

GALWAY DINNER MENU

Galway Dinner Menu is \$18 per person and includes all soft drinks, coffee, tea & choice of soup or salad.

choose four entrées

BANGERS & MASH

Irish pork banger sausages, mashed potatoes, peppercorn cream sauce.

MAC & CHEESE

pasta shells, blended five cheese sauce.

THE PADDY MAC

corned beef, Swiss, house coleslaw, grilled marbled rye, 1,000 island.

SHEPHERD'S PIE

ground beef, lamb, root vegetables, peas, tomato gravy, mashed potatoes, Claddagh soda bread.

CHICKEN CAPRESE

char-grilled, mozzarella, diced tomatoes, fresh basil, parsley mayo, prosciutto chip, tomato focaccia.

JAMESON BURGER*

100% ground beef, Jameson glaze, Guinness beer cheese, onion straws, brioche bun.

CHICKEN CAESAR SALAD

grilled chicken, romaine, Parmesan, croutons.

*ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



BELFAST DINNER MENU

Belfast Dinner Menu is \$25 per person and includes all soft drinks, coffee, tea, choice of soup or salad and choice of dessert.

choose four entrées

MAPLE GLAZED CHICKEN

seared airline chicken breast, mashed potatoes, kale, diced rasher bacon.

BACON & CABBAGE

cured pork loin chops, mashed potatoes, parsley cream sauce.

ARTICHOKE PASTA

fettuccine pasta, Kalamata olives, grape tomatoes, artichoke hearts, feta, white wine pesto sauce. *Available with chicken*

FISH 'N CHIPS

Smithwick's battered cod fillet, seasoned pub chips, house coleslaw, tartar sauce.

IRISH BEEF STEW

carrots, onions, mushrooms, burgundy wine sauce, mashed potatoes, Claddagh soda bread.

GRILLED SIRLOIN*

center-cut, char-grilled, garlic butter, potato croquettes, seasonal vegetables.

DUBLIN DINNER MENU

Dublin Dinner Menu is \$33 per person and includes soft drinks, coffee or tea, an appetizer buffet, choice of soup or salad & choice of dessert.

PEPPER CRUSTED NY STRIP*

12oz. center-cut, char-grilled, brussels sprouts, potato croquettes.

SLOW ROASTED PORK MEDALLIONS

parsnip mashed potatoes, Magners cream sauce.

GRILLED SALMON

char-grilled, mashed potatoes, kale, white wine cream sauce.

MAPLE GLAZED CHICKEN

seared airline chicken breast, mashed potatoes, kale, diced rasher bacon.

FISH 'N CHIPS

Smithwick's battered cod fillet, seasoned pub chips, house coleslaw, tartar sauce.

APPETIZERS & DESSERTS

appetizer options • choose three | \$4/person

- GUINNESS PRETZELS
- LOADED PUB CHIPS
- VEGETABLE CRUDITÉ
- SPINACH & ARTICHOKE DIP
- GUINNESS PULLED PORK SLIDERS
- CORNER BEEF & CABBAGE ROLLS

dessert options • choose one | \$3/person

- WARM & TIPSY BREAD PUDDING
- TRADITIONAL BANOFFEE PIE

- appetizer & dessert prices are included in Dublin Dinner Menu pricing
- dessert price is included in Belfast Dinner Menu pricing

LUNCHEON MENU

Lunch Menu is \$15 per person and includes all soft drinks, coffee, tea & choice of soup or salad. Available 11am-3pm.

FISH 'N CHIPS

Smithwick's battered cod fillet, seasoned pub chips, house coleslaw, tartar sauce.

VEGGIE BURGER

fresh herbed, spinach-feta patty, parsley mayo, field greens, tomato, red onion, brioche bun.

CHICKEN CAESAR SALAD

grilled chicken, romaine, Parmesan, croutons.

SHEPHERD'S PIE

ground beef, lamb, root vegetables, peas, tomato gravy, mashed potatoes, Claddagh soda bread.

SMOKED TURKEY AVOCADO WRAP

Wisconsin smoked Gouda, diced tomatoes, parsley mayo, spinach wrap.

JAMESON BURGER*

100% ground beef, Jameson glaze, Guinness beer cheese, onion straws, brioche bun.



COCKTAIL PARTY MENU

CHOOSE YOUR PARTY APPETIZERS

- 3 appetizers \$10/person
- 4 appetizers \$12/person
- 5 appetizers \$14/person



GUINNESS BEER CHEESE PRETZELS



VEGETABLE CRUDITÉ



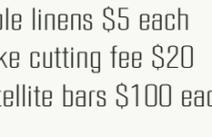
GUINNESS PULLED PORK SLIDERS



CHEESE & FRUIT CRUDITÉ



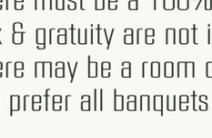
SPINACH & ARTICHOKE DIP



SANDWICH PLATTER



LOADED PUB CHIPS



CORNE BEEF & CABBAGE ROLLS



CHICKEN WINGS

Shamrock | Guinness BBQ | Buffalo | Jameson

EXTRA PARTY OPTIONS

- add a shrimp cocktail platter - available at market price
- table linens \$5 each
- cake cutting fee \$20
- satellite bars \$100 each

EVENT GUIDELINES

- menus must be decided upon 7 days prior to event
- final guest numbers are due 48 hours prior to event
- there must be a 100% guarantee on your final number
- tax & gratuity are not included in pricing
- there may be a room charge, depending on event day/time
- we prefer all banquets are paid on one check



OPEN DAILY 11AM

fresh **INGREDIENTS**
MADE FROM SCRATCH

CHRISTMAS & HOLIDAY
PARTIES

PRIVATE
DINING ROOMS

Personalized
MENU OPTIONS

WINE BEER & COCKTAILS

Plated or Buffet-Style

FOR RESERVATIONS

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