

DINNER BUFFET MENU

RECOMMENDED FOR PARTIES OF 20 OR MORE
PLEASE CHOOSE 4 APPETIZERS, 3 ENTREES & 2 DESSERTS AT \$40 PER PERSON.

APPETIZERS

IRISH MEAT PIES
TRADITIONAL SHEPHERD'S PIE MEAT
IN TWO FLAKY PASTRIES.

MINI SHEPHERD'S PIE BOXTY
OUR SHEPHERD'S PIE FILLING ROLLED INTO
A HOMEMADE POTATO BOXTY.

SCOTCH EGGS
HARD BOILED EGGS WRAPPED IN SAUSAGE &
BREAD CRUMBS THEN DEEP FRIED. DATES BACK
TO MIDDLE AGES AS A PORTABLE MEAL FOR
SCOTTISH FARMERS AND SHEPHERDS.

BEEF CROSTINI
BEEF TIPS, ON TOASTED BAGUETTE TOPPED
WITH BLUE CHEESE CASHEL.

POTATO SKINS
LARGE SKINS, CHEDDAR CHEESE,
BACON, CHIVES & SOUR CREAM.

IRISH NACHOS
IRISH FRIES, WITH MELTED CHEDDAR &
BLUE CHEESE. IRISH BACON, GREEN ONIONS,
TOMATOES & SOUR CREAM.

CHICKEN TENDERS
PLAIN OR SPICY BUFFALO. SERVED
WITH RANCH & HONEY MUSTARD.

HOT WINGS
JUMBO DRUMMETTES SERVED WITH
BLUE CHEESE DRESSING.

OYSTERS ON THE HALF SHELL
FRESH SHUKED OYSTERS SERVED WITH LEMON,
HORSERADISH & COCKTAIL SAUCE.

HARP LAGER STEAMED MUSSELS
MUSSELS STEAMED IN HARP IRISH LAGER WITH
GARLIC & FRESH THYME.

SMOKED SALMON CROSTINI
SMOKED SALMON ON TOASTED BAGUETTE WITH
DILL-SHALLOT CREAM & CHIVES.

IRISH CORN DOGS
BATTERED COCKTAIL SAUSAGES WITH
A DALKEY MUSTARD DIPPING SAUCE.

SPICY SAUSAGE PLATE
CHEESE JALAPENO SAUSAGE GRILLED THEN
SILCED. SERVED WITH HOUSE-MADE
STONE GROUND HONEY MUSTARD.

ONION RINGS
OUR AWARD WINNING ONION RINGS ARE BATTERED
IN HARP LAGER AND SERVED WITH HONEY MUSTARD.

SLIDERS
CHOICE OF ANGUS BEEF OR IRISH
CORNED BEEF, CHEESE WITH CURRY MAYO.

BASKET OF CHIPS
A BASKET OF OUR AUTHENTIC IRISH CHIPS
SERVED WITH CURRY SAUCE.

FISH TACOS
HARP BATTERED ICELANDIC COD TACOS ON
CORN TORTILLAS WITH COLESLAW,
JALAPEÑO AIOLI & HOMEMADE SALSA.

JUMBO PRAWNS
FRESH PRAWNS SAUTÉED WITH GARLIC & FRESH BASIL.

COLD CUT PLATTER
A SELECTION OF SLICED TURKEY, HAM &
CORNED BEEF SERVED WITH TANGY MUSTARD SAUCE.

ULTIMATE VEGGIE OR FRUIT PLATTER
A PLETHORA OF SEASONAL VEGETABLES OR
FRUIT SERVED WITH RANCH & BLUE-CHEESE.

CHEESE PLATE
ASSORTMENT OF CHEESES & CRACKERS WITH
KALAMATA & GREEN STUED OLIVES.

ENTRÉES

SHEPHERD'S PIE

GROUND BEEF, FRESH HERBS, VEGETABLES & HOMEMADE GARLIC MASHED POTATO CRUST.

BRAISED BEEF

BRAISED SIRLOIN TIPS, HOMEMADE GARLIC MASHED POTATOES & SEASONAL VEGETABLES.

LAMB STEW

POTATOES, ONIONS, CARROTS & COLORADO LAMB SERVED WITH HOMEMADE IRISH SODA BREAD.

BANGERS & MASH

GUINNESS IRISH SAUSAGES & MASHED POTATOES.

FISH & CHIPS

HARP BATTERED ICELANDIC COD WITH IRISH CHIPS & TARTAR SAUCE.

CORNED BEEF & CABBAGE

CORNED BEEF, TENDER CABBAGE, RED POTATOES & HOMEMADE IRISH SODA BREAD.

SHAMROCK TRIO

OUR SUTHENTIC SHEPHERD'S PIE, LAMB STEW & O'BRIEN'S ONION RINGS.

GUINNESS MEAT PIE

GUINNESS BRAISED SIRLOIN TIPS IN A HOMEMADE FLAKY PASTRY.

EMERALD ISLE LAMB CHOPS

LAMB CHOPS MARINATED TO PERFECTION IN WHISKEY, ROSEMARY, MUSTARD & GARLIC.

BOXTY SELECTIONS

GRILLED POTATO PANCAKES WITH YOUR CHOICE OF FILLING: VEGETABLE, SHEPHERD'S PIE OR SMOKED SALMON.

FLATBREADS

CHOICE OF PHILLY CHEESETREAK FLATBREAD, BUFFALO CHICKEN FLATBREAD OR FOUR CHEESE & VEGGIE FLATBREAD.

DUBLIN SQUARE SOUPS

CHOICE OF POTATO LEEK, TOMATO BISQUE, FRENCH ONION OR GUINNESS CHILI STEW.

LAMB SHANK BRAISED IN STOUT

LAMB SHANK COOKED UNTIL GOLDEN BROWN & SEASONED WITH SALT, PEPPER, ROSEMARY & THYME.

IRISH STOUT CHEDDAR MAC

IRISH CHEDDAR, SWISS & DUBLINER CHEESE BLENDED WITH GUINNESS STOUT & IRISH BACON BITS.

IRISH STOUT CHICKEN

LARGE CHICKEN THIGHS COOKED WITH IRISH STOUT, MUSHROOMS, CHOPPED CARROTS, PEAS, ONIONS & ORGANIC SPICES. SERVED WITH CHAT POTATOES.

OVEN ROASTED CHICKEN

TWO CHICKEN BREASTS WITH ORGANIC HERBS, FINGERLING POTATOES, PINE NUTS & BASIL PESTO.

CHICKEN POT PIE

BONELESS CHICKEN BREAST BAKED WITH GUINNESS, ONIONS, LEEKS, MUSHROOMS, CARROTS, PEELED POTATOES, TOMATO SAUCE, BASIL & MINCED PARSLEY.

GRILLED SALMON

FRESH SALMON SERVED OVER VEGETABLE QUINOA HASH WITH LEMON BUTTER SAUCE.

SANWICH SAMPLER

SANDWICH SAMPLER WITH OUR PUB CLUB, CORNED BEEF SANWICH & TURKEY SANDWICH.

ROCKY DUBLIN BURGER

8OZ RIBEYE STEAK BURGER, AMERICAN CHEESE, BACON, TOMATO, BUTTER LETTUCE & RED ONION SERVED ON A BRIOCHE BUN.

NEW YORK STRIP

12 - 14OZ JUICY HARRIS RANCH NEW YORK STRIP SERVED WITH ROASTED GARLIC MASHED POTATOES & WHISKEY MUSHROOM SAUCE.

DUBLIN SQUARE SALADS

CHOICE OF HOUSE, MEDITERRANEAN, GRILLED CHICKEN, CAESAR OR ICEBERG WEDGE.

DESSERTS

BREAD PUDDING

FRESHLY BAKED WITH RAISINS, CINNAMON & VANILLA.
TOPPED WITH IRISH WHISKEY SAUCE.

IRISH SUNDAE

WARM IRISH WHISKEY BROWNIE, VANILLA ICE CREAM.
TOPPED WITH CHOCOLATE SAUCE & BAILEY'S.

CHOCOLATE COVERED STRAWBERRIES

FRESH STRAWBERRIES DRIZZLED IN CHOCOLATE SAUCE WITH
HOMEMADE IRISH CREAM.

CRÈME BRÛLÉE CHEESECAKE

A SLICE OF OUR CREAMY CHEESECAKE WITH CARAMELIZED SUGAR ON TOP &
GARNISHED WITH FRESH SEASONAL BERRIES.

BAILEY'S IRISH CRÈME BRÛLÉE

BAILEY'S MIXED WITH CREAM & A BLEND OF BROWN
SUGARS & TOPPED WITH FRESH BERRIES.

CHOCOLATE WHISKEY CAKE

FRESH BAKED WITH BUSHMILLS IRISH WHISKEY.
DRIZZLED WITH CHOCOLATE SAUCE, SERVED WITH VANILLA ICE CREAM.

WARM APPLE CRUMBLE

FRESH APPLE SLICES WITH SUGAR & SPICES, BAKED UNTIL GOLDEN BROWN & BUBBLY.
SERVED WITH IRISH WHISKEY WHIPPED CREAM.

CHOCOLATE TORTE

DECADENT, GLUTEN FREE, FLOURLESS CHOCOLATE CAKE.
SERVED WITH WARM RASPBERRY SAUCE.

ADDITIONAL OPTIONS INCLUDE:

FRESH SEAFOOD, SHELLFISH, PRIME RIB & MORE. OUR TALENTED IN-HOUSE CHEF CAN
CREATE A VARIETY OF SOPHISTICATED MENUS TAILORED SPECIFICALLY TO YOUR EVENT.