

Family/ Office Platter Menu

Appetizer Platters (Great starters for groups of 10-15)

49.99 **Boxty Cakes** – 25 hand-formed cakes made with mashed potato, Corned Beef and Dubliner cheese, breaded and fried. Served with creamy horseradish on the side.

Sandwich Platters (each includes four full sandwiches cut in half)

49.99 Famous Reuben – Sliced corned beef, Havarti cheese, sauerkraut, secret sauce on marbled rye. **49.99** Dubliner Toastie – Turkey, Dubliner Irish Cheddar, bacon, tomato, sautéed mushrooms, secret sauce, French bread.

Build your own salad (serves 10) Dressing on the side.

First, pick your greens:

- 39.99 **Emerald Isle Salad** Mixed emerald greens, berries, chopped apple, candied nuts, balsamic vinaigrette. Gluten-Friendly. Best with chicken or black bean patties!
- 39.99 **Molly's Salad** Mixed emerald greens, diced tomato, green onion, shredded Dubliner cheese, apple slices, toasted almond slivers, homemade honey mustard. Gluten-Friendly. Best with chicken!
- 39.99 **Caesar Salad** Power greens and chopped romaine, shaved parmesan, homemade croutons, Caesar dressing. Best with chicken or salmon!
- 39.99 **Balsamic and Bleu Salad** Mixed emerald greens, bleu cheese crumbles, diced tomatoes, black olives, red onion, balsamic vinaigrette. Gluten-friendly. Best with flat iron steak!

Next, pick your protein (served on the side):

- 59.99 Pan of 10 grilled wild-caught Alaskan salmon fillets. About 6 ounces each.
- 39.99 Pan of 10 grilled all-natural, free-range, chicken breasts. About 6 ounces each.
- 59.99 Pan of 10 grilled marinated flat-iron steaks. About 6 ounces each. Cooked to your liking.*
- 29.99 Pan of 10 grilled and chopped black bean patties. Great vegan AND gluten-friendly option for the Emerald Isle Salad.

Traditional Irish Platters (serves 5-6)

Each served with two loaves of homemade Irish Soda Bread and honey butter.

- 69.99 **Corned Beef and Cabbage** Our famous corned beef, braised cabbage, colcannon potatoes, with creamy horseradish on the side.
 - 69.99 **Shepherd's Pie** Ground seasoned lamb in a beef gravy, carrots, parsnips, peas, corn, celery, onions, colcannon potatoes and shaved parmesan on top.
 - 69.99 **Guinness Beef Stew** Guinness braised beef, carrots, parsnips, celery, onion, and colcannon mashed potatoes on top.
- 69.99 **Irish Whiskey Mac N' Cheese** Our famous corned beef in a whiskey cream sauce, Dubliner and white cheddar cheeses, Cavatappi noodles, diced red onion, garlic, and toasted breadcrumbs on top.

Dessert

29.99 Family Platter of Bread Pudding – feeds about 5-6. Includes butter rum sauce and raisins on top.

Prices exclude WA Sales Tax and 20% charge to be split amongst the service staff and kitchen. All items will be served in recyclable aluminum pans with compostable utensils, plates and napkins. *Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. While we do our best to prevent cross-contamination, gluten-friendly items are prepared in common areas and on common equipment as ingredients containing gluten.

More questions? Give us a call! 425-338-5700 or email Events@ShawnODonnells.com