

DINNER BUFFET MENU

RECOMMENDED FOR PARTIES OF 20 OR MORE / \$45 PER PERSON.
PLEASE CHOOSE 4 APPETIZERS, 3 ENTREES & 2 DESSERTS

ENTRÉES

SHEPHERD'S PIE

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

LAMB STEW

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

FISH & CHIPS

HARP BATTERED ICELANDIC COD
WITH IRISH CHIPS & TARTAR SAUCE.

CORNED BEEF & CABBAGE

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

CHICKEN POT PIE

BAKED WITH GUINNESS, ONIONS, LEEKS, MUSHROOMS,
CARROTS, POTATOES, TOMATO SAUCE, BASIL & PARSLEY.

CHICKEN ESCALOPE CORDON BLEU

LAYERED WITH SWISS CHEESE & HAM, TOSSED IN BREAD
CRUMBS & BAKED TO GOLDEN BROWN, SERVED WITH
MUSHROOM RICE PILAF

SHRIMP MAC & CHEESE

GARLIC SAUTÉED SHRIMP, MELTED IRISH CHEDDAR,
MOZZARELLA, PARMESAN & BREAD CRUMBS.

GRILLED SALMON

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

STOUT BRAISED SHORT RIBS

TENDER RIBS SLOW COOKED WITH GUINNESS,
BROWN SUGAR, HERBS & SPICES.

DUBLIN SQUARE SALADS

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

HOMEMADE SOUPS

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

BANGERS & MASH

GUINNESS IRISH SAUSAGES & MASHED POTATOES.

SPECIALTY OPTIONS AVAILABLE FOR AN ADDITIONAL CHARGE:

ADD FRESH SEAFOOD, SHELLFISH, PRIME RIB & MORE.

HAVE SOMETHING SPECIFIC IN MIND? OUR TALENTED CHEF CAN CREATE A VARIETY OF
SOPHISTICATED DISHES TO SUIT ANY EVENT. ASK YOUR PARTY SPECIALIST FOR MORE DETAILS!

OYSTERS ON THE HALF SHELL

FRESH SHUCKED OYSTERS SERVED WITH LEMON, HORSERADISH & COCKTAIL SAUCE.

HARP LAGER STEAMED MUSSELS

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

JUMBO PRAWNS

FRESH PRAWNS SAUTÉED WITH GARLIC & FRESH BASIL.

EMERALD ISLE LAMB CHOPS

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

ROAST BEEF TENDERLOIN

SEASONED AND ROASTED TO PERFECTION.

APPETIZERS

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

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

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

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

HAND BATTERED WINGS AND DRUMS
JUMBO DRUMMETTES SERVED WITH
BLUE CHEESE DRESSING.

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

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

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

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

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

ULTIMATE VEGGIE OR FRUIT PLATTER
AN ABUNDANCE OF SEASONAL VEGETABLES OR
FRUIT SERVED WITH HOMEMADE DIP.

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

DESSERTS

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

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