



Private Event Menus



Appetizers Galore

Build your own party appetizers for parties of 40 or more.
We can customize our platters to meet your specific needs, subject to price changes.
All items selected will be replenished for a period of two hours.

Appetizers will be served buffet style for one hour during your event starting at \$14 per person - add 2nd hour for \$2pp

If paired with a dinner package, \$7 per person for an hour

First, pick any four of the following:

Ceili Spuds (Irish Potato Skins)
Goat Cheese Croutons / Buffalo Wings
Chicken Fingers / Mozzarella Cheese Sticks
Hummus with Vegetables
Reuben Rolls or Blackened Chicken Rolls
Chicken Quesadillas / Bruschetta
Spinach & Artichoke Dip w/Chips
BBQ Rib Tips (Add \$2.00/person)

Then, add more if you like:

Sandwich Platters

Trinity Chicken Sandwiches add \$7pp each

Grilled chicken w/basil pesto, Irish cheese & roasted red peppers on a hamburger bun

Corned Beef Sandwiches add \$7pp each

Sliced corned beef stacked on classic rye bread

Portabella Mushroom Sandwiches add \$7pp each

Demi baguette, fresh basil, sun-dried tomatoes, fresh mozzarella & kalamata olives

Platters

(Not refillable)

Slider Platter - 25 sliders of your choice (pork, corned beef or cheeseburger) - \$60

Vegetable Platter - with raw vegetables & Ranch dressing - \$50

Hummus Platter - served with raw vegetables - \$60

Fruit Platter - array of fresh seasonal fruits - \$60

Seafood Platter - Shrimp, Crab claws, & salmon on brown bread (market price)

Dessert Tray - miniature portions of our homemade bread pudding and brownies - \$40

Beverages will be charged a la carte or add \$1.75 per person for refillable soda, coffee, and tea

Above prices do not include 10.25% sales tax or 20% private event fee.



Pizza, Pasta & Salad

(\$15 per person)

Tossed Salad

Fresh romaine with tomato, red onion, cucumber, mushrooms, and herb croutons tossed in our homemade balsamic vinaigrette dressing.

Pizza – Thin Crust

Deep Dish add \$4pp

(Choose 2)

Cheese / Pepperoni

Sausage /Veggie

Pasta

(Choose 1)

MOSTACCIOLI AL FORNO

Ribbon pasta baked with a delightful blend of garlic and mozzarella cheese, smothered in a rich marinara sauce.

LASAGNA

Oven baked, layered with ricotta cheese, fresh herbs and served with your choice of: House-made marinara sauce, House-made meat sauce (Bolognese), House-made Alfredo sauce

COUNTRY-STYLE RIGATONI

Italian sausage, spinach and mushrooms in a tomato cream sauce

CHICKEN RIGATONI ALFREDO

Chicken and broccoli in our house-made Alfredo sauce, a creamy blend of parmesan and Romano cheese

CLASSIC RIGATONI SPECIALTIES

Served with your choice of our house-made sauces: Marinara, Meat (Bolognese), Tomato Cream, or Alfredo

**Beverages will be charged a la carte or
add \$1.75 per person for refillable soda, coffee, and tea**

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Build Your Own Tacos & Bowls

(\$20 per person)- Add \$3pp for Shrimp or Fish

Tortillas are soft shell corn.

Chips, Salsa, & Guacamole

Tossed Salad

Protein:

Chicken / Beef
Steak / Pork / Pastore

Toppings:

Salsa / Sour Cream
Black Beans / Refried Beans
Lime / Spanish Rice
Cilantro /Onion
Lettuce / Tomato
Guacamole / Beets

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add \$1.75 per person for refillable soda, coffee, and tea**

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The Brunch Buffet Menu

(Only available prior to noon)
(\$18 per person)

**Irish Bacon Rashers & American Bacon
Prime Sausages
Eggs Benedict
Breakfast Potatoes - Lexi Lu Style
Eggs - scrambled
Toast**

And for the sweeter tooth....

**Blueberry Buttermilk Pancakes
Vanilla French Toast
The Freshest Fruit of the Season**

Beverages

To be charged ala carte or
Add \$1.75 pp to include soft drinks, coffee or tea only.
Freshly made coffee (milk, cream, and sugar available!)

Additional Services:

**Make Your Own Omelet!
(\$50 Chef fee + \$10 per person)**

Toppings include:

Tomato, avocado, onion, feta, bell pepper, chicken, salsa,
mushrooms, spinach, cheddar cheese, broccoli, cauliflower

Bottomless Mimosa & Bloody Mary Bar
(\$15 per person)

Above prices do not include 10.25% sales tax or 20% private event fee.



The Craic Buffet Menu

(\$20 per person)

Ceili Spuds

Irish potato skins stuffed with Blarney cheese & bacon, topped with sour cream & green onions

Spinach & Artichoke Dip

Chopped spinach and artichoke hearts in a creamy Asiago cheese dip, served with tortilla chips.

Wings O' Fire

Buffalo style spicy wings with bleu cheese, celery & carrots.

Trinity Chicken Sandwiches

Grilled fresh chicken breast with basil pesto, melted Irish cheese and roasted red peppers on an herb bun.

Corned Beef Sliders

Sliced lean warmed corned beef on mini buns

Cheeseburger Sliders

Mini cheeseburgers served with lettuce, tomato, onion, and pickle.

Freshly Tossed Salad

Served with our homemade balsamic vinaigrette.

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add \$1.75 per person for refillable soda, coffee, and tea**

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The Finest Fayre Buffet Menu

(\$25 per person)

(CAN BE SERVED FAMILY STYLE)

Tossed Salad

Fresh romaine with tomato, red onion, cucumber, mushrooms and herb croutons

Entree

Buffet: Please choose 3

Family Style: Please choose 2

Mostaccioli Al Forno

Ribbon pasta baked with a delightful blend of garlic and mozzarella cheese, smothered in a rich marinara sauce.

Guinness Fish & Chips

Our famous filets of cod cooked in a Guinness beer batter and fried golden brown. Served with chips, tartar sauce and lemons.

Corned Beef & Cabbage

Corned beef sliced served with buttered cabbage in a horseradish cream sauce.

Barbecued baby back ribs

(add \$2.00 per person)

Delicious fall off the bone baby back pork ribs smothered in BBQ sauce and served with fries.

**Beverages will be charged a la carte or,
Add \$1.75 per person for refillable soda, coffee, and tea**

Above prices do not include 10.25% sales tax or 20% private event fee.



The Business Buffet Menu

(\$21 per person)

Wings O' Fire

Buffalo style spicy wings with bleu cheese, celery & carrots.

Shane's Corned Beef Sandwiches

Sliced lean corned beef stacked on toasted rye bread.

Trinity Chicken Sandwiches

Grilled chicken breast with basil pesto, Irish Cheese & roasted red peppers on an herb bun.

Portabella Sandwiches

A warmed demi baguette, fresh basil, sun-dried tomatoes, portabella mushrooms, fresh mozzarella & kalamata olives.

Freshly Tossed Salad

Served with our homemade vinaigrette.

Fresh Fruit Tray

A colorful concoction of seasonal fruits

**Beverages will be charged a la carte or
\$1.75 per person for refillable soda, coffee, and tea**

Above prices do not include 10.25% sales tax or 20% private event fee.



The Family Classic Menu

(\$27 per person)

Appetizer

(Please choose 1)

Ceili Spuds:

Irish potato skins stuffed with Blarney cheese & bacon, topped with sour cream & green onions

Reuben Rolls:

Wontons filled with cabbage, kraut, corned beef & Blarney cheese.

Spinach & Artichoke Dip:

Chopped spinach and artichoke hearts in a creamy Asiago cheese dip, served with tortilla chips.

Tossed Salad

Fresh Romaine with tomato, red onion, cucumber, mushrooms and herb croutons tossed in balsamic vinaigrette dressing.

Entrées

(Please choose 3)

Dubliner Pot Roast:

Tender beef pot roast smothered in a mushroom and cabernet sauce. Served with mashed potatoes and vegetables.

Mostaccioli Al Forno:

Ribbon pasta baked with a delightful blend of garlic and mozzarella cheese, smothered in a rich marinara sauce.

Guinness Fish & Chips:

Our famous filets of cod cooked in a Guinness beer batter and fried golden brown. Served with steak fries, tartar sauce and lemons.

Chicken Romano:

Lightly breaded, bruschetta tomatoes, fresh mozzarella, arugula, olive oil & balsamic vinegar. Served with red skin potatoes.

Bookmaker's Sandwich:

Beef tenderloin with sautéed onions, ripe tomatoes and horseradish sauce, cooked medium and served on a French roll.

**Beverages will be charged a la carte or,
add \$1.75 per person to include refillable soft drinks, coffee and tea.**

Dessert

Tray with miniature portions of our homemade bread pudding OR a fresh fruit tray

Above price does not include sales tax or 20% private event fee.



The Deluxe Dining Menu

(\$35/person)

Appetizer

(Choose one of the following - only 2 portions/person served)

Shrimp Ballyvaughn

Bacon wrapped shrimp served with chipotle and cocktail sauces

Smoked Salmon

Smoked salmon on Irish brown bread with cream cheese with red onion garnish.

Reuben Rolls

Wontons filled with cabbage, sauerkraut, corned beef & Blarney cheese. Served w/ 1000 Island dressing.

Tossed Salad

Fresh romaine with tomato, red onion, cucumber, mushrooms, and herb croutons tossed in our homemade balsamic vinaigrette dressing.

Entrées

(Choose 3)

Dungarvan Salmon

Sauteed salmon with pesto crust. Served with mashed potatoes and seasonal vegetables.

BBQ Pork Ribs

Meaty baby back ribs smothered in tangy barbeque sauce. Served with French fries.

Chicken Romano

Lightly breaded chicken breast, tomatoes, fresh mozzarella, arugula, olive oil & balsamic vinegar. Served with red skin potatoes.

Lemon Chicken

Sauteed chicken breast topped with a lemon basil sauce. Served over sautéed spinach and pomodoraccio tomatoes. Served with mashed potatoes.

Guinness Fish & Chips

Filets of cod coated in a Guinness beer batter and fried golden brown. Served with French fries.

Dessert

(Choose 1)

Tray with miniature portions of our homemade bread pudding, brownies OR a fresh fruit tray

**Beverages will be charged a la carte or
add \$1.75 per person to include refillable soft drinks, coffee or tea**

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Bar Options

The following bar packages are available to groups of 40 people or more. Therefore, a definite guarantee of 40 people is required.

Premium Bar

First Two Hours: \$28.00/person
Third Hour: Additional \$9.00/person
Fourth Hour: Additional \$8.00/person
Four hours premium bar = \$45.00/person

Includes domestic & imported draught & bottled beers (excluding super premium), house wine and the following mix drinks:

Well Vodka, Gin, Tequila, Rum, Smirnoff Flavors, Seagram's 7,
Grants Scotch, Christian Brothers Brandy, Amaretto, Malibu, Jim Beam, Jack,
Wild Turkey, Tullamore Dew, Paddy's, Bacardi, Captain Morgan, Jeremiah Weed.

Shots are not included.

Super Premium Bar

First Two Hours: \$36.00/person
Third Hour: Additional \$10.00/person
Fourth Hour: Additional \$9.00/person
Four hours premium bar = \$55.00/person

Includes all domestic & imported draught & bottled beers, wine, and the following liquors:

Bombay Sapphire, Beefeater, Stolichnaya, Smirnoff, Ketel One, Grey Goose, Belvedere, Absolut, Effen, Frangelico, Cointreau, Drambuie, Baileys, Chambord, Cuervo 1800, Dewar's, J & B, Johnnie Walker Black, Johnnie Walker Red, Crown Royal, Jack Daniels, Makers Mark, Southern Comfort, Tullamore Dew, Jameson, Powers, Bushmills 16 yr., Bushmills, Black Bush.

Excludes selected whiskies, champagnes & Remy Martin.

Shots are not included.

Prices do not include service charge 20%

Accumulative Tab

A running tab – consumption based. Drinks are rung up on one tab as ordered.

Cash Bar

There is a \$175 Bartender fee for cash bar.