

Hors **D**'oeuvres

- Stuffed Mushrooms with Seafood stuffing(5o portions per dish) \$125.00**
Oven roasted mushrooms filled with shrimp, crabmeat, scallops, fresh herbs and garlic, garnished with fresh lemon and chopped parsley
- Scallops wrapped in Bacon (5o portions per dish) \$170.00**
Fresh jumbo sea scallops wrapped in American bacon and sautéed with lemon butter, garnished with fresh parsley.
- Maryland Style Crab Cakes (25 portions per dish) \$165.00**
Home made plum crab cakes made with fresh crabmeat, bell peppers, shallots, garlic, fresh herbs and breadcrumbs, oven roasted and served with a fresh aioli sauce.
- Shrimp Cocktail Platter \$2.50 per Shrimp**
Fresh Atlantic tiger shrimp poached in a white wine peppercorn, lemon and bay leaf stock, chilled and served on a bed of crushed ice with a spicy, home made cocktail sauce.
- Coconut Shrimp \$2.75 per Shrimp**
Fresh Atlantic tiger shrimp lightly coated in fresh coconut -fried until golden and served with our tangy home made orange marmalade sauce.
- Beef Teriyaki (50 portions per dish) \$140.00**
Black Angus Sirloin steak strips marinated with fresh pineapple juice, teriyaki sauce, fresh ginger, garlic and fresh herbs, flame grilled and served on a wooden skewer.
- Chicken Wings (50 portions per dish) \$85.00**
Tender chicken wings with your choice of buffalo, sweet and fire, barbecue or teriyaki sauce and served with a blue cheese dressing.
- Irish Curry Chicken Wings (50 portions per dish) \$95.00**
Tender Chicken wings deep fried golden then tossed in our famous curry sauce.
- Chicken Tenders (5o portions per dish) \$100.00**
Tender fillets of chicken cooked until golden brown and served with a Dijon honey mustard sauce. Also available buffalo style.

Prices subject to 7% State and City Tax plus 20% Gratuity. before ordering please inform us if someone in your party has a food allergy.

- Italian Meatballs (50 portions per dish) \$90.00**
Home made meatballs slow cooked in a rich homemade garlic tomato sauce with fresh basil, parsley and oregano.
- Potato Skins (30 portions per dish) \$100.00**
Potato Wedges stuffed with aged cheddar, Monterey Jack cheese and American bacon, oven roasted and topped with fresh spring onions, served with sour cream.
- Mini Angus Slider Burgers (30 portions) \$100.00**
Mini prime aged Angus burgers flame grilled to a medium well temperature then topped with lettuce and tomato. Add cheese \$10.00 Add mushroom \$10.00 Add bacon \$10.00
- Pulled Pork Slider (30 portions) \$100.00**
Pulled pork smothered in barbecue sauce and topped with lettuce and tomato.
- Mini Chicken and Mushroom Vol-au-Vents (50 portions) \$110.00**
New England farm chicken breast prepared with mushrooms in a Pinot Grigio cream sauce, served in a philo vol au vent shell.
- Chicken Satay Skewers (50 portions) \$130.00**
Fresh Chicken breast brushed with our satay peanut sauce and flame grilled to perfection. Served with our peanut dipping sauce.
- Cheeseburger Ravioli (50 portions) \$90.00**
Ravioli pasta filled with Angus burger and cheddar cheese then deep fried and served with our home-made burger sauce.
- Scotch Eggs (40 portions per dish) \$90.00**
Hard boiled eggs wrapped in imported Irish sausage, coated in breadcrumbs, deep fried golden brown and served with Chef sauce for dipping.
- Corned beef and cabbage Spring Rolls (50 portions) \$110.00**
Home made egg rolls stuffed with corned beef, cabbage and shredded cheddar served with a cream parsley dipping sauce.
- Pigs in a Blanket (50 portions) \$85.00**
Irish pork sausages wrapped in Philo pastry and served with whole grain mustard.

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Assorted **P**latter

- Raw Vegetable and Dip Platter** Small \$65.00 Large \$115.00
Julienne of carrot sticks, celery sticks, broccoli florets, bell peppers, cauliflower florets, cherry tomatoes and cucumber. Chilled and served with a blue cheese dip.
- Assorted Cheese and Cracker Platter** Small \$70.00 Large \$130.00
Assorted selections of Cheeses served with a medley of cracker styles.
- Assorted Stuffed Finger Sandwiches** Small \$80.00 Large \$140.00
Soft Italian bread roll stuffed with chicken salad, turkey, ham and cheese, roast beef and corned beef served with French mustard and mayonnaise on the side.
- Assorted Stuffed Wraps** Small \$90.00 Large 160.00
Floured tortilla a wraps filled with Chicken Salad, Ham and Cheese, Roast Turkey, Roast Beef, Corned Beef.

Salads

- House Tossed Salad** Small \$40.00 Large \$80.00
Mixed green leaf lettuce, tomatoes, cucumber, red onions, bell peppers and garlic croutons, with your choice of dressing.
- Caesar Salad** Small \$45.00 Large \$90.00
Crisp Romaine lettuce tossed with home made garlic croutons in our creamy Caesar dressing and speckled with fresh Parmesan cheese.
- Pasta Salad** Small \$50.00 Large \$90.00
Rotini garden pasta marinated with a basil garlic anti-pasta dressing, tossed and served on a bed of fresh lettuce, garnished with fresh tomato, Bermuda onion and cucumber.

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Entrées Buffet

- Chicken Broccoli Ziti** \$100.00
Tender breast of marinated chicken sautéed to perfection with fresh broccoli florets and garlic in a cream Parmesan sauce, served on a bed of Ziti.
- London Broil (12lb)** \$210.00
Tender marinated London Broil grilled to perfection and topped with au jus. (Please allow for shrinkage)
- Lobster Ravioli (Choice of Scampi, or Marinara Sauce)** \$195.00
Home made Lobster ravioli stuffed with fresh lobster meat sautéed and topped with fresh grated Parmesan cheese.
- Chicken Marsala** \$150.00
Tender breast of chicken marinated with fresh herbs, sautéed with garlic, mushrooms and Marsala wine, slow cooked to a reduction.
- Tri color Cheese Tortellini with Chicken** \$160.00
Cheese tortellini sautéed with your choice of Chicken, Shrimp or Scallops garlic and tarragon, served in a cream scampi sauce, topped with fresh grated Parmesan cheese. *With Shrimp or Scallops* \$180.00
- Vegetable Primavera** \$95.00
Fresh vegetables sautéed in olive oil with fresh basil, served over Ziti with a light garlic sauce.
- New England Seafood Scampi** *Market Price*
Today's fresh local catch...fresh Cape Cod sea scallops, Maine Lobster, Chatham Haddock and Tiger Shrimp prepared in Sauvignon Blanc, fresh orchard lemon and garlic scampi sauce and served on a bed of fresh pasta.
- Shepherds Pie** \$125.00
Ground beef sautéed with carrots, peas, onions and fresh herbs, topped with creamed of mashed potato, oven roasted and served with home made gravy.
- Corned Beef and Cabbage Dinner (12lb)** \$210.00
A traditional boiled dinner with red corned beef, cabbage and potatoes served with whole grain mustard or parsley sauce. (Please allow for shrinkage)

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Harp Beer Battered Cape Cod Sea Scallops and Shrimp \$135.00
Today's fresh local catch of Cape Cod Sea Scallops and Shrimp prepared in our Harp Beer Batter, then deep fried golden and served on a bed of French fries with our home made tarter sauce for dipping.

Jameson Irish Whiskey BBQ Steak Tips (12lbs) \$210.00
Prime Aged Black Angus Sirloin Steak Tips , triple brushed with our famous Jameson Irish Whiskey BBQ sauce and cooked to a medium well temperature. (Please allow for shrinkage)

Irish Chicken Curry \$160.00
Tender breast of chicken sautéed in our own flavorful curry sauce with peppers and onions . Served with French fries or rice.

Stuffed Salmon \$160.00
Atlantic salmon with a butter and herb stuffing and topped with our béarnaise sauce.

Sides

Rice	Small \$40.00	Large \$60.00
Mash Potato	Small \$40.00	Large \$60.00
Fresh Garden Vegetables	Small \$40.00	Large \$60.00
Potato Salad	Small \$40.00	Large \$60.00
Coleslaw	Small \$40.00	Large \$60.00
French Fries	Small \$40.00	Large \$60.00

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