



HOT APPETIZERS

(Priced per 100 pieces, half orders are available.)

Baby Back Ribs

Slow roasted Baby Back Ribs basted in our homemade Flat Iron BBQ sauce.

\$180.00

Buffalo Wings

Available in Hot, Mild, BBQ, or Taryaki served with a Creamy Herb Dressing.

\$90.00

Cockles & Mussels

Fresh steamed Cockles and Mussels served in a saffron champagne butter sauce with bell peppers, onions, garlic, and finished with grated Romano Cheese.

\$125.00

Crab & Artichoke Dip

Tender crab and oven roasted artichokes combined with the Chef's blend of herbs and spices tossed in a lemon herb mayonnaise, slow baked to perfection. Served with French bread croutons. (Serves 50)

\$150.00

Hot Italian Sausage

Spicy Italian Sausage topped with roasted red pepper marinara, sautéed bell peppers, onions, and finished with Romano cheese.

\$100.00

Pizza

Italian bread with homemade marinara, bubbling mozzarella, and a topping of your choice.

\$75.00

Stuffed Mushrooms

Jumbo button mushrooms stuffed with spicy Italian Sausage and topped with bubbling mozzarella.

\$150.00

Also available with a shrimp and crab stuffing.

\$200.00

Pineapple Chicken Skewers

Tender chicken breast with fresh pineapple skewered and served in a tangy sweet and sour sauce.

\$200.00

Meatballs

Tender meatballs topped with your choice of sauce – Swedish, BBQ, or Marinara.

\$125.00

Irish Potato Boats

Crisp potato skins smothered with corned beef and topped with Swiss cheese, served with 1000 island dressing and sour cream. (Serves 50)

\$150.00

Chicken Fingers

Chicken tenderloins battered and cooked to a golden brown, served with BBQ sauce.

\$125.00

Nachos

Hand cut tortilla chips piled high and layered with fresh salsa and blended cheeses, served with sour cream.

\$50.00

Kinsale Cakes

Mini Salmon cakes pan seared and served with a spicy remulade sauce.

\$200.00

COLD APPETIZERS

Shrimp Cocktail

Plump Shrimp served over ice with spicy cocktail sauce and lemon.

\$200.00

Crudités Platter

Seasonal sliced vegetables served with creamy herb dressing.

\$75.00

Combination Platter

Perfect for any occasion! A beautiful combination of fresh sliced cheeses, vegetables, and fruit, served with assorted crackers and dipping sauce.

\$100.00

Fromage Platter

Perfect melange of fresh sliced cheeses and assorted crackers with fruit garnish.

\$100.00

Watermelon Basket

A hand carved watermelon of seasonal fruit tossed with a refreshing citrus sauce.

\$125.00

Poached Salmon

A whole delicately poached Atlantic salmon accompanied by thin slices of lemons, cucumbers, capers, hard-boiled egg, diced onion and hearty bread.

\$ Market Price



SANDWICHES

4-Foot Sub

Colossal sandwich of fresh deli meats and cheeses topped with lettuce tomato, and onion, served with mayonnaise and mustard on the side. (Serves 60)

\$125.00

Canapés

Your choice of chicken salad, tuna salad, egg salad or ham salad served on toast points and crackers.

\$45.00 / 50 pieces
\$90.00 / 100 pieces

Pate & Mousse Canapés also available – Your choice of seafood, smoked chicken, smoked turkey, or vegetable.

\$75.00 / 50 pieces \$

BREAKFAST

Please inquire with the Chef. We can do buffet style or plated, you tell us!

Priced accordingly

LUNCH BUFFET

Our lunch buffet is \$12.00 per person. This includes coffee, tea, and soft drinks.

Lunch Package
Hamburger with toppings
Chicken Sandwich
Choice of Pasta
Salad

BUFFET DINNERS

All buffet dinners include bread and butter, salad, coffee, tea, and soft drinks.

Package 1

Roast Pork Loin with Au Jus
Herb Roasted Chicken
Choice of Starch
Choice of Vegetable

\$17.00 per person

Irish Specialties

Your choice of starch and vegetable are included along with three entrees.

\$21.00 per person

Package 2

Slow Roasted Roast Beef with Au Jus
(Chef carved, add \$1.00 per person.) Chicken with choice of sauce – Marsala, Primavera, Pesto Cream, Marinara, or Florentine Baked Cod with citrus lemon butter or Salmon with a lemon dill cream sauce
Choice of Starch
Choice of Vegetable

\$22.00 per person

Irish Bangers

Irish sausage pan seared and served in a savory brown sauce. (Suggested starch – Champ)

Poached Salmon

Fresh Salmon delicately poached in citrus white wine bullion.

Shepherd's Pie

Tender ground lamb and sautéed vegetables served in a savory brown sauce topped with Colcannon and bubbling cheeses.

Package 3

Slow Roasted Prime Rib with Cognac Au Jus
(Chef carved, add \$1.00 per person.)
Stuffed Chicken or Pork Chops
Jumbo Sea Scallops with champagne saffron butter sauce
Choice of Starch
Choice of Vegetable

\$28.00 per person

Chicken Curry

Flat Iron Curry sauce available to your liking hot, medium, or mild. (Suggested starch – Basmati rice)

Flat Iron Steak

Tender grilled steak served with a tangy Port wine brown sauce.



SIT DOWN DINNERS

(Minimum 20 people please)

*All sit down dinners include bread and butter, salad, coffee, tea, and soft drinks.
Package price includes three entrees along with your choice of starch and vegetable.
One entree selection per person.*

Package 1 - \$20.00 per person

Half Chicken

Semi boneless free-range chicken herb roasted and topped with natural Au Jus.

Pork Chop

Pan seared and finished with a whole grain mustard demi glaze.

Poached Salmon

Atlantic salmon delicately poached in a white wine citrus court bullion.

Flat Iron Steak

Tender steak marinated and grilled to perfection topped with a tangy Port wine demi glaze.

Vegetable Primavera

Fresh seasonal vegetables served with a white wine pesto cream sauce

Package 2 - \$30.00 per person

Chicken Cordon Bleu

Tender chicken stuffed with pruschito ham and Gruyere cheese, lightly breaded and pan seared topped with a champagne cream sauce.

14 oz. Strip Steak

Center cut strip char grilled and topped with a rosemary compound butter.

Veal Marsala

Tender veal cutlet sautéed and served with a savory Marsala wine sauce.

Pork Porterhouse

14 oz. Pork Porterhouse char grilled and topped with an Irish whiskey Dijon cream sauce.

Prawn Sauté

Plump prawns sautéed in citrus garlic butter.

Chicken Florentine

Tender chicken breast sautéed and topped with a champagne spinach cream sauce.

Grilled Salmon

Char grilled and served with minted citrus herb butter.

Package 3 - \$40.00 per person

Surf & Turf

6 oz. Filet Mignon accompanied by Jumbo Scampi.

Jumbo Sea Scallops

Succulent scallops sautéed and tossed with a Saffron Champagne broth.

Baby Lamb Chops

Pan seared and topped with cognac demi glaze.

Jumbo Scampi

Sautéed and tossed in a Vermouth lemon butter sauce.

Filet Mignon

12 oz. Center cut filet topped with gourmet mushroom ragout.

King Ribeye

18 oz. Bone in ribeye pan seared and served with natural Au Jus.

Tuna or Swordfish Steak

Char grilled and topped with an Irish whiskey cream sauce.



Starches

Colcannon, Champ, Irish Stuffing, Roasted Red Skin Potatoes, Basmati Rice, Baked Potato, Baked Rigatoni or Fettuccine Alfredo

Vegetables

Seasonal Medley, Green Beans Almandine, Sweet Peas with onions and bacon, or Broccoli and Carrots.

Kids Menu

(5.95 per child)

Pasta topped with marinara or melted butter
Cheese burger with fries
Chicken Fingers with fries
Grilled Cheese with fries
French Bread Pizza with fries
Mac & Cheese

Desserts

Assorted Dessert Tray

Dessert by the Piece:

Cookies
Brownies
Cheesecake
Fruit Pie
Cream Pie
Crème Brulee
Bread Pudding
Fruit Tart

Special Dietary Needs

We will be happy to accommodate any special needs or requests. Please contact us for any specifics.

Also available ...any banquet built to your specifications. Please inquire with our Chef.
Priced accordingly