

PREMIUM OFF PREMISE CATERING SERVICES
PROVIDED BY

IRISH COFFEE PUB

ITEMS/SERVICES TO BE INCLUDED:

FLATWARE: COMPLETE SETTING BASED ON STYLE OR
LEVEL OF SERVICE

DISHWARE: SALAD, SIDE, DINNER, CAKE AND DESSERT
PLATES

LINENS: WELCOME STATION, CEREMONY, COCKTAIL
HOUR, RECEPTION, ESCORT, GIFT/CARD TABLE AND
ANY OTHER TABLE REQUIRING COVERAGE

TABLE GLASSWARE: LEMON GARNISHED WATER,
STRAWBERRY TOPPED TOASTWARE, DISPOSABLE FOR
WELCOME BEVERAGE STATION AND/OR BAR

A RANGE OF GLASSWARE RENTALS THROUGH PARTY
RENTAL LIMITED ARE ALSO AVAILABLE

VENUE: INITIAL SITE VIEW, SET UP OF: CEREMONY,
COCKTAIL HOUR, RECEPTION AND BAR.

MAINTENANCE AND CLEARING OF LOCATION TO
VENUES APPROVAL

COMPLIANCE: UMBRELLA LIABILITY INSURANCE, N.Y.S
LIQUOR AUTHORITY LICENSING

SUFFOLK COUNTY BOARD OF HEALTH CERTIFICATION

COCKTAIL HOUR

COLD DISPLAYS

TRADITIONAL ITALIAN ANTIPASTO PLATTER

A SELECTION OF FRESH SLICED FRUITS AND BERRIES

INTERNATIONAL CHEESE BOARD WITH CARRS WAFERS

SEASAME CHICKEN OVER ASIAN SLAW

VEGETABLE CRUDITE WITH "THE PUB" DIPPING SAUCE

AVOCADO TOMATO SALSA WITH BLUE CORN CHIPS

HOR'S D'OEUVRE'S

(SELECT 10)

LAMB LOLLIPOPS, CLAMS CASINO, LOBSTER ROLL SLIDERS,
LEMON SEARED AHI TUNA ON CRISP WONTON OR CUCUMBER
ROUND, PORK BELLY BAO, CHICKEN 'N' WAFFLES, FILET
MIGNON ON TOASTED CROSTINI, SHRIMP GUINNESS, BAKED BRIE
IN PHYLLO, CAVIAR ON RED BLISS POTATO WITH SOUR CREAM,
SMOKED SALMON ON BROWN BREAD, HOT HONEY CHICKEN
SLIDERS, ASSORTMENT OF QUICHE, BAKED CLAMS, SCALLOPS
WRAPPED IN APPLEWOOD SMOKED BACON, ORIENTAL
DUMPLINGS, CALIFORNIA ROLLS, BEEF SATAY, CHICKEN
PORCUPINES, CHEF'S BRUSCHETTA, SHRIMP SALAD WITH
CITRUS MAYO ON BELGIAN ENDIVE, MOZZARELLA PROSCIUTTO
PINWHEEL.

HOT STATIONS

(SELECT 4)

SPANISH PAELLA, P.E.I MUSSELS MAGNIFQUE, SEAFOOD
CREPES, SHRIMP CREOLE OVER DIRTY RICE, PASTA KIKI, BBQ
BRAISED SHORT RIBS, EGGPLANT ROLLATINI, SHEPHERS PIE,
ORIENTAL VEGETABLE BEEF STIRFRY, TRADITIONAL OR THAI
CHILI CALAMARI, CHICKEN AND WILD MUSHROOM CREPES,
ITALIAN MEATBALLS.

DINNER SERVICE

SALAD COURSE

³³THE ICP⁹⁹ CLASSIC GARDEN SALAD, MONTERAY SALAD,
MEDITERRANEAN SALAD, PROVENCE SALAD, ENDIVE
SALAD, CAESAR SALAD

SALAD COURSE SERVED WITH WARMED BREADS

ENTRÉE'S

CHOICE OF THREE

BEEF

CERTIFIED ANGUS BEEF CENTER CUT FILET MIGNON
WITH CHOICE OF SAUCE, KING CUT CERTIFIED ANGUS
PRIME RIB

SEAFOOD

STRIPED BASS POMODORO, CHILEAN SEA BASS, JUMBO
SHRIMP SCAMPI, WILD ATLANTIC HALIBUT, SCALLOPS

SLIGO, LOBSTER CRUSTED SWORDFISH, SALMON
RUSTICA, ORANGE ROUGHY VIENNA STYLE

POULTRY

TWIN CHICKEN BREASTS:

MODENA, GAELIC, O'SHEA, CORK, FRANCAISE, CORDON
BLEU, VIENNA OR DUCK L'ORANGE

DESSERT SERVICE

PETIT FOUR PLATTERS

ASSORTMENT OF HOMEMADE DARK BELGIAN
CHOCOLATE DIPPED FRUITS & COOKIES

SIGNATURE TIERED WEDDING CAKE

COFFEE, TEA, AND DECAFFEINATED PRODUCTS
SERVED TABLESIDE

5 HOURS PREMIUM BAR SERVICE

PLEASE SEE YOUR CATERING SPECILAIST FOR A LIST
OF PRODUCTS AVAILABLE

ALL EVENT PRICING IS SUBJECT TO TAX AND
ADMINISTRION FEE @ 22%