

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 VG, GF

LOCAL CHEESE BOARD | 165 per platter
Assortment of local cheeses, pickles, mustard, crackers, berries garnish 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

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
Hand-breaded chicken breast meat, house ranch

FRIED CAULIFLOWER | 30 per dozen
House battered VG, V, GF

CRISPY FISH BITES | 45 per dozen
Fried haddock, beer battered, seasoned, tartar sauce

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

POUTINE CUPS | 180
Fries, Pineland farms cheese curds, Guinness onion gravy

GRILLED SHRIMP SKEWER | 165
Garlic marinated, lemon kewpie mayo drizzle, crispy shallot GF

LAMB MEATBALL SKEWER | 175
Served with McDonnell's Irish curry glaze

STEAK CROSTINI | 190
Steak, roasted red pepper, caramelized onion, white balsamic reduction

SMOKED SALMON SODA BREAD CROSTINI | 150
Smoked salmon, cream cheese, garnish on house soda bread

SEASONAL GOAT CHEESE CROSTINI | 125
Whipped goat cheese, seasonal fruit preserves, balsamic glaze V



GF- Gluten Free
V- Vegetarian
VG- Vegan

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, Fresh Herbs

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

BABY KALE CAESAR SALAD
Baby Kale, Romaine, House-Made Caesar Dressing, Shaved Parmesan, House-Made Croutons



Entrees

CHOOSE THREE

ROASTED MAPLE SALMON
Walnut-Crusted Salmon Fillet, Roasted Carrots & Parsnips, Pumpkin Butter, Maine Maple Mustard Sauce, Sweet Potato Fries GF

FISH & CHIPS
Beer-Battered Haddock, Fries, House-Made Tartar Sauce, Charred Lemon

IRISH CHICKEN CURRY
Grilled Chicken Breast, McDonnells Irish Curry Sauce, Sauteed Peppers & Onions served over white rice

IRISH CAULIFLOWER CURRY
Cauliflower, McDonnells Irish curry sauce served over white rice V, VG

SHEPHERD'S PIE
Savory Ground Lamb, Braised Leeks, Peas, Tender Root Vegetables, Mashed Potato Crust

STEAK AND CHIPS
NY Strip, cooked medium, fries, cognac mustard cream sauce GF

Desserts

CHOOSE ONE

CARROT CAKE
Shredded carrot, coconut, pecans, pineapple V

FLOURLESS CHOCOLATE TORTE
Luxardo cherry syrup, whipped cream
V, GF

BAILEYS CHEESECAKE
Irish cream cheesecake, chocolate mousse topping, chocolate cookie crust V



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Buffet

$85 per person
Packages include soft drinks, coffee, and tea.
Best for groups of 20-130 guests.

Soups & Salads

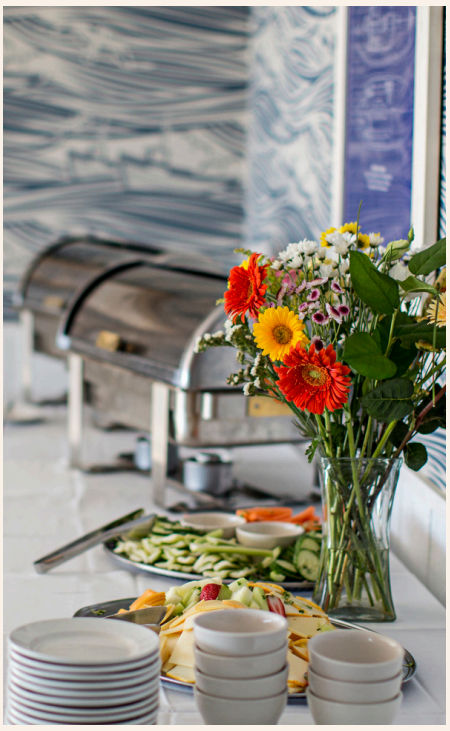
CHOOSE ONE

SEAFOOD CHOWDER
Clams, Haddock, Shrimp, Crab, Potatoes, Cream, Fresh Herbs

TOMATO BISQUE
Tomatoes, fresh herbs, sherry vinegar V, GF

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

BABY KALE CAESAR SALAD
Baby Kale, Romaine, House-Made Caesar Dressing, Shaved Parmesan, House-Made Croutons



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

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



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Plated & Family Style

Plated $100 per person | Family Style $110 per person
Packages include soft drinks, coffee, and tea.
FAMILY 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

BABY KALE CAESAR SALAD
Baby Kale, Romaine, House-Made Caesar Dressing, Shaved Parmesan, House-Made Croutons



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



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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

MUSSELLS
Garlic, white wine GF



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Sweet Tooth Solutions

Served Plated or Buffet

CARROT CAKE 12 | person
Shredded carrot, coconut, pecans, pineapple V

FLOURLESS CHOCOLATE TORTE 12 | person
Luxardo cherry syrup, whipped cream V, GF

BAILEYS CHEESECAKE 12 | person
Irish cream cheesecake, chocolate mousse topping, chocolate cookie crust V

Served Buffet

LOCAL WHOOPIE PIES 9 | person
Locally sourced V

ASSORTED DESSERT PLATTER 185 | platter (Serves 50)
Locally sourced selection of brownies, whoopie pies, bars, and stuffed cookies V

ASSORTED COOKIE PLATTER 160 | platter (Serves 25)
Locally sourced assorted artisan cookies V

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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 32 | person
Scrambled eggs, home fries, bacon, toast

LUMBERJACK BREAKFAST 40 | person
Scrambled eggs, bacon, sausages, ham, home fries, French toast bake

IRISH BREAKFAST 42 | 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

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

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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 | 55 per person
Wine, Beer & Well Beverages | 60 per person
Wine, Beer & Premium Beverages | 65 per person

3-HOUR TIME PERIOD
Beer and Wine Only | 50 per person
Wine, Beer & Well Beverages | 55 per person
Wine, Beer & Premium Beverages | 60 per person

2-HOUR TIME PERIOD
Beer and Wine Only | 45 per person
Wine, Beer & Well Beverages | 50 per person
Wine, Beer & Premium Beverages | 55 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 few beverages and have them available during your event for your guests to enjoy.

PLEASE NOTE
All premium bar offerings include beverages of up to $18.
We are not able to accommodate shots.

Sample Beer & Cider List

TO VIEW, SCAN THE QR CODE

Sample Wine List

REDS

Cannonball Cabernet - 11/44

Comtesse Marion Pinot Noir - 11/44

Pessimist Red Blend - 12/48

WHITES

Whitehaven Sauvignon Blanc - 12/48

A to Z Pinot Gris - 12/48

Shannon Ridge Chardonnay - 11/44

ROSE

Elicio Grenache & Syrah - 12/48

SPARKLING

Carletto Prosecco - 12



TAKE A VIRTUAL TOUR OF OUR EVENT SPACES

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