

Party Platter Menu

Appetizer Platters

*All items serve 24 People unless otherwise specified.
A 20% Gratuity will be added to all items.*

Cold Hors D' Oeuvres

- *Salmon Lox Cocktail Sandwiches** - Lightly Toasted Focaccia Bread topped with **\$69.00 - 32 Pieces**
Roasted Garlic, Spinach & Artichoke Dip, Sliced Tomatoes, and Citrus Cured Salmon.
- Cocktail Shrimp with Bloody Mary Cocktail Sauce** - Chilled Shrimp served with **\$90.00 - 4 Pounds**
Bloody Mary Cocktail Sauce and Lemon.
- Deviled Eggs** - The Classic Style. **\$35.00 - 50 Pieces**
- Angry Deviled Eggs** - In the tradition of Deviled Eggs with a little spice and topped with **\$35.00 - 50 Pieces**
Bleu Cheese.
- Fresh Fruit & Cheese Platter** - Fresh Strawberries, Grapes, and Aged Cheese with Crackers. **\$75.00**
- Dips & Chips** - Salsa, Spicy Mexican Black Bean Dip and our Creamy Roasted Garlic, Spinach & **\$40.00**
Artichoke Dip. Accompanied by Tortilla Chips.
- Fresh Vegetable Platter** - Fresh Carrots, Celery and Cucumber accompanied by Ranch Dressings. **\$40.00**
- Lemon-Dilled Poached Salmon Platter** - A Full Salmon Fillet accompanied by Crackers and our **\$90.00**
Creamy Roasted Garlic, Spinach & Artichoke Dip.
- Pretzels & Assorted Nuts** **\$45.00**

**Consuming raw or undercooked seafood may increase your risk of foodborne illness.*

Hot Hors D' Oeuvres

- Bacon Wrapped Honey Rosemary Steak Tips** - Honey Rosemary Marinated Certified **\$125.00 - 48 Pieces**
Angus Beef Sirloin wrapped in Bacon.
- Bacon Wrapped Honey Rosemary Chicken** - Honey Rosemary Marinated Chicken **\$85.00 - 48 Pieces**
wrapped in Bacon.
- Wings O'Malley** - Choose from Asian, Dragon, Angry or Kilt Lifter Habañero Sauce. Accompanied by Ranch
Dressing.
- Breaded Boneless** **\$69.00 - 50 Pieces**
- Bone-In Wings** **\$89.00 - 50 Pieces**
- Meatballs** - Choose from Asian Sauce, Dragon Sauce or Rosemary Onion Gravy. **\$65.00 - 50 Pieces**
- Drunkin Spicy Shrimp** - Succulent Shrimp sautéed with White Wine and Cajun Spice. **\$100.00 - 4 Pounds**
Served with Rustic Rolls.
- *Rosemary Crusted Prime Rib Sandwiches** - Slow Roasted Rosemary Crusted Prime Rib prepared to your
specification and served on a Rustic Roll. Accompanied by Creamy Horseradish Dijon.
- \$199.00 - 25 Sandwiches**
\$399.00 - 50 Sandwiches

**Consuming raw or undercooked beef may increase your risk of foodborne illness.*

Desserts

Per Person

- Jameson Irish Bread Pudding** **\$4.50** **Cheesecake Variety (2 per person)** **\$4.50**

Sandwich & Salad Platters

A 20% Gratuity will be added to all items.

Wrap & Sandwich Platters

Serves 6 - 8 people per tray

Strawberry Pecan Wrap - Crisp Romaine Lettuce and Spring Greens topped with Fresh Strawberries, Candied Pecans, Bleu Cheese Crumbles, Diced Red Onion and Oven-Baked Chicken. Drizzled with Poppy Seed Dressing. **\$59.00 - 24 Pieces**

Bruschetta Chicken Wrap - Rosemary Marinated Chicken, Romaine Lettuce and Spring Greens nestled on a Flour Tortilla and drizzled with Caesar Dressing. Topped with Balsamic Marinated Tomatoes and Onions, Black Olives, Bleu Cheese and Shredded Parmesan Cheese. ... **\$59.00 - 24 Pieces**

Angry Chicken Caesar Wrap - Crisp Romaine Lettuce nestled on a Flour Tortilla and drizzled with Caesar Dressing. Topped with Oven-Baked Chicken tossed in our Signature Angry Sauce, Diced Tomatoes and Shredded Parmesan Cheese. **\$55.00 - 24 Pieces**

Pub Club - Smoked Ham and Cheddar Cheese with Bacon, Lettuce and Tomato served on a Hoagie Bun with Grey Poupon. .. **\$59.00 - 24 Pieces**

***Italian Beef Sandwiches** - Medium Rare Roast Beef drizzled with Balsamic Dressing, topped with Lettuce and Tomato. Served on a Hoagie Bun with Horseradish Dijon. **\$65.00 - 24 Pieces**

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Sides

Small Size serves 8 people and Large Size serves 12 people

	Small	Large		Small	Large
Potato Chips	\$12.00	\$18.00	Champ Potatoes	\$16.00	\$24.00
House Vegetables	\$16.00	\$24.00	Creamed Cabbage	\$16.00	\$24.00
Wild Rice	\$16.00	\$24.00	Coleslaw	\$16.00	\$24.00
Baked Beans	\$16.00	\$24.00	Fresh Fruit	\$20.00	\$30.00

Salad Platters

Serves 6 - 8 people per tray

Strawberry Pecan Salad - Crisp Romaine Lettuce and Spring Greens topped with Fresh Strawberries, Candied Pecans, Bleu Cheese Crumbles, Diced Red Onion and Oven-Baked Chicken. Drizzled with Poppy Seed Dressing. ... **\$59.00**

Bruschetta Chicken Salad - Romaine Lettuce and Spring Greens drizzled with Caesar Dressing and topped with Balsamic Marinated Tomatoes & Onions, Rosemary Marinated Chicken, Black Olives, Bleu Cheese, Shredded Parmesan Cheese and Croutons. **\$59.00**

Angry Chicken Caesar Salad - Crisp Romaine Lettuce drizzled with Caesar Dressing and topped with Oven-Baked Chicken tossed in our Signature Angry Sauce, Diced Tomatoes, Shredded Parmesan Cheese and Croutons. .. **\$55.00**

Caesar Salad - Crisp Romaine Lettuce with a Traditional Creamy Caesar Dressing and topped with Shredded Parmesan Cheese and Croutons. **\$25.00**

Garden Salad - Iceberg Lettuce with Shredded Carrots, Shredded Red Cabbage, Diced Tomatoes, Sliced Cucumbers and Sliced Egg. Topped with Croutons. . **\$25.00**

Banquet Menu

We suggest parties over 24 order from our Buffet Selection.

Buffets

All Buffets include a Soda or Coffee unless otherwise specified and are subject to 20% gratuity.

The Prime Buffet - Prime Rib prepared to your specification, One Entrée Choice and your choice of two . **\$30.00**
Accompanied Sides. Includes Horseradish Dijon, Au Jus, Bread, Butter and Garden Salad.

Traditional Irish Buffet - Guinness Irish Stew, Corned Beef, Cabbage and Champ Potatoes. Served **\$20.00**
with Garden Salad, Bread, Butter and accompanied by Horseradish Dijon.

Dublin Buffet - Shepherd's Pie, Bangers and Baked Beans served with Garden Salad Bread and Butter. **\$20.00**

You Pick Two Buffet - Choose a maximum of Two Entrée Choices and two Accompanied Sides. **\$20.00**
Includes Bread, Butter and Garden Salad.

You Pick Three Buffet - Choose Three Entrée Choices and two Accompanied Sides. Includes Bread, **\$24.00**
Butter and Garden Salad.

***Lunch Soup, Salad & Sandwich Buffet** - Your choice of Rustic Beef Barley or Soup of the Day and **\$13.00**
Garden Salad with Thin Sliced Medium-Rare Roast Beef and Ham accompanied by Buns, Swiss and
American Cheese, Lettuce, Tomato, Gray Poupon, Horseradish Dijon and Butter. Served with Kettle
Style Potato Chips.

Nacho Buffet - Build you own! Featuring Seasoned Beef and Chicken with Cheese Sauce, **\$6.50 per person**
Tortilla Chips, Shredded Lettuce, Diced Tomatoes and Jalapenos. Served with Sour Cream and Salsa.
Does not include Beverage.

Meatball Sandwich Buffet - Build your own! Your choice of two flavors. Choose from **\$6.50 per Person**
Asian, Dragon, Marinara and Rosemary Onion Gravy. Served with Mini Buns and Kettle Style Potato
Chips. Does not include Beverage.

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Entrées

Corned Beef
Shepherd's Pie
Guinness Irish Stew
Baked Cod

Lightly Seasoned & Lemon Buttered.

Bangers
Lemon Dill Salmon
Roast Beef
Chicken Breast

Dragon or Lightly Seasoned

Meatloaf & Marsala Creamed Cabbage

Accompanied Sides

Baked Beans
Creamed Cabbage
Fresh Fruit

Parmesan Hashbrowns

Hashbrowns sold as an Extra Side and additional
charges Apply. Sold only by the Pan.....30 servings.

\$65.00

House Vegetables
Champ Potatoes
Wild Rice

Baked Pub Mac & Cheese

Mac & Cheese sold as an Extra Side and additional
charges Apply. Sold only by the Pan.....24 servings.

\$59.00

Desserts

Per Person

Jameson Irish Bread Pudding \$4.50

Cheesecake Variety (2 Per Person) \$4.50