



Irish Coffee Pub

This is a listing of several of the dishes that we can prepare for you to pick up, or deliver to your location. If there is a particular dish that you are interested in, but do not see it here, simply give us a call and we will be more than happy to accommodate your request. We offer both, Lunch and Dinner, for groups of any size. Please contact one of our associates at (631) 277-0007 to further discuss all of your options.

Pasta

	FULL (Serves 20)	HALF (Serves 10)
Penné a la Vodka.....	\$110	\$75
Rigatoni with Spinach and Sundried Tomatoes in Garlic & Olive Oil.....	\$110	\$75
Lasagna.....	\$120	\$80
Lasagna with Meat Sauce.....	\$125	\$85
Stuffed Shells.....	\$120	\$85
Bowties with Broccoli, Peppers and Red Onion, in Garlic & Olive Oil.....	\$110	\$75
Baked Ziti.....	\$110	\$75
Fettuccine Alfredo.....	\$110	\$75
Tortellini Carbonara.....	\$110	\$75
Farfalle with Sweet Red Pepper Sauce.....	\$110	\$75
Pasta Kiki.....	\$110	\$75
Penné served with Fresh Mozzarella, Roasted Red Peppers and Spinach, in Garlic & Olive Oil		
Ravioli Bolognese or Marinara.....	\$120	\$85
Lobster Ravioli w/ Sherry Cream Sauce.....	\$165	\$110
(60 pcs) (30 pcs)		
Penné Primavera w/ Garlic & Olive Oil.....	\$110	\$75
Penné Primavera Alfredo.....	\$110	\$75
ADD CHICKEN TO ANY DISH.....	\$70	\$50
ADD SHRIMP TO ANY DISH.....	\$90	\$60
(20 pcs) (10 pcs)		

Chicken

	FULL (20 pcs.)	HALF (10 pcs.)
Gaelic Chicken.....	\$164	\$104
Jameson Irish Whiskey Cream Sauce and Mushrooms		
Chicken Parmigiana.....	\$164	\$104
Topped with Mozzarella and a robust Tomato Sauce		
Chicken Vienna.....	\$164	\$104
Glazed with Dijon Mustard, cracked black pepper, bread crumbs, pan-seared and served au Poivre, topped with Fried Onions		
Chicken Modena.....	\$164	\$104
Balsamic Vinaigrette Brown Sauce with fresh Plum Tomatoes, Mushrooms and Scallions		
Chicken Française.....	\$164	\$104
Egg-battered, sautéed and served in a Lemon White Wine Cream Sauce		
Chicken Marsala.....	\$164	\$104
Marsala Wine Brown Sauce and Mushrooms		
Cajun Chicken.....	\$164	\$104
Cajun-rubbed breast served with a Mushroom Chardonnay Cream Sauce		
Chicken O'Reilly.....	\$169	\$109
Cajun Chicken served over Corned Beef & Potato Hash		
Chicken O'Shea.....	\$164	\$109
Artichoke Hearts and Roasted Red Peppers served in a Lemon Butter Sauce		
Stir-Fried Chicken and Vegetables.....	\$159	\$99
Chicken Cordon Bleu.....	\$169	\$109
Stuffed with Virginia Ham and Swiss Cheese		
Chicken Sorrentino.....	\$164	\$109
Served with Prosciutto, Eggplant and Mozzarella		
Chicken Madeira.....	\$164	\$104
Madeira Wine Brown Sauce with Shallots		
Chicken Modena.....	\$164	\$104
Balsamic Vinaigrette Brown Sauce with fresh Plum Tomatoes, Mushrooms and Scallions		
Chicken Piccatta.....	\$164	\$104
Served in a Lemon White Wine Sauce		
Chicken Teriyaki.....	\$164	\$109
Teriyaki Glaze with fresh Pineapple Salsa		
Sesame Chicken.....	\$164	\$104
Honey Teriyaki Glazed, with Sesame and Broccoli		
Chicken Saltimbocca.....	\$164	\$109
Topped with Prosciutto Ham and Spinach		

Seafood

	FULL (20 pcs.)	HALF (10 pcs.)
Salmon with Champagne Lobster Sauce.....	\$174	\$114
Salmon with Lemon Dill Sauce.....	\$174	\$114
Salmon Dijon.....	\$174	\$114
Salmon Scampi.....	\$174	\$114
Stuffed Salmon.....	\$179	\$114
Mozzarella, Asparagus and Roasted Peppers		
Local Mussels.....	Market Price	
Your choice of Red or White Sauce		
Stuffed Filet of Sole.....	\$194	\$119
Flounder Française.....	\$174	\$114
Broiled Flounder.....	\$174	\$114
Seafood Newburg.....	\$199	\$119
Shrimp, Scallops and Crab, served in a Newburg Sauce		
Seared Tuna with Papaya & Mango Salsa.....	\$174	\$114
Seafood au Gratin.....	\$199	\$119
Orange Roughy.....	\$174	\$114
With Herb Citrus Crust		
Shrimp, Scallops & Clams.....	\$199	\$119
Over Fettuccine, in a Parmesan Cream Sauce		
Shrimp Creole.....	\$199	\$119
Shrimp Scampi.....	\$6.00	per piece
Stuffed Shrimp.....	\$8.00	per piece

Beef

	FULL (Series 20)	HALF (Series 10)
Braised Steak Burgundy.....	\$190	\$130
Beef Tips prepared in Burgundy Wine with Onion and Mushrooms		
Beef Stroganoff.....	\$190	\$130
Beef Tips prepared with Onion, Mushrooms, and Sour Cream, in a traditional Stroganoff Sauce, served over Egg Noodles		
Our Famous Shepherd's Pie.....	\$190	\$125
Swedish Meatballs.....	\$130	\$90
Italian Meatballs.....	\$130	\$90
Beef Stew.....	\$180	\$125
With hearty helpings of Potatoes, Carrots and Celery		
Sesame Beef and Vegetables.....	\$180	\$125
Canton Pepper Steak.....	\$180	\$125
Cajun Flank Steak with an Onion Sauce....	\$180	\$125
Barbecue Spare Ribs.....	\$170	\$120
Sausage & Peppers.....	\$130	\$90
Corned Beef.....	\$200	\$130

Miscellaneous

	FULL (Series 20)	HALF (Series 10)
Eggplant Rollatini.....	\$135	\$80
Eggplant Parmigiana.....	\$135	\$80

Bread / Dinner Rolls.....	\$6.00	per dozen
Scones.....	\$6.00	per dozen



All pricing is the same for cash or credit card purchases.

Starters

	LARGE (Serves 20)	SMALL (Serves 10)
Vegetable Crudités	\$80	\$50
Imported and Domestic Cheese Platter	\$95	\$65
Watermelon Basket	\$85	
Fresh Tropical Fruit Platter	\$85	\$55
Shrimp Cocktail Platter		Market Price
Antipasto Platter	\$95	\$65
Smoked Salmon Platter	\$95	
Beef Barley Soup	\$25	per quart
Potato Soup	\$25	per quart
Spinach Crab Soup	\$25	per quart
Tomato and Mozzarella (5 lb. Platter)	\$95	

Salads

	LARGE (Serves 20)	SMALL (Serves 10)
Monterey Salad	\$75	\$55
Baby Spinach with Honey Crisp Pecans, Strawberries, Julianne Smoked Mozzarella Cheese, and a Honey Balsamic Vinaigrette		
Endive Salad	\$75	\$55
Caramelized Walnuts, Gorgonzola Cheese, Spiced Apples, and a Champagne Vinaigrette		
Provence Salad	\$75	\$55
Field Greens with Gorgonzola Cheese, Walnuts and Dried Cranberries, topped with Raspberry Vinaigrette		
Classic Caesar Salad	\$75	\$55
Greek Salad	\$65	\$50
Classic Pub Garden Salad	\$65	\$50
Marinated Seafood Salad	\$40	per pound
Shrimp, Scallops, Calamari, Maryland Crab Meat, Celery, Onion and Pepper		
Penné Primavera Salad	\$15	per pound
Homemade Red Bliss Potato Salad	\$15	per pound

Sides

	FULL (Serves 20)	HALF (Serves 10)
Roasted Red Bliss Potatoes	\$65	\$45
Rice Pilaf	\$65	\$45
Steamed Vegetables	\$65	\$45
Grilled Marinated Vegetables	\$85	\$55
Green Beans, Pine Nuts & Shallots	\$65	\$45
Creamed Spinach	\$65	\$45
Glazed Carrots	\$65	\$45
Boiled Potatoes	\$65	\$45
Cabbage	\$55	\$35

Hot & Cold hors d'Oeubres

All Hors d'Oeubres are priced by the Dozen

California Roll, Wasabi and Soy Sauce	\$42
Oak Smoked Salmon	\$52
On Multigrain Bread with Caper-Dill Sauce	
Cajun Chicken Salad in Phyllo	\$46
Chef's Selection of Assorted Bruschettas	\$42
Beer-Battered Shrimp	\$50
With Assorted Dipping Sauces	
Sweet n' Sour Pork on a Skewer	\$42
Teriyaki Chicken Skewer	\$42
Ginger-Plum Sauce	
Rare Seared Tuna on Tortilla	\$46
Fried Dumplings, Spicy Ponzu Sauce	\$38
Crab-Stuffed Mushrooms	\$52
Wild Mushrooms	\$40
Garlic and Herb Mozzarella, Focaccia Crouton	
Coconut Chicken on a Skewer	\$46
Mango Marmalade	
Chicken Porcupines (almonds)	\$46
With Raspberry Sauce	
Cajun Chicken on a Skewer	\$42
Lemon-Dill Dipping Sauce	
Clams Casino	\$38
Scallops wrapped in Apple Smoked Bacon	\$49
Baked Stuffed Clams	\$42
Assorted Quiche, homemade	\$32
Smoked Chicken Quesadillas	\$40
Salsa and Sour Cream	
Beef Saté on a Skewer	\$42
Shrimp Toast	\$46
Sweet n' Sour and Teriyaki Dipping Sauces	
Pigs in a Blanket	\$30
Mozzarella Sticks Marinara Sauce	\$30
Fresh Mozzarella	\$42
Tomato Puree and Julianne Basil in a Phyllo Pastry Cup	
Roasted Filet Mignon	\$52
On Herbed Crostini with Horseradish Sauce	
Marinated Breast of Chicken Saté	\$52
With Spicy Peanut Sauce	
Miniature Maryland Crab Cakes	\$59
With Chipotle Remoulade	
Baked Brie	\$44
With Raspberry Sauce, in a Phyllo Pastry Cup	
Marinated Steak Brochette Teriyaki Glaze	\$42



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131 Carleton Avenue
East Islip, NY 11730
(631) 277-0007

CATERING MENU



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