

Thank you for your interest in hosting your event here at the Pub. We have been locally owned and operated serving all of Wheaton since 2011. The attached menu is ideal for gatherings of 30 or more guests and can be tailored to match your needs. We do offer some vegetarian and vegan dishes on our menu and can be substituted if you like.

Our dining room can accommodate up to 50 guests seated and 70 for a cocktail gathering. If you have a smaller gathering, we offer a la carte options and prices for many items. Just ask for details. Also, our Dart Room can comfortably accommodate a cocktail party of up to 15 people and is ideal for an office happy hour gathering.

We do require a reasonable minimum spend for securing the whole dining room but DO NOT charge for the space itself. This will vary from lunch (ending by 4pm) and dinner (starting after 4pm) and from day to day. Securing the dining room on a Monday night is less expensive than a Friday night.

Please note that all the pricing listed is for a 2 hour event and additional per person costs will be charged in half hour increments if you desire an extension. Also, pricing is subject to change and is plus tax and service charge.

Food stations will be maintained for an hour and half and breakdown of the station will begin 30 minutes prior to the conclusion of your event. Soft beverages (soda, iced tea, coffee) are included in pricing. This does not include root beer, hot tea, milk and orange juice. Finally, to-go boxes will NOT be made available for the Group Dining Menu but are for the A la Carte options.

If you have any questions please feel free to reach out to me and we can go through options.

Again thank you for your interest and Sláinte!!

Sincerely,

Thomas E. Hanson General Manager

> 301.946.3232 11301 Elkin Street, Wheaton, MD 20902 www.thelimerickpub.net Follow us on Facebook and Instagram



The Limerick Pub Group Dining

Pick 2 apps and 2 mains - \$18 per person Pick 3 apps and 2 mains - \$20 per person

Appetizer Options:

Chicken Wings - tossed in BBQ, Buffalo, Thai Chili, Lemon Pepper, Old Bay or Naked w/ Bleu Cheese OR Ranch Shepherd's Pie Potato Skins - with ground lamb, ground beef and peas, topped with melted shredded cheese Spicy Chicken Quesadilla - grilled chicken with shredded cheese, pico de gallo and sour cream Mushroom Quesadilla (V) – fresh mushrooms, shredded cheese, pico de gallo and sour cream Chicken Tenders - breaded and fried, with honey mustard Nachos (V) – refried beans, cheese blend, yuzu avocado sauce, garlic crema, cilantro and jalapenos

Main Options:

Shepherd's Pie - ground beef, peas and veggies, all topped off with mashed potatoes and melted cheese

Guinness Beef Stew - slow cooked beef, carrots, celery and potatoes

Irish Reuben - beer braised corned beef, stewed cabbage, Swiss cheese, and 1000 island dressing, on marbled rye

Bangers and Mash — colcannon mashed potatoes, garlic peas and mustard cream sauce

Fish and Chips - beer battered cod and house made chips, with cocktail and tartar sauce

Shrimp Po' Boy — with lettuce, tomato and Sriracha mayo on a hoagie roll

Irish Banger Hoagie - with grilled mushrooms, caramelized onions, and mustard

Mixed Green – add \$2 per person Seafood Chowder – add \$2.50 per person Garlic Green Beans – add \$3 per person Cookie Platter – add \$1.25 per person

Alcohol Options:

Bar Option A (\$15 per person)

Draft Beer: Guinness Stout, Guinness Blonde Ale and Yuengling Lager Glass Wine: Chardonnay and Cabernet Sauvignon

Bar Options B (\$20 per person)

Draft Beer: Guinness Stout, Yuengling Lager, and Guinness Blonde Ale Glass Wine: Chardonnay, Pinot Grigio, Cabernet Sauvignon, and Pinot Noir Rail Liquor: Vodka, Rum, Gin, Tequila and Bourbon



A la Carte Options

Chicken Wings - \$35

Pack of 20 wings tossed in the sauce of your choice sauce with one dipping option, carrots and celery

Sliders - \$50
Pack of 20 sliders (cheeseburger, cod or salmon)

Shepherd's Pie Potato Skins - \$40 Pack of 20 halved potatoes stuffed with our Shepherd's Pie mixings

Tuna OR Shrimp Tacos - \$50
Pack of 20 tossed in togarashi with aji Amarillo pineapple salsa, yuu avocado sauce, cilantro and red chili

Mozzarella Sticks - \$25 Pack of 25 with Marinara

Chicken Tenders - \$35 Pack of 25 with Honey Mustard

Meatballs - \$ 35
Pack of 25 all beef house made meatballs with our marinara sauce

Mushroom Quesadilla (V) - \$35 Pack of 5 (20 pieces) of melted mixed cheese and fresh mushrooms

Cheese Quesadilla (V) - \$25
Pack of 5 (20 pieces) of melted mixed cheeses lightly grilled

Chicken Quesadilla - \$35
Pack of 5 (20 pieces) of melted mixed cheese and shredded chicken

Warm Bread Pudding (V) - \$25 Half pan of our house made bread pudding with vanilla anglaise rum raisin sauce

Banoffee (V) - \$22

Whole graham cracker crust pie filled with carmelized bananas, caramel and fresh whipped cream