



Private Event Menus



Appetizers Galore

Build your own party appetizers for parties of 50 or more.
We can customize our platters to meet your specific needs, subject to price changes.

Appetizers will be served buffet style and will be refilled for one hour during your event starting at \$10.00/person

First, pick any four of the following:

Ceili Spuds (Irish Potato Skins)
Goat Cheese Croutons
Buffalo Wings
Chicken Fingers
Mozzarella Cheese Sticks
Irish Sausages
Reuben Rolls or Blackened Chicken Rolls
Chicken Quesadillas
Spinach & Artichoke Dip w/Chips
Bruschetta Platter
BBQ Rib Tips (Add \$2.00/person)

Then, add more if you like:

Sandwich Platters

Trinity Chicken Sandwiches add \$5pp each

Grilled chicken w/basil pesto, Irish cheese & roasted red peppers on a hamburger bun

Corned Beef Sandwiches add \$5pp each

Sliced corned beef stacked on classic rye bread

Or, add any a la carte items of your choice:

Platters

(not refillable)

Slider Platter- \$50 for 25 sliders of your choice (pork, corned beef or cheeseburger)

Vegetable Platter – with raw vegetables & Ranch dressing - \$40

Hummus Platter – served with raw vegetables - \$50

Fruit Platter – array of fresh seasonal fruits - \$50

Crab Cake Platter – mini crab cakes

Seafood Platter – Shrimp, Crab claws, & salmon on brown bread (market price)

Dessert Tray – miniature portions of our homemade bread pudding and brownies - \$35

Above prices do not include 9.75% sales tax or 20% private event fee.



The Finest Fayre Buffet Menu

Tossed Salad

Fresh romaine with tomato, red onion, cucumber, mushrooms and herb croutons
Tossed in our House dressing

Entree

(Please choose 3 of the following)

Mostaccioli Al Forno

Ribbon pasta baked with a delightful blend of garlic and mozzarella cheese, smothered in a rich marinara sauce.

Guinness Fish & Chips

Our famous filets of cod cooked in a Guinness beer batter and fried golden brown. Served with chips, tartar sauce and lemons.

Corned Beef & Cabbage

Corned beef sliced served with buttered cabbage in a horseradish cream sauce.

Barbecued baby back ribs

(Additional \$2.00/person)

Delicious fall off the bone baby back pork ribs smothered in BBQ sauce and served with fries.

Beverages will be charged a la carte or,
add \$1.50/person to include soft drinks, coffee or tea.

Price per person: \$24

Above price does not include sales tax or 20% private event fee.

The Family Classic Menu

Appetizer (Please choose 1)

Ceili Spuds

Irish potato skins stuffed with Blarney cheese & bacon, topped with sour cream & green onions

Reuben Rolls

Wontons filled with cabbage, kraut, corned beef & Blarney cheese.

Spinach & Artichoke Dip

Chopped spinach and artichoke hearts in a creamy Asiago cheese dip, served with tortilla chips.

Tossed Salad

Fresh Romaine with tomato, red onion, cucumber, mushrooms and herb croutons.

Tossed in balsamic vinaigrette dressing.

Entrée

(Please choose three of the following)

Dubliner Pot Roast

Tender beef pot roast smothered in a mushroom and cabernet sauce. Served with mashed potatoes and vegetables.

Mostaccioli Al Forno

Ribbon pasta baked with a delightful blend of garlic and mozzarella cheese, smothered in a rich marinara sauce.

Guinness Fish & Chips

Our famous filets of cod cooked in a Guinness beer batter and fried golden brown.

Served with steak fries, tartar sauce and lemons.

Chicken Romano

Lightly breaded, bruschetta tomatoes, fresh mozzarella, arugula, olive oil & balsamic vinegar. Served with red skin potatoes.

Bookmaker's Sandwich

Beef tenderloin with sautéed onions, ripe tomatoes and horseradish sauce, cooked medium and served on a French roll.

Beverages will be charged a la carte or, add \$1.50/person to include soft drinks, coffee or tea.

**Choose a dessert tray with miniature portions
of our homemade bread pudding or a fresh fruit tray**

Price per person: \$25

Above price does not include sales tax or 20% private event fee.



The Deluxe Dining Menu

Appetizer

(Choose one of the following – only 2 portions/person served)

Shrimp Ballyvaughn

Bacon wrapped shrimp served with chipotle and cocktail sauces

Smoked Salmon

Smoked salmon on Irish brown bread with cream cheese with red onion garnish.

Reuben Rolls

Wontons filled with cabbage, sauerkraut, corned beef & Blarney cheese. Served with Thousand Island dressing.

Tossed Salad

Fresh romaine with tomato, red onion, cucumber, mushrooms, and herb croutons tossed in our homemade balsamic vinaigrette dressing.

Entrées

(Choose three of the following)

Dungarvan Salmon

Sautéed salmon with pesto crust. Served with mashed potatoes and seasonal vegetables.

BBQ Pork Ribs

Meaty baby back ribs, smothered in tangy barbeque sauce. Served with French fries.

Chicken Romano

Lightly breaded chicken breast, tomatoes, fresh mozzarella, arugula, olive oil & balsamic vinegar. Served with red skin potatoes.

Lemon Chicken

Sauteed chicken breast topped with a lemon basil sauce. Served over sautéed spinach and pomodoraccio tomatoes. Served with mashed potatoes.

Guinness Fish & Chips

Filets of cod coated in a Guinness beer batter and fried golden brown. Served with French Fries.

**Beverages will be charged a la carte or
Add \$1.50/person to include soft drinks, coffee or tea**

**May choose a dessert tray with miniature portions of our homemade bread
pudding OR a fresh fruit tray**

**Price per person: \$30
Above price does not include sales tax or 20% private event fee**



The Craic Buffet Menu

Ceili Spuds

Irish potato skins stuffed with Blarney cheese & bacon, topped with sour cream & green onions

Spinach & Artichoke Dip

Chopped spinach and artichoke hearts in a creamy Asiago cheese dip, served with tortilla chips.

Wings O' Fire

Buffalo style spicy wings with bleu cheese, celery & carrots.

Trinity Chicken Sandwiches

Grilled fresh chicken breast with basil pesto, melted Irish cheese and roasted red peppers on a herb bun.

Corned Beef Sliders

Sliced lean warmed corned beef on mini buns

Cheeseburger Sliders

Mini cheeseburgers served with lettuce, tomato, onion, and pickle.

Freshly Tossed Salad

Served with our homemade balsamic vinaigrette.

Beverages will be charged a la carte or,
add \$1.50/person to Include soft drinks, coffee or tea.

Price per person : \$18

Above price does not include sales tax or 20% private event fee.



The Business Buffet Menu

Wings O' Fire

Buffalo style spicy wings with bleu cheese, celery & carrots.

Corned Beef Sandwiches

Sliced lean corned beef stacked on toasted rye bread.

Trinity Chicken Sandwiches

Grilled chicken breast with basil pesto, Irish Cheese & roasted red peppers on a herb bun.

Portabella Sandwiches

A warmed demi baguette, fresh basil, sun-dried tomatoes, portabella mushrooms, fresh mozzarella & Kalamata olives.

Freshly Tossed Salad

Served with our homemade vinaigrette.

Fresh Fruit Tray

A colorful concoction of seasonal fruits

**Beverages will be charged a la carte or
add \$1.50/person to include soft drinks, coffee or tea**

Price per person: \$20

Above price does not include sales tax or 20% private event fee.



The Brunch Buffet Menu

(Only available in the mornings, prior to noon)

Variety of brunch items as well as portions of our famous traditional Irish breakfast.

**Irish Bacon Rashers & American Bacon
Prime Sausages
Eggs Benedict
Breakfast Potatoes – Lexi Lu Style
Eggs – scrambled
Toast**

And for the sweeter tooth.....

Blueberry Buttermilk Pancakes

Vanilla French toast

The Freshest Fruit of the Season

Beverages

To be charged a la carte or,
add \$1.50/person to include soft drinks, coffee or tea only.

(Juices are always charged separately)

Price per person: \$17

Above price does not include sales tax or 20% private event fee.