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**Irish House Event Menu**

***App party – Min Guests – 20***

* Cheese & fruit Crudité
* Fresh Veggie Crudité
* Sandwich Platter
* Corned beef & Cabbage Rolls
* Chicken Strips
* Beef Sliders
* Guinness Beer Cheese Pretzel sticks
* House Fries
* Irish Sausage Rolls
* Cauliflower Bites
* Buffalo Chicken Dip
* Spinach & Artichoke dip
* Scotch Eggs
* Hummus dip with homemade pita bread
* Lemon & Almond Brussel Sprouts
* Smoked Salmon on Irish Soda bread\*\*

***Pick any 3 $22p/p Pick any 4 $26 p/p Pick any 5 $28p/p***

*1. A minimum of 20 guests are required to reserve this Event menu option.*

*2. Apps will be served on a rolling buffet for up to 90 mins, constantly being refreshed & replenished.*

*3. Final numbers will be required 48 hours in advance & this is the minimum guest count that will be charged on the day.*

*4. \*\* If the smoked salmon on soda is selected a supplement charge of $3 per guest will be charged regardless of which package is selected.*

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**Dinner packages**

**Galway $50 p/p**

Choice of Soup of the Day or House salad - *selected by host in advance.*

Each Guest can order one of the following Entrées from a personalized menu on the day.

* Fish and Chips
* Irish Whiskey Chicken
* Pan Seared Pork Chops with Colcannon & Mushroom Brandy Sauce
* Peppered 6oz New York Steak
* Mediterranean Pasta (Veggie Option)
* Seasonal dessert

**Wexford $60 p/p**

Choice of 3 apps on arrival.

Choice of Soup of the Day or House salad - *selected by host in advance.*

Each Guest can order one of the following Entrées from a personalized menu on the day.

* Char-grilled Salmon with Lemon and Dill Butter
* Dublin Steak, 8oz NY Strip chargrilled & topped with an Irish whiskey & mustard sauce
* Blackberry and Dijon Glazed Irish Pork Loin
* Dubliner Chicken Cordon Blue with a thyme and garlic cream
* Seasonal dessert

**Westmeath $70 p/p**

Choice of 3 apps on arrival- choose from Appetizer Menu

Choice of Guinness French Onion Soup or House Salad - *selected by host in advance.*

Each Guest can order one of the following Entrées from a personalized menu on the day.

* Traditional Irish Christmas Dinner:

Roasted Breast of turkey with an herbed stuffing and A whiskey & Mustard Glazed Irish ham, served with seasonal vegetables, whipped potatoes and pan gravy.

* Chargrilled NY Strip :

10oz NY strip cooked to your liking with sautéed onions & mushrooms, Irish whiskey peppercorn sauce served with parmesan pomme frites.

* Pan Seared Fillet of Cod:

Served on a bed of asparagus, pea & basil pesto fettucine

* Wild Mushroom & Leek Risotto:

Topped with shaved parmesan & drizzled with a lemon infused olive oil

* Chefs Seasonal Dessert.

**Bar Packages**

* Open bar - each of your guests can enjoy whatever drinks they would like, served responsibly of course!
* Bar tab limit - a set dollar amount that we will not exceed without approval, this is usually pared with our 'house drinks' (beer, wine, well etc.)
* Drink tickets - again this is usually pared with our 'house drinks'. You issue your guests with a set number of tickets which they can exchange for a drink.

Each of the above drink options can also have a monetary limit so not to exceed your budget.

*Optional Party additions:*

* *Mulled Wine Reception $10 pp*
* *Add tableside after dinner Irish Coffees $9 pp*
* Champagne toast for $9pp

*Terms & Conditions:*

* *All menus must be decided 2 weeks before the event.*
* *Final numbers will be required 48 hours in advance for all dinner packages & this is the minimum guest count that will be charged on the day*
* *all prices exclude sales tax and 18% gratuity*