



## BREAKFAST SELECTIONS

Served from a buffet

### House Favorite

Scrambled eggs topped with Tillamook cheddar  
Sausage patties and lean Bacon  
O'Brien potatoes  
Fresh fruit, and juices  
Coffee Service  
\$10.32

### The French Scrambler

French Toast w/ butter & syrup  
Eggs scrambled with your choice of meat & cheese  
Fresh fruit  
Selection of fruit juices  
Coffee service  
\$10.99

### The Monte Cristo

Monte Cristo Breakfast Sandwich w/ maple syrup & jam  
O'Brien potatoes  
Fresh fruit  
Selection of fruit juices  
Coffee service  
\$11.78

### The Irish Continental

Fresh Fruit  
Variety of fruit juice  
McCann's Steel Cut Irish Oatmeal  
Pastry selection  
Selection of fruit juices  
Coffee service  
\$8.67

### Chef's Specialty

Eggs Benedict  
Bacon & Sausage  
Fresh fruit and juices  
Coffee Service  
\$11.78

## LUNCH SELECTIONS

Served from a buffet

### Northwest Favorite

Blackened Salmon  
Garlic Pepper Chicken  
Irish Soda Bread  
New England Clam Chowder  
Garden fresh salad  
\$17.29  
Just the Chicken \$12.57,  
Just Salmon \$15.75

### Irish Lunch

Signature Corned Beef & Cabbage  
Irish Stranger's Shepherd's Pie  
Garlic Mashed Potatoes  
Sweet Steamed Carrots  
House Salad & Irish Soda Bread  
\$12.57

### Sandwich/Chowder Buffet

Hearty Hoagie Platter-Combination of turkey, roast beef and ham hoagie sandwiches piled high with meat, cheese, lettuce, tomatoes, and mayo.  
Tossed Caesar Salad  
Creamy New England Clam Chowder  
\$11.78

### Chicken Marsala

Tender boneless breast of chicken with a Marsala mushroom sauce. Served with a wild rice blend and our hand tossed Caesar salad and Irish soda bread.  
\$11.95

### Pasta Bar

Penne pasta with a meatball marinara and a Cajun chicken alfredo. Served with garlic bread and hand tossed Caesar Salad  
\$12.57





## DINNER SELECTIONS

Served from a buffet.

We can prepare any combinations of entrees that your group would prefer. Adding an entrée item to any buffet starts at an additional \$4 per person. Dinners (with the exception of Traditional Irish American and Pasta Bar) are served with wild rice blend and garlic mashed potatoes, seasonal vegetables, Caesar and garden salad, and Irish soda bread.

### Traditional Irish-American

Tender corned beef and cabbage with Irish red potatoes  
and Shepherd's Pie.  
\$17.49

### Baked Salmon & Garlic Chicken

Fresh Atlantic salmon baked with white wine, lemon, and dill alongside grilled chicken  
breast dusted with our garlic pepper seasoning.  
\$20.41

### Chicken Marsala

Tender boneless breast of chicken with a Marsala mushroom sauce.  
\$16.95

### Baked Salmon and London Broil

Our most popular dinner selection.  
Marinated flank steak grilled and thinly sliced  
Baked salmon infused with white wine, lemon,  
and fresh dill.  
\$21.99

### Pasta Bar

Penne pasta with a meatball marinara and a Cajun chicken alfredo. Served with garlic  
bread and hand tossed Caesar Salad  
\$15.75

Prices do not include WSST or a service fee of 18%

We can be quite flexible to accommodate your group's needs and are open to special  
menu requests.





## A la Carte Appetizers

Appetizer buffet is priced at 11.78 per person for 4 choices, 17.32 for 6 choices.

Buffet prices include a Caesar salad, soft drinks and coffee service.

Appetizer buffet as a prelude to dinner is priced at 7.86 per person for 3 choices.

### Marinated Chicken Skewers

Tender rib meat with your choice of marinades.

### Prawn Platter

Seasoned prawns with a sweet Irish slaw, cocktail sauce, and just a dab of wasabi.

### Spinach and Artichoke Dip

Cheesy blend of fresh spinach, artichoke hearts, peppers, onions and spices.

### Mini Fair Burgers

Two-bite size burgers topped with cheddar cheese and caramelized onions.

### Buffalo Wings

Another menu favorite.

Spicy wings tossed with our Buffalo wing sauce and served with Blue Cheese dressing.

### Beef Kabobs

Marinated rib meat, tomato, onion, pepper, and zucchini grilled on a skewer.

### Chicken Strips

Tender strips of breaded chicken tenders with sauces for dipping

### Hearty Hoagie Platter

Combination of turkey, roast beef and ham hoagie sandwiches piled high with meat, cheese, lettuce, tomatoes, and mayo.

### Penne Pasta Salad

Penne pasta tossed with assorted vegetables, parmesan cheese and fat-free balsamic vinaigrette.

### Fresh Veggie Platter

A standard for any Get-together. Fresh and grilled vegetables with Ranch dipping sauce.

### Cheese Assortment

Assortment of imported and traditional Irish Cheeses. Served with soda bread and crackers

### Tomato Basil Crostini

Crisp bread rounds topped with Roma tomatoes, Dubliner Cheese, fresh basil, and a hint of balsamic vinaigrette.

Prices do not include WSST or a service fee of 18%

