

IRISH COFFEE PUB AFTERNOON SHOWER LUNCHEON



APPETIZER

— Select One —

Beef Barley Soup or Cream of Potato Soup

Fresh Fruit Cup

Pasta

*Penné a la Vodka • Gemelli Pasta in a Sweet Red Pepper Cream
Sauce Rigatoni with Fresh Spinach & Sundried Tomatoes in
Garlic Olive Oil*

FRESH SALADS

— Select One —

Classic Pub Salad with Creamy Dill Dressing
Greek • Caesar • Mediterranean • Monterey

ENTRÉES

— Select One —

Sliced Steak with your choice of sauce

Roasted Tenderloin of Pork with bourbon-onion sauce

— Select One —

Chicken Modena with diced tomatoes, mushrooms and onions in a
balsamic vinegar brown sauce

Chicken Marsala prepared with mushrooms in a marsala wine brown sauce

Gaelic Chicken prepared with mushrooms and onions in an Irish Whiskey cream sauce

Chicken O' Shea sautéed with artichoke hearts and roasted red peppers in a white wine lemon butter sauce

Chicken Cordon Bleu stuffed with ham, swiss cheese, and sour cream in a mushroom cream sauce

Chicken Francaise dipped in egg and served with a lemon white wine butter sauce

— Select One —

TEQUILA LIME MARINATED SHRIMP

over Monterey or Mediterranean Salad

Filet of Salmon with a citrus-herb crust

Orange Roughy with a lemon-dill butter

Flounder Francaise dipped in egg and served with a lemon white wine butter sauce

All Entrées served with roasted potatoes and steamed garden vegetables

Final Menu Selections: Due 3 Weeks Prior

Final Head Count: Due 1 Week Prior

Final Payment Method: Cash or Check

CLOSE YOUR PARTY WITH YOUR CHOICE OF A SWEET TREAT!

— Select One —

Warm Apple Crumb A La Mode • Peach Melba • Rice Pudding

Brownie Sundae • Cookie Platters • Custom Bakery Cake

BEVERAGES INCLUDED

Unlimited Champagne Punch • Fruit Punch • Soda

COFFEE & TEA SERVICE

\$_____ per person + tax + 22% administration fee



IRISH COFFEE PUB AFTERNOON SHOWER BUFFET



FRESH SALADS

— Select One —

Classic Pub Salad with *Creamy Dill Dressing*

Greek • Caesar

ENTRÉES

— Select One —

SLICED STEAK with *your choice of sauce*

ROASTED TENDERLOIN OF PORK with *applesauce*

ROAST TURKEY with *cranberry sauce*

HONEY-GLAZED HAM

— Select One —

CHICKEN MODENA with *diced tomatoes, mushrooms and onions in a balsamic vinegar brown sauce*

CHICKEN MARSALA prepared with *mushrooms in a marsala wine brown sauce*

GAEILIC CHICKEN prepared with *mushrooms and onions in an Irish Whiskey cream sauce*

CHICKEN O'SHEA sautéed with *artichoke hearts and roasted red peppers in a white wine lemon butter sauce*

CHICKEN CORDON BLEU stuffed with *ham, swiss cheese, and sour cream in a mushroom cream sauce*

CHICKEN FRANÇAISE dipped in *egg and served with lemon white wine butter sauce*

— Select One —

FILET OF SALMON with *a citrus-herb crust*

ORANGE ROUGHY with *a lemon-dill butter*

FLOUNDER FRANÇAISE

dipped in egg and served with a lemon white wine butter sauce

— Select One —

Penné a la Vodka • Gemelli Pasta in a Sweet Red Pepper Cream Sauce

Rigatoni with Fresh Spinach & Sundried Tomatoes in Garlic Olive Oil Roasted Potatoes • Rice Pilaf

Includes a medley of fresh garden vegetables and baskets of fresh baked breads and rolls

CLOSE YOUR PARTY WITH YOUR CHOICE OF A SWEET TREAT!

— Select One —

Warm Apple Crumb A La Mode • Peach Melba • Rice Pudding

Brownie Sundae • Cookie Platters • Custom Bakery Cake

BEVERAGES INCLUDED

Unlimited Champagne Punch • Fruit Punch • Soda

COFFEE & TEA SERVICE

\$_____ per person + tax + 22% administration fee



Final Menu Selections: Due 3 Weeks Prior

Final Head Count: Due 1 Week Prior

Final Payment Method: Cash or Check

