



# Party & Catering Menu

## Heavy Hors D'oeuvres

**Deviled Eggs - \$32/ Dozen**

**Oysters On The Half Shell - \$38/dozen**

*Chatham Bay Oysters, Cocktail Sauce, Crum's Hot Sauce, Lemon*

**Oysters Rockefeller (24 hours notice) - \$48/dozen**

*Panko Bread Crumbs, Kerrygold Butter, Fresh Herbs*

**Sausage Roll Bites - \$18/dozen**

*Housemade Sausage, Puff Pastry, Dijonnaise*

**Cocktail Sausages - \$20/lb**

*Irish Mustard*

**Battered Cocktail Sausages - \$25/lb**

*Irish Curry Sauce*

**Popcorn - \$25**

*Kerrygold Butter, Salt*

**Crisps - \$20**

*Housemade Potato Chips*

**Chips - \$40**

## Platters & Family Style

**Babyback Ribs (48 hours notice) \$40/Rack**

*Irish Honey Mustard Glaze*

**Buffalo Wing Platter - \$110**

*Cashel Blue Cheese, Celery, Carrots*

**Smoked Salmon Platter - \$125**

*Onion, Capers, Chopped Egg, Crème Fraîche, Brown Bread*

**Cheese & Charcuterie Board - 3 Cheese/Meat \$150 or 5 Cheese/Meat \$225**

*Local & Imported Cured Meats & Cheeses, Crackers, Housemade Jam*

**Crudite - \$75**

*Fresh Seasonal Vegetables from Path Valley Farms, House Ranch*

**Irish Shrimp Cocktail - \$120**

*3 lbs of Shrimp Tossed in Marie Rose, Farm Salad, Boiled Egg, Brown Bread*

**American Shrimp Cocktail - \$80**

*3 Lbs of Chilled Shrimp with Cocktail Sauce*

**Shepherd's Pie - \$240**

*Lamb Stew, Vegetables, Mashed Potatoes*

**Beef Stew - \$230**

*Slow Braised Beef, Carrots, Mashed Potatoes*

**Baked Salmon - \$130/ \$220 - half / full**

*Grilled Asparagus , White Wine Cream Sauce*

**Irish Chicken Curry & Rice - \$160**

**House Cured Corned Beef - \$300**

*Cabbage Confit, Mash, Parsley Sauce*

**Fish 'n' Chips - \$180**

*Seven Sauces, (Tartar, Chesapeake, Marie-Rose, Irish Curry Sauce, Kitty O'Shea, Hot Chili Sauce & Dijonnaise )*

**Corned Beef Sandwiches - \$90**

*Irish Mustard on Batch Loaf*

**Tea Sandwiches On Brennans Bread- \$65**

*Choice of Egg Salad, Ham, Cucumber, Salad or Assorted*

## **Family Style Sides**

**Mashed Potatoes - \$90**

*Cream, Kerrygold*

**Jasmine Rice - \$75**

**Green Salad - \$75**

*Mustard Vinaigrette*

**Colcannon - \$105**

*Mashed Potatoes with Kale and Roasted Onions*

**Farm Vegetables - \$150**

*Sautéed Mix of Seasonal Veg, Kerrygold, Thyme*

## **Desserts & Cakes**

*All Desserts & Cakes (48 Hours notice)*

**Biscuit Cake Bites - per 20 guests \$60**

**Chocolate-Irish Whiskey Truffles - \$12/dozen**

**Bakewell Tart Bites - per 20 guests \$60**

**Cheesecake Bites - per 20 guests \$60**

**Apple Crumble with Fresh Whipped Cream (serves 20) - \$75**

**Eton Mess, Berries, Fresh Whipped Cream (serves 20) - \$75**

***Cake Menu \$10 per person ( minimum 12 orders)***

**Guinness-Chocolate Cake w/ Cream Cheese Frosting**

**Chocolate Cake w/ Ganache Frosting**

**Carrot Cake w/ Cream Cheese Frosting**

**Vanilla Cake w/ Buttercream**

**Lemon Cake w/ Jam and Buttercream**

**Coffee-Walnut Cake w/ Chocolate-Rum Frosting**