



*Exceptional*  
EVENTS





# BRUNCH, SEATED



30 per person

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## SHAREABLES

Served family-style

### Bacon Cheddar Boxty

Potato pancakes, bacon, cheddar, chives, sour cream

### Assorted Breakfast Breads

Danish, bagels, muffins

## MAINS

Create your menu, choose four selections

### French Toast

Buttermilk egg batter, cooked golden brown. Topped with fresh berries, salted caramel sauce, powdered sugar

### Shannon Rose Frittata

Mushrooms, peppers, onions, spinach, tomatoes, Irish cheddar, smoked bacon, home fries

### Irish Benedict

Two soft-poached eggs, Irish rashers, English muffins, hollandaise sauce, home fries

### Avocado Toast Flatbread

Lemon, arugula, salt, pepper

### Corned Beef Hash and Eggs

Two soft-poached eggs, hollandaise, rye bread toast

### Grilled Chicken Pub Sandwich

NY cheddar, mixed greens, tomato jam, pesto mayo, brioche bun

### Hangover Burger

Our burger topped with an over-easy fried egg. Irish rashers, melted Irish cheddar, ketchup, English muffin

### Seasonal Salad

*Soft drinks, coffee and hot tea included | Available 11am-3pm*

# BRUNCH, BUFFET



33 per person

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## STARTERS

**Fruit**

**Assorted Breakfast Breads**

## SEASONAL SALAD

## MAINS

### **French Toast**

Buttermilk egg batter, cooked golden brown. Topped with fresh berries, salted caramel sauce, powdered sugar

### **Shannon Rose Frittata**

Mushrooms, peppers, onions, spinach, tomatoes, Irish cheddar, smoked bacon, home fries

### **Lemon Artichoke Chicken**

Panko-crusted chicken breast, grape tomatoes, artichoke hearts, lemon-wine butter

### **Seasonal Pasta**

Chef's selection

## SIDES

**Bacon**

**Bangers**

**Home Fries**

*Soft drinks, coffee and hot tea included | Available 11am-3pm*

# LUNCH, SEATED



32 per person

## SHAREABLES

Served family-style

### Corned Beef Spring Rolls

Whole grain mustard

### Spinach & Artichoke Dip

Roasted peppers, cream cheese, tortilla chips, soft pretzel, carrot sticks

### Bavarian Pretzel

Beer cheese, whole grain mustard

## MAINS

Create your menu, choose four selections

### Corned Beef Reuben

Sauerkraut, Thousand Island,  
Irish cheddar, rye bread

### Guinness BBQ Pulled Pork Sandwich

Frizzled onions, pepper jack cheese,  
coleslaw, Portuguese roll

### Grilled Chicken Pub Sandwich

NY cheddar, mixed greens, tomato jam,  
pesto mayo, brioche bun

### Seasonal Pasta

Chef's selection

### Harp-Battered Fish 'N Chips

Cod, fries, coleslaw, tartar

### The Dublin Burger

Irish cheddar, Irish bacon,  
English muffin

### Shepherd's Pie

Ground beef, vegetables, mashed  
potatoes, Irish soda bread

*Vegan option available *

### Grilled Chicken Caesar Salad

Romaine, parmesan, creamy Caesar  
dressing, grilled chicken, croutons

### Grilled Salmon +5 per person

Chef's seasonal preparation

### Steak Frites +5 per person

Flat iron steak, garlic butter, hand-cut fries

### Lemon Artichoke Chicken

Panko-crusted chicken breast,  
grape tomatoes, artichoke hearts,  
lemon-wine butter

*Soft drinks, coffee and hot tea included | Available 11am-4pm*

# LUNCH, BUFFET



35 per person

## SALAD

Choose one

**Seasonal Salad** 🌱

**The Shannon Rose Caesar Salad** 🌱

Romaine hearts, Parmesan, Caesar, croutons

## FEATURES

**Boneless Wings** 🌱

Buffalo, BBQ or sweet chili.  
Blue cheese or ranch

**Bacon Cheddar Boxty**

Potato pancakes, bacon, cheddar, chives,  
sour cream

**Shepherd's Pie**

Ground beef, vegetables, mashed  
potatoes, Irish soda bread

*Vegan option available* 🌱

**Pizza**

Traditional Cheese 🌱, Veggie 🌱  
or Pepperoni & Hot Honey

**Seasonal Pasta** 🌱

Chef's selection

**Platter of House-Made Sandwiches**

**Grilled Chicken Pub Sandwich**

NY cheddar, mixed greens, tomato jam,  
pesto mayo, brioche bun

**Grilled Vegetable Wrap** 🌱

**Corned Beef Sandwich** 🌱

**Mixed Sliders**

**Classic**

Sautéed onions, cheese, ketchup, pickles

**Guinness Pulled Pork**

Melted pepper jack

**Seasonal Vegetables • Coleslaw • House Chips**

*Soft drinks, coffee and hot tea included | Available 11am-4pm | Minimum 30 people*

**GF** Prepared Gluten-Free    🌱 Gluten-free preparation available upon request    🌱 Vegetarian Dish

# DINNER, SEATED



40 per person

## SHAREABLES

Served family-style

### Corned Beef Spring Rolls

Whole grain mustard

### Boneless Wings

Buffalo, BBQ or sweet chili. Blue cheese or ranch

### Bacon Cheddar Boxty

Potato pancakes, bacon, cheddar, chives, sour cream

Soup or Salad *+5 per person*

## MAINS

Create your menu, choose four selections | Family-style available

### Grilled Chicken Pub Sandwich

NY cheddar, mixed greens, tomato jam, pesto mayo, brioche bun

### The Dublin Burger

Irish cheddar, Irish bacon, English muffin

### Harp-Battered Fish 'N Chips

Cod, fries, coleslaw, tartar

### Bangers & Mash

Irish sausage, mashed potatoes, spinach, horseradish gravy

### Seasonal Pasta

Chef's selection

### Lemon Artichoke Chicken

Panko-crusted chicken breast, grape tomatoes, artichoke hearts, lemon-wine butter

### Shepherd's Pie

Ground beef, vegetables, mashed potatoes, Irish soda bread

*Vegan option available *

### Steak Frites *+5 per person*

Flat iron steak, garlic butter, hand-cut fries

### Grilled Salmon *+5 per person*

Chef's seasonal preparation

## DESSERT

**Chef's Assortment of House-Made Desserts**

*Soft drinks, coffee and hot tea included*

# DINNER, BUFFET



Three Mains: 50 per person | Four Mains: 55 | Five Mains: 60 per person

## SHAREABLES

Served family-style

### Bavarian Pretzel 🌱

Beer cheese, whole grain mustard

### Dinner Rolls

## SALAD

Choose one

### The Shannon Rose House Salad 🌱 GF

Mixed greens, carrots, cucumbers, cherry tomatoes

### The Shannon Rose Caesar Salad 🌱

Romaine hearts, Parmesan, Caesar, croutons

## SIDE SELECTIONS

Choose two

### Boiled White Potatoes

### House Chips

### Cilantro Lime Rice

### Mashed Cauliflower

### Mashed Potatoes

### Seasonal Vegetables

## MAINS

### Lemon Artichoke Chicken 🌱

Panko-crusted chicken breast, grape tomatoes, artichoke hearts, lemon-wine butter

### Homemade Meatloaf

Beef, pork, lamb, horseradish gravy

### Shepherd's Pie

Ground beef, vegetables, mashed potatoes, Irish soda bread

*Vegan option available 🌱*

### Seasonal Pasta 🌱

Chef's selection

### Buffalo Mac & Cheese

Cavatappi pasta, Buffalo chicken tenders

### Pizza

Traditional Cheese 🌱, Veggie 🌱 or Pepperoni & Hot Honey

### Carving Station *+5 per person*

Choice of spiral ham, roast beef or roasted turkey

### Grilled Salmon GF *+5 per person*

Chef's seasonal preparation

### Steak Frites GF *+5 per person*

Flat iron steak, garlic butter, hand-cut fries

## DESSERT

**Chef's Assortment of House-Made Desserts**

*Soft drinks, coffee and hot tea included | Minimum 30 people*

GF Prepared Gluten-Free 🌱 Gluten-free preparation available upon request 🌱 Vegetarian Dish

# COCKTAIL PARTY



35 per person

Two Hours

## PASSED HORS D'OEUVRES

### Corned Beef Spring Rolls

Whole grain mustard

### Bacon Cheddar Boxty

Potato pancakes, bacon, cheddar,  
chives, sour cream

### Flat Iron Steak Crostini

Avocado, charred cherry tomatoes

### Tomato Basil Bruschetta

## PIZZA

Choose two

### Traditional Cheese 🍕

### Veggie Pie 🍕

### Pepperoni & Hot Honey

### Buffalo Chicken

### BBQ Chicken

## SLIDERS

Choose two

### Classic

American cheese, house ketchup

### Buffalo Chicken

Blue cheese, celery

### Guinness Pulled Pork

Pepper jack cheese, Guinness BBQ

## STATIONARY TABLE

### Boneless Wings 🍗

Buffalo, BBQ or sweet chili.

Blue cheese or ranch

### Seasonal Crudités Selection and Hummus

### Artisan Cheese Board

## ADDITIONAL FEATURES

+5 per person each

### Bavarian Pretzel 🍌

Beer cheese, whole grain mustard

### Grilled Tequila Shrimp

Avocado crema

### Shrimp Cocktail



# DRINKS



Please choose one

Must be 21+

## OPTION 1

**DOMESTIC BEER**

**IMPORT BEER**

**HOUSE WINE**

**Two Hours**  
25 per person

**Three Hours**  
35 per person

## OPTION 2

**DOMESTIC BEER**

**IMPORT BEER**

**HOUSE WINE**

**CALL LIQUOR**

**Two Hours**  
32 per person

**Three Hours**  
45 per person

## OPTION 3

**DOMESTIC BEER**

**IMPORT BEER**

**WINE**

**TOP-SHELF LIQUOR**

**Two Hours**  
38 per person

**Three Hours**  
48 per person

## OPTION 4

**MIMOSAS**

**SANGRIA**

**BELLINIS**

**Two Hours**  
25 per person

**Three Hours**  
35 per person



## MEETINGS & EVENTS

The Shannon Rose takes great pride in ensuring that every group has a successful event. Our hospitality team will guide you through every detail of planning to guarantee a positive experience for you and all of your attendees.

### MENU SELECTIONS

Menu selections and prices noted in this planner are subject to change. Please be sure to add 7% New Jersey sales tax to any food and beverage items you are considering. All menu items are priced per guest. Our chefs stand ready to accommodate any special dietary requests.

### GUARANTEED ATTENDANCE COUNT

A guaranteed attendance count is required three business days before your event. In the event that additional guests are in attendance over the final guarantee, The Shannon Rose will make every attempt to accommodate the additional guests. If notification of final attendance is not received by the deadline, you will be charged for the highest number of guests on the original agreement or the actual number of guests in attendance, whichever is greater. The guaranteed attendance is not subject to reduction.

### FOOD & BEVERAGE SERVICE

The state of New Jersey and its liquor commission regulate the sale and service of alcoholic beverages. The Shannon Rose is responsible for the administration of these laws. Therefore, we do not allow food or beverages to be brought in or buffet items to be taken away from the premises. This is for your safety and the well-being of all of our guests. The Shannon Rose reserves the right to refuse service of alcohol to anyone without proper identification. All food and beverage is to be provided by The Shannon Rose with exception of specialty cakes. We will customize appropriate menus to suit the needs of any group size.

### PAYMENT & DEPOSIT

An initial deposit in the amount of \$150.00 is required at the time of signing the event agreement. Final payments are due the day of the event in full and must be paid with credit card or cash. Discount offers and other promotional offers cannot be used as payment for events.

### CANCELLATION POLICY

You may cancel your event any time prior to 10 days before the event without penalty.  
If you cancel in less than 10 business days, you will be charged the initial deposit.

### WEATHER

Weather changes by the minute and therefore, in most cases, events cannot cancel due to weather without being subjected to the above policy. However, if there is a state of emergency declared, you will be released from your financial obligations.

### EVENT ROOM INCLUSIONS & UPGRADES

The following is a list of items that are complimentary: flatware, china, glassware, tables, chairs, easel, dry erase board and Wi-Fi Internet. Specialty linens are available for additional fee. Additional upgrades are priced as follows: LCD projector: \$50, flip chart with markers: \$30, microphone: \$25. Please note that The Shannon Rose does not have an A/V technician on the property. Please call in advance of your event with special requests or set-up questions.

### OTHER DETAILS

The Shannon Rose is a non-smoking/vaping facility. The designated smoking area is located outside of the restaurant. All decorations must be pre-approved by our manager. The following are not permitted: scented candles, glitter, confetti, rice or birdseed.