



irish pub

PLATTERS & DIPS

[Serves up to 25 people]

- Veggie Crudités** \$49.95
Carrots, celery, cucumbers, cherry tomatoes, mushrooms, red peppers, green peppers, broccoli & ranch for dipping
- Hot Spinach & Artichoke Dip** \$59.95
Served hot & bubbling with golden fried boxty wedges
- Cheddar Dip & Wedges** \$59.95
Our popular house cheese dip
- Roasted Red Pepper Hummus** \$44.95
Dressed with feta cheese and mint infused olive oil, homemade boxty wedges
- Cheese & Fresh Fruit Platter** \$89.95
Selection of domestic cheese & fresh fruit, served with homemade brown bread & a variety of gourmet crackers
- Irish Oak Smoked Salmon Platter** \$149.95
Served with horseradish, capers, red onion and homemade whole wheat soda bread
- Shrimp Cocktail Platter** \$25 per lb
Served with a spicy cocktail sauce and lemon
Minimum 5 lb order, sold in 5 lb increments

SANDWICHES & SLIDERS

[25 pieces per tray]

- Smithwick's Mini Burgers** \$59.95
Topped with grilled red onion, cheddar cheese, pickles & our own Guinness mayo
- Turkey Burger Bites** \$54.95
Topped with feta cheese & roasted red pepper
- Mini Pimento Cheese Burgers** \$54.95
Topped with a homemade pimento cheese
- Mini Corned Beef Hoagies** \$59.95
With sweet apples onion relish, sliced pickle and horseradish mayonnaise
- Mini Guinness BBQ Chicken Hoagies** \$49.95
With melted cheddar cheese & bacon
- Lamb & Bleu Cheese Sliders** \$64.95
Topped with caramelized onion

www.fadoirishpub.com

Burgers and eggs cooked to customer request. Consumption of raw or under cooked foods of animal origin may increase your risk of food borne illness.

SHARABLE APPETIZERS

[Presented or passed 25 per tray]

POULTRY

- Battered Chicken Tenders** \$49.95
Golden fried in a light batter with our own Colman's honey mustard sauce for dipping
- Fadó Guinness BBQ Wings** \$49.95
With bleu cheese and celery. Also available tossed in hot sauce.
- Chicken Liver Pâté** \$34.95
On whole wheat thins with balsamic onion and roasted red pepper
- Spicy Chicken Satay** \$49.95
Tender strips of marinated chicken served with a sweet and spicy peanut sauce

PORK & BEEF

- Sausage Rolls in Puff Pastry** \$44.95
Traditional Irish sausages oven baked in a flaky puff pastry
- Bacon & Cheddar Stuffed Mushrooms** \$39.95
Hot and tasty
- Beef Skewers with Soy Ginger Dipping Sauce** \$54.95
Skewered Strips of tender beef, marinated and grilled with a ginger soy sauce for dipping
- Traditional Mini Beef & Potato Pies** \$44.95
Often called Cornish Pasties, our savory homemade meat pies come with a mango relish

SEAFOOD

- Smoked Salmon Bites** \$54.95
Cold oak smoked salmon on crisp boxty "blini" with capers, onion, light horseradish sauce and lemon
- Goujons of Haddock with Cajun Remoulade** \$49.95
Hand breaded strips of haddock fried golden brown
- Smoked Salmon Pâté** \$49.95
On homemade whole wheat thins with roasted red pepper
- Spicy Shrimp Crostini** \$54.95
Sweet red onion, crushed red pepper on toasted French bread brushed with olive oil and garlic

VEGETARIAN OPTIONS

- Tomato Basil Crostini** \$39.95
A fresh mix of ripe tomato & sweet basil on toasted French bread brushed with olive oil and garlic
- Hot Brie Rarebit** \$44.95
Buttery flavored warm brie on toasted baguette with apple onion relish, honey and green onion dressing
- Harp Beer Battered Onion Rings** \$32.95
Marie Rose sauce for dipping

DESSERT SELECTION

[25 pieces per tray]

- Assorted Mini Pastries Assorted flavors** \$94.95
- Mini Cheesecakes Assorted flavors** \$74.95
- Brownie Bites with Baileys Cream Cheese** \$74.95
- Mini Dessert Bars Assorted flavors** \$74.95

SALAD SELECTIONS

[Serves up to 25 people]

- Farmhouse Salad** \$49.95
Mixed greens, tomato, cucumber, red onion, crouton, cheddar cheese and balsamic dressing
- Fresh Tomato & Mozzarella Salad** \$74.95
Layered with sweet basil lightly drizzled with balsamic reduction
- Spinach Salad** \$74.95
Bacon crumbles, marinated tomato, cheddar cheese, hardboiled egg with honey mustard dressing
- Pear & Bleu Cheese Salad** \$74.95
Mixed greens with pear, mandarin orange, candied walnut and crumbled bleu cheese tossed with poppy seed vinaigrette

ENTREES

[Serves up to 25 people]

- Pesto Penne Pasta** \$120
Add Chicken - \$139.95 / Shrimp \$149.95
With broccoli florets tossed in a light cream sauce
- Apple & Sausage Stuffed Chicken Breast** \$139.95
Wrapped with Bacon
Oven roasted served with whiskey mushroom sauce
- Pan Seared Salmon** \$139.95
Served in a light mustard sauce
- Goujons of Haddock with Thick Cut Chips** \$149.95
Hand breaded strips of haddock served with cajun remoulade. Like our fish and chips but easier
- Beef Medallions** Per Person Charge - \$15
Grilled tenderloin of beef with bleu cheese & savory onion gravy, minimum orders of 25
- Pork Tenderloin** \$149.95
Pan seared with apple & sausage stuffing and sweet honey clove sauce
- Prime Rib** Per Person Charge - \$20
Oven roasted served with a rich green peppercorn sauce, minimum orders of 25

SIDES & ACCOMPANIMENTS

[Serves up to 25 people]

- Red Skin Potatoes** \$29.95
With garlic and rosemary
- Colcannon** \$29.95
Traditional version of mashed potato with green onion, cabbage & parsley
- Garden Vegetables** \$39.95
Seasonal selection
- Traditional Carrot & Parsnip Mash** \$29.95

*Party platters and trays may not be split.
25 person or piece increments only.*