



Pre Set Menus

Served from a buffet.

Prices are per person and do not include WSST or 20% service fee.
75% of the service fee goes to your service team. 25% goes to the culinary team.

Best in the Northwest

Dry Rub Salmon w/Fresh Fruit Salsa (GF,DF)

Dublin Broil (GF,DF)

Irish Soda Bread & Honey Butter (v)

Celtic Caesar Salad (v)

Irish Champ Potatoes (GF,v)

Irish Whiskey Mac & Cheese (v)

Seasonal Vegetables (GF,DF,V)

\$33.99

Keepin' It Simple

Lemon Rosemary Chicken (GF)

Irish Soda Bread (v)

House Green Salad (GF,DF,v)

Irish Champ Potatoes (GF,v)

Seasonal Vegetables (GF,DF,V)

\$21.99

Irish Favorite

Corned Beef & Cabbage (DF)

Shepherd's Pie (GF)

Irish Soda Bread (v)

Emerald Isle Green Salad (GF,DF,V)

Irish Champ Potatoes (GF,v)

Brandied Carrots (GF,v)

\$29.99

Appetizer Add On

Grazing Table -\$10

Assorted variety of meats, cheese, fresh fruits, and vegetables
artistically displayed as charcuterie boards

A La Carte Options

Build your own custom menu!

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Single Entrée Line - \$22.99

Choose 1 entrée and 3 sides

Double Entrée Line - \$29.99

Choose 2 entrees and 3 sides

Additional entrée \$8 per person Additional Side \$4 per person

Salads

Celtic Caesar Salad (v)

☘ House Green Salad (GF,DF,V)

Spinach Craisin Salad (GF,v)

Broccoli Salad (GF)

Fresh Fruit Salad (GF,DF,V)

Starches

Irish Champ Potatoes (GF,v)

Cheesy Smashed Potatoes (GF,v)

Roasted Potatoes (GF,DF,V)

☘ Irish Whiskey Mac & Cheese (v)

Vegetables

Fresh Seasonal Medley (GF,DF,V)

☘ Green Beans Almondine (GF,DF,V)

Roasted Root Vegetables (GF,DF,V)

Sweet Brandied Carrots (GF,v)

Entrées

Corned Beef & Cabbage (DF)

Shepherd's Pie (GF)

Lemon Rosemary Chicken (GF)

Irish Whiskey Cream Chicken

Marinated Chicken Breasts (GF,DF)

Flank Steak w/ Pan Gravy

Dublin Broil (GF,DF)

Lemon Herb Butter Salmon (GF)

☘ Dry Rub Salmon w/ fruit salsa (GF,DF)

Prime Rib Carving Station (\$8 add'l per person) (GF)

Desserts

Cookies & brownies - \$2

Irish bread pudding - \$4

Apple Crisp - \$4

Individual dessert variety - \$5



Appetizer Packages

All prices listed are per guest in attendance and do not reflect WSST or a service fee of 20%.
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Option A

\$26 per person

Antipasto Platter

An artistic display of cured meats & cheese with assorted nuts, berries, and vegetables

Fruit & Veggie Platter

Variety of fresh fruit, seasonal veggies, & house-made dipping sauce craftly assorted

Steak & Gorgonzola Crostini

Marinated flank steak, gorgonzola, & caramelized onions on a crostini

Corned Beef Sliders

Our famous corned beef with Dubliner cheese and secret sauce on brioche buns

Shrimp Cucumber Bite

Cajun bay shrimp atop of a fresh slice of cucumber

Option B

\$22 per person

Fruit & Veggie Platter

Variety of fresh fruit, seasonal veggies, & house-made dipping sauce craftly assorted

Caprese Skewers

Cherry tomatoes, mozzarella, fresh basil, & balsamic glaze

Beggar's Purse

Shepherd's Pie wrapped in a puff pastry

Marinated Chicken Skewers

Our house drunken sauce marinated chicken skewers

Barbecue Meatballs

Bite sized all beef meatballs tossed in our house made barbecue sauce

A la Carte Platters

Platters portioned for 25 guests

-  **Fresh Fruit Platter** \$120
Fresh seasonal fruit beautifully arranged

- Vegetable Platter** \$110
Fresh and grilled vegetables with house-made ranch

- Caesar or Green Salad** \$65
Fresh greens, dressing on the side

- Cheese Assortment** \$140
Artistic arrangement of assorted cheeses

- Antipasto Platter** \$160
An artistic display of cured meats & cheese with assorted nuts, dried berries, and pickled vegetables

-  **Irish Whiskey Mac & Cheese** \$120
Cavatappi pasta drenched in an Irish whiskey & white cheddar cream sauce

- Corned Beef Sliders** \$50/dozen
Corned beef, Dubliner cheese, and secret sauce on brioche buns

