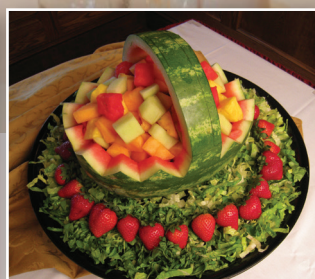




## BANQUET MENU



### Host Your Special Occasion at Coleman's

Three generations of Colemans have brought the best of Irish hospitality to Tipperary Hill. We're pleased that you're considering Coleman's.

We think you'll find that our upstairs parlors or our lower dining room will provide the perfect setting for your special occasion. We'll cater to your every need whether you choose a buffet, a sit down dinner or a cocktail reception.

Please review our menu and call our hospitality coordinator, Kathleen, at 315-476-1933 to set up an appointment to plan your event. If you have any special menu needs, we will do our best to meet them.

We look forward to being of service.

*Peter Coleman*  
Publican



## COCKTAIL RECEPTION

### HOT HORS D'OEUVRES

*Served in quantities of 100, half orders available*

Sausage Stuffed Mushroom Caps .....	\$165
Mini Reubens .....	\$140
Potato Skins .....	\$110
Spanikopita .....	\$160
Scallops Wrapped in Bacon .....	MP
Chicken Wings .....	\$140
Chicken Tenders .....	\$165
Swedish Meatballs.....	\$165
Italian Meatballs .....	\$165
Pastry Wrapped Gouda w/ Raspberry Sauce .....	\$140
Loaded Baked Potato Bites.....	\$110
Southwestern Egg Rolls.....	\$220
Bantry Bay Shrimp.....	\$140
Crab Cake Crostini.....	\$165
Shepherd's Pie Shooters.....	\$110

### CARVING STATIONS

*Served with rolls, butter and condiments*

Top Round of Beef .....	\$190
Roast Turkey.....	\$160
Corned Beef Brisket .....	\$220
Prime Rib .....	MP
Beef Tenderloin .....	MP

### PASTA STATIONS

*\$4.00 per person*

**Choice of pasta:** Penne, Cheese Tortellini +\$1

**Choice of sauce:** Alfredo, Vodka Sauce

**Choice of toppings:** Seasonal Vegetables, Chicken +\$2

### MASHED POTATO BAR

*\$2.75 per person*

*Fresh Homemade mashed potatoes with topping selections:*

Gravy, Cheddar Cheese, Bacon, Sour Cream

### COLD HORS D'OEUVRES

*Served in quantities of 100, half orders available*

Shrimp Cocktail on Ice.....	\$220
Caprese Skewers.....	\$200
Tomato Bruschetta.....	\$85
Rye Boat Dip.....	\$70

### SALADS

Garden Salad w/ Dressing.....	\$2.25 per person
Caesar Salad.....	\$2.25 per person
Potato Salad.....	\$2.25 per person
Tomato Cuke & Bleu.....	\$3.25 per person

### DISPLAYS

Spinach & Artichoke Dip.....	Small \$50.....	Large \$100
Veggie Flat Bread Pizza Board.....	\$70	
Garlic Flat Bread Pizza Board.....	\$70	
Roast Beef Sliders		
Kimmelweck, cheddar, red onion, horsey sauce .....	\$4.50 each	
Turkey Club slider		
Lettuce, tomato, bacon aioli .....	\$4.50 each	
Cheese and Vegetable Display served with crackers and dipping sauce.....	Small \$65.....	Large \$130
Fruit Display.....	Small \$65.....	Large \$130

### DESSERT TABLE

*Served in quantities of 100, half orders available*

Strawberries dipped in chocolate.....	\$110
Assorted Cookies.....	\$140
Mousse Cups— Choice of raspberry, peanut butter, or	
Baileys served in dark chocolate cups.....	\$250
Cupcakes.....	\$220





## FOR GROUPS OF 20-30

### FISH N' CHIPS

Beer battered haddock, served with coleslaw & Irish fries

### SHEPERD'S PIE

Ground beef, carrots, celery, peas & onions simmered in rich gravy & baked with piped mashed potatoes

### OPEN FACED REUBEN

Corned beef, sauerkraut, 1000 Island, Swiss cheese on dark rye. Try it with oven roasted turkey instead of corned beef

### CHICKEN CAESAR SALAD

Romaine lettuce tossed with Caesar dressing, croutons, red onion and chicken

### BEEF ON WECK

Slow roasted beef, kimmelweck roll, au jus, horseradish

### GUINNESS BEEF STEW

Hearty stew with beef, carrots, potatoes & Guinness Stout, served in a bread bowl

### CORNER BEEF & CABBAGE

Braised corned beef brisket, savoy cabbage, boiled potatoes & carrots

### BEEF O'FLAHERTY

Slow roasted beef, croutons topped with homemade bleu cheese dressing & broiled. Choice of side

### CHICKEN TENDERS

With Irish fries & honey mustard or bbq

## BUFFETS

For a minimum of 30 guests. Please have final number of guests ready ten days prior to event. This number is considered a guarantee if fewer guests attend. We will provide ten percent more food available to cover any unexpected increase the day of your function.

### LUNCH BUFFET \$16.99

*Includes salad, rolls, vegetable medley, assorted cookies and coffee or tea. Add \$3.00 per guest for additional entrée.*

#### Choose One Salad:

Garden Salad

Caesar

Antipasto Salad +\$1 per person

Tomato Cuke & Bleu +\$1 per person

#### Choose one of the following sides:

Mashed Potatoes, Roasted Potatoes, Rice Pilaf

#### Choose two of the following entrees:

Chicken Marsala

Top Round

Baked Cod Provençal

Chicken Francaise

Roast Turkey

Baked Mac & Cheese

Pasta (penne with vodka or alfredo)

Add veg +\$1 per person, add chicken + \$2 per person

### DINNER BUFFET \$23.99

*Includes fresh vegetables, rolls, butter, and coffee or tea. Add \$4.00 per guest for additional entrée.*

*Add \$2.00 per guest for additional salad or side.*

#### Choose One Salad:

Garden Salad

Caesar

Antipasto Salad +\$1 per person

Tomato Cuke & Bleu +\$1 per person

#### Choose One of the Following Sides:

Mashed Potatoes, Roasted Potatoes, Rice Pilaf

#### Choose Two Entrées:

Guinness Beef Stew

Broiled Cod Provençal

Shepard's Pie

Chicken Francaise

Balsamic Salmon

Chicken Marsala

Stuffed Salmon +1 per person

Chicken O'Hara

Pasta (penne with vodka or alfredo)

Add veg +\$1 per person, add chicken + \$2 per person

#### Choose One Carving:

Top Round of Beef

Prime Rib +MP

Roast Turkey

Beef Tenderloin +MP

Corned Beef Brisket +\$2 per person

#### Choose One Dessert:

Baileys Mousse, Chocolate Mousse, Ice Cream Sundae

Brownie a la mode +\$2 per person Cheesecake +\$2.50 per person



## BEVERAGE SERVICE

### BAR TAB

*Run a tab for individual drinks*

### CASH BAR

*Guests pay for their own drinks individually*

### BEVERAGE TABLE

Carafes of Coffee..... \$8

Pitchers of Soda..... \$8

### BOTTLES OF WINE

Price varies. Choose from our wine list.

### PITCHERS OF BEER

Prices varies. Choose from our current draught list.

### MIMOSA TABLE *(4 bottle minimum)*

Served with carafs of OJ and Cranberry

### BOTTLED BEER *(per case)*

Labatt Blue

Labatt Blue Light

Budweiser

Bud Light

Miller Lite

Coors Light

Michelob Light

Michelob Ultra

Corona

Heineken

Amstel Light

White Claw *ask for flavors*

High Noon *ask for flavors*

For more information call 315-476-1933 or  
e-mail: [colemansbanquets33@yahoo.com](mailto:colemansbanquets33@yahoo.com)

