

SAMPLE PARTY MENUS

Our restaurants provide a unique setting for your special event. Along with our Irish charm, generous portions, friendly professional service, and authentic surroundings we are all dedicated to making your special occasions a memorable event.

The following sample menu packages are the most commonly chosen in house group menus. However please remember they are only samples and can be added to or items substituted if requested. Use the "Design Your Own Menu" for substitution ideas. We can also re-create your grandmother's lasagna, or husband's favorite dessert.

Once we have arrived at your final selections we will provide you with an up to date quotation for your customized package. All of our group menus include the service of our homemade Irish brown bread and soda bread, iced tea, coffee and sodas.

Our Restaurants are proud to offer outside catering services also. Let us assist you in more than creating a menu. We have access to many historic and spectacular catering locations. We can assist you in choosing dishes, glassware, linens, tables, and chairs. Just ask to speak to a manager and we'll get started customizing your event, today!

We are always glad to be of service to the community. In addition to our successful Pub quiz evenings, which raise money for local charities, we also offer a charity group menu package to any registered charity organization who may wish to hold a fundraising event at one of our locations. Ask a manager for more details on how your group can raise

funds and evening too.

have a great

**Rehearsal dinners, christenings, baby showers, luncheon meetings, wedding receptions, group dinners, outside catering, corporate picnics, packed luncheons, retirement parties, charity events.
We cater to all your needs!**

Kinsale Inn

***508 758 4922
www.kinsaleinn.com***

Brian Boru

***410 975 2678
www.brianboru.com***

Galway Bay

***410 263 8333
www.galwaybaymd.com***

Killarney House

***410 798 8700
www.killarneyhousepub.com***

The Weston Senior Center's Christmas Lunch



Entrée Choice of:

The Irish Rubeen

Our first cut of corned beef sautéed with braised cabbage, topped with Swiss cheese and an Irish Whiskey Mustard dressing, served on rye bread with Irish Chips

Grilled Chicken and Irish Bacon

Breast of chicken charbroiled and topped with a grilled strip of Irish bacon and melted cheddar, served on a Kaiser roll with lettuce, tomato, and Irish Chips

Grilled Chicken Caesar Salad

A tender breast of chicken, lightly seasoned, charbroiled, slice and served over our classic Caesar salad

Dublin Pub Fish Sandwich

A fresh filet of Alaskan Polluck dipped in our homemade beer batter, deep fried, topped with American cheese, and served on a Kaiser roll with lettuce, tomato and Irish Chips

Medieval Beef Stew

Tender chunks of beef marinated in an Irish Stout, braised and stewed with large chunks of celery, carrots, and onions, topped with a scoop of mashed potato

-----Sample Lunch Menu-----

All of our group menus include the service of our homemade Irish breads, iced tea, coffee, and sodas.

\$13.99 Per Person

Plus sales tax and 18% gratuity. Prices subject to change

**WELCOME TO THE
ANNAPOLITAN GARDEN CLUB
LUNCH MEETING**

Entrée Choice of:

Shepherds Pie

Ground sirloin, onions, peas and carrots baked in rich
casserole and topped with mashed potatoes

Fish & Chips

Using Alaskan Pollock this white fish is dipped in our homemade
beer batter and deep fried to a golden brown,
served with tartar sauce and Irish chips

Corned Beef Caesar Salad

Our classic Irish Caesar tossed with first cut of Corned Beef
slow cooked for ten hours, dressed and ready to eat

Traditional Lamb Stew

The original recipe using tender cubes of Lamb stewed with
celery, carrots and mashed potatoes

Cottage Pie

Tender breast of chicken cooked in a casserole with
mushroom, celery, onion, and carrot, topped with mashed
potatoes and roasted to a golden brown

Dessert choice of:

Bailey's & White Chocolate Mousse

Traditional Bread Pudding

-----Sample Lunch Menu-----

**All of our group menus include the service of our
homemade Irish breads, Iced tea, coffee, and sodas.**

\$17.99 Per Person

Plus sales tax and 18% gratuity. Prices subject to change

Happy Retirement Howard Wagner!



Choice of:

Potato and Leek Soup or Caesar Side Salad

Entrée Choice of:

Shepherds Pie

Ground sirloin, onions, peas, and carrots baked in a rich casserole and topped with mashed potatoes, grilled to a golden brown

Fish and Chips

Using fillets of Alaskan Pollock this white fish is dipped in our homemade beer batter and deep fried to a golden brown, served with tartar sauce and Irish Chips

Farm House Chicken

Oven Roasted half Chicken served with a sage and onion stuffing, pan gravy, mashed potatoes and a fresh steamed vegetables

Prime Rib Salad

Strips of prime rib charbroiled and served over our own Chieftain Salad with our black currant port dressing

Murphy's Pot Roast

A home-style pot roast slow cooked with a little Irish Stout, served with homemade mushroom gravy, mashed potatoes, and fresh steamed vegetables

Dessert choice of:

Bailey's & White Chocolate Mousse or Traditional Bread Pudding

-----Sample Dinner Menu-----

All of our group menus include the service of our
homemade Irish breads, Iced tea, coffee, and sodas.

\$24.99 Per Person

Plus sales tax and 18% gratuity. Prices subject to change

Rehearsal Dinner For Matt and Marie!



Selection of Passed Appetizers

Choice of:

Potato and Leek Soup or Caesar Side Salad

Entrée Choice of:

Corned Beef and Cabbage

“The best you’ll ever have” First cut of corned beef and slow cooked for ten hours served with braised cabbage, potatoes and carrots and parsnips

Jerpoint Trout

Rainbow trout dipped in a wholemeal coating, pan-fried and finished with a spinach cream sauce. Served with potatoes and fresh vegetables

Farm House Chicken

Oven Roasted half Chicken served with a sage and onion stuffing, pan gravy, mashed potatoes and a fresh vegetables

Magner’s Pork Loin

A slow roasted thick sliced pork loin served with a Magner’s Apple Cider sauce, Served with potatoes and fresh vegetables

Chicken Cashel Blue

A double breast of chicken stuffed with blue cheese and brown bread, wrapped in bacon and oven baked. Served sliced and topped with a garlic cream sauce, potatoes and fresh vegetables

-----Sample Dinner Menu-----

**All of our group menus include the service of our
homemade Irish breads, Iced tea, coffee, and sodas.**

\$30.00 Per Person

\$22.00 Per Person excluding appetizer selection

Plus sales tax and 18% gratuity. Prices subject to change

Happy Birthday Deborah Meade



Selection of Passed Appetizers

Choice of:

Potato and Leek Soup or Caesar Side Salad

Entrée Choice of:

Chicken Castle Rea

Breast of chicken grilled and sliced over fettuccini, all tossed with a creamy parmesan cheese sauce and finished with diced tomato and steamed broccoli crowns

Miss Peggy's Crab Cakes

Seasoned with Miss Peggy's special recipe, made with Jumbo lump Crab meat. Served with rice and fresh vegetables

Lamb Chops Armagh

Two center cut loin lamb chops marinated in garlic, rosemary and olive oil, flame grilled and oven roasted to temperature.
Served with potato and fresh vegetables

Salmon Galway Bay

Filet of Salmon stuffed with Crabmeat, baked and plated with a citrus cream sauce. Served with rice and fresh vegetables

St. Patrick's Filet

Tender 14 oz strip steak, flamed in Jameson Irish Whiskey, charbroiled and topped with roasted garlic butter. Served with potato and carrots and parsnips

Dessert choice of:

**Crème Brule Cheese Cake
Traditional Bread Pudding**

-----Sample Dinner Menu-----

All of our group menus include the service of our
homemade Irish breads, Iced tea, coffee, and sodas.

\$36.99 Per Person

\$29.50 Per Person excluding appetizer selection

Plus sales tax and 18% gratuity. Prices subject to change