



COCKTAIL PARTY PACKAGE

Sales Tax and 20% service fee not included

**PICK TWO FOR \$8/PERSON , PICK THREE FOR \$11/PERSON,
OR PICK 4 FOR \$14/PERSON**

PUB PRETZELS soft pretzels with cheddar cheese sauce/mustard sauce

SKINNY DIPPERS roasted fingerling potatoes topped with cheese, bacon, & scallions

VEGETABLE RISOTTO FRITTERS panko crusted risotto balls stuffed with seasonal vegetables, served with roasted pepper aioli

PESTO CHICKEN ON A SKEWER basil marinated chicken skewers, served with roasted pepper aioli

STEAK ON A SKEWER marinated steak drizzled with chipolte aioli

MEATBALLS mini meatballs in a marinara sauce

WINGS mild, hot, xxx sauces on the side

SMOKED SAUSAGE BITES smoked sausage wrapped in bacon with a maple glaze

STUFFED MUSHROOMS stuffed with sage pork; stuffed with crab
***Additional \$2/person**

CRAB BITES panko crusted, fried to a golden brown, served with Irish stone ground mustard/tartar sauce/cocktail sauce ***Additional \$2/person**

BEER BATTERED SHRIMP Harp beer batter, served with cocktail/tartar sauce
***Additional \$2/person**

CHARCUTERIE BOARD variety of cured meats, served with stone ground mustard & horseradish ***Additional \$2/person**

CHEESE/VEGETABLE/FRUIT TRAY local & Irish cheeses, seasonal fruit & vegetables, served with hummus & assorted crackers ***Additional \$2/person**

BUILD YOUR OWN BUFFET!

Sales tax and 20% service fee not included.

PICK 1 ENTREE, 2 SIDES, A SALAD, & DESSERT FOR \$20/PERSON
PICK 2 ENTREES, 2 SIDES, A SALAD, & DESSERT FOR \$30/PERSON

PICK YOUR ENTREE(S)...

BBQ PULLED PORK braised pork with cole slaw & pickled peppers, served with kaiser rolls

MEATBALLS in a marinara sauce, served with kaiser rolls

SLICED ROAST BEEF with horseradish aoli and pickled peppers, served with kaiser rolls

JAMESON BAKED HAM roasted in a whiskey maple glaze

ROASTED LEMON CHICKEN slow roasted chicken breast, sauteed with white wine lemon butter

MAGNERS APPLE CIDER CHICKEN slow roasted and juicy, served with baked apples and Magner's apple cider gravy (choice of white/dark meat)

PORK TENDERLOIN marinated in Smithwick's pale ale, brown sugar, ginger & Guinness

HERB CRUSTED COD mixed with parsley, garlic and lemon, coated with breadcrumbs

BAKED ZITI mozzarella cheese, marinara sauce & penne pasta

BANGERS AND MASH pork sausages and whipped potatoes with onion gravy

GUINNESS IRISH STEW beef, potatoes, carrots, peas, & onions in brown Guinness gravy

SHEPERD'S PIE braised lamb and root vegetables topped with truffled potato crust

CORNED BEEF AND CABBAGE served with mustard/horseradish

SALMON baked North Atlantic salmon in a dijon glaze, garnished with lemon and dill

***Additional \$2/person**

CRAB CAKES served with remoulade/tartar sauce ***Additional \$2/person**

PICK YOUR SIDES...

GREEN BEANS mixed with garlic, almonds and butter

ASPARAGUS mixed with garlic, almonds and butter

SWEET POTATOES whipped with butter and brown sugar, topped with cinnamon

MASHED POTATOES blended with chopped scallions, milk and butter

HERB ROASTED POTATOES Red Bliss tossed with rosemary and garlic

BRUSSELS SPROUTS roasted and tossed with bacon, cranberries, shallot butter and crispy oatmeal

MAC 'N CHEESE Dubliner cheese topped with breadcrumbs

PENNE PASTA topped with marinara sauce

PICK A SALAD...

MIXED GREENS field greens mixed with tomatoes, cucumber, carrots and croutons
homemade vinaigrette or buttermilk dressing

CAESAR SALAD romaine lettuce tossed with croutons & parmesan cheese

ROCKET SALAD arugula, cranberries, toasted almonds, blue cheese crumbles, tossed
in buttermilk ranch dressing

HOMEMADE COLESLAW cabbage, carrots, apples, chives, apple cider mayonnaise

PICK A DESSERT OR SUBSTITUTION...

MINIATURE DESSERT TRAY brownies, cheesecakes, cannolis & cookies

SUBSTITUTE SELECT APPETIZERS FOR A SIDE OR SALAD

CHEESE/VEGETABLE/FRUIT TRAY local & Irish cheeses, seasonal fruit &
vegetables, served with hummus & assorted crackers ***Additional \$2/person**

CHARCUTERIE BOARD variety of cured meats, served with stone ground mustard &
horseradish ***Additional \$2/person**

BAR OPTIONS

Draughts are limited to what is available in our private party room.

SODA PACKAGING

Unlimited soda, coffee, & iced tea
\$2/person

CONSUMPTION TAB

Party host is charged per drink for the entirety of the event or for a portion, depending on preference.

CASH BAR

Each guest is responsible for the purchase of their drink.

OPEN BAR

All open bar packages are limited to a two-hour period and must include all event guests. Option for cash bar or consumption tab available after. Shots and doubles are not included. Food must be ordered for all open bar packages.

- **House Package**

Includes soda, well liquor, house wine, all draughts, and domestic bottles \$24/person
No martinis or long islands!

- **Premium Package**

Includes soda, premium liquor drinks, premium wines, draughts, domestic & craft bottles \$28/person

***Adding coffee & tea station \$10**

DRAUGHTS

Guinness, Smithwicks, Harp, Coors Light

DOMESTIC BOTTLES

Miller Light, Coors light, Budweiser, Bud Light, Mich Ultra

IMPORT & CRAFT BOTTLES

Corona, Heineken, Stella, Magners, Lagunitas IPA, Hoegarden, Dogfish Head 90 minute IPA, Yards Philadelphia Pale Ale

HOUSE WINES

Ceilo Pinot Grigio, Ceilo Pinot Noir, Oak Vineyards Cabernet Sauvignon, Oak Vineyards Chardonnay

PREMIUM WINES

Block Nine Pinot Noir, San Huberto Malbec, Peirano Estate Cabernet Sauvignon, Deloach Chardonnay, Ruby Donna Moscato

HOUSE LIQUOR

House vodka, gin, tequilla, whiskey, & rum

PREMIUM LIQUOR

Stoli vodkas, Absolut vodkas, Bacardi, Captain Morgan, Tanqueray, Jameson, Jack daniels, Jim Beam, Jose Cuervo