



## St. Patricks Day Party Menu

\*\*\*Order by EMAIL ONLY [29cooks@gmail.com](mailto:29cooks@gmail.com) no later than Wednesday 3/14/18 by noon  
and pickup Saturday 3/17/18 by 2 pm



### **Appetizers:**

#### ***Farmhouse Pub Grazing Board***

15"x9" – feeds up to 18 people \$85

Dubliner cheese, Cahill Irish Porter cheddar, Cashel Blue Farmhouse, Kerrygold Aged Cheddar, Guinness Mustard Dip, Bacon Onion Jam, Toasted Hazlenuts, Crackers, Red Grapes, Dried Apricots \$80

#### ***Roasted Asparagus Dubliner Cheddar Crostini*** (30 pieces) \$40

Marble rye crostini, creamy Dubliner cheddar topping, roasted asparagus, basil chiffonade garnish

#### ***Reuben Crostini***

corned beef, sauerkraut, swiss, Russian dressing, brown bread crostini (30 pieces) \$50

#### ***Shamrock Grilled and Roasted Veggie Platter***

Grilled lemon garlic asparagus, roasted Brussel sprout halves, grilled balsamic zucchini, blanch olive oil broccoli, roasted rainbow carrots, roasted golden grape tomatoes, green goddess dipping sauce.

Small feeds up to 15 ppl \$70

#### ***Loaded Potato Chowder***

Yukon and Red potatoes, chicken based creamy cheddar broth, Irish cheddar, crispy bacon

2 Quart Minimum - \$22

#### ***Reuben Bombers***

Mini potato rolls with thousand island, swiss or provolone cheese, sauerkraut and shaved corned beef

Served in a pan ready to bake and serve warm - 12 sandwiches \$30 – 24 sandwiches \$55

#### ***Irish Eyes Sandwich Tray***

Snack size portions – 30 pieces \$45

The Irish Rover-Shaved Roast Beef, Cahill Irish Porter Cheddar, Creamy Guinness Horsey Dijon Sauce.

Lucky Irish-Shaved Turkey, smashed avocado, roasted tomatoes, pickled red onion

Pot o' Gold Chicken Salad- Chicken breast, apricot jam mayo, tarragon, pistachios



### **Main Course**

#### ***Shepherd's Pie***

Ground beef, peas and carrots in a savory beef gravy. Topped with Smashed potatoes and Irish Cheddar Cheese -

Half Pan – Feeds up to 8 dinner sized portions and 16 snack sized portions. \$60

#### ***Corned Beef Cabbage and Potatoes***

Slow simmered Corned beef brisket with cabbage wedges, and baby red potatoes

Half Pan- Feeds up to 8 Dinner sized portions and 16-20 snack sized portions \$ 85

#### ***Irish Cider Chicken Sausage***

Local country chicken sausage prepared by Mr. Bill's Poultry, cut and simmered in Magner's Irish Cider and pan seared with onions and peppers. Half pan – feeds up to 8 dinner sized portions and up to 16 snack sized portions \$65

#### ***Double Guinness Smoked Brisket***

Guinness glazed smoked sliced beef brisket with sides of housemade Guinness coarse grain mustard and our creamy horsey sauce.

Served with Mini Soft Potato Sliders- 5 lbs Brisket – 2 dozen slider rolls. \$85



### **Side Dishes**

***Colcannon-Brown butter sautéed cabbage and mashed potatoes*** – ½ pan \$45

***Boxty –Hand shaped potato pancakes served with a side of sour cream*** – 2 dozen pieces \$36

***Smashed Potatoes*** – ½ pan \$50

***Golden 7 Cheese Mac & Cheese*** – ½ pan \$55



### **Dessert**

***Bailey's 7 inch Cheesecake*** \$ 20

***Bailey's 9 inch Cheesecake*** \$35

***Triple Chocolate Chunk Cookies – St. Patty's Sprinkles*** = 2 dozen \$26