SAINT PATRICK'S DAY

St. Patrick's Day Reuben

Twice Baked Shepherd's Pie

Boxty's Potato Cakes

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

Twice-Baked Shepherd's Pie **36**

Seasoned ground beef in gravy, topped with mashed potatoes and vegetables in a fried potato skin

Mini Cornish Pastries **36**

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

Guinness Cheese Spread **22**

A delicious stout beer and cheddar cheese sauce served with hot Rye chips and soft pretzels

LUNCH BUFFET

Minimum Order of 20 Guests

ENTRÉE

Corned Beef **14.95**

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

Boxty's Potato Cakes **14.95**

Vegetarian Entrée Option – please specify quantity

Pan fried mashed and shredded potato cakes mixed with onions and aged cheddar. Served with sour cream and green onion

CHOICE OF SALAD

Shamrock Salad

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

OR

Purple Cabbage & Pecan Salad

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

425-467-8129
dpcatering.com

Design Perfect Catering

Complimentary Decor

Guinness Stout Brownies

CHOICE OF SIDE

Colcannon
Mashed potatoes with cabbage

Brown Butter Vegetables
Carrots, parsnips, cabbage, onion, and rutabaga lightly seasoned and sautéed in brown butter

Carrot Coins
Carrots sliced into coins, pan fried with butter, sugar and ginger. Finished with whiskey and simmered into a sweet reduction VGF

***All lunch buffets come with fresh baked soda bread** V

ADDITIONAL LUNCH ADD-ONS

Small (serves 10-15) Medium (serves 20-25) Large (serves 50-55)

Rainbow Fruit Salad **20/45/95**
Grapes, blueberries, kiwi, pineapple, cantaloupe and strawberries served with a "Pot of Gold" cream sauce V

White Cheddar Mac and Cheese **20/45/95**
Made with aged white cheddar and Monterey jack cheese beer sauce. Mixed with corned beef and topped with toasted panko

Loaded Baked Potato Soup **20/45/95**
Thick and creamy potato soup, mixed with fresh chopped chives, sharp cheddar cheese and bacon bits

DESSERT ADD-ONs

Priced by the Dozen – 2 Dozen Minimum

Ultimate Irish Apple Cakes **25**
Freshly baked with apples, walnuts, with a hint of vanilla and spices, topped with cinnamon crumble V

Guinness Stout Brownies **25**
A dark, moist brownie with delicious flavors of chocolate and Guinness V

Bailey's Mint Chocolate Mousse **26**
House-made mousse mixed with dark chocolate, mint and Bailey's Irish cream. Served in an edible chocolate cup VGF