



Event Menu

Half Serves 12 People

Full Serves 24 People

This is approximately only

Please add 18% gratuity, 7% sales tax and 5% administrative fee to all prices. All prices and menu subject to change without notice. Food guarantee is due 10 days prior to function. Food and beverage minimums apply for all event spaces. Menu changes seasonally.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of food borne illness. Please notify your event manager of any food allergies.

PLATTERS

Irish Cheese Board \$120

Irish Cheese, Crackers, Fruit, Condiments

Charcuterie \$100

Cured & Spiced Meats, Marinated Olives, Accoutrements

Crudite \$100

Seasonal Vegetables, Dips

McGonagles Sharing Platter \$35

Sandwich Platter \$120

Choice of:

Chicken Salad/ Chicken Caesar/ Tuna Salad/ Turkey Avocado/ BLT/ Reuben

SALADS

Add Chicken \$20

Caesar Salad Half \$45 / Full \$90

Cobb Salad Half \$50/ Full \$100

Mixed Leaf Salad Half \$40/ Full \$80

APPETIZERS

Cheese Bite Croquettes Half \$45 / Full \$90

Pigs In A Blanket Half \$60/ Full \$120

Chicken and Ham Voul a Vent Half \$50/ Full \$100

Fried Chicken Tenders Half \$70 / Full \$140

**Roasted Corn Ribs
(Vegan) Half \$45 / Full \$90**

Mini Fish and Chips Half \$65/ Full \$130

Beef Sliders Half \$70 / Full \$140

Fish Fry Sliders Half \$60 / Full \$120

Salad Wraps Half \$45 / Full \$90

**Chicken Spring Roll
(Vegetarian Option Available) Half \$55 / Full \$110**

Grilled Shrimp Skewers Half \$60 / Full \$120

Baked Filo Puffs Half \$45 / Full \$90



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PIZZAS

No.1 \$18

Tomato Base, House Cheese Blend, Olive Oil

No.2 \$18

Tomato Base, Mushrooms, House Cheese Blend, Salsa Verde

No.3 \$19

Tomato Base, Pepperoni, Speck, Coppa, Pecorino Romano Cheese

No.4 \$18

Tomato Base, House Cheese Blend, Ricotta Cream, Garlic Confit, Rosemary Oil

No.5 \$18

Tomato Base, Grilled Broccoli, Eggplant, BBQ Corn, Fennel, Cilantro

No.6 \$19

BBQ or Buffalo Chicken, Tomato Base, Red Onion, Cilantro, Cheese

No.7 \$18

Tomato Base, Pepperoni Cups, House Cheese Blend, Hot Honey

ENTREES

Shepherds Pie

Half \$75/ Full \$150

Guinness Beef Stew

Half \$80/ Full \$160

Chicken Curry

Half \$75/ Full \$150

Vegetable Lasagna

Half \$70 / Full \$140

Salmon

Half \$80 / Full \$160

Braised Beef Ragu

Half \$75/ Full \$150

Steak Tips

Half \$120 / Full \$240

Chicken Pot Pie

Half \$75 / Full \$150

SIDES

All Sides Served Half Portion \$50

Fries, Triple Cooked Fries, Coleslaw
Cauliflower Cheese, Broccoli, Carrots,
Mashed Potato