

~ APPETIZERS ~

HOT APPETIZERS

Cape Scallops wrapped in Bacon
(Minimum Order of 2 Dozen)

Crispy Calamari with Banana Peppers
(3 pounds with Marinara Sauce))

Dougal's Scotch Egg Wedge (1 dozen eggs)

Bacon & Cheese Potato Skins
(Two round 24" pans)

Baked Spinach & Artichoke Dip
(Serves 10-12)

Brendan's Legendary Irish Potato Pizza
(Two round 24" pans)

Baked Corned Beef Shillelagh Sticks (40 pieces)

Boneless Chicken Fingers (20 pieces)
(Choose Plain, BBQ, or Buffalo)

Teriyaki Beef Kebabs (20 pieces)

Meatballs (40 pieces)
(Italian Style in Marinara or Irish Style in a Stout Gravy)

COLD APPETIZERS

Chilled Shrimp Cocktail (Minimum 2 dz)

Caprese Picks with Balsamic Drizzle (20 pieces)

Avocado Toast with Irish Smoked Salmon

Mediterranean Hummus (20 piece)
(Piped on Cucumber or Toasted Rye Points)

Cheese, Fresh Crudit , Olives & Crackers
(Minimum 20 guests)



~ DINNER PLATED ENTR ES ~

15 OR MORE GUESTS

Price includes Appropriate Sides, Rolls & Butter,
Dessert Selection, and Freshly Brewed Coffee or Tea

ADD A STARTER

(Additional per guest 1.99)

Butternut Bisque
NE Clam Chowder (2.25 Additional)
Garden Salad * Classic Caesar Salad
Mini Wedge Salad w/ Bleu Cheese & Cherry Tomatoes

CHOOSE 3 OPTIONS

POULTRY PRICE PER PLATE

Grilled Chicken Breast 19.99
Patrick's Pecan Chicken 22.99
Chicken Fran ais 22.99
Chicken Parmesan w/ Linguine 21.99
Chicken Schnitzel Saltimbocca 23.99
Mrs. Brown's Chicken & Vegetable Pot Pie 21.99
NE Style Turkey Dinner 22.99

FROM THE SEA PRICE PER PLATE

Baked Haddock 22.99
Grilled Swordfish Steak 24.99
Fish & Chips 22.99
Irish Princess Salmon 24.99
Salmon Filet (Plain, Cajun, Lemon-Pepper or Tuscan) 23.99

BEEF ETC ... PRICE PER PLATE

Roast Prime Rib of Beef (min 10) Market Price
8oz Filet Mignon 28.99
Montr al Steak Tips 25.99
Genuine Irish Bangers & Mash 20.99
Shepherd's Pie 21.99
Beef, Mushroom & Guinness Pie 22.99

VEGETARIAN PRICE PER PLATE

Cheese Tortellini Primavera Skillet 18.99



~ DINNER BUFFET MENU ~

\$26.99 PER GUEST ~ 20 OR MORE GUESTS

Price includes Appropriate Sides, Rolls & Butter,
Dessert Selection, and Freshly Brewed Coffee or Tea

SELECT A STARTER

Butternut Bisque
NE Clam Chowder (2.25 Additional)
Garden Salad
Classic Caesar Salad
Mini Wedge Salad w/ Bleu Cheese & Cherry Tomatoes

CHOOSE 3 OPTIONS

POULTRY

Grilled Chicken Breast * Patrick's Pecan Chicken
Chicken Fran ais * Chicken Parmesan
Chicken Schnitzel Saltimbocca
Mrs. Brown's Chicken & Vegetable Pot Pie
NE Style Turkey Dinner

FROM THE SEA

Baked Haddock * Grilled Swordfish Steak
Irish Princess Salmon * Salmon Filet
(Salmon: Plain, Cajun, Lemon-Pepper or Tuscan)

BEEF ETC ...

Montr al Steak Tips * Shepherd's Pie
Beef, Mushroom & Guinness Pie
Carved Top Side of Beef
Carved Honey Baked Ham * Carved Pork Loin

VEGETARIAN

Cheese Tortellini Primavera

SIDES ~ SELECT TWO

Baked Potato * Mashed Potatoes
Mac's Loaded Spuds (1.99 Additional per guest)
Pasta with Marinara Sauce * Butternut Squash
Chef's Fresh Vegetable Medley * Green Beans

~ DESSERTS ~

SELECT ONE DESSERT WITH EITHER
PLATED ENTREES OR BUFFET

O'C's Signature Frozen Bailey's Irish Cream Pie
w/ Hot Fudge Sauce

Irish Bread & Raisin Pudding with

Warm Butterscotch Sauce and Vanilla Ice Cream
Cream Puff w/ Vanilla Ice Cream & Hot Fudge Sauce

NY Style Cheesecake with Raspberry Drizzle

Spiced Carrot Cake

~ DINNER PRICING ~

- * All prices are subject to 7% State/Local Tax
- * A 20% gratuity for food and beverage will be calculated for your convenience and added to your check. If you would like to leave additional gratuity for your server(s) it is always appreciated.
- * All prices quoted are guaranteed for 60 days prior to date of event. We do not charge a room fee, cake cutting fee, a set up or break down fee, and there will be no hidden surprises.
- * White linen tablecloths and linen napkins in select colors may be ordered. The cost per person .99 tablecloths, .99 per napkin.
- * Accepted forms of payment are cash, all major credit cards, and of course, O'C's gift certificates.