THE IRISH COFFEE PUB CLASSIC PUB COCKTAIL RECEPTION

BUTLER STYLED HOR'S D'OEUVRES

SELECT _	

ASSORTED MINI QUICHE - BAKED STUFFED CLAMS - CHEF'S BRUSCHETTA
ASSORTMENT- MINI CHEESEBURGER SLIDERS - IRISH SAUSAGE ROLLS - ROOT BEER
BBQ CHICKEN - HOMEMADE PIZZAS - CHICKEN QUESADILLAS - SWEET N' SOUR
PORK KABOBS - MOZZARELLA AND PROSCIUTTO PINWHEELS - COCONUT
CHICKEN ON SKEWER - PIGS IN A BLANKET - MOZZARELLA STICKS - ORIENTAL
DUMPLINGS - BEEF SATE - CHICKEN SATE - FRIED ZUCCHINI - BAKED BRIE IN
PHYLLO CUP WITH RASPBERRY SAUCE - SPANAKOPITA - AVOCADO TOMATO
SALSA WITH BLUE CORN TORTILLA CHIPS - SHRIMP GUINNESS

BEAUTIFULLY GARNISHED COLD STATION

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SESAME CHICKEN OVER ASIAN SLAW – TRADITIONAL ANTIPASTO – CHICKEN AND ASPARAGUS DIJON – INTERNATIONAL AND DOMESTIC CHEESE BOARD WITH GOURMET WAFERS – VEGETABLE CRUDITE SERVED WITH "PUB" CREAMY DILL DRESSING – FRESHLY CUT SEASONAL FRUITS – HUMMUS BOARD WITH HOMEMADE CROSTINI

## HOT INTERNATIONAL CHAFING DISHES

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PASTA KIKI – SHEPHERDS PIE – PENNE A LA VODKA – THREE MUSHROOM AND CHICKEN CREPES – GEMELLI PASTA IN A SWEET RED PEPPER CREAM SAUCE – PETITE STEAK BURGUNDY – BBQ BRAISED SHORT RIBS – BEEF AND VEGETABLE STIRFRY – EGGPLANT ROLLATINI – CHICKEN O'SHEA

CHEF'S CARVING ST	TATION
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ROAST TURKEY WITH CRANBERRY SAUCE – SLICED STEAK TERIYAKI OR FORRESTIERE – ROAST LOIN OF PORK WITH A BOURBON ONION SAUCE – HONEY GLAZED HAM – TRADITIONAL CORNED BEEF WITH DIJON MUSTARD

OTHER	ENHA	NCEN	ЛEN	TS

-RAW BAR	STARTING AT
-CHAMPAGNE TOAST	STARTING AT
-CUSTOM BAKERY CAKE	STARTING AT

\$_____ PER PERSON + TAX + 22% SERVICE CHARGE

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