

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**

“THE ICP” 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%