GALWAY MENU

choose four entrées

BANGERS & MASH Irish pork banger sausages, mashed potatoes, red onion gravy.

MAC & CHEESE pasta shells, blended five cheese sauce.

THE PADDY MAC corned beef, Swiss, house coleslaw, grilled marble rye, 1,000 island.

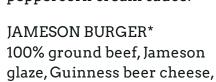
SHEPHERD'S PIE

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



MEATLOAF char-grilled, mashed potatoes, peppercorn cream sauce.

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



CHICKEN CAESAR SALAD grilled chicken, romaine, Parmesan, croutons.

GALWAY 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 Shepherd's Pie Poutine

Vegetable Crudité Spinach & Artichoke Dip

BELFAST MENU

choose four entrées

GAELIC CHICKEN pan seared, mashed potatoes, broccoli & cauliflower, rosemary Irish whiskey-mushroom sauce.

GRILLED GUINNESS BBQ PORK CHOP smashed red potatoes, Parmesan, grilled corn coblet.

FISH 'N CHIPS

Smithwick's battered cod fillet,

seasoned pub chips, house

carrots, onions, mushrooms,

burgundy wine sauce, mashed

potatoes, Claddagh soda bread.

herb crusted, mashed potatoes,

blackened cauliflower, carrots,

coleslaw, tartar sauce.

IRISH BEEF STEW

SEARED HADDOCK

citrus vinaigrette.

PAPPARDELLE PASTA creamed leeks, sun-dried tomatoes, peas. Available with chicken



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

BELFAST EXTRA ADD-ONS

• add an appetizer buffet for \$4 per person

DESSERT CHOICES

choose one dessert Warm & Tipsy Bread Pudding Traditional Banoffee Pie



*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.

onion straws, brioche bun.



DUBLIN MENU

PEPPER CRUSTED NY STRIP* 10oz. center-cut, char-grilled, mashed potatoes, seasonal vegetables.

CORNED BEEF & CABBAGE red potatoes, carrots, Lakeshore mustard cream.

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

PAN SEARED TROUT smashed red potatoes, Parmesan, seasonal vegetables, lemon-butter sauce.

GAELIC CHICKEN pan seared, mashed potatoes, broccoli & cauliflower, rosemary Irish whiskey-mushroom sauce.

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

LUNCH MENU

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.

SMOKED TURKEY AVOCADO WRAP Wisconsin smoked Gouda, diced tomatoes, parsley mayo, spinach wrap.

CHICKEN CAESAR SALAD grilled chicken, romaine, Parmesan, croutons.



LUNCH MENU

SHEPHERD'S PIE ground beef, lamb, root vegetables, peas, beef gravy, mashed potatoes, Claddagh soda bread.

\$15 per person
and includesJAMESON BURGER*fountain drinks,
tea and coffee.JAMESON BURGER*100% ground beef, Jameson
glaze, Guinness beer cheese,
onion straws, brioche bun.

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
- possible room charge, depending on event day/time
- we prefer all banquets are paid on one check

COCKTAIL PARTY

choose party appetizers -3 appetizers \$12/person -4 appetizers \$14/person -5 appetizers \$16/person

GUINNESS BEER CHEESE PRETZELS SHEPHERD'S PIE POUTINE 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 Ghost Pepper

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



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 drinks

RECEPTION TOAST {\$7/person} champagne, cocktail or wine toast for bridal party/guests



PARTIES & EVENTS It wouldn't be an

It wouldn't be an Irish party without great food & drink.

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Here there are no strangers, only friends who have yet to meet.