



ST. PATRICKS DAY

DESIGN PERFECT CATERING
EST. 1995

CORPORATE LUNCH SPECIAL 12 PERSON MINIMUM

DP Slow Cooked Corned Beef w/ Cabbage

Roasted Green Cabbage
Drizzled with Green Tahini Sauce
(vegan, gluten free)

Baby Red Potatoes
(vegan, gluten free)

Roasted Carrots
(vegan, gluten free)

Irish Flag Salad
Spinach, pears, oranges, feta cheese, and
pistachios
Served with citrus vinaigrette
(vegetarian, gluten free)

Guinness Double Fudge Brownies
Accompanied by DP's Soda Bread &
Butter Pats





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CORPORATE BREAKFAST SPECIAL 12 PERSON MINIMUM

Irish Soda Biscuits & Sausage Gravy

Vegan Irish Fried Tomatoes &
Mushrooms

Scrambled Eggs
Topped with White Cheddar
(vegetarian, gluten free)

Home Skillet Potatoes
Topped with Fresh Chives
(vegan, gluten free)

Market Fresh Fruit Platter





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DESIGN YOUR OWN BREAKFAST 20 PERSON MINIMUM

CHOOSE 2 ENTREES + 2 SIDES

Irish Soda Biscuits & Sausage Gravy

Corned Beef Scramble

corned beef, bell peppers, onions, and cabbage
Served with stone ground mustard aioli

Bacon Lovers Scramble

Chicken Fried Steak & Gravy

DP Irish Scramble

bacon, banger sausage, white cheddar cheese,
topped with sausage gravy and jalapenos
(gluten free)

Vegan Fried Tomatoes

Irish Beans

(vegan, gluten free)

Irish Boxtys

Irish Potato pancake, filled with spinach,
chopped leeks, white cheddar
Served with ground mustard aioli
(vegetarian, gluten free)

Garden Scramble

spinach, broccoli, mushrooms, tomatoes
Served with avocado aioli
(vegetarian, gluten free)

Scrambled Eggs

Topped with White Cheddar
(vegetarian, gluten free)

Home Skillet Potatoes

Topped with Fresh Chives
(vegan, gluten free)

Market Fresh Fruit Platter

Topped with seasonal berries
(vegan, gluten free)

Soda Biscuits

Served with Butter & Raspberry Jam
(vegetarian)

Thick Sliced Bacon (2pp)

Irish Banger Sausage (1pp)





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DESIGN YOUR OWN LUNCH

20 PERSON MINIMUM

CHOOSE 2 ENTREES + 2 SIDE DISHES + DESSERT

DP Corned Beef & Cabbage

Chicken Pot Pie

Guinness Beef Stew

Shepherd's Pie

Ground lamb, carrots, parsnips, peas, corn, celery, onions, irish cheddar, Topped with browned colcannon potatoes

Pub Sliders

Bacon Cheddar - Gorgonzola BBQ Garden

Dubliner Toastie's

turkey, dubliner cheese, bacon, tomatoes, sauteed mushrooms, secret sauce on grilled french bread

Boxty's Potato Cakes

Irish Potato pancake, filled with spinach, chopped leeks, white cheddar

Served with ground mustard aioli (vegetarian, gluten free)

Purple Cabbage & Pecan Salad

Mix of shredded cabbage and spring mix, tossed with scallions, sweetened peacans, corn, and tangy dressing

Sharmock Salad

spring mix, spinach, asparagus spears, sugar & snap peas, and celery tossed in our shamrock dressing

Calcannon Potatoes

Roasted Red Potatoes

Roasted Brussel Sprouts

Brown Butter Veggies

carrots, parsnips, cabbage, onion, and rutabaga sauteed in brown butter sauce

Carrot Coins

Carrots sliced into coins, pan fried with butter and ginger. Finished with our Whiskey Reduction Sauce

Rainbow Fruit Salad

White Cheddar Mac & Cheese

Loaded Baked Potato Soup

Ultimate Irish Apple Cakes

Fresh baked with apples, walnuts, hint of vanilla and spices topped with cinnamon crumble

Baileys Mint Chocolate Mousse Shooters

Mixed with dark chocolate, mint, and baileys irish cream

Guinness Stout Brownies

Irish Dipped Strawberries

Irish Bread Pudding