menu to suit your taste & budget.

SALAD COURSE

SLICED BEEFSTEAK TOMATO & ONION

Served with our homemade Shabang! Sauce

Or

GARDEN SALAD

Mixed field greens, tomato, & red onion served with our homemade vinaigrette

ENTREES

8 OZ. FILET MIGNON

Our finest dry-aged, corn-fed beef

Or

CHILEAN SEA BASS

White wine, tarragon, shallot sauce

Or

DOUBLE CUT LOIN LAMB CHOPS

Served with mint jelly

SIDE DISHES

PICK TWO SIDE DISHES FROM ATTACHED LIST

DESSERT

PICK TWO DESSERTS FROM ATTACHED LIST

Soft Drink Service Included With Menu

6% Florida Sales Tax and 20% Gratuity not included



\$70 per person menu

This menu is a sample.

We can customize a menu to suit your taste & budget.

APPETIZER

MOM'S CLASSIC CRAB CAKE

Jumbo lump crab meat, mixed vegetables, spices & seasoning served over greens

Homemade mustard sauce

Or

BABY LAMB CHOPS

2 French cut baby lamb chops marinated in garlic & virgin olive oil served with mint jelly

SALAD COURSE

LETTUCE WEDGE

Blue cheese dressing, bleu cheese crumbles, & warm bacon

Or

CAESAR SALAD

Whole Romaine Leaves, aged Parmesan, homemade croutons, & Mom's Dressing

ENTREES

12 OZ. BONE-IN FILET MIGNON

Our finest dry-aged, corn-fed beef

Or

10 OZ. MAINE LOBSTER TAIL

Or

FREE RANGE CHICKEN BREAST

Rosemary Infused White Wine Sauce

SIDE DISHES

PICK THREE SIDE DISHES FROM ATTACHED LIST

DESSERT

PICK TWO DESSERTS FROM ATTACHED LIST

Soft Drink Service Included With Menu - 6% Florida Sales Tax and 20% Gratuity not included



SIDE DISH LIST

STEAKHOUSE POTATO PLATTER

diced with onion and seasoning

TARA GARLIC MASHED POTATOES

butter, cream, and a touch of garlic

BAKED IDAHO POTATO

12 oz. Idaho

FRENCH FRIES or SWEET POTATO FRIES

hot and crispy

GOURMET MAC & CHEESE

a childhood favorite with 4 cheeses

FRIED SHOESTRING ONIONS

hand cut large and sweet

ASPARAGUS

steamed with butter and garnished with lemon

BROCCOLI

steamed and served with homemade cheese sauce

"DAMN GOOD" SPINACH

a steakhouse classic

JEANNIE'S CREAM CORN

baby white shoe peg corn, real butter, and cream

SAUTÉED MUSHROOMS

in white wine and butter

DESSERT LIST

CARNEGIE DELI CHEESECAKE

FLORIDA KEY LIME PIE

CHOCOLATE LAVA CAKE

GEORGIA PECAN TART

HOMEMADE APPLE, CHERRY, WALNUT STRUDEL



OPEN BAR OR COCKTAIL HOUR WITH PASSED H'ORS
D'OUEVRES

HORS D' OEUVRES LIST

HOT

Baby Lamb Chops
Mini Crab Cakes
Mini Salmon Cakes
Filet Mignon on Garlic Toast
Scallops Wrapped in Bacon
Pigs in a Blanket
Salmon Quiche Cups
Spinach and Bacon Quiche Cups
Clams Casino
Crab Stuffed Mushrooms
Mini Hash Brown Potato Pancake
Fried Baked Potato Wedges/Sour
Cream Dip
Mushroom Crostini
Shrimp Wrapped in Bacon
Cajun Shrimp Scampi

COLD

Tomato Bruschetta
Crab Salad Boats
Shrimp Cocktail
Tara Signature Seafood Salad
Tomato, Basil and Mozzarella
Crostini
Spinach Dip in Bread Bowl
Small Stone Crab Claws (Seasonal)
with Mustard Sauce
*Market Price
Crudités of Raw Vegetables
Ranch & Blue Cheese Dip
Assorted Cheeses
Crackers and Assorted Flat Breads



OPEN BAR PRICING

The pricing for open bar is as follows depending on what level of open bar you are looking for (well or premium)

Open Bar First Hour

The well open bar is \$16 per person & includes our private label Tara wines bottled by Rutherford Ranch, imported & domestic beer, & brands such as Absolut vodka, Tanqueray gin, Flor de Cana rum, & Dewar's scotch. A premium open bar is \$20 per person & includes brands such as Trefethen wines, Grey Goose vodka, Bombay gin, Bacardi rum, & Chivas Regal in addition to the brands above.

For the Second & Third Hour

The well open bar is \$16 per person & the premium open bar is \$20 per person.

For the Fourth & Fifth Hour

The well open bar is \$14 per person & the premium open bar is \$18 per person.

***** Ex. If you choose the Well Open Bar for 3 hours, the price is \$46. p.p; Premium Open Bar \$58 p.p.**



BEER & WINE ONLY:

OUR BEER SELECTIONS INCLUDE:

Corona, Heineken, Amberbach, Michelob, Michelob Ultra, Amstel Light, Budweiser, & Bud Light, Guinness, Stella Artois

OUR WINE SELECTIONS INCLUDE:

Cabernet, Merlot, Pinot Noir, Chianti, Shiraz, Meritage, Chardonnay, Pinot Grigio, Sauvignon Blanc, & White Zinfandel

First Hour

The first hour for beer & wine only is \$12 per person.

Second & Third Hours

The second & third hour for beer & wine only is \$12 per person.

Fourth & Fifth Hour

The fourth & fifth hour for beer & wine only is \$6 per person



OTHER BAR OPTIONS

- **Bar may be based solely on consumption**
- **Pre-selection of wines to be poured - fixed price per bottle/limited grape varieties**
- **Cash Bar - guests are responsible for payment of their individual bar consumption**
- **Drink tickets - host may pay for 2 drinks (or any desired number of drinks) per person; guests will receive drink tickets for the number of drinks host desires; once these drink tickets are redeemed, the event switches to cash bar**



RESTAURANT OVERVIEW

Rated four stars and famous for our Dry-Aged Steaks, Live Maine Lobster and Mom's Classic Jumbo Lump Crab Cakes, Tara Steak & Lobster House is Simply the Best!. Renowned for serving what may be the best porterhouse around, Tara Steak & Lobster House has a gilt-edge reputation for its perfectly prepared beef, pork, lamb, veal, and delicious seafood dishes. Patrons may delight in a 3lb. Maine Lobster, Fresh Chilean Sea Bass, Wild Atlantic Salmon, or Jumbo Stone Crab Claws. Skillfully prepared side dishes and homemade desserts complement any meal selection.

Tara Steak & Lobster House is Zagat Rated and has received multiple Wine Spectator Awards 2003-10, including the Grand Award of Excellence since 2005. Specialty drinks and expertly made cocktails are available from the full liquor bar. Visit the lounge for the music of Omar Baker - Please visit www.tarasteakandlobsterhouse.com for more information on our entertainment.. The highly trained staff insists their greatest reward is your satisfaction.



RECENT EDITORIAL COVERAGE

[Marco Magazine, December 2008](#)

[The Dish: Tara Steak & Lobster House By: B.J. King](#)

Marco Island Eagle, June 2010

[Marco's Venerable Steak and Lobster House gets a New Home By: Don Farmer](#)

RATINGS/AWARDS

Zagat Rated 2000 - 2010

Wine Spectator Award of Excellence 2003-2010

Wine Spectator Top Restaurants in the World for Wine Lovers

All in Good Taste - Platinum Plate Award Best Steak 99-10 (Marco)

MEETING/ EVENT CAPABILITIES

Audio / Visual Equipment

Live Entertainment

Valet Service

Table Centerpieces

Printed Menus

Company Logo Menus

Full Service Wedding Packages Available