



EVENT MENU

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IRISH PUB &
RESTAURANT

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Dips, Platters & Boards

1 Bowl Serves 25 Guests

SPINACH & ARTICHOKE DIP | 83 per bowl

Baked spinach, cream cheese, garlic & artichoke hearts, toasted crostini V

HOT PIMENTO CRAB DIP | 120 per bowl

Maine crab meat, roasted peppers, cream cheese, house seasoning, toasted crostini

FRENCH ONION DIP | 83 per bowl

Served chilled, sour cream, cream cheese, onion, pita V



1 Display Serves 25 Guests

FRESH FRUIT & BERRY PLATTER | 83 per platter

Chef's selection of assorted fresh fruits and berries VG, GF

CRUDITE BOARD | 72 per platter

Assorted fresh veggies, house blue cheese & ranch dips GF, V

MEZZE BOARD | 98 per platter

Hummus, red pepper and artichoke chutney, olive tapenade, fresh veggies, pita bread V, GF

LOCAL CHEESE BOARD | 165 per platter

Assortment of local cheeses, pickles, mustard, crackers, berries garnish V

WHIPPED RICOTTA BOARD | 165 per board

Served chilled, herbs, crackers V

MEAT & CHEESE BOARD | 275 per board

Assortment of local cheeses, cured meats, pickles, mustard, crackers

CHILLED SEAFOOD TOWER | MKT

Chef selection of fresh and smoked seafood, cocktail sauce, mignonette, pickled red onions, capers, lemons, toast points, crackers GF

Add On

GLUTEN FREE CRACKERS | 20 per bowl



Appetizers

Buffet

The minimum order for each type of appetizer, wing, slider and roll is two dozen.

IRISH POTATO CAKES | 33 per dozen

Miniature cheddar & scallion potato cakes, savory sour cream, balsamic glaze V, GF

RI RA CRAB CAKES | 65 per dozen

Miniature Maine crab cakes, lemon kewpie mayo

PUB WINGS | 35 per dozen

Choose from: Plain (GF), Buffalo (GF), Sweet Chili (GF) and Guinness BBQ

CHICKEN STRIPS | 33 per dozen

Gluten-free, hand-breaded chicken breast meat, house ranch GF

FRIED CAULIFLOWER | 30 per dozen

House battered VG, V, GF

PRETZEL BITES | 30 per dozen

Served with whole grain mustard V

CRISPY FISH BITES | 45 per dozen

Fresh haddock, gluten-free breading, Louisiana style seasoning, tartar sauce GF

COCKTAIL SHRIMP | 40 per dozen

Chilled jumbo shrimp, house cocktail sauce, lemon GF

SLIDERS | 50 per dozen

Choose from:

Cheeseburger: Beef patty, lettuce, tomato, house burger sauce

*Vegetarian substitute available upon request

Grilled Chicken: Grilled chicken, house sauce, lettuce, tomato

Spice Bag Slider: Irish 5 spice breaded chicken, peppers, onions, house curry aioli

Caprese Slider: Arugula, mozzarella cheese, tomato, balsamic aioli V

MINI LOBSTER ROLLS | MKT per dozen

Fresh picked Maine lobster, served cold, lightly dressed with lemon aioli & fresh herbs, served on a slider bun

LOCAL OYSTERS | 60 per dozen

Freshest selection of Maine oysters, mignonette, house cocktail sauce GF

Passed

Serves 25 Guests

STUFFED MUSHROOM CAPS | 165

Rich veggie and breadcrumb filling V, VG, GF

BACON WRAPPED SCALLOPS | 175

Sea scallops, applewood smoked bacon, lemon apple cider reduction GF

SPANAKOPITA | 165

Savory spinach and feta stuffed phyllo dough

SHORT RIB POUTINE CUPS | 190

Hand cut chips, Pineland farms cheese curds, braised short rib, beef & brown gravy, scallions GF

GRILLED SHRIMP SKEWER | 165

Garlic marinated, lemon kewpie mayo drizzle, crispy shallot GF

LAMB MEATBALL SKEWER | 175

Served with house curry glaze GF

BLUE CHEESE CRUMBLE CROSTINI | 125

Garlic rubbed toasted baguette, gorgonzola, honey drizzle V

STEAK CROSTINI | 190

Steak, roasted red pepper, caramelized onion, white balsamic reduction

SEASONAL RICOTTA CROSTINI | 125

Whipped ricotta cheese, seasonal fruit preserves, balsamic glaze V



Prix-Fixe Plated

3 courses \$70 per person | 4 courses \$80 per person

Packages include soft drinks, coffee, and tea.

Best for groups of up to 75 guests.

Guest entree counts are due 14 days prior to the event date.

Soups & Salads

THREE COURSES: CHOOSE A SOUP OR SALAD

FOUR COURSES: CHOOSE A SOUP AND A SALAD

SEAFOOD CHOWDER

Clams, haddock, shrimp, crab, potatoes, cream GF

GARDEN SALAD

Mixed greens, carrots, cucumbers, tomatoes, red onions, house vinaigrette VG, GF

CAESAR SALAD

Romaine, parmesan cheese crisp and Caesar dressing GF



Entrees

CHOOSE THREE

BAKED COD

Topped with seafood stuffing, white wine butter sauce, served with seasonal veg GF

FISH & CHIPS

Gluten free beer batter, cut fries, tartar sauce, lemon wedge GF

FARRO AND SQUASH SALAD

Cold farro, roasted squash, mint, pumpkin seeds, arugula V, VG

IRISH CHICKEN CURRY

Chicken breast, peas, red peppers, onions, carrots, Irish curry sauce served mashed potatoes GF

IRISH CAULIFLOWER CURRY

Cauliflower, peas, red peppers, onions, carrots, Irish curry sauce served over mashed potatoes GF, V

COTTAGE PIE

Slow braised ground beef, carrot, celery, corn, brown gravy, mashed potatoes, served with brown bread

SKIRT STEAK

Cooked through, mashed potatoes, traditional brown gravy GF

GRILLED PORK CHOP

Mashed potatoes, wilted greens, lemon apple cider reduction GF

Desserts

CHOOSE ONE

CARAMEL BROWNIE

Jameson caramel & fresh whipped cream V

FLOURLESS CHOCOLATE TORTE

Luxardo cherry syrup, whipped cream V, GF

VANILLA BEAN CHEESECAKE

Fruit compote, whipped cream, fresh berries V



GF - Gluten Free
V - Vegetarian
VG - Vegan

Buffet

\$85 per person

Packages include soft drinks, coffee, and tea.
Best for groups of 20-130 guests.

Soups & Salads

CHOOSE ONE

SEAFOOD CHOWDER

Clams, haddock, shrimp, crab,
potatoes, cream GF

TOMATO BISQUE

Tomatoes, fresh herbs,
sherry vinegar V, GF

GARDEN SALAD

Mixed greens, carrots,
cucumbers, tomatoes, red
onions, house vinaigrette VG,
GF

CAESAR SALAD

Romaine, parmesan cheese
crisp and Caesar dressing GF



Entrees

CHOOSE THREE

COD ALLA LIGURE

White wine, olive, tomato,
capers, onion, garlic GF

CHICKEN SCARPIELO

Chicken, pork sausage, lemon,
cherry pepper, rosemary,
penne, butter, garlic

BRAISED SHORT RIB

Lager, spices GF

VEGETABLE GNOCCHI

Seasonal vegetables, brown
butter V

ROASTED PORK TENDERLOIN

Herb crusted, roasted, with
savory white balsamic glaze GF

MAC & CHEESE

Local cheese sauce, frico
breadcrumb V

Add On

9 | PERSON

CARAMEL BROWNIE

Jameson caramel & fresh whip
cream V

Sides

CHOOSE TWO

MASHED POTATO

Butter & cream V, GF

HERBED LONG GRAIN RICE

Herbs, lemon zest & olive oil
VG, GF

GREEN BEANS

Roasted, yellow and red bell
pepper, olive oil VG, V, GF

SEASONAL VEGETABLES

Roasted & dressed VG, GF

RED BLISS POTATO

Garlic butter & parsley V, GF

BRUSSEL SPROUTS

Crispy brussels, palm sugar, herbs,
lime toasted almonds GF



GF - Gluten Free
V - Vegetarian
VG - Vegan

Plated & Banquet Style

Plated \$100 per person | Banquet Style \$110 per person

Packages include soft drinks, coffee, and tea.

BANQUET STYLE: Best for groups of 20-75 guests. All banquet style meals require tables of 6-12 guests. All soups will be plated individually. General entree preferences required.

PLATED: Best for groups of 20-130 guests. Chef's consultation available for over 75 guests.

Guest entrée counts are due 14 days prior to the event date.

Soups & Salads

CHOOSE ONE

POTATO LEEK SOUP GF

GREEN SALAD

Apples, beets, toasted almonds, blue cheese crumbles, balsamic vinaigrette V, GF

CLASSIC CAESAR

Romaine, parmesan cheese crisp and Caesar dressing GF



Entrees

CHOOSE THREE

BAKED SALMON

Traditional Irish parsley sauce GF

CHICKEN PICCADA

Capers, lemon, herbs GF

TOFU PICCADA

Capers, lemon, herbs V, GF

CHICKEN MARSALA

Mushroom, shallot, marsala, optional bacon GF

PRIME RIB

Herbs de Provence, rosemary garlic au jus GF

ROASTED PORK TENDERLOIN

Whiskey glazed, mushroom, thyme, garlic GF

MUSHROOM FARRO SALAD

Roasted wild mushroom, seasonal vegetables, farro, toasted almond, garlic VG, V

LOBSTER PASTA

Lobster meat, penne, seasonal veg, lobster cream sauce,

MAINE LOBSTER | *MKT

1 ¼ lb Maine lobster, drawn butter, lemon

*exact counts required for lobster for plated and banquet style GF

Sides

CHOOSE TWO

HERBED RICE

Long grain, soft herb VG, V, GF

BAKED BACON CHAMP

Twice baked potato, smoked bacon, scallion, sour cream GF

ROASTED VEGETABLE MEDLEY

Chef's selection VG, GF

GREEN BEANS

Roasted red pepper, Bermuda onion GF, V, VG



GF - Gluten Free
V - Vegetarian
VG - Vegan

Perfectly Portland

Packages include soft drinks, coffee, and tea.
Best for groups of 20-140 guests.

New England Lobster Boil

MKT | PERSON

SERVED FAMILY STYLE

1 1/4 LB. MAINE LOBSTER GF

DOCKSIDE SEAFOOD CHOWDER

Award-winning - haddock, clams, shrimp, lobster, crab, potatoes, herbs, cream

CORN ON THE COB

Boiled & served with Kerrygold butter
V, GF

POTATO SALAD

Maine potato, fresh herbs, fresh veg
paprika-aioli V, GF, OR Maine potato, egg, bacon, celery, scallion GF

COLESLAW

Classic style with creamy dressing V, GF

BARBECUE BAKED BEANS

Local baked beans, Guinness BBQ sauce



Peaks Island Picnic

MKT | PERSON

FRESH LOBSTER ROLL

Served warm with brown butter or chilled with lemon-caper aioli, coleslaw, salt & vinegar potato chips, potato salad

Add On's

8 | PERSON

BARBECUE BEANS

Local baked beans, Guinness BBQ sauce

HOUSE FRIES

Sea salt & black pepper VG, GF

CORN ON THE COB

Boiled & served with Kerrygold butter
V, GF

MKT | PERSON

STEAMERS

Garlic, white wine GF

MUSSELS

Garlic, white wine GF





Sweet Tooth Solutions

Served Plated or Buffet

CARAMEL BROWNIE 9 | person

Jameson caramel & house made whip cream V

FLOURLESS CHOCOLATE TORTE 12 | person

House made whip cream GF V

LOCAL CHEESECAKE 12 | person

Berries, house made whip cream V

Served Buffet

LOCAL WHOOPIE PIES 9 | person

Locally sourced V

ASSORTED DESSERT PLATTER 175 | platter
(Serves 50)

Locally sourced selection of brownies, whoopie pies, bars, and stuffed cookies V

ASSORTED COOKIE PLATTER 150 | platter
(Serves 25)

Locally sourced assorted artisan cookies V





Morning Options

Served Buffet

Pricing reflective of up to 3 eggs per person

SALMON & BAGEL PLATTER 35 | person

Assortment of locally baked bagels, smoked salmon mousse, tomatoes, cucumbers, red onions, caper cream cheese, plain cream cheese, butter

SIMPLE FAMILY BREAKFAST 30 | person

Scrambled eggs, home fries, bacon, toast

LUMBERJACK BREAKFAST 38 | person

Scrambled eggs, bacon, sausages, ham, home fries, French toast bake

IRISH BREAKFAST 40 | person

Scrambled eggs, bangers, rashers, baked beans, grilled tomatoes, mushrooms, black pudding, soda bread

FRESH FRUIT & BERRIES 83 | platter (serves 25)

Chef's selection of assorted fresh fruits and berries VG, GF

GRANOLA PLATTER 90 | platter (serves 25)

Yogurt, honey and almond granola, fresh berries V

EGG FRITATA ADD ON GF / UPGRADE 5 | person

Beverage Packages

COFFEE/TEA/ORANGE JUICE STATION 5 | person

Regular & decaf coffee, assortment of Barry's Irish Tea, orange juice

MIMOSA BAR | 28 per person

Two hours of unlimited mimosas

+8 per hour per person for additional hours

20 person minimum

Cava, fresh orange juice, grapefruit juice, and cranberry juice

BLOODY MARY BAR | 33 per person

Two hours of unlimited bloody marys

+8 per hour per person for additional hours

20 person minimum

Tito's vodka with an assortment of garnishes: celery, limes, lemons and olives

Shrimp and bacon +5

Beverage Packages & Reserve Wine List

We offer several different bar options. You can arrange to have your guests purchase their own beverages, offer a consumption-based bar, provide wine during dinner, or choose one of our bar package options.

Open Bar Packages

4-HOUR TIME PERIOD

Beer and Wine Only | 50 per person

Wine, Beer & Well Beverages | 55 per person

Wine, Beer & Premium Beverages | 60 per person

3-HOUR TIME PERIOD

Beer and Wine Only | 45 per person

Wine, Beer & Well Beverages | 50 per person

Wine, Beer & Premium Beverages | 55 per person

2-HOUR TIME PERIOD

Beer and Wine Only | 40 per person

Wine, Beer & Well Beverages | 45 per person

Wine, Beer & Premium Beverages | 50 per person

ALLOCATED OPEN BAR

Allocate a certain time frame for drinks to be available for your guests, then revert to a cash bar.

LIMITED BAR

Select your favorite beverages and have them available during your event for your guests to enjoy.

PLEASE NOTE

All premium bar offerings include beverages of up to \$17.50.

We are not able to accommodate shots.

Sample Beer & Cider List

TO VIEW, SCAN THE QR CODE



Sample Wine List

HOUSE WHITE

CK Mondavi Chardonnay 8

HOUSE RED

Avia Pinot Noir 8

Avia Cabernet Sauvignon 8

REDS

Cannonball Cabernet Sauvignon Blanc 10/40

Chickadee Pinot Noir 10/40

Bonterra Merlot 10/40

J. Lohr Syrah 10/40

Franco Serra Barbera 10/40

WHITES

Whitehaven Sauvignon Blanc 11/44

Shannon Ridge Chardonnay 10/40

Essence Riesling 10/40

Fidora Pinot Grigio 10/40

Santa Maria Vermentino 10/40

ROSE

Peyrassol Rose 11/44

SPARKLING

Wycliff 10

Carletto Prosecco 11

Fidora Prosecco 13



**TAKE A VIRTUAL TOUR OF
OUR EVENT SPACES**



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