



COCKTAIL RECEPTION

HOT HORS D'OEUVRES

Served in quantities of 100, half orders available

Sausage Stuffed Mushroom Caps	\$150
Mini Reubens	\$125
Potato Skins	\$100
Spanikopita	\$145
Scallops Wrapped in Bacon	MP
Chicken Wings	\$125
Chicken Tenders	\$150
Swedish Meatballs.....	\$150
Italian Meatballs	\$150
Pastry Wrapped Gouda w/ Raspberry Sauce	\$125
Loaded Baked Potato Bites.....	\$100
Southwestern Egg Rolls.....	\$200
Bantry Bay Shrimp.....	\$125
Crab Cake Crostini.....	\$150
Shepherd's Pie Shooters.....	\$100

CARVING STATIONS

Served with rolls, butter and condiments

Top Round of Beef	\$175
Roast Turkey.....	\$140
Corned Beef Brisket	\$200
Prime Rib	MP
Beef Tenderloin	MP

PASTA STATIONS

\$3.50 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

\$2.50 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.....	\$200
Caprese Skewers.....	\$180
Tomato Bruschetta.....	\$75
Rye Boat Dip.....	\$60
Rye Boat with Chipped Beef Dip.....	\$75

SALADS

Garden Salad w/ Dressing.....	\$2.00 per person
Caesar Salad.....	\$2.00 per person
Potato Salad.....	\$2.00 per person
Tomato Cuke & Bleu.....	\$3.00 per person

DISPLAYS

Spinach & Artichoke Dip.....	Small \$40.....	Large \$95
Veggie Flat Bread Pizza Board.....	\$60	
Garlic Flat Bread Pizza Board.....	\$60	
Roast Beef Sliders		
<i>Kimmelweck, cheddar, red onion, horsey sauce</i>	\$4 each	
Turkey Club slider		
<i>Lettuce, tomato, bacon aioli</i>	\$4 each	
Cheese and Vegetable Display served with crackers and dipping sauce.....	Small \$55.....	Large \$160
Fruit Display.....	Small \$55.....	Large \$100

DESSERT TABLE

Served in quantities of 100, half orders available

Strawberries dipped in chocolate.....	\$100
Assorted Cookies.....	\$125
Mousse Cups— Choice of raspberry, peanut butter, or Baileys served in dark chocolate cups.....	\$225
Cupcakes.....	\$200



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

CORNED 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 three 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 \$15.99

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 \$21.99

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

Wine Punch..... \$60

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

