



Cold Hors D'oeuvres

Minimum 3 Dozen per item

Smoked Salmon on Brown Bread	18.00
Cherry Tomatoes filled with Smoked Salmon Mousse	16.50

Canapés with your choice of:

a) Chicken & walnut	17.00
b) Crab Salad	15.00
c) Tuna Salad	14.00
d) Pate	14.00
e) Herb Cream Cheese	15.00
Bruschetta	15.00

All Showpieces are priced per person

Side of Oak Smoked Salmon	7.00
Cheese Display with French Bread	5.00
Fruit Display	4.00
Bowl of Jumbo Shrimp (50 pieces)	185.00
Vegetable Crudités Platter with two Dips	3.50
Fresh Mozzarella & Tomato, Pesto Dressing	5.00

ALL PRICES ARE SUBJECT TO 8% TAX & 20% SERVICE CHARGE

Set Cocktail Menus

Minimum 25 persons

Cold

- *Vegetable Crudités with Dips
- *Assorted Deli Sandwiches on French bread
- *Cherry Tomatoes filled with Salmon Mousse

Hot

- *Swedish Meatballs
- *Chicken Wings with Celery Sticks & Blue Cheese Dip
- *Assorted Mini Quiche

\$18.95 per Person

Minimum 40 persons

Cold

- *Assorted Cheese Board with Crackers
- *Selection of Deli Sandwiches on French Bread
- *Vegetable Crudités with Dips

Hot

- *Breaded Chicken Tenders with BBQ & Honey Mustard
- *Assorted Mini Quiche
- *Crab Stuffed Mushroom
- *Sausage Rolls

19.95 Per person

ALL PRICES ARE SUBJECT TO 8% TAX & 20% SERVICE CHARGE

Lunch Menus (minimum 20)

CHOICE OF ONE OF THE FOLLOWING:

Chilled Gazpacho

Homemade soup of the day

Irish potato soup

Mixed seasonal greens

Caesar salad

CHOICE OF ONE OF THE FOLLOWING:

Grilled Salmon Filet with Béarnaise Sauce	18.50
Breast of Chicken with Marsala & Mushroom Sauce	16.95
Sliced Roast Sirloin of Beef with a Red Wine Sauce	22.50
Roast Pork Loin with Gravy or Apple Sauce.....	18.50
Gaelic Steak in a Whiskey & Mushroom Sauce	17.95
Fresh Fish of the Day	Market Price

CHOICE OF ONE OF THE FOLLOWING

N.Y Cheesecake, Bread & Butter Pudding, Fresh Fruit Cup,

Tiramisu, Chocolate Fudge Cake Hot Apple & Raisin Pie, Pecan Pie,

Key Lime Pie, Baileys Ice Cream

ALL LUNCH MENUS INCLUDES FRESH VEGATABLES, RICE, OR POTATOES, ROLL & BUTTER, TEA, COFFEE & BREWED DECAF

All prices are subject to 8% tax & 20% service charge

Minimum 40 persons

Irish Buffet

Fruit & Cheese Display

Potato Salad

Caesar Salad

Tomato & Onion Salad

Smoked Salmon Platter

Whole Salmon Bellevue on Mirror

Guinness and Beef Stew

or

Corned Beef & Cabbage

Roast Top Round of Beef with Gravy

Boiled Potatoes, Peas & Parrots

Scones with Cream & Strawberry Jam, N.Y Cheesecake

Choice of Apple Pie or Sherry Trifle

Tea or coffee

32.95 per person

Irish coffee optional..... 6.50 extra p.p.

All prices are subject to 8% tax & 20% service charge

Dinner Combination Menus

Menu 1

Caesar salad

Or

Irish Potato soup

Gaelic Steak in a Whiskey & Mushroom Sauce

Or

Fresh Salmon Fillet with a Dill Sauce

Or

Herb & Potato Stuffed Chicken Breast

Fresh Vegetables & and Potatoes

Choice of Desserts:

Tea, Coffee or Brewed Decaf

32.50 Per person

Menu 2

Smoked Salmon with Capers, Onions and Homemade Brown Bread

Mixed Salad Dressing or Irish Potato Soup

Roast Leg of Lamb Provencal with Fresh Mint Sauce

Or

Gaelic Steak in a Whiskey & Mushroom Sauce

Or

Salmon Fillet Florentine

Fresh Vegetables and Potatoes

Choice of Deserts

Tea, Coffee, Brewed Decaf

36.95 per person

ALL PRICES ARE SUBJECT TO 8% & 20 % GRATUITY

Dinner Menus

CHOICE OF ONE OF THE FOLLOWING:

Homemade soup of the day

Irish Potato Soup

Seasonal Green Salad with House Dressing

Caesar Salad

Spinach Salad

Irish Smoked Salmon (\$4.50 extra)

CHOICE OF ONE OF THE FOLLOWING:

Breast of Chicken stuffed with Spinach & Goat Cheese	24.50
JohnMartin's Stuffed Chicken Breast wrapped in Bacon	25.50
Gaelic Steak with a Whiskey & Mushroom Sauce	32.50
Pecan Crusted Salmon Fillet in an Orange Ginger Sauce	28.50
Dolphin Francasie with Lemon Caper Butter	26.50

CHOICE OF ONE OF THE FOLLOWING:

Cheesecake, Key Lime Pie, Irish Bread & Butter Pudding

Irish Sherry Trifle, Bailey's Ice Cream

Tiramisu, Chocolate Fudge Cake, Apple or Pecan Pie

ALL DINNER MENUS INCLUDE ROLLS & BUTTER, FRESH VEGETABLES, RICE OR POTATOES COFFEE, TEA, AND BREWED DECAF

All prices are subject to 8% tax & 20% service charge

Hot Hors D'oeuvres

Minimum 3 dozen per item

Sausage Roll	18.95
Swedish Meatballs	17.95
Assorted Quiche	17.50
Chicken & Pepper Skewers	18.95
Scallops wrapped in Bacon	21.50
Breaded Chicken Tenders with Honey Mustard and B.B.Q.....	18.95
Shrimp egg rolls with Ginger Soy Sauce/ Honey Mustard	18.95
Crab Stuffed Mushrooms Topped with Cheese Sauce	21.50
Crab and Corn Fritters	21.50

Carvings

Roast Leg of Lamb with Mint Jelly	8.50 p.p. min 15
Roast Turkey with Cranberry Sauce	7.00 p.p. min 20
Roast Top Round of Beef	8.50 p.p. min 50
Baked Ham	7.50 p.p. min 25

(All Carvings are served with appropriate Sauce sand French Bread)

Note: There is a Carving Fee of \$100.00

Buffet

Caesar Salad Station	4.50p.p.
Baked Brie en Croute with Honey & Almond	5.50p.p.
Pasta of your Choice: Linguini or Penne.....	6.50.....Tortellini..... (2.00 Extra)

Choice of SaucesAlfredo, Marinara or Meat Sauce

Additional Ingredients: Chicken – 2.50 Shrimp – 4.00 or Vegetables - 2.00

ALL PRICES ARE SUBJECT TO 8% TAX & 20% SERVICE CHARGE

Breakfast and Brunch Buffets (minimum 20)

Menu # 1

Continental

Orange Juice, Assorted Pastries, Coffee Tea or Decaf.....10.50

Menu #2

VIP Continental

All of the above with Sliced Fresh Fruit and Honey Yogurt.....3.50 Extra

Menu #3

American Breakfast

Scrambled Eggs, O'Brien Potatoes, French toast, Bacon and Sausage.....13.95

Menu #4

Irish Farmhouse Breakfast

**Imported Irish Bacon, Sausage Black and White Pudding, Scrambled Eggs,
Tomato Mushrooms and O'Brien Potatoes17.50**

Menu #5

American Breakfast Brunch

**Scrambled Eggs, Bacon, Sausage, O'Brien Potatoes, Chicken Francaise, Salmon Fi-
let with Dill Sauce, Rice and Fresh Vegetables21.95**

Menus 3, 4 & 5 include Juice, Breakfast Pastries, Tea or Coffee

Additional Extras

Smoked Salmon, Cream Cheese and Bagel..... 6.50...Roast Sirloin of Beef..... 8.50

Roast Leg of Lamb7.50

Bloody Mary's, Mimosa or your Beverage of Choice

All prices are subject to 8% tax & 20% service charge