

BUFFET



ENTREES

ONE ENTRÉE --\$13/GUEST

TWO ENTRÉES --\$16/GUEST

THREE ENTRÉES --\$19/GUEST

GUINNESS IRISH STEW

Lamb and sirloin with root vegetables in a rich Guinness broth

SHEPHERDS PIE

Certified angus ground beef, peas & carrots and a rich gravy topped w/colcannon mashed potatoes

VEGETARIAN PIE

Mushrooms, barley, peas and carrots in a rich gravy topped with colcannon mashed potatoes

CORNEBEEF & CABBAGE

Braised corn beef brisket with colcannon, glazed carrots, braised cabbage & horseradish cream (no vegetable or starch choice)

BANGERS & MASH

Irish sausages, colcannon and a roasted apple shallot sauce (no starch choice)

BERKSHIRE PORK CHOP

Apple brined pork chop, grilled and topped with Strongbow cider sauce

IRISH MIST GLAZED PORK LOIN

Roasted with onions and apples

ROAST CHICKEN

Half roasted chicken and rosemary gravy

STUFFED CHICKEN BREAST

Cranberry & goat cheese stuffing finished with an orange & whiskey cream sauce

ALASKAN SALMON

Poached salmon in béarnaise sauce

BAKED WALLEYE

With lemon/pepper beurre blanc

BOUILLABAISE

Mussels, clams, shrimp and haddock in a garlic/tomato broth

ROAST BEEF

Thinly sliced and served with Guinness gravy

PRIME RIB

Slow roasted and topped with horseradish cream (Add \$3)

SPINACH/HERB RAVIOLI

With basil/lemon butter sauce and parmesan cheese (no starch choice)

WILD MUSHROOM PASTA

Linguini, wild mushrooms, spinach, garlic and parmesan cheese

SALADS

CHOOSE ONE

SHADES OF GREEN

Mixed greens, dried cranberries, candied walnuts and bleu cheese with cranberry vinaigrette

CAESAR

Romaine hearts in homemade Caesar dressing with parmesan, garlic croutons and tapenade

VERY VEGGIE

Mixed greens with tomato, cucumber, green beans, garbanzo and hearts of palm with balsamic vinaigrette

SOUTHWEST CHOP

Romaine and iceberg, sweet corn, black beans, bell peppers and avocado w/chipotle vinaigrette

ROASTED BEET

Baby spinach and arugula with roasted golden beets, goat cheese and red grapes w/pistachio vinaigrette

GREEK SALAD

Romaine hearts, cucumber, tomato, onion, feta and kalamata olives. With Greek dressing and pita bread

ROASTED MUSHROOM

Roasted mushrooms with sun dried tomato, hearts of palm & goat cheese w/balsamic vinaigrette

CHOPPED SALAD

Romaine hearts, tomato, cucumber, avocado, garbanzoes, onions and bleu cheese w/Dijon vinaigrette

(OVER)

BUFFET (CONTINUED)



STARCH

CHOOSE ONE

COLCANNON MASHED POTATOES

GARLIC/SHALLOT MASHED
POTATOES

WILD RICE

PARMESAN RISOTTO

HERBED LINGUINI

ROASTED RED POTATOES

LEMON HERB COUSCOUS

VEGETABLE

CHOOSE ONE

GLAZED CARROTS

ROASTED ASPARAGUS

VEGETABLE MEDLEY

GREEN BEANS ALMONDINE

CREAMED KALE

COLLARD GREENS

STEAMED BROCCOLINI

CORN ON THE COB