



# St. Patrick's Day Menu 2026





# HORS D'OEUVRES

## SMOKED SALMON CLOVERS

smoked salmon "clovers" on toasted pumpernickel, topped with a dollop of chive crème fraîche

\$3.95 each

## CHICKEN TENDERS

traditional chicken tenders served with a duo of green dipping sauces, green curry, and creamy avocado

\$12.50 per person

## GREEN DEVILED EGGS

hard-boiled eggs piped with a creamy mixture of egg yolk, mayonnaise, and pesto

\$24.00 per dozen

## MINI RUBENS

corned beef, sauerkraut, russian dressing, and swiss cheese on toasted rye

\$3.50 each

## MINI BRIE & LEEK LUCKY TARTS

flaky pastry with creamy brie and sautéed leeks

\$2.95 per serving

## IRISH CHEDDAR BEER SPREAD

a blend of cream cheese, sharp cheddar cheese with dark ale, and snipped chives. Served with flat breads, crackers, and assorted vegetables

\$43.95 each | serves 10-15

## GUINNESS MEATBALLS

bite-sized, oven-roasted meatballs glazed with guinness sauce

\$3.15 per serving

## CREAMY SPINACH DIP

served with carrots, celery, and assortment of flatbreads

\$6.25 per serving

## END OF THE RAINBOW CRUDITÉ

a colorful assortment of veggies served with a pot of green goddess dressing at the end of the rainbow

\$4.50 per serving

# ENTRÉES

## CORNED BEEF & CABBAGE

spiced corned beef simmered with cabbage

\$34.00 per serving

## BACON-DIJON SALMON

norwegian salmon in a bacon, onion, and dijon crust. Accompanied by roasted cipollini onions, broccolini, and cherry tomato salad

\$28.50 per serving

## BANGERS & MASH

irish sausage served with mashed potatoes and guinness gravy

\$26.50 per serving

## GUINNESS BRAISED SHORT RIBS

oven braised boneless short ribs with mirepoix vegetables, thyme, and guinness

\$39.50 per serving

## FISH & CHIPS

beer battered cod filet with thick-cut fried potatoes and homemade tartar sauce

\$24.00 per serving

## VEGETARIAN SHEPPARD'S PIE

lentils, root vegetables, and shallots topped with a gratin of garlic whipped potatoes

\$14.95 per serving

# SIDES

## SCALLOPED POTATOES

wafers of yukon gold potato layered with fresh cream and baked with parmesan cheese

\$4.95 per serving

## CREAMED KALE

with artichokes and pine nuts

\$5.50 per serving

## HONEY GLAZED CARROTS & PARSNIPS

baby carrots and parsnips caramelized in honey and butter

\$4.25 per serving

## POTATO PANCAKES

shredded potatoes seasoned with onion and chives, served with green apple sauce and sour cream

\$5.00 per serving

## BRUSSELS SLAW

with mustard dressing and maple glazed pecans

\$5.25 per serving

# SALADS

## ALL THINGS GREEN

field greens with green beans, asparagus, sugar snap peas, and avocado. Garnished with pea tendrils, parsley, and mint in a lemon dressing

\$5.50 per serving

## APPLE & CABBAGE SLAW

with mustard seed and caraway dressing

\$4.75 per serving

## KALE & SUNFLOWER SEED

with carrots and cranberries in a spiced-cider vinaigrette

\$4.95 per serving

## ROASTED BEET SALAD

with bellwether farms goat cheese, sprinkled with toasted hazelnuts, and a kumquat vinaigrette

\$6.95 per serving

# DESSERTS

## GREEN VELVET CHOCOLATE CAKE POPS

green velvet cake dipped in a smooth chocolate coating and decorated with Irish charm

\$3.95 each

## LUCKY CHARMS MARSHMALLOW TREATS

classic marshmallow cereal bars mixed with lucky charms for a colorful, crunchy bite

\$3.50 each

## CHOCOLATE POT DE CRÈME

chocolate mousse with chocolate pearls and mint whipped cream

\$5.95 each

## BAILEY'S IRISH CREAM BROWNIES

decadent brownies infused with the rich flavor of bailey's irish cream

\$3.25 each

## SHAMROCK SUGAR COOKIES

buttery sugar cookies shaped like lucky shamrocks

\$4.25 each