

Hors D'oeuvres

Caprese Skewers

Skewers of grape tomatoes, basil & buffalo mozzarella balls then drizzled with a balsamic glaze. **Small \$75.00, Large \$115.00**

Macaroni & Cheese Bites

Fried macaroni & cheese bites served with marinara or our beer cheese dip. **\$125.00**

Shrimp Dumplings

Tender shrimp, cabbage & carrots dumplings lightly fried & served with our homemade sweet & chili sauce. **\$150.00**

Sausage Bites

Roasted sausage, fresh roasted red & yellow peppers, cavatappi & smoked gouda served with marinara for dipping. **\$125.00**

Spinach, Artichoke and Asiago Arancini

Spinach and artichokes blended with asiago and mozzarella cheese **\$125.00**

Shrimp and Oyster Tower (Market Price)

Wing Tower Small \$125.00, Large \$175.00

Stuffed Mushrooms with Seafood Stuffing (50 portions per dish)
Oven roasted mushrooms filled with shrimp, crabmeat, scallops, fresh herbs and garlic, garnished with fresh lemon and chopped parsley **\$125.00**

Shrimp Cocktail Platter

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. **\$2.50 per Shrimp**

Beef Teriyaki

(50 portions per dish)
Black Angus Sirloin steak strips marinated with fresh pineapple juice, teriyaki sauce, fresh ginger, garlic & fresh herbs, flame grilled and served on a wooden skewer. **\$140.00**

Chicken Wings

(50 portions per dish)
Tender chicken wings with your choice of buffalo, sweet & fire, barbecue or teriyaki sauce & served with a blue cheese dressing. **\$85.00**

Irish Curry Chicken Wings

(50 portions per dish)
Tender Chicken wings deep fried golden then tossed in our famous curry sauce. **\$95.00**

Chicken Tenders

(50 portions per dish)
Tender fillets of chicken cooked until golden brown and served with a Dijon honey mustard sauce. Also available buffalo style. **\$100.00**

Italian Meatballs

(50 portions per dish)
Home made meatballs slow cooked in a rich homemade garlic tomato sauce with fresh basil, parsley and oregano. **\$90.00**

Potato Skins

(30 portions per dish)
Potato wedges stuffed with aged cheddar, Monterey Jack cheese and American bacon, oven roasted and topped with fresh spring onions, served with sour cream. **\$100.00**

Mini Angus Slider Burgers

(30 portions)
Mini prime aged Angus burgers flame grilled to a medium well temperature then topped with lettuce and tomato. **\$100.00**
Add cheese **\$10.00** Add, mushroom **\$10.00**, Add bacon **\$10.00**

Pulled Pork Slider

(30 portions)
Pulled pork smothered in barbecue sauce and topped with lettuce and tomato. **\$100.00**

Chicken Satay Skewers

(50 portions)
Fresh Chicken breast brushed with our satay peanut sauce and flame grilled to perfection. Served with our peanut dipping sauce. **\$130.00**

Corned Beef & Cabbage Spring Rolls

(50 portions)
Home made egg rolls stuffed with corned beef, cabbage & shredded cheddar served with a cream parsley dipping sauce. **\$110.00**

Pigs in a Blanket

(50 portions)
Irish pork sausages wrapped in Philo pastry & served with whole grain mustard. **\$85.00**

Food Bars

Taco Bar

Grilled flour tortillas served with your choice of protein & toppings.
Choose protein: fajita chicken, spiced ground beef, fajita spiced tofu or braised short rib
Toppings include: shredded lettuce, homemade pico de galo, sour cream, shredded cheddar. **Add ons:** fajita vegetables, homemade queso, pickled onions & peppers, guacamole.
Starting at \$125 for 25 people | Braised Short Rib Add \$25.00 | Other add-ons starting at \$25.00

Pasta Bar

Choice of two pastas: cavatappi, macaroni, penne or tri color tortellini.
Choice of protein: grilled chicken breast, grilled shrimp, sautéed tofu, scallops, homemade meatballs. **Toppings/sauces (choose up to three):** pesto, marinara, alfredo, garlic butter, shaved parmesan, sautéed vegetables.
Starting at \$100 for 25 people. | Chicken, Tofu or Meatballs add \$25.00 | Shrimp or Scallops add \$50.00

French Fry Bar

Bar includes russet French fries, sweet potato fries and tator tots.
Sauces (choice of 4): Beer cheese dip, creamy parsley sauce, sour cream, bacon cheese dip, French onion dip, bourbon ketchup, Guinness gravy, roasted garlic aioli, chimichurri, jalapeno ranch, Irish curry, bang bang sauce, Cajun remoulade, homemade ketchup. **Additional toppings:** buffalo chicken bites, homemade chili, fried jalapenos, cheese curds. **Starting at \$100 for 25 people**

Burger/Hot Dog Bar

Choice of: beef sliders, cheese burger sliders, fried chicken sliders, hot dogs
Toppings: shredded lettuce, tomatoes, onions, pickles, ketchup, mustard, relish, mayo
Additional toppings: beer cheese dip, fried jalapenos, bacon crumbles, chili, coleslaw.
Starting @ \$100 for 25 people | additional toppings add \$25.00

Dessert Bar

Choice of three: assorted pastries, cheesecake, cupcakes, mini pies (apple or blueberry), chocolate chip cookies. **Toppings:** ice cream, hot fudge, caramel, sprinkles.
\$200 for 25 people

Platters

Raw Vegetable and Dip Platter

Julienne of carrot sticks, celery sticks, broccoli florets, bell peppers, cauliflower florets, cherry tomatoes and cucumber. Chilled and served with a blue cheese dip. **Small \$65.00 Large \$115.00**

Assorted Cheese and Cracker Platter

Assorted selections of Cheeses served with a medley of cracker styles. **Small \$70.00 Large \$130.00**

Assorted Stuffed Finger Sandwiches

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. **Small \$80.00 Large \$140.00**

Assorted Stuffed Wraps

Floured tortilla wraps filled with Chicken Salad, Ham and Cheese, Roast Turkey, Roast Beef, Corned Beef. **Small \$90.00 Large 160.00**

Salads

House Tossed Salad

Mixed green leaf lettuce, tomatoes, cucumber, red onions, bell peppers and garlic croutons, with your choice of dressing. **Small \$40.00 Large \$80.00**

Caesar Salad

Crisp Romaine lettuce tossed with home made garlic croutons in our creamy Caesar dressing and speckled with fresh Parmesan cheese. **Small \$50.00 Large \$90.00**

Pasta Salad

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. **Small \$50.00 Large \$90.00**

Entrées Buffet

Chicken Broccoli Ziti

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. **\$160.00**

Chicken Marsala

Tender breast of chicken marinated with fresh herbs, sautéed with garlic, mushrooms and Marsala wine, slow cooked to a reduction. **\$160.00**

Tri-Color Cheese Tortellini with Chicken

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. **\$160.00 With Shrimp or Scallops \$180.00**

Vegetable Primavera

Fresh vegetables sautéed in olive oil with fresh basil, served over Ziti with a light garlic sauce. **\$95.00**

Shepherds Pie

Ground beef sautéed with carrots, peas, onions and fresh herbs, topped with creamed of mashed potato, oven roasted and served with home made gravy. **\$125.00**

Corned Beef and Cabbage Dinner (12lb)

A traditional boiled dinner with red corned beef, cabbage and potatoes served with whole grain mustard or parsley sauce. (Please allow for shrinkage) **\$210.00**

Jameson Irish Whiskey BBQ Steak Tips (12lbs)

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) **\$210.00**

Irish Chicken Curry

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

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

Small platters cater for up to 25 persons. Large platters cater for up to 50 persons.

>> All Prices subject to 7% Mass tax plus 20% gratuity. <<

* These items are cooked to order.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*** Before placing your order, please inform your server if a person in your party has a food allergy.

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