

T U S K

comfortable cuisine

545 W. Tuscarawas Ave, Barberton | www.tuskdiner.com | 330-590-2245

BARBECUE \$12 / guest

- ❖ COLA-BRAISED PORK SHOULDER
 - ❖ LOW-AND-SLOW CHICKEN THIGHS
 - ❖ CORNBREAD MUFFINS
 - ❖ CITRUS COLESLAW
 - ❖ REDSKIN POTATO SALAD
 - ❖ GREEN BEANS & BACON
 - ❖ FRESH SESAME BUNS
 - ❖ ASSORTED BBQ SAUCES
- add-ons:*
- JALAPENO CHEDDAR CORNBREAD + \$1 / guest
 - GRILLED BEEF KIELBASA + \$2 / guest
 - SMOKED CHICKEN WINGS + \$3 / guest
 - PORK BELLY BURNT ENDS + \$4 / guest
 - BBQ BEEF BRISKET + \$5 / guest
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STEAK HOUSE \$18 / guest

- ❖ GRASS-FED BEEF DENVER STEAKS
 - ❖ SIMPLY GRILLED CHICKEN BREAST
 - ❖ RED WINE DEMIGLACE
 - ❖ GRILLED ASPARAGUS w/ LEMON
 - ❖ LOCAL GREENS SALAD
 - ❖ BUTTERMILK RANCH DRESSING
 - ❖ CHAMPAGNE VINAIGRETTE
 - ❖ ROASTED GARLIC REDSKIN POTATOES
 - ❖ WARM ROLLS w/ WHIPPED BUTTER
- add-ons:*
- UPGRADE TO RIBEYE or STRIP + \$2 / guest
 - UPGRADE TO FILET MIGNON + \$4 / guest
 - HOMEMADE CRAB CAKES + \$3 / guest
 - WILD SHRIMP SCAMPI + \$5 / guest
 - FRESH LOBSTER TAILS + \$15 / each
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PASTA BAR \$15 / guest

- ❖ ASSORTED FRESH PASTAS
 - ❖ TOMATO & BASIL MARINARA
 - ❖ ARTICHOKE & BASIL PESTO
 - ❖ HOMEMADE MEATBALLS
 - ❖ ROASTED MUSHROOMS
 - ❖ CARAMELIZED ONIONS
 - ❖ SUNDRIED TOMATOES
 - ❖ BABY SPINACH
 - ❖ FRESH TOMATOES
 - ❖ BUFFALO MOZZARELLA
 - ❖ CRISPY PANCETTA
 - ❖ LOCAL GREENS SALAD
 - ❖ ITALIAN HERB VINAIGRETTE
 - ❖ BUTTERMILK RANCH DRESSING
 - ❖ EXTRA VIRGIN OLIVE OIL
 - ❖ AGED BALSAMIC VINEGAR
 - ❖ CHOPPED GARLIC & HERBS
 - ❖ FRESH ITALIAN BREAD w/ WHIPPED BUTTER
- add-ons:*
- GRASS-FED BEEF BOLOGNESE + \$2 / guest
 - GRILLED CHICKEN BREAST + \$3 / guest
 - LOCAL ITALIAN SAUSAGE + \$3 / guest
 - CHEESE RAVIOLI + \$3 / guest
 - LOBSTER RAVIOLI + \$4 / guest
 - WILD SHRIMP SCAMPI + \$5 / guest

FAMILY OWNED | LOCALLY FOCUSED | CURATED MENUS | SEASONAL INGREDIENTS

custom menus with custom pricing are available - feel free to mix and match from the various options seen here

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BRUNCH \$12 / guest

- ❖ FRESH FRUIT DISPLAY
- ❖ ASSORTED PASTRIES
- ❖ SCRAMBLED EGGS
- ❖ BACON & SAUSAGE
- ❖ CHEF'S POTATOES
- ❖ TOAST STATION

add-ons:

- ASSORTED CEREAL + MILK BAR + \$2 / guest
- HOMEMADE BISCUITS & GRAVY + \$3 / guest
- SMOKED SALMON DISPLAY + \$5 / guest
- CHARCUTERIE DISPLAY + \$7 / guest
- CHEF ATTENDED OMELET STATION + \$9 / guest

SALAD BAR \$10 / guest

- ❖ LOCAL HYDROPONIC GREENS
- ❖ BABY SPINACH
- ❖ CHOPPED ROMAINE
- ❖ ORGANIC CARROTS
- ❖ SLICED RADISHES
- ❖ PERSIAN CUCUMBERS
- ❖ ROASTED RED PEPPERS
- ❖ SUNDRIED TOMATOES
- ❖ MIXED OLIVES
- ❖ PICKLED ONIONS
- ❖ AMISH & MANCHEGO CHEESES
- ❖ DRIED FRUITS & NUTS
- ❖ HOUSEMADE CROUTONS
- ❖ TAHINI CAESAR DRESSING
- ❖ RED WINE VINAIGRETTE
- ❖ BUTTERMILK RANCH

add-ons:

- CRISPY BACON BITS + \$1 / guest
- BREAD & BUTTER + \$2 / guest
- HOT HOUSE-MADE SOUP + \$3 / guest
- GRILLED CHICKEN BREAST + \$3 / guest
- GRILLED SIRLOIN STEAK + \$5 / guest
- GRILLED SALMON FILET + \$5 / guest
- POACHED WILD SHRIMP + \$5 / guest

SMALL PLATES \$18 / guest with CHOICE OF FIVE [+4 / guest for additional selections]

- ❖ VEGETABLE CRUDITES
- ❖ WILD SHRIMP COCKTAIL
- ❖ BUTTERMILK CHICKEN SLIDERS
- ❖ COLA-BRAISED PORK SLIDERS
- ❖ BACON CHEESEBURGER SLIDERS
- ❖ ASSORTED FLATBREAD PIZZAS
- ❖ ASSORTED SUSHI ROLLS
- ❖ PIEROGIES + ONIONS
- ❖ CHICKEN SATAYS + SOY BBQ SAUCE
- ❖ SHRIMP SATAYS + CHILI GARLIC SAUCE
- ❖ STEAK SATAYS + CHIMICHURRI SAUCE

- ❖ AHI TUNA CROSTINIS
- ❖ CRISPY PORK BELLY CROSTINIS
- ❖ GOAT CHEESE + PEAR CROSTINIS
- ❖ CLASSIC DEVEILED EGGS
- ❖ CRABBY DEVEILED EGGS
- ❖ MINI CRAB CAKES
- ❖ DEVILS ON HORSEBACK
- ❖ HANKY PANKY
- ❖ SOFT PRETZELS + BEER CHEESE
- ❖ SALSA TRIO + TORTILLA CHIPS
- ❖ GUACAMOLE + TORTILLA CHIPS



563 W. Tuscarawas Avenue
Historic Downtown Barberton
330-933-3314

Jeannette M. Eberhardt
Owner + Event Planner