



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 a tip pool for non-tipped employees.

Northwest Best

Spiced Dry Rub Salmon (GF.DF)

Dublin Broil (GF.DF)

Irish Soda Bread & Honey Butter (v)

House Green Salad (GF.DF.v)

Colcannon Potatoes (GF.v)

Irish Whiskey Mac & Cheese (v)

Seasonal Vegetables (GF.DF.V)

\$33.99

Carver & Cluck

Chef Carved Prime Rib (GF.DF)

Irish Whiskey Cream Chicken

Irish Soda Bread (v)

Spinach Craisin Salad (GF.v)

Cheesy Smashed Potatoes (GF.v)

Green Beans Almondine (GF.DF.v)

\$39.99

Irish Favorite

Corned Beef & Cabbage (DF)

Shepherd's Pie (GF)

Irish Soda Bread (v)

Emerald Isle Green Salad (GF.DF.V)

Colcannon 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!

Served from a buffet. Prices are per person and do not include WSST or 20% service fee.
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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)

Emerald Isle Green Salad (GF,v)

Broccoli Salad (GF)

Potato Salad (GF,v)

Starches

Irish Colcannon Potatoes (GF,v)

Cheesy Smashed Potatoes (GF,v)

Roasted Potatoes (GF,DF,V)

Rice Pilaf (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)

Chipotle Apple Coleslaw (GF,v)

Entrées

Corned Beef & Cabbage (DF)

Shepherd's Pie (GF)

Lemon Rosemary Chicken Breasts (GF)

Irish Whiskey Cream Chicken

Mulligatawny Chicken (GF,DF)

Flank Steak w/ Pan Gravy

Dublin Broil (GF,DF)

Smoked Beef Brisket (GF,DF)

Pulled Pork (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

Individual dessert variety - \$5



Appetizer Packages

All prices listed are per guest in attendance and do not reflect 10.5% WSST or a service fee of 20%

Option A

\$26.99 per person

Antipasto Board

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

Chicken Skewers

House marinated chicken thighs on an easy to eat skewer

Option B

\$24.99 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

Goat Cheese Bruschetta

Goat cheese spread across our house made crostini topped with fresh tomato basil bruschetta

Blackberry Meatballs

Bite sized all beef meatballs tossed in our house made blackberry puree

A la Carte Platters

Platters portioned for 25 guests

-  **Fresh Fruit Platter** \$125
Fresh seasonal fruit beautifully arranged

- Vegetable Platter** \$120
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 Board** \$165
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

- Crostinis** \$120
Choice of tomato goat cheese bruschetta or steak & gorgonzola atop a crostini

