#### 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 marble rye, 1,000 island.

#### SHEPHERD'S PIE

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

#### **MEATLOAF**

char-grilled, mashed potatoes, peppercorn cream sauce.

#### JAMESON BURGER

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

#### CHICKEN CAESAR SALAD

grilled chicken, romaine, Parmesan, croutons.

#### THE GALWAY DINNER MENU

\$18 per person with choice of soup or salad and includes fountain drinks, tea and coffee.

#### **EXTRA ADD-ONS**

- add an appetizer buffet for \$4 per person
- add dessert for \$3 per person

# APPETIZER BUFFET CHOICES

choose three appetizers:

- Guinness Pretzels
- Loaded Pub Chips
- Corned Beef & Cabbage Rolls
- Vegetable Crudité
- Spinach & Artichoke Dip





### LEMON-THYME CHICKEN

spinach rice pilaf, prosciutto, citrus vinaigrette.

#### HAM LOIN CHOPS

apple rice pilaf, mango salsa.

### ARTICHOKE PASTA

linguine 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.

### **CLADDAGH NY STRIP**

8oz. center-cut, char-grilled, mashed potatoes, kale & rasher.

#### THE BELFAST DINNER MENU

\$25 per person with choice of soup or salad, dessert and includes fountain drinks, tea and coffee.

#### **EXTRA ADD-ONS**

• add an appetizer buffet for \$4 per person

# DESSERT CHOICES

choose one dessert:

- Warm & Tipsy Bread Pudding
- Traditional Banoffee Pie



# PEPPER CRUSTED NY STRIP

10oz. center-cut, char-grilled, mashed potatoes, kale & rasher.

# **CORNED BEEF & CABBAGE**

red potatoes, carrots, Lakeshore mustard cream.

#### PAN SEARED TROUT

smashed red potatoes, Parmesan, summer vegetables, lemon-butter sauce.

#### LEMON-THYME CHICKEN

spinach rice pilaf, prosciutto, citrus vinaigrette.

#### FISH 'N CHIPS

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

#### THE DUBLIN DINNER MENU

\$33 per person with an appetizer buffet, choice of soup or salad, dessert and includes fountain drinks, tea and coffee.



#### 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.

#### THE LUNCH MENU

\$15 per person and includes fountain drinks, tea and coffee.

# BAR PACKAGES

#### **OPEN BAR**

offers our entire bar to your guests with one tab, paid at the end

#### **HOUSE BAR**

offers house wines, house liquors and 16oz. drafts to your guests

#### CASH BAR

each guest is responsible for their own drinks

### **RECEPTION TOAST** \$7/person

champagne, cocktail or wine toast for bridal party/guests



# choose party appetizers

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

**GUINNESS BEER CHEESE PRETZELS** 

VEGETABLE CRUDITÉ

CHEESE & FRUIT CRUDITÉ

SPINACH & ARTICHOKE DIP

SANDWICH PLATTER

LOADED PUB CHIPS

CORNED BEEF & CABBAGE ROLLS

CHICKEN WINGS traditional or boneless Wing Sauces: Guinness BBQ, Jameson, Buffalo, Habanero or Jerk

Wing Dry Rubs: Lemon Pepper-Smoked Paprika, Salt & Vinegar, Garlic Parmesan, Cajun or Jerk

# **EXTRA PARTY OPTIONS**

- add a shrimp cocktail platter available at market price
- table linens \$5 each
- 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

