



COCKTAIL PARTY PACKAGE

SALES TAX & 20% SERVICE FEE WILL BE ADDED
TO FINAL BILL FOR ALL FOOD PACKAGES

Hors D'oeuvres

Pick two for \$8/person, pick three for \$11/person, or pick four for \$14/person

Pub Pretzels

soft pretzels, served with cheddar cheese sauce and Irish stone ground mustard

Skinny Dippers

roasted fingerling potatoes topped with cheese, bacon, and scallions

Crostini

a composed salad on toasted crostini: option of asparagus salad, tomato-mozzarella, or mushroom ragu

Cheesesteak Egg Rolls

deep fried cheesesteak-filled spring rolls, served with a spicy ketchup

Steak on a Skewer

marinated steak, served with chipotle aioli dipping sauce

Cocktail meatballs

2 oz meatballs, with the option of traditional marinara or Swedish-style in brown gravy

Vegetable Eggrolls

fried vegetable egg rolls, served with soy dipping sauce

Spanakopita

phyllo pastry with feta & spinach

Chicken Skewer

chicken breast on a skewer, served with a honey mustard dipping sauce

Jumbo Wings

deep fried wings with buffalo, bbq, and ranch for dipping

Cheeseburger Sliders

beef sliders with American cheese on slider buns

additional \$1/person

Shrimp Cocktail

served with house-made cocktail sauce

additional \$2/person

Crab Bites

panko crusted, fried to a golden brown, and served with Irish stone ground mustard, tartar sauce, and cocktail sauce

additional \$2/person

Charcuterie

variety of cured meat, mustard dipping sauce, roasted red peppers, roasted garlic cloves, grilled baguette

additional \$2/person

Build Your Own Buffet!

Pick one entrée, two sides, one salad, and dessert - \$20 per person

Pick two entrées, two sides, one salad, and dessert - \$30 per person

Entrées

Baked Ziti

penne pasta with marinara and mozzarella cheese

Meatballs

in a marinara sauce, served with kaiser rolls

Buffalo Chicken Mac & Cheese

pasta with roasted chicken, covered in a creamy four cheese and buffalo sauce

BBQ Pulled Pork

braised pork with coleslaw and pickled peppers, served with kaiser rolls

Sliced Roast Beef

with horseradish aioli and pickled peppers, served with kaiser rolls

Roasted Lemon Chicken

slow roasted chicken breast, sautéed with white wine lemon butter

Magners Apple Cider Chicken

slow roasted chicken, served with baked apples and Magners apple cider gravy

Guinness Irish Stew

beef, potatoes, carrots, peas, and onion in a brown Guinness Gravy

Pork Tenderloin

marinated in Smithwick's Pale Ale, brown sugar, ginger, and Guinness

Baked Ham

baked Ham, with Jameson & Honey reduction

Salmon

baked salmon with mustard cream sauce

additional \$2/person

Crab Cakes

served with remoulade and tartar sauce

additional \$2/person

Sides

Mashed Potatoes

red bliss potatoes blended with chopped scallions, garlic, milk and butter

Mashed Sweet Potatoes

sweet potatoes blended with cinnamon & brown sugar

Herb Roasted Potatoes

red bliss potatoes tossed with rosemary and garlic

Penne Pasta

topped with marinara sauce

Mac & Cheese

penne pasta covered in Dubliner cheese, topped with bread crumbs

Vegetable Medley

seasonal vegetables in roasted garlic oil

Green Beans

seasoned and roasted with garlic and butter

Brussels Sprouts

roasted and tossed with bacon, cranberries, and garlic oil, topped with a balsamic glaze

Salad

Caesar

romaine, shredded parmesan, croutons, and Caesar dressing

Mixed Greens

mixed greens , carrots and cherry tomato, served with balsamic dressing

Dessert

Assorted Baked Goods

Cookies & Berries

Baked assorted cookies, with strawberries

Bar Options

Draughts are limited to what is available in our private party room. A 20% service fee will be added to final bill for consumption tab and bar packages.

Soda Packaging

Unlimited Soda, Coffee, and 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 Packages

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

House Package

Includes soda, well liquor, house wine, all draughts, and domestic bottles. No martinis or long islands!

\$24/person

Premium Package

Includes soda, premium liquor drinks, premium wines, draughts, domestic and craft bottles

\$28/person

• Adding coffee and tea station-\$10 •

What's available?...

Draughts

Coors Light, Guinness, Harp, Smithwicks

Domestic Bottles

Miller Lite, Coors Light, Budweiser, Bud Lite, Michelob Ultra

Import & Craft Bottles

Corona, Heineken, Stella Artois, Magner's Cider, Lagunitas IPA, Hoegarden, Dogfish 90 Minute IPA, Yards Philadelphia Pale Ale

House Wines

Ceilo Pinot Grigio, Cielo 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, House Gin, House Tequila, House Whiskey, House Rum

Premium Liquor

Stolichnaya Vodka (Various Flavors,) Absolut Vodka, Bacardi Rum, Captain Morgan Rum, Tanqueray Gin, Jameson Irish Whiskey, Jack Daniels Whiskey, Jim Beam Bourbon, Jose Cuervo Tequila