~ 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 Crudité, Olives & Crackers
(Minimum 20 guests)

~ LUNCHEON PLATED ENTRÉES ~

15 OR MORE GUESTS
Price includes Appropriate Sides, Rolls & Butter, One 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	17.99
Chicken Français	19.99
Chicken Parmesan w/ Linguine	18.99
Mrs. Brown's Chicken & Vegetable Pot Pie	18.50
NE Style Turkey Dinner	19.99

FROM THE SEA	PRICE PER PLATE
Baked Haddock	19.50
Fish & Chips	19.50
Irish Princess Salmon	21.99
Salmon Filet *(Plain, Cajun, Lemon-Pepper or Tuscan)*	20.99

BEEF ETC …	PRICE PER PLATE
Roast Prime Rib of Beef *(min 10)*	Market Price
Montréal Steak Tips	22.99
8oz Filet Mignon	25.99
"Railers" Irish Bangers & Mash	18.99

VEGETARIAN	PRICE PER PLATE
Garden & Veggie Salad	12.99
Classic Caesar Salad	12.99
Chop-Chop Salad	15.99
Quinoa & Apple Salad	14.99
Cheese Tortellini Primavera Skillet	18.99

~ LUNCHEON BUFFET MENU ~

20 OR MORE GUESTS ~ $26.99 PER GUEST
Price includes One Starter, Selected Sides, Rolls & Butter, One 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 * Chicken Parmesan
Patrick's Pecan Chicken * Chicken Français
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 …

Montréal 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* ~

CHOOSE ONE DESSERT WITH EITHER PLATED ENTREES OR BUFFET

O'C's Signature Frozen Bailey's Irish Cream Pie With 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

~ LUNCHEON PRICING ~

- Served from 11:30AM to 3:00PM
- 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. Prices include no room charge, no cake cutting fee, no set up or break down charge, and no hidden surprises.
- White linen tablecloths and linen napkins in select colors may be ordered. The cost per person .99 tablecloths, .99 napkins.
- Accepted forms of payment are cash, all major credit cards, and of course, O'C's gift certificates.

April 2021