

APPETIZER BUFFET

RECOMMENDED FOR PARTIES OF 20 OR MORE
PLEASE CHOOSE 4 APPETIZERS AT \$25 PER PERSON

IRISH MEAT PIES

TRADITIONAL SHEPHERD'S PIE MEAT
SERVED IN TWO FLAKY PASTRIES.

SMOKED SALMON CROSTINI

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

BEEF CROSTINI

BEEF TIPS ON TOASTED BAGUETTE
TOPPED WITH BLUE CHEESE CASHEL.

CHEESE PLATE

ASSORTMENT OF CHEESES & CRACKERS WITH
KALAMATA & GREEN STUFFED OLIVES.

POTATO SKINS

LARGE SKINS TOPPED WITH MELTED
CHEDDAR CHEESE, BACON,
CHIVES & SOUR CREAM.

ONION RINGS

OUR AWARD-WINNING ONION RINGS BATTERED
IN HARP LAGER & SERVED WITH HONEY
MUSTARD.

IRISH NACHOS

IRISH FRIES SMOTHERED IN MELTED CHEDDAR
& BLUE CHEESE. IRISH BACON, GREEN ONIONS,
TOMATOES & SOUR CREAM.

SLIDERS

CHOICE OF ANGUS BEEF WITH CHEDDAR OR
IRISH CORNED BEEF WITH SWISS,
SERVED WITH CURRY MAYO.

CHICKEN TENDERS

CHOOSE FROM PLAIN OR SPICY BUFFALO.
SERVED WITH RANCH & HONEY MUSTARD.

COLD CUT PLATTER

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

HOT WINGS

JUMBO DRUMMETTES SERVED WITH
BLUE CHEESE DRESSING.

ULTIMATE VEGGIE OR FRUIT PLATTER

AN ABUNDANCE OF SEASONAL VEGETABLES OR
FRESH SLICED FRUIT
SERVED WITH HOMEMADE DIP.