



## Private Party Menu

*Noted prices next to platter and basket titles are the cost per two-dozen (24) pieces. Noted price next to buffet package is per-person. All pricing does not include tax or gratuity.*

### Appetizer platters

- **Mini Gaelic Burgers (\$52)**

*Black angus slider burgers, topped with white Irish cheddar, Irish bacon, and basil aioli. Served on a pretzel bun.*

- **Spinach Baked Crostini (\$22)**

*French baguette, topped with spinach and herbed Boursin cheese, baked with panko breadcrumb crust.*

- **Irish Whiskey Wings (\$27)**

*Jumbo chicken wings tossed in whiskey buffalo sauce and served with ranch and bleu cheese.*

- **O'Hagan's Goat (\$15) [Sixteen (16) square slices]**

*Toasted flatbread, topped with spicy tomato sauce and goat cheese, baked and garnished with fresh arugula and a balsamic soy glaze.*

- **Cajun Chicken Bites (\$24) [Thirty (30) pieces]**

*Buttermilk battered, tender chicken bites dredged in cajun flour and fried until crisp. Served with a side of chipotle aioli.*

- **Spinach and Boursin Dip (\$16)**

*Two crocks of warm spinach and herbed Boursin dip. Served with herbed crostinis.*

- **Mini Crab Cakes (\$44)**

*Jumbo lump crab, mixed with fresh red pepper and cilantro. Served with cilantro lime remoulade.*

- **Fresh Veggies (\$18)**

*Celery, carrots, red peppers, broccoli, and cauliflower. Served with ranch.*

- **Curry Chips (\$12)**

*Three bowls of seasoned steak fries, covered in Irish curry sauce.*



## Sandwich Baskets

- **Turkey Club (\$55)**

*Turkey breast, bacon, lettuce, tomato, avocado, hard boiled egg, and cilantro mayo. Served club style with three layers of toasted sourdough bread.*

- **Mini Corned Beef Reuben (\$60)**

*Tender slices of house cooked corned beef, topped with swiss cheese, sauerkraut, and 1000 island dressing. Served on toasted rye bread.*

- **Mini Ham and Cheese (\$50)**

*Seared ham slices with white Irish cheddar, grilled tomato, and red onion. Served on texas toast.*

- **Pulled Pork Sliders (\$50)**

*Tender pulled pork tossed in barbecue sauce and topped with coleslaw and pickled red onion. Served on a toasted pretzel bun.*

## Buffet Package (\$25)

- **Salad (circle one):**

- **Chopped salad**

*Mixed greens tossed with black olives, green onions, cucumbers, hard boiled egg, and bleu cheese crumbles. Served with bleu cheese dressing.*

- **Classic Caesar**

*Romaine tossed with parmesan cheese and garlic croutons. Served with our house caesar dressing.*

- **House Salad**

*Fresh mixed greens tossed with cucumber, tomato, and red onion. Served with balsamic vinaigrette.*

- **Bread (circle one):**

- **Dinner rolls**

- **Irish soda bread**



## Entrees (pick two):

- **Chicken Curry**

*Chicken breast prepared with mixed vegetables in a sweet Irish curry sauce. Served over white rice.*

- **Shepherd's Pie**

*Seasoned medley of ground beef, seasonal root vegetables, and rich gravy. Topped with mashed potatoes and Irish cheddar.*

- **Mac and Irish Cheddar**

*Baked spiral pasta in a rich, creamy sauce. Topped with Irish cheddar and panko breadcrumb crust.*

- **Bangers and Mash**

*Irish sausages served with red wine gravy, baked beans, and fried onion strings.*

- **Fish and Chips**

*Lightly beer-battered fish fillets, served with steak fries and malt vinegar tartar sauce.*

- **Irish Breakfast**

*Irish sausages, Irish bacon, black & white pudding, tomato, potatoes, beans, and eggs.*

## Drink Packages

We offer three (3) drink packages that include alcohol and one (1) alcohol free option. As stipulated by the ILCC, drink packages are for private parties only.\*

*Please choose your drink package by circling one of the following:*

*Drink Package A (\$\_\_\_-/per person)*

*Drink Package B (\$\_\_\_-/per person)*

*Drink Package C (\$\_\_\_-/per person)*

*Non-alcoholic drink package (\$\_\_\_-/per person)*

*No drink package (\$0)*

\*Private Function (defined per 235 ILCS 5/1-3.36) means a prearranged private party, function or event for a specific social or business occasion, either by invitation or reservation and not open to the general public, where the guests in attendance are served in a room or rooms designated and used exclusively for the private party, function, or event.

