



Event Menu Offerings

Required for groups of 25 ppl or more

APPETIZERS - PAGE 1

EVENT OFFERINGS ARE A SELF-SERVE BUFFET, 2HRS | TRAY PASS AVAILABLE FOR AN ADDITIONAL FEE

ALL OFFERINGS INCLUDE OUR HOMEMADE IRISH SODA BREAD AND SWEET BUTTER AS A STARTER UPON REQUEST

APPETIZER BUFFETS

Choice of 3 Classic - \$32.95/per person

Choice of 4 Classic - \$37.95/per person

Choice of 3 Classic + 1 Premium - \$42.95/per person

Choice of 2 Classic + 2 Premium - \$47.95/per person

FIXED QUANTITY PRICING

If you choose to do "FQP" pricing, we recommend no more than 5-6 item selections. Fixed Quantity is great if you are unsure of your guest count or want to leave more room for your bar budget over your food budget

CLASSIC Appetizers

(Additional Classic Appetizer selection \$4.95/per person)

PUB CHIPS

MALT VINEGAR
FQP - \$1.50 PER SERVING

IRISH WHISKEY WINGS

BUFFALO, BBQ, PINEAPPLE
JALAPEÑO, GARLIC PARMESAN,
LEMON PEPPER DRY RUB
FQP - \$2.50 PER PIECE

CRISPY

CHICKEN TENDERS

BBQ AND IRISH RANCH
FQP - \$3.00 PER PIECE

BANGER BITES

WARM MUSTARD
FQP - \$2.00 PER PIECE

ST. PADDY'S PRETZEL BITES

GUINNESS CHEESE
WARM MUSTARD
FQP - \$2.50 PER SERVING

TOMATO BRUSCHETTA

BASIL, BALSAMIC,
SHAVED PARMESAN
FQP - \$2.00 PER PIECE

CUCUMBER SALAD CUP

CHAMPAGNE DRESSING,
RED ONION, CHILI OIL
CRUNCH
FQP - \$2.50 EACH

SEASONAL FRUIT PLATTER

CHEF'S SELECTION
FQP - \$3.00 PER SERVING*

CURRY CHICKEN SALAD CUP

CURRY AIOLI, CRANBERRIES,
CARROT, HAZELNUTS
FQP - \$3.00 EACH

SEASONAL SOUP SHOOTER

ASK FOR SELECTION
FQP - \$2.50 EACH

CRUDITÉ PLATTER

SEASONAL VEGETABLES
WITH IRISH RANCH
DIPPING SAUCE
FQP - \$2.50 PER SERVING*

BITE SIZE

FISH CHIPPERS

TARTAR SAUCE AND MALT
FQP - \$3.00 PER PIECE

*FQP FOR CERTAIN ITEMS REQUIRES A 25 PER-SERVING OR 25 PER-PERSON MINIMUM

MINI DESSERT ADD-ONS, \$4.95/each

IRISH BERRY TRIFLE | APPLE COBBLER CUP | BREAD PUDDING



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PREMIUM Appetizers

(Additional Premium Appetizer selection \$5.95/per person)

CORNER BEEF SLIDER

SWEET ROLL, MUSTARD

FQP - \$4.50 EACH

STEAK BRUSCHETTA

GOAT CHEESE, SERRANO OIL

FQP - \$4.50 PER PIECE

JUMBO SHRIMP SHOT

COCKTAIL SAUCE, CITRUS

FQP - \$4.50 EACH

MINI CRAB CAKE

PAN FRIED, SPICY TARTAR

FQP - \$5.00 PER PIECE*

CHARCUTERIE DISPLAY

ARTISAN CHEESES, CURED

MEATS, ACCOUTREMENTS

FQP - \$5.00 PER SERVING*

DOON'S MINI BURGERS

HOUSE SAUCE, ONION LOOPS

FQP - \$5.50 EACH

TRINITY DIP SLIDERS

PRIME RIB, SWISS CHEESE

FQP - \$6.50 EACH

POKE CUP

AHI, POKE SAUCE, EDAMAME,

ONION, CUCUMBER,

FURIKAKE, WONTONS

FQP - \$5.00 EACH*

SIDE DISH ADD-ONS

(Additional Side Dish Add-On \$4.95/per person | Please request FQP pricing for side dishes)

CLASSIC MASHED POTATOES

ROASTED BABY YUKONS

ROASTED SEASONAL VEGGIES

STEAMED WHITE RICE

DOON'S BRUSSEL'S SPROUTS

BUFFET UPGRADE - \$1.00

HOUSE MADE COLESLAW

PEAS AND CARROTS

HONEY ROASTED CARROTS

BUFFET UPGRADE - \$1.00

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MINI DESSERT ADD-ONS, \$4.95/each

IRISH BERRY TRIFLE | APPLE COBBLER CUP | BREAD PUDDING



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LUNCH & DINNER BUFFETS - PAGE 3

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ALL OFFERINGS INCLUDE OUR HOMEMADE IRISH SODA BREAD AND SWEET BUTTER AS A STARTER UPON REQUEST

LUCKY CLOVER LUNCH - \$34.95/pp

*Includes your choice of 2 LUNCH Entrées, 2 Sides
Add our House Pub Salad for \$3.95/pp*

GOLD DINNER - \$49.95/pp

*Includes our House Pub Salad and your choice of
2 Classic Appetizers, 2 GOLD Entrées, 2 Sides*

EMERALD DINNER - \$59.95/pp

*Includes our House Pub Salad and your choice of
2 Classic Appetizers, 2 EMERALD Entrées, 2 Sides*

PLEASE VIEW OUR APPETIZER & SIDE OPTIONS ON PAGES 1-2

CHOICE OF SLIDER (LUNCH/GOLD)

CORNED BEEF, DOON'S MINI BURGER,
OR TRINITY DIP

SHEPHERD'S PIE (LUNCH/GOLD)

SAVORY MEAT PIE
GOLDEN MASHED POTATO CRUST

IRISH BEEF STEW (LUNCH/GOLD)

MADE WITH
GUINNESS STOUT

FALAFEL GYRO (LUNCH/GOLD) *VEGETARIAN*

FRIED PEA FALAFEL, RED LEAF LETTUCE,
TOMATOES, RED ONIONS, OLIVES, FETA
TZATZIKI ON PITA BREAD, SIDE CURRY AIOLI

MULDOON'S REUBEN (LUNCH/GOLD)

HOUSE MADE CORNED BEEF ON GRILLED RYE
WITH SWISS CHEESE, HOUSE SAUERKRAUT,
RUSSIAN DRESSING

BUSHMILL'S CHICKEN (LUNCH/GOLD)

TENDER GRILLED CHICKEN BREAST TOPPED
WITH SAUTÉED SPINACH, TOMATO,
SCALLIONS IN A WARM DIJON SAUCE

STEAK PASTA (EMERALD)

BUCATINI NOODLES, GRILLED
STEAK, SPINACH & BASIL
PESTO, SEASONAL VEGGIES

GINGER MISO SALMON (EMERALD)

ATLANTIC SALMON
HOUSE MADE
MISO GLAZE

SAUTEED GARLIC SHRIMP (EMERALD)

IRISH WHISKEY CITRUS BUTTER
SAUCE, CHOPPED BACON,
TOPPED WITH CHIVES

CITRUS BAKED COD (EMERALD)

BAKED COD, GARLIC LEMON
OIL & HERBS ON A LIGHT BED
OF SAUTÉED SPINACH

MINI DESSERT ADD-ONS, \$4.95/each

IRISH BERRY TRIFLE | APPLE COBBLER CUP | BREAD PUDDING



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BRUNCH BUFFET - PAGE 4

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ALL OFFERINGS INCLUDE OUR HOMEMADE IRISH SODA BREAD AND SWEET BUTTER AS A STARTER UPON REQUEST

BLARNEY BRUNCH BUFFET - \$34.95/pp

Includes your choice of 2 BRUNCH Entrées, 2 BRUNCH Sides

Add our House Pub Salad for \$3.95/pp

PLEASE VIEW OUR APPETIZERS & OTHER SIDE OPTIONS ON PAGES 1-2

CLASSIC BUTTERMILK PANCAKES

(SWEET)

SERVED WITH BUTTER AND MAPLE SYRUP
ADD FRESH SEASONAL FRUIT TOPPINGS - \$1.95/PP

BRIOCHE FRENCH TOAST

(SWEET)

TOPPED WITH POWDERED SUGAR
SERVED WITH BUTTER AND MAPLE SYRUP

GAELIC SCRAMBLE

(SAVORY)

BANGER SAUSAGE
MUSHROOM, TOMATOES
SHREDDED CHEDDAR CHEESE

DOON'S SCRAMBLE

(SAVORY)

BANGER SAUSAGE, BACON
SHREDDED CHEDDAR & JACK

TAVERN SCRAMBLE

(SAVORY)

BACON
SPINACH, MUSHROOM, TOMATOES
SHREDDED CHEDDAR & JACK

CORNEB BEEF HASH

(SAVORY)

HOLLANDAISE
DRIZZLE

AVOCADO TOAST

(LIGHTER SIDE)

AVOCADO MASH ON TOASTED WHEAT
ONION, CHERRY TOMATO
MULDOON'S SPICY SAUCE

VEGGIE SCRAMBLE

(LIGHTER SIDE)

SPINACH, MUSHROOM, TOMATOES, ONIONS
SHREDDED JACK CHEESE

SALMON PESTO TOAST

(LIGHTER SIDE)

SOURDOUGH, PESTO, SLICED AVOCADO,
SMOKED SALMON, ROASTED TOMATOES,
GOAT CHEESE, HONEY, LEMON ZEST
ENTRÉE UPGRADE - \$3.95/PP

SEASONAL FRUIT PLATTER

MURPHY POTATOES

IRISH BEANS

SCRAMBLED EGGS

BANGER BITES OR SMOKED BACON

BRUNCH SIDE UPGRADE - \$3.95/PP

TOAST