

## CATERING MENU

*All Catering trays are crafted to feed 25 guests per tray.*

### Fresh Starters

GARDEN OR CAESAR SALAD **\$90**

SEASONAL FRUIT TRAY **\$85**

FRESH VEGETABLES &  
RANCH DIP **\$85**

### Entrees

CORNED BEEF & CABBAGE **\$200**

SHEPHERD'S PIE **\$150**

SHRIMP & GRITS **\$200**

FISH 'N CHIPS **\$240**

CHICKEN WINGS **\$120**

Served with Celery & Carrots & Blue Cheese & Ranch

SOUP **\$100**

Choose from our Beef Guinness Stew, Potato Corn Chowder, or She Crab Soup.

### DESSERT

BREAD PUDDING **\$100**

### Specialties

DUBLIN ROLLS **\$100**

IRISH POTATO NACHOS **\$105**

PIMENTO CHEESE LOAF **\$65**

### Small Bites

SHRIMP COCKTAIL **\$MKT**

MINI-REUBENS **\$115**  
(open-face)

CRAB-STUFFED MUSHROOMS **\$MKT**  
50 pieces

CHICKEN TENDERS **\$150**  
50 pieces

MEATBALLS **\$95**  
Your choice of Swedish or BBQ.

### SIDES

MAC 'N CHEESE **\$80**

MASHED POTATOES **\$80**

PIMENTO CHEESE GRITS **\$80**

ASPARAGUS **\$80**