



## A central graphic element consisting of a white oval with a green border. At the top of the oval is a black shamrock logo. Below the logo, the text "PATRICK O'SHEA'S" is written in a bold, black, sans-serif font. Underneath that, the words "Private Events &amp; Catering" are written in a black, cursive script font.





# CATERING MENU

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## RECOMMENDATIONS:

For events serving appetizers / finger food only we suggest ordering a minimum of 6-7 pieces per person.

For events serving appetizers / finger food in addition to Main Course we suggest ordering a minimum of 1-3 pieces per person

## PLEASE NOTE:

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## APPETIZER PLATTERS

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*25 servings per platter*

### Hummus

pita points, olives, banana peppers, pickled onions + roasted peppers 55.00

### Vegetable Crudite

carrots, celery, mushrooms, peppers, broccoli, cauliflower + ranch dressing 55.00

### Fresh Fruit

melons, pineapple, berries + seasonal fruit 65.00

### Cheese Board

served with traditional accompaniments 75.00

### Antipasti

assortment of cured meats, cheeses, pickled vegetables + served with marinated mushrooms, nuts, jam, mustard + crackers 75.00

### Baked Brie en Croute

served in a puff pastry with apricot preserves 80.00

### Beer Cheese + Pretzels

guinness beer cheese with locally sourced pretzel loaves 50.00

## FINGER FOODS

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*priced per piece.*

### Stuffed Mushrooms

choice of: Italian sausage + spinach / bacon, onion + goat cheese / oregano + cotija + roasted garlic + peppers 1.50

### Bruschetta

choice of: tomato, basil + garlic / smoked salmon, red onion + lemon cream cheese / steak, arugula + pesto 2.10

### Skewers

choice of: fresh basil + mozzarella with grape tomato + balsamic glaze / salami, baby mozzarella, grape tomato + Kalamata olive 1.75

### Reuben Fritters

with O'Shea's 1000 island sauce 2.00

### Bacon Wrapped Shrimp

drizzled in Old Forester BBQ 2.50

### Crab Cakes

with Cajun remoulade 2.00



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## FINGER FOODS

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*continued*

### Benedictine Crostini

jalapeno brie benedictine on a sourdough crostini 2.00

### Mini Hot Browns

turkey, bacon, tomato + mornay sauce on an english muffin 2.00

### Potato Skins

choice of: Traditional (cheddar, bacon, green onion + sour cream) or Vegetarian (roasted vegetables, cheddar + pesto bread crumbs 2.00

### Meatballs

choice of marinara or Old Forester BBQ 2.00

### Deviled Eggs

pickled spicy vegetables + bourbon smoked paprika 1.50

### Shrimp Cocktail

with kimchi cocktail sauce 2.00

### Chicken Tenders

with honey mustard, Old Forester BBQ + ranch 3.00

### Beef Sliders

with cheese, sauteed onions + paired condiments 2.00

### BBQ Pulled Chicken Sliders

smoked + pulled with Old Forester BBQ 2.00

## BREAKFAST, BRUNCH + LUNCH

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### Continental Breakfast

*available before noon*

*buffet style: 12.00 per person / plated: 16.00 per person*

assorted bagels + cream cheese, doughnuts, fresh fruit and yogurt with coffee, orange juice + milk service

### Brunch

*available before 4:00 PM*

*buffet style: 22.00 per person / plated: 26.00 per person*

cheddar, spinach, mushroom + onion Frittata, French toast, fresh fruit, skillet potatoes with onions, bacon and cream cheese grits with iced tea and coffee service

### Lunch

*available before 5:00 PM*

*buffet style: 15.00 per person / plated: 19.00 per person*

cocktail sandwiches, pasta salad, soup, vegetable crudite + ranch with cookies or brownies and iced tea + coffee service



# CATERING MENU

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*Complimentary with all Main  
Course Selections:*

*Dinner Rolls with Butter*

*Iced Tea + Coffee Service*

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## MAIN COURSE

*buffet style: 38.00 per person / plated: 42.00 per person*

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### Entree Options

*please select two options from the list*

#### Beef

- rosemary + garlic encrusted Ribeye roast
- braised red wine demi-glazed Short Ribs
- cajun rubbed Beef Brisket with natural pan sauce
- red wine demi-glazed Beef Tips

#### Pork

- oven roasted, boneless Pork Chops
- Baby Back Ribs (dry rub or Old Forester BBQ)

#### Chicken

- Chicken Picatta (traditional or grilled)
- Stuffed Chicken with boursin and bacon topped with mushroom sauce
- Chicken Parmesan with marinara
- Smoked Chicken Hindquarters with Old Forester BBQ

#### Seafood

- Seafood Ravioli with lobster cream sauce
- Wood Grilled Salmon with bourbon glaze
- Pan Seared Trout with lemon caper butter sauce

#### Specialty

- Pasta St. Charles (bowtie pasta with chicken, andouille, clams and shrimp in a cream sauce)
- Three Cheese Alfredo with Chicken + Broccoli
- Shepherd's Pie
- Corned Beef and Cabbage
- Lasagna with Meat Sauce

#### Vegetarian

- Stuffed Pasta with fire roasted vegetables + ricotta cheese topped with a tomato cream sauce
- Vegetable lasagna with Italian cheeses
- Eggplant Parmesan

#### Vegan

- Mushroom and Vegetable Risotto
  - Pasta Primavera (vegan noodles + vegetable broth)
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### Salad Options

*please select one option  
from the list*

- Baby Spinach
- Field Greens
- Caesar

### Side Options

*please select two options from the list*

- Mashed Potatoes with Garlic
- Roasted Red Potatoes
- Sweet Potato Casserole
- Corn Pudding
- Green Beans - Southern Style
- Green Beans - Sautéed with Almonds
- Asparagus (grilled)
- Seasonal Vegetables (roasted)
- Roasted Brussel Sprouts with bacon
- Macaroni + Cheese



# CATERING MENU

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## DESSERTS

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- Derby Pie 6.00 (per piece)
- New York Style Cheesecake 6.00 (per piece)
- Bread Pudding 6.00 (per piece)
- Chocolate Cookies (dozen) 20.00
- Fudge Brownies (dozen) 20.00
- Assorted Dessert + Fruit Platter (25 servings) 115.00

## MISCELLANEOUS

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- Smoked Meat by the Pound

Pork or Chicken with Old Forester BBQ 14.00

- Cocktail Sandwich Trays

-Build your own Sandwich / 4.00 per serving

-Two Cocktail Sandwiches per Serving

-Cocktail Buns, Lettuce, Tomato, Mayo and Mustard Accompany

- Choose Two Meats: Turkey / Ham / Chicken Berry Salad
- Choose Two Cheeses: American / Swiss / Pepper Jack / Cheddar

## UPGRADES

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- Carving Station Fee 50.00 (required for Ribeye Roast)
- Butler Fee 50.00 (required for passed appetizers)
- Additional Side Item Selection 4.00 per person
- Additional Entree Selection 6.00 per person
- Tea and Coffee Service 1.00 per person

## FOR YOUR YOUNGER GUESTS

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For Guests 13 and under:

- Discount for Children included in Buffet Head Count -19.00 (smaller portion prepared)
- Discount for Plated Meal for Children -21.00 (smaller serving)

For Guests 10 and under:

- Chicken Tenders + French Fries 7.00
- Macaroni + Cheese 7.00



# BAR MENU

*Special Requests for bar products can be accommodated. Please feel free to ask the Event Director for a quote.*

## PLEASE NOTE:

For events with attendees under the age of 21 food must be served. Price listed does not include sales tax, facility fee, rental fees or gratuity. Item pricing + availability subject to change without notice unless order has been submitted and paid for in full.

## SOFT DRINKS

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- Coke
- Diet Coke
- Sprite
- Ginger Ale

## BOTTLED BEER

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### Standard

- Bud Light
- Miller Lite
- Budweiser
- Coors Light

### Specialty

- Michelob Ultra
- Blue Moon
- Bells Two Hearted Ale
- Kaliber NA
- Newcastle
- Woodchuck Amber
- Corona
- Smithwicks

### Premium

- Guinness (can)
- Kentucky Bourbon Ale (can)

## DRAFT BEER

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### Domestic Keg / 1/2 BBL

- Bud Light
- Coors Light
- Bells Two Hearted Ale
- Budweiser
- Blue Moon
- Falls City APA
- Miller Lite

### Import Keg / 50 Liter

- Guinness
- Smithwicks
- Harp

## WINE

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### Standard 1.5 Liter

- Chardonnay
- Cabernet Sauvignon

### Specialty 1.5 Liter

- Moscato
- Pinot Grigio
- Reisling
- Pinot Noir

### Premium 750ML

- Clos du Bois Chardonnay
- Cupcake Sauvignon Blanc
- Kenwood Pinot Noir
- 14 Hands Cabernet Sauvignon

## SPARKLING

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- House Champagne
- Pomery POP Champagne
- Lamarca Prosecco
- Clicquot Yellow Label
- Korbel Brut
- Moet + Chandon

## LIQUOR

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### Wells

- Vodka
- Gin
- Rum
- Tequila
- Bourbon

### Calls

- Tito's
- Tanqueray
- Bacardi Light
- Captain Morgan
- Hornitos
- Jack Daniels
- Jim Beam
- Old Forester

### Premium

- Grey Goose
- Bombay Sapphire
- Patron Silver
- Crown Royal
- Jameson
- Makers Mark
- Angels Envy
- Angels Envy Rye



# BAR PRICING

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## SOFT DRINKS

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- By the Drink: 1.79 + tax
- Pre-Ordered: 1.50 per person + tax (applied to total headcount includes free refills)

## BOTTLED BEER

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### Standard

- By the Drink: 4.00

### Premium

- Guinness (can) 6.75 / by the drink
- Kentucky Bourbon Ale (can) 8.25 / by the drink

### Specialty

- By the Drink: 5.00 - 6.00

## DRAFT BEER

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### Domestic Keg / 1/2 BBL

- Bud Light 325.00
- Budweiser 325.00
- Miller Lite 325.00
- Coors Lite 325.00
- Bells Two Hearted Ale 550.00
- Blue Moon 425.00
- Falls City APA 425.00

### Import Keg / 50 Liter

- Guinness 500.00
- Smithwicks 450.00
- Harp 425.00

## WINE

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	Standard	Specialty	Premium
Glass:	5.00	6.00	N/A
Bottle:	44.00	48.00	35.00
Case (6):	240.00	264.00	N/A

## SPARKLING

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	Glass	Bottle	Case (12)
House Champagne	5.00	25.00	276.00
Lamarca Prosecco	N/A	45.00	497.00
Korbel Brut	N/A	45.00	497.00
Pomery POP Champagne	N/A	150.00	1660.00
Cliquot Yellow Label	N/A	200.00	2200.00
Moet + Chandon	N/A	200.00	2200.00

## LIQUOR

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	Wells	Calls	Premiums
Drink:	5.00	6.00	7.00 - 13.50
Bottle:	128.00	153.00	MP
Half Case:	750.00	900.00	MP
Case (12):	1400.00	1700.00	MP