



Build your own Appetizer Buffet

Your choice of your favorite appetizers – served buffet style!
Appetizer plates, cocktail napkins, appropriate service ware and all accompaniments described below:
(Appetizer Buffet is not an unlimited buffet and items are served per piece as described)

Option One Appetizer Package:

Any 3 items \$14 per person - Any 4 items \$16 per person - Any 5 items \$18 per person

Crispy Chicken Wings – *served 2 pieces per person, choice of one sauce for all wings: buffalo, chipotle, honey habanero, or BBQ sauce, with veggie sticks and ranch dressing*

Hand Breaded Chicken Tenders – *served 2 pieces per person, with choice of two dipping sauces on the side: buffalo, chipotle, honey habanero, BBQ sauce or ranch dressing*

Mini Cheeseburger Sliders – *served 2 per person, with ketchup, mustard and mayo on the side*

Fresh Tortilla Chips with House Made Salsa & Guacamole – *served 2 portions of each per person*

Fresh Baked Soft Pretzels Sticks and Hot Beer Cheese Dip – *served 2 pieces per person, with coarse ground mustard on the side*

Chicken & Three Cheese Quesadillas – *served 2 pieces per person, with sides of pico de gallo and sour cream*

Option Two Appetizers A la Carte:

Appetizers are sold by the chaffing dish pan, at the number of pieces described.

Crispy Chicken Wings \$40.00 – *30 pieces, choice of one sauce for all wings: buffalo, chipotle, honey habanero, or whiskey BBQ sauce, with veggie sticks, ranch dressings*

Hand Breaded Chicken Tenders \$50.00 - *25 pieces, with choice of two dipping sauces on the side: buffalo, chipotle, honey habanero, whiskey BBQ sauce, ranch dressing*

Mini Cheeseburger Sliders \$55.00 – *25 pieces, with ketchup, mustard and mayo on the side*

Fresh Baked Soft Pretzels Sticks and Hot Beer Cheese Dip – \$50.00 – *30 pieces, with coarse ground mustard on the side*

Chicken & Three Cheese Quesadillas \$50.00 – *25 pieces, with sides of pico de gallo and sour cream*

Add to your Appetizer Buffet:

Baked Artichoke & Parmesan Dip \$55.00 – *serves 20 people – with veggie sticks and garlic bread*

Fresh Veggies and Dips \$30.00 – *serves 20 people – with ranch dressing*

McCabe's Buffet Meals

Buffet meals require a minimum charge of 20 people.

Fajita & Taco Fiesta Buffet

\$19 per person

Grilled Fajita Skirt Steak, Grilled Fajita Chicken, Seasoned Taco Beef, Black Beans, Spanish Rice,
Chips Salsa & Guacamole, Warm Corn & Flour Tortillas
with shredded lettuce, shredded cheese, pico de gallo and sour cream

Homestyle Buffet

\$22 per person

Roasted Pork Loin with mushroom gravy, Crispy Fried Chicken Tenders with whisky BBQ & ranch
dressing, Grilled Marinated Chicken Breasts with lemon & caper cream sauce
*with mixed greens house salad served with choice of two dressings, corn on the cob in hot butter, white
cheddar mashed potatoes, coleslaw, bread rolls and butter*

McCabe's Irish Favorites

\$24 per person

Sirloin Shepherd's Pie, Cod Fish and Chips with tartar sauce, malt vinegar and lemon,
Irish Bangers with brown gravy & crispy onions
*with mixed house salad served with choice of two dressings, white cheddar mashed potatoes,
sautéed green beans in herb butter, buttered carrots*

add Braised Corned Beef & Cabbage for an additional \$5 per person

Three Meats BBQ Buffet

\$26 per person

St. Louis Style BBQ Spare Ribs, dry rubbed and lightly sauced, Marinated & Grilled Whisky BBQ
Chicken Breasts, Slow Cooked Pulled Pork Shoulder with Carolina sauce and warm buns
with potato salad, coleslaw, corn on the cob in hot butter, pickle chips, raw onions and pickled jalapenos

add Texas Style BBQ Beef Brisket or Smoked Hot-Link Sausage, for an additional \$8 per person

Create Your Own Buffet

Buffet meals require a minimum charge of 20 people.

\$28 per person

Appetizers

(choose one - served 30 minutes before dinner service)

Baked Artichoke & Parmesan Dip *with vegies sticks and garlic bread*
Fresh Veggies and Dips *with ranch and bleu cheese dressings*

Salads

(please choose one)

Mixed Greens House Salad *served with choice of two dressings,*
Classic Caesar Salad *tossed with garlic croutons*

Entrees

(please choose three)

Grilled Marinated Chicken Breasts *with lemon and caper cream sauce*
Medallions of Rosemary Roast Pork Loin *with mushroom gravy*
Crispy Shrimp & Chips *cocktail sauce, tartar sauce and lemon*
Sliced Roasted Sirloin of Beef *with peppercorn demi-glace*
St. Louis Style BBQ Spare Ribs *dry rubbed and lightly sauced*
Cod Fish and Chips *with tartar sauce, malt vinegar and lemon*
Seared Atlantic Salmon Filets *white wine and lemon cream sauce*
McCabe's Adult Mac N Cheese *chicken breast, sundried tomato, mushrooms, cheddar-brie cheese sauce*
Crispy Fried Chicken Tenders *with whisky BBQ & ranch dressing*

Side Dishes

(please choose three)

McCabe's White Cheddar Mashed Potatoes w/ Brown Gravy
Sautéed Green Beans *in herb butter*
Sautéed Squash & Zucchini *with caramelized onions*
Corn on the Cobb *in hot butter*
Roasted Brussels Sprouts *with bacon*
Butter Braised Carrots
Boiled Baby Red Potatoes *in parsley butter*

Premium Entrées Substitutions

(\$5 additional per entrée in place of any of the above)

Slow Roasted Prime Rib of Beef *with creamy horse radish and au jus*
Texas Style BBQ Beef Brisket *with whiskey BBQ sauce*
Braised Corned Beef & Cabbage *au jus*
Seared Beef Tenderloin Medallions *with peppercorn demi-glace*

Dessert Buffet

Includes coffee and hot tea, or milk

\$5 additional per person added to any full meal buffet / \$12 per person a la carte

Chocolate Fudge Brownies

House Made Bread Pudding Squares *with caramel sauce on the side*

Cheese Cake Bites *with caramel sauce on the side*

Dessert Waffle Bar *with whipped cream, chocolate chips, chocolate & caramel sauces and fresh berries*

Banquet & Large Party Policies

- The price of all buffets and appetizer packages include buffet table linen, all appropriate service wares and guest dining wares, set-up and break-down labor, and are subject to an automatic 20% service charge.
- Table linens and cloth napkins are available for an additional charge.
- All buffet food items are served from chaffing dishes and/or platters. Chef carving service is available for an additional charge.