



*Oldest Irish Pub in the Flats
Across from the Center Street Bridge*

1114 Center Street, Cleveland, Ohio 44113
216-696-6968
www.flatironcafe.com

Banquet Room



Full banquet and party room facilities are provided on the 2nd floor directly above the Flat Iron Cafe, the oldest Irish Pub in The Flats. We were established in 1910 to provide fine food with great service in a comfortable atmosphere.

The Flat Iron Banquet Room is the perfect setting to accommodate groups from 20 - 150 people for intimate to formal gatherings, including business meetings, rehearsal dinners, alumni parties and everything in between. Our objective is to satisfy the needs of your group event at a fair price. We look forward to seeing you and serving you



A 20% gratuity will be added to all banquet orders

HOT APPETIZERS

(Priced per 100 pieces, except where noted, half orders available)

Baby Back Ribs

Slow roasted Baby Back Ribs basted in our homemade Flat Iron BBQ sauce. \$200.00

Buffalo Wings

Available in Hot, Mild, BBQ, Teriyaki, Iron (house specialty), Garlic Parmesan, Cajun Dry Rub, Mango Habanero, Kickin' Bourbon, Chipotle Cinnamon Dry Rub, Sriracha. \$125.00
Add celery with ranch or blue cheese + \$15.00

Cockles & Mussels

Fresh steamed Cockles and Mussels served in a saffron champagne butter sauce with bell peppers, onions, garlic, and finished with grated Romano Cheese. \$150.00

Crab & Artichoke Dip

Tender crab and oven roasted artichokes combined with the Chef's blend of herbs and spices tossed in a lemon herb mayonnaise, slow baked to perfection. Served with French bread croutons. (Serves 50) \$150.00

Angel's Lake Perch

Lake Erie's finest, from our neighbors at Classic Seafood, lightly dusted and fried golden brown. Served family style by the pound with tartar and lemon. (One pound serves 4-8) \$36/pound

Hot Italian Sausage

Spicy Italian Sausage topped with roasted red pepper marinara, sautéed bell peppers, onions, and finished with Romano cheese \$150.00

Pizza

8 of our homemade, 12" pizzas, served with a generous variety of toppings including meat, vegetables and cheeses. \$100.00

Stuffed Mushrooms

Jumbo button mushrooms stuffed with spicy Italian Sausage and topped with Parmesan cheese. \$150.00
Also available with a shrimp and crab stuffing. \$200.00

Pineapple Chicken Skewers

Tender chicken breast with fresh pineapple skewered and served in a tangy sweet and sour sauce. \$200.00

Meatballs

Tender meatballs topped with your choice of sauce - Swedish, BBO, or Marinara. \$150.00

Powerhouse Pierogies.

Potato and cheddar filled, handmade pierogies topped with cheddar cheese and sautéed onions and served with a side of sour cream. \$250.00

Chicken Fingers

Chicken tenderloins battered and cooked to a golden brown, served with BBQ sauce. \$175.00

Nachos

Freshly fried tortilla chips piled high and layered with melted cheese, jalapeños, diced tomatoes and chives, served with salsa and sour cream. \$75.00

Kinsale Cakes

Mini Salmon cakes pan seared and served with a spicy remulade sauce. \$200.00

COLD APPETIZERS

Shrimp Cocktail

Plump Shrimp served over ice with spicy cocktail sauce and lemon. \$200.00

Crudités Platter

Seasonal sliced vegetables served with creamy herb dressing. \$100.00

Combination Platter

Perfect for any occasion! A beautiful combination of fresh sliced cheeses, vegetables, and fruit, served with assorted crackers and dipping sauce. \$150.00

Fromage Platter

Perfect mélange of fresh sliced cheeses and assorted crackers with fruit garnish. \$150.00

Watermelon Basket

A hand carved watermelon of seasonal fruit tossed with a refreshing citrus sauce. \$175.00

Poached Salmon

A whole delicately poached Atlantic salmon accompanied by thin slices of lemons, cucumbers, capers, hard-boiled eggs, diced onion and hearty bread. \$ Market Price



----- SOUPS/SANDWICHES -----

Soups- 10 quarts (serves 25-35)

Tom's Famous Clam Chowder	\$160
Settler's Chili	\$140
Chicken Noodle	\$140
Tomato Bisque	\$140

Don't see what you want? Ask about our seasonal and specialty soups.

4-Foot Sub

Colossal sandwich of fresh deli meats and cheeses topped with lettuce tomato, and onion, served with mayonnaise and mustard on the side. \$200.00

Canapés

Your choice of chicken salad, tuna salad, egg salad or ham salad served on toast points and crackers. \$45.00/50 pieces
\$90.00/100 pieces

----- LUNCH BUFFET -----

Our lunch buffet is \$15.00 per person. This includes coffee, tea, and soft drinks.

Hamburger or Chicken sandwich with toppings (1 per person)
Choice of Pasta & Salad

----- BUFFET DINNERS -----

(All buffet dinners include bread and butter, salad, coffee, tea and soft drinks)

Package 1

Roast Pork Loin with Au Jus
Herb Roasted Chicken
Choice of Starch
Choice of Vegetable

\$20.00 per person

Package 2 (choice of two meats)

Slow Roasted Roast Beef with Au Jus
(Chef carved, add \$1.00 per person.)
Chicken with choice of sauce – Marsala, Primavera, Pesto Cream, Marinara, or Florentine Baked Cod with citrus lemon butter or Salmon with a lemon dill cream sauce
Choice of Starch
Choice of Vegetable

\$25.00 per person

Package 3

Slow Roasted Prime Rib with Cognac Au Jus
(chef carved, add \$1.00 per person)
Stuffed Chicken or Pork Chops
Jumbo Sea Scallops with champagne saffron butter sauce
Choice of Starch
Choice of Vegetable

\$60.00 per person

Irish Specialties

Your choice of starch and vegetable are included along with three entrees. \$23.00 per person

Irish Bangers

Irish sausage pan seared and served in a savory brown sauce. (Suggested starch – Champ)

Poached Salmon

Fresh Salmon delicately poached in citrus white wine bullion.

Shepherd's Pie

Tender ground lamb and sautéed vegetables served in a savory brown sauce topped with Colcannon and bubbling cheeses.

Chicken Curry

Flat Iron Curry sauce available to your liking hot, medium, or mild. (Suggested starch – Basmati rice)

Flat Iron Steak

Tender grilled steak served with a tangy Port wine brown sauce.



SIT DOWN DINNERS

(Minimum 20 people please)

All sit down dinners include bread and butter, salad, coffee, tea, and soft drinks.

Package price includes three entrees along with your choice of starch and vegetable. One entrée selection per person.

Package 1 - \$20.00 per person

Half Chicken

Semi boneless free range chicken herb roasted and topped with natural Au Jus.

Pork Chop

Pan seared and finished with a whole grain mustard demi glaze.

Poached Salmon

Atlantic salmon delicately poached in a white wine citrus court bullion.

Fat Iron Steak

Tender steak marinated and grilled to perfection topped with a tangy Port wine demi glaze.

Vegetable Primavera

Fresh seasonal vegetables served with a white wine pesto cream sauce.

Package 3 - \$40.00 per person

Surf & Turf

6 oz. Filet Mignon accompanied by Jumbo Scampi.

Jumbo Sea Scallops

Succulent scallops sautéed and tossed with a Saffron Champagne broth.

Baby Lamb Chops

Pan seared and topped with a cognac demi glaze.

Jumbo Scampi

Sautéed and tossed in a Vermouth lemon butter sauce.

Filet Mignon

8 oz. Center cut filet topped with gourmet mushroom ragout.

King Ribeye

18 oz. Bone in ribeye pan seared and served with natural Au Jus.

Tuna or Swordfish Steak

Char grilled and topped with an Irish whiskey cream sauce.

Package 2 - \$30.00 per person

Chicken Cordon Bleu

Tender chicken stuffed with prosciutto ham and Gruyere cheese, lightly breaded and pan seared topped with a champagne cream sauce.

12 oz. Strip Steak

Center cut strip char grilled and topped with a rosemary compound butter.

Veal Marsala

Tender veal cutlet sautéed and served with a savory Marsala wine sauce.

Pork Porterhouse

14 oz. Pork Porterhouse char grilled and topped with an Irish Whiskey Dijon cream sauce.

Prawn Sauté

Plump prawns sautéed in citrus garlic butter.

Chicken Florentine

Tender chicken breast sautéed and topped with a champagne spinach cream sauce.

Grilled Salmon

Char grilled and served with minted citrus herb butter.

Starches

Colcannon, Champ, Irish Stuffing, Roasted Red Skin Potatoes, Basmati Rice, Baked Potato, Baked Rigatoni or Fettuccine Alfredo

Vegetables

Seasonal Medley, Green Beans Almandine, Sweet Peas with onions and bacon, or Broccoli and Carrots.

Desserts

Desserts Priced per Person are Available upon Request.