

Irish Snug Banquet Menu

Appetizers

Minimum of 20 guests

-Beef tenderloin sandwiches

Thinly sliced roasted beef tenderloin and rolled into a mini baguette. Accompanied horseradish sauce.
\$5.25 per person

- Assorted quesadillas

Choose from a platter with a assortment of four different quesadillas. Served with pico de gallo, sour cream and guacamole.
\$3.50 per person

-Smoked Salmon rolls

Irish smoked salmon rolled with a dill cream cheese and wrapped in a spinach tortilla.
\$6.50 per person

-Hot wings

Our signature spicy wings. Accompanied by bleu cheese dressing, carrots and celery
\$4.25 per person

- Corned beef Eggrolls

Our thin sliced corned beef mixed with cheese, sour craut, and potatoes stuffed in a crispy eggroll skin. Accompanied by our spicy mustard sauce.
\$4.25 per person

-Curry Satay chicken skewers

Tender strips of chicken marinated in our spicy curry sauce, skewered and grilled.
\$4.50 per person

-Cheese and Fruit

An array of imported and domestic cheeses with assorted crackers and fresh seasonal fruit.
\$3.75 per person

-Artichoke Dip

Fresh spinach and artichoke hearts blended with herbs, spices and cheeses. Accompanied by fresh made toast point, carrots, celery and tortilla chips.
\$3.25 per person

-Fish and chips bites

Tender chunks of Atlantic cod hand battered and deep fried. Served with homemade chips and tartar sauce.
\$5.25 per person

-Vegetable Crudite

A display of fresh cut seasonal vegetables. Served with ranch dressing.
\$2.25 per person

-Chips and Salsa

Fresh made tortilla chips served with our own spicy salsa.
\$1.75 per person

-Peel and Eat Shrimp

Order by the pound with our spicy cocktail sauce, caper remoulade and lemon wedges.
\$12.00 per pound (5 pound minimum, one pound served approximately 3-4 people)

Suggested Appetizer Pairings

Option 1

Vegetable Crudité
Spinach and artichoke dip
Chips and Salsa
Per person \$7.25
20 people \$145.00
50 people \$543.75

Option 3

Cheese and Fruit Display
Beef tenderloin Sandwiches
Fish and chips bites
Per person \$15.50
20 people \$310.00
50 people \$775.00
75 people \$1162.50

Option 2

Chips and Salsa
Assorted Quesadillas
Corned beef Eggrolls
Per person \$8.75
20 people \$175.00
50 people \$437.50
75 people \$656.25

Option 4

Vegetable Crudité
Corned beef Eggrolls
Hot Wings
Per person \$10.75
20 people \$215.00
50 people \$537.50
75 people \$806.25

*Tax and gratuity are additional

Buffets

Minimum of 20 guests

All buffets include choice of coffee, tea, soda or iced tea

-Lunch Deli (Served until 2:00)

Luncheon platters piled high with sliced smoked turkey, ham, roast beef, cheddar cheese, Swiss cheese and american cheese. Accompanied by lettuce, tomato, red onion, Dijon mustard, chipotle mayonnaise, mayonnaise and a selection of breads including sourdough hoagies, marble rye, wheat and herbed foccacia. Also includes homemade potato chips and a fresh fruit display.

\$9.99 per person

-Backyard Barbecue

This package includes everything you would want in your own backyard...without the hassle. We supply the plastic plates and utensils and cook your meat selections on a grill for your guests in our themed backyard. Your menu includes:

Grilled 8 oz hand formed hamburgers, hot dogs, baked beans, pasta salad, homemade potato chips and all the condiments.

\$11.95 per person

You may substitute bratwurst for an additional \$.50 per person

-Irish

Choice of: tossed garden salad or tossed Caesar salad

Choice of 2

Shepherds pie

Fish and chips

Corned Beef and cabbage

\$16.95 per person

-South of the border

Tortilla chips and spicy salsa

Chicken Fajitas

Beef Fajitas

Cheese Enchiladas

Chipotle rice

Spicy black beans

Shredded lettuce, diced tomatoes and diced red onion

Sour cream, salsa, guacamole

Warm flour tortillas

\$18.95 per person

-Entrée Buffet

Includes fresh baked rolls and choice of coffee, tea, iced tea or soda

Sliced Beef tenderloin burgonione
Lasagna
Fettucini with blackned chicken and vegetables
\$14.95 per person

Salads

(Choose TWO of the following)

Tossed mixed green salad w/variety of dressings
Spinach salad
Caesar salad

Side Dishes

(Choose THREE of the following)

Rice pilaf
Mashed potatoes w/gravy
New roasted red potatoes
Vegetable medley
Hash browned zucchini

Entrees

(Choose TWO of the following)

Shepherds pie
Sliced Beef tenderloin burgonione
Lasagna
Chicken marsala
Fettuccini Alfredo vegetables and blackned chicken
\$24.95 per person

Carving station: \$3.50 Additional

A professionally dressed chef will slice your selection to order tableside.

Roast sirloin
Smoked turkey breast
Orange Chipotle pork loin

- -Light Entrée Buffet

Includes fresh baked rolls and choice of coffee, tea, iced tea or soda

Salads

(Choose ONE of the following)

Tossed mixed green salad w/variety of dressings
Spinach salad
Caesar salad

Side Dishes

(Choose TWO of the following)

Rice pilaf
Mashed potatoes w/gravy
New roasted red potatoes
Vegetable medley
Hash browned zucchini

Entrees

(Choose ONE of the following)

Shepherds pie

Lunch Entrees

Minimum of 20 guests

Groups of up to 50, choose 3 items

All entrees include choice of coffee, tea, soda or iced tea

Grilled Chicken Caesar

Fresh romaine lettuce tossed with Parmesan, Caesar dressing and croutons. Topped with grilled chicken. Served with fresh bread.

\$9.75 per person

Snug Burger

We start out with a half-pound handmade USDA Choice beef ground patty, season, grill to medium and top with cheddar cheese. Served on a sesame bun with lettuce, tomato and red onion with French fries.

\$9.25 per person

Balsamic Chicken

Breast of marinated chicken, grilled and topped with bacon and provolone. Served on a sesame bun with spinach, lettuce and tomatoes with coleslaw.

\$9.25 per person

Blackened Caesar Wrap

Cajun marinated chicken breast, romaine lettuce and parmesan cheese stuffed into a tortilla. Served with fresh cut chips.

\$9.25 per person

Corned Beef Sandwich

Thinly sliced corned beef, pickles and spicy mustard on a hoagie with pasta salad.

\$9.95 per person

Irish Whiskey Glazed Salmon

Fresh cut Salmon Filet brushed with a sweet and tangy Irish Whiskey Glaze. Served with rice pilaf and sautéed vegetables.

\$9.99 per person

Roast Beef

Slow cooked USDA Angus of beef. Topped a peppercorn gravy. Served with blue cheese mashed potatoes and sautéed fresh vegetables. \$10.95 per person

Dinner Entrees

Minimum 20 guests

Groups of up to 50, choose 3 items

All entrée dinners include bread baskets, a house salad with dressing of choice or for an additional \$.50 substitute Caesar salad.

Includes choice of coffee, tea, soda or iced tea

Filet Duxelle

A 8 oz. USDA Black Angus filet stuffed with a buttery mushroom duxelle. Served with garlic mashed potatoes and sautéed vegetables.

\$22.99 per person

Irish Whiskey Glazed Salmon

Fresh cut Salmon Filet brushed with a sweet and tangy Irish Whiskey Glaze. Served with rice pilaf and sautéed vegetables.

\$16.99 per person

Roast Beef

Slow cooked USDA Angus of beef . Topped a peppercorn gravy. Served with blue cheese mashed potatoes and sautéed fresh vegetables.

\$18.95 per person Add a carver for \$50.00

Blackened Chicken Fettucini

A tender boneless breast of chicken coated in Cajun seasonings and sautéed with mushrooms, spinach and tomatoes in our homemade Alfredo sauce. Served with garlic bread

\$14.99 per person

Orange Habanero Pork Tenderloin

Roasted natural pork tenderloin slow roasted then glazed with a spicy orange sauce. Served with cilantro rice and hash browned zucchini.

\$16.99 per person

Seared Ahi Tuna

Fresh Yellow fin Ahi tuna seared rare and served with a spicy mustard sauce. Served with sautéed fresh vegetables and rice pilaf.

\$18.99 per person

Lasagna

Sheets of pasta layered with ricotta cheese, herbs, spices and either spicy beef and sausage or grilled seasonal vegetables.

\$13.99 per person