



SAINT PATRICK'S DAY LUNCH MENU

Minimum Order of 20 Guests

ENTRÉE

Corned Beef **14.95**

Slow-braised until juicy and tender,
served over a bed of shredded cabbage **GF**

Stuffed Cabbage Rolls **14.95**

Vegetarian/Vegan Entrée Option – please specify quantity

Cabbage leaves stuffed with quinoa and grilled vegetables,
topped with our garlic marinara and a touch of parsley **Vegan GF**

CHOICE OF SALAD

Shamrock Salad

Asparagus spears, sugar and snap peas, celery and spinach,
tossed in our shamrock dressing* **Vegan GF**

OR

Purple Cabbage & Pecan Salad

Mix of shredded purple cabbage tossed with scallions,
sweetened pecans and our tangy dressing* **Vegan GF**

ACCOMPANIMENTS

Colcannon

Mashed potatoes with cabbage

Fresh Baked Soda Bread **V**

Mini Shepherd's Pie



Chocolate Guinness Brownies



Rice Krispy Treats



ADDITIONAL LUNCH ADD-ONS


Shamrock Salad

Asparagus spears, snap and sugar peas, celery and spinach, tossed in our shamrock dressing* 


Purple Cabbage & Pecan Salad

Mix of shredded cabbage tossed with scallions, sweetened pecans and our tangy dressing* 


Loaded Baked Potato Soup

Thick and creamy potato soup, mixed with fresh chopped chives, sharp cheddar cheese and bacon bits 


Carrot Coins

Peeled carrots, sliced into coins, pan-fried with butter, sugar, ginger and whiskey until glaze is slightly charred 


Scalloped Potatoes

Thinly sliced Russet potatoes baked in a garlic-fennel cream sauce, topped with Tillamook cheddar and Parmesan cheeses 

Roasted Brussel Sprouts

Tossed in garlic olive oil and roasted 

Rainbow Fruit Salad

Purple grapes, blueberries, kiwi, pineapple, cantaloupe and strawberries, served with a "Pot of Gold" whipped cream dipping sauce 


DESSERT ADD-ONS

Priced by the Dozen – 2 Dozen Minimum


Shortbread Cookies

Assortment of traditional shortbread cookies dipped in chocolate 

Ultimate Irish Apple Cakes

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

Chocolate Guinness Brownies

A dark, moist brownie with delicious flavors of chocolate & Guinness 

Small

(serves 10-15)

20

Medium

(serves 20-25)

40

Large

(serves 50-55)

60

20

40

60

40

62

115

35

53

109

40

62

115

40

62

115

30

50

95

20

25

25



Complimentary Decor



APPETIZERS

Priced by the Dozen – 2 Dozen Minimum

Mini Reuben Sandwiches

38

Tender corned beef and sauerkraut, served on rye bread with Thousand Island dipping sauce

Mini Shepherd's Pie

36

Seasoned ground beef, vegetables and mashed potatoes, baked in mini muffin tins GF

Mini Cornish Pastries

36

Seasoned roast, cut into small cubes, sautéed with onions and rutabaga, baked in a pastry shell

Boxty's

32

Loaded baked potatoes, hand-pressed into silver dollar cakes and pan-fried until golden V GF

Colcannon Puffs

32

Russet potatoes and kale, chopped, seasoned, and baked into golden puffs Vegan GF

Pretzels



St. Patrick's Day Jell-O Shots







St. Patrick's Day Green Salad



St. Patrick's Day Reuben



ADDITIONAL APPETIZERS


	<u>Small</u> <i>(serves 10-15)</i>	<u>Medium</u> <i>(serves 20-25)</i>	<u>Large</u> <i>(serves 50-55)</i>
Guinness Cheese Spread A delicious blend of Guinness stout ale and cheese, served with Irish soda bread 	20	45	95
Spinach Dip Served with pita triangle 	20	45	95
Leprechaun Popcorn Freshly popped popcorn drizzled with our sweet green coating and gold sprinkles  	30	55	90

SAINT PATRICK'S DAY BEVERAGES

Green Lemonade <i>Priced per Gallon (approximately 16-18 servings)</i>			32
Seasonal Beers			6
Irish Flag Jell-O Shots <i>Priced per Dozen</i>			54
Guinness			7

All prices subject to change

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food borne illness. We offer products with peanuts, tree nuts, soy, milk, eggs and wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.

** Not all dressing are *