

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 **\$90.00 - 32 Pieces**
Roasted Garlic, Spinach & Artichoke Dip, Sliced Tomatoes, and Citrus Cured Salmon.
- Cocktail Shrimp with Bloody Mary Cocktail Sauce** - Chilled Shrimp served with **\$110.00 - 4 Pounds**
Bloody Mary Cocktail Sauce and Lemon.
- Deviled Eggs** - The Classic Style. **\$65.00 - 50 Pieces**
- Angry Deviled Eggs** - In the tradition of Deviled Eggs with a little spice and topped with **\$65.00 - 50 Pieces**
Bleu Cheese.
- Fresh Fruit & Cheese Platter** - Fresh Strawberries, Grapes, and Aged Cheese with Crackers. **\$90.00**
- Dips & Chips** - Salsa, Creamy Fiesta Corn Dip and our Creamy Roasted Garlic, Spinach & Artichoke **\$55.00**
Dip. Accompanied by Tortilla Chips.
- Fresh Vegetable Platter** - Fresh Carrots, Celery and Cucumber accompanied by Ranch Dressings. **\$55.00**
- Lemon-Dilled Poached Salmon Platter** - A Full Salmon Fillet accompanied by Crackers and our **\$125.00**
Creamy Roasted Garlic, Spinach & Artichoke Dip.
- Pretzels & Assorted Nuts** **\$55.00**

Hot Hors D' Oeuvres

- Bacon Wrapped Honey Rosemary Steak Tips** - Honey Rosemary Marinated Certified **\$150.00 - 48 Pieces**
Angus Beef Sirloin wrapped in Bacon.
- Bacon Wrapped Honey Rosemary Chicken** - Honey Rosemary Marinated Chicken **\$120.00 - 48 Pieces**
wrapped in Bacon.
- Wings O'Malley** - Choose from Asian, Dragon, Angry or Kilt Lifter Habañero Sauce. Accompanied by Ranch Dressing.
- Breaded Boneless** **\$90.00 - 50 Pieces**
- Bone-In Wings** **\$105.00 - 50 Pieces**
- Cauliflower Boneless Wing** **\$90.00 - 50 Pieces**
- Meatballs** - Choose from Asian Sauce, Dragon Sauce or Rosemary Onion Gravy. **\$90.00 - 50 Pieces**
- Drunkin Spicy Shrimp** - Succulent Shrimp sautéed with White Wine and Cajun Spice. **\$110.00 - 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.
- \$300.00 - 25 Sandwiches**
\$600.00 - 50 Sandwiches

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

Desserts

Per Person

- Jameson Irish Bread Pudding** **\$4.75** **Cheesecake Variety (2 per person)** **\$4.75**

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 **\$89.00 - 24 Pieces**
Strawberries, Candied Pecans, Bleu Cheese Crumbles, Diced Red Onion and Oven-Baked Chicken.
Drizzled with Poppy Seed Dressing and wrapped in a Flour Tortilla.
- Angry Chicken Caesar Wrap** - Crisp Romaine Lettuce nestled on a Flour Tortilla topped . **\$85.00 - 24 Pieces**
with Oven-Baked Chicken tossed in our Signature Angry Sauce, Diced Tomatoes and Shredded
Parmesan Cheese. Drizzled with Caesar Dressing and wrapped in a Flour Tortilla.
- *Balsamic Steak Salad Wrap** - Seasoned Sirloin Tips, Chopped Romaine, Spring Lettuce . **\$99.00 - 24 Pieces**
Mix, Diced Tomatoes, Bleu Cheese Crumbles, Parmesan Cheese, Diced Red Onion, Fried Onion
Strings, Caesar Dressing, Balsamic Glaze.
- Crispy Fried Chicken Wrap** - Crisp Iceberg Lettuce, Shredded Carrots and Shredded Red **\$85.00 - 24 Pieces**
Cabbage drizzled nestled on a Flour Tortilla with Honey Dijon Dressing and topped with Sliced Egg,
Shredded Jack-Cheddar Cheese, Chopped Panko Breaded Fried Chicken and Diced Tomatoes.
- Pub Club** - Smoked Ham and Cheddar Cheese with Bacon, Lettuce and Tomato served on a .. **\$89.00 - 24 Pieces**
Hoagie Bun with Grey Poupon.
- *Italian Roast Beef Sandwiches** - Medium Rare Roast Beef drizzled with Balsamic **\$89.00 - 24 Pieces**
Dressing, topped with Lettuce and Tomato. Served on a Hoagie Bun with Horseradish Dijon.

Sides

Small Size serves 8 people and Large Size serves 12 people

	Small	Large		Small	Large
Potato Chips	\$13.00	\$20.00	Champ Potatoes	\$19.00	\$30.00
House Vegetables	\$19.00	\$30.00	Creamed Cabbage	\$19.00	\$30.00
Wild Rice	\$19.00	\$30.00	Coleslaw	\$19.00	\$30.00
Baked Beans	\$19.00	\$30.00	Fresh Fruit	\$25.00	\$38.00

Salad Platters

Serves 6 - 8 people per tray

- Angry Chicken Caesar Salad** - Crisp Romaine Lettuce drizzled with Caesar Dressing and topped with .. **\$85.00**
Oven-Baked Chicken tossed in our Signature Angry Sauce, Diced Tomatoes, Shredded Parmesan
Cheese and Croutons.
- *Balsamic Steak Salad** - Seasoned Sirloin Tips, Chopped Romaine, Spring Lettuce Mix, Diced **\$99.00**
Tomatoes, Bleu Cheese Crumbles, Parmesan Cheese, Diced Red Onion, Fried Onion Strings, Caesar
Dressing, Balsamic Glaze.
- Crispy Fried Chicken Salad** - Crisp Iceberg Lettuce, Shredded Carrots and Shredded Red Cabbage **\$85.00**
drizzled with Honey Dijon Dressing and topped with Sliced Egg, Shredded Jack-Cheddar Cheese,
Chopped Panko Breaded Fried Chicken and Diced
- Strawberry Pecan Salad** - Crisp Romaine Lettuce and Spring Greens topped with Fresh Strawberries, ... **\$89.00**
Candied Pecans, Bleu Cheese Crumbles, Diced Red Onion and Oven-Baked Chicken. Drizzled with
Poppy Seed Dressing.
- Caesar Salad** - Crisp Romaine Lettuce with a Traditional Creamy Caesar Dressing and topped with **\$40.00**
Shredded Parmesan Cheese and Croutons.
- Garden Salad** - Iceberg Lettuce with Shredded Carrots, Shredded Red Cabbage, Diced Tomatoes, Sliced . **\$40.00**
Cucumbers and Sliced Egg. Topped with Croutons.

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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 . **\$38.00**
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 **\$30.00**
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. **\$28.00**

You Pick Two Buffet - Choose a maximum of Two Entrée Choices and two Accompanied Sides. **\$28.00**
Includes Bread, Butter and Garden Salad.

You Pick Three Buffet - Choose Three Entrée Choices and two Accompanied Sides. Includes Bread, **\$32.00**
Butter and Garden Salad.

***Lunch Soup, Salad & Sandwich Buffet** - Your choice of Rustic Beef Barley or Soup of the Day and **\$18.50**
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, **\$14.00 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 **\$16.00 per Person**
Asian, Dragon, Marinara and Rosemary Onion Gravy. Served with Mini Buns and Kettle Style Potato
Chips.

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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

Accompanied Sides

Baked Beans
Creamed Cabbage
Fresh Fruit

Parmesan Hashbrowns

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

Extra Side - \$85.00

House Vegetables
Champ Potatoes
Wild Rice

Baked Pub Mac & Cheese

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

Extra Side - \$75.00

Desserts

Per Person

Jameson Irish Bread Pudding **\$4.75**

Cheesecake Variety (2 Per Person) **\$4.75**