



# PRIVATE PARTY MENU

CATERING@IRELANDSFOURCOURTS.COM

## Buffet Appetizers

Minimum 30 pieces

### Buffalo Wings

Seasoned jumbo wings tossed in our homemade blend of spices. **\$0.80 per piece**

### Chicken Tenders

Lightly breaded strips of chicken served with our tangy honey Dijon mustard sauce **\$2.25 per piece**

### Quesadillas

Sautéed chicken and vegetables with our blend of provolone and cheddar cheeses folded in a flour tortilla.  
**\$2.25 per piece**

Vegetarian Quesadilla **\$2.00 per piece**

### Potato Skins

Crispy potato skins served with melted cheddar, bacon, chives, and sour cream **\$1.50 per piece**

### Mini Meatballs

Bite-sized mini meatballs with our house marinara dipping sauce **\$1.50 per piece**

### Beef Skewers

Tender pieces of beef grilled to perfection  
**\$2.00 per 1oz piece**

### Chicken Skewers

Skewered grilled chicken breast strips marinated in teriyaki sauce **\$2.00 per 1oz piece**

### Vegetable Skewers

Fresh veggies grilled until tender **\$2.00 per piece**

### Boneless Chicken Wings

Juicy pieces of chicken breast tossed in buffalo sauce and served with ranch dipping sauce  
**\$1.00 per piece**

## Passed Appetizers

Minimum 30 pieces

### Beef Sliders

2oz beef burger topped with American cheese and pickle on tender bun \$2.50 per piece

### Reuben Sliders

Irish corned beef, sauerkraut, swiss cheese and 1000 island dressing on Kaiser bun \$2.50 per piece

### Chicken Sliders

Mini chicken topped with provolone cheese and pickle on a tender bun \$2.50 per piece

### Fish Sliders

Battered cod topped with cheddar and pickle on a tender bun, served with tartar \$2.50 per piece

### Shrimp Cocktail

Chilled jumbo shrimp served with house cocktail sauce \$2.50 per piece

### Smoked Salmon Bites

Smoked salmon over brown bread with a cream cheese & caper spread \$2.50 per piece

### Mini Crab Cakes

House made miniature Maryland crab cakes with tartar sauce \$2.50 per piece

### Grilled Lamb Chops

4 oz individual lamb chops served with rosemary au jus dipping sauce \$4.00 per piece

### Stuffed Mushrooms

Seasoned mushrooms stuffed with roasted vegetables and Parmesan cheese \$1.50 per piece

## Salad Platters

Medium \$25 Large \$40

House Salad

Caesar Salad

Potato Salad

Pasta Salad

## Platters

### Imported Cheese Display

A selection of imported cheeses, including brie,  
Cahill's porter, port wine and Dubliner cheddar served  
with water crackers

Medium \$70 Large \$125

### Vegetable Crudites

House selection of fresh vegetables served with buttermilk ranch dressing

**Medium \$40 Large \$60**

**Antipasto Platter**

Pepperoni, prosciutto, salami, cappicola,  
mortadello, roasted red peppers, sweet peppers,  
feta cheese served with rustic bread

**Medium \$100 Large \$175**

**Chips and Salsa**

Homemade tortilla chips served with our spicy pico de gallo **Medium \$25 Large \$40**

**Mini Slammer Platter**

Your choice of mini egg salad, chicken salad, ham & swiss, or turkey and bacon sandwiches, served with mayonnaise, lettuce and tomato on white or wheat bread  
**\$1 per sandwich (Min. 25)**

## **Dips**

**Medium \$40 (30pp) and Large \$60 (50pp)**

**Carey's 5 Layer Dip**

Layers of vegetarian refried beans, guacamole, sour cream, and pico de gallo, topped with cheddar and provolone cheeses. Served with tortilla chips

**Spinach and Artichoke Dip**

A smooth blend of spinach, globe artichokes and cream cheese served with tortilla chips

**Hummus Display**

Traditional hummus topped with pico de gallo served with carrots, cucumber, tortilla chips, and pita bread

## **Buffet Dinner**

**Minimum 30 People**

**Selection of two entrees: \$12.95 per person**

**Selection of three entrees: \$15.95 per person**

**Selection of four entrees: \$18.95 per person**

**Shepherd's Pie**

A hearty Irish classic. Fresh ground beef cooked with carrots, peas, & onions topped with

mashed potatoes

**Beef & Guinness Stew**

Tender beef braised in Guinness stock with diced carrots, onions, leeks, and celery

**Irish Lamb Stew**

Slow-cooked lamb simmered in a blend of carrots,  
Potatoes, cabbage, and peas

**Blackened Chicken Alfredo**

Char grilled blackened chicken breast & fettuccine pasta tossed in house made alfredo

**Chicken Curry**

Strips of chicken, carrots, peas, and onions stir fried in our tangy curry sauce served with  
rice

**Chicken Pot Pie**

Tender roasted chicken in a light cream sauce with carrots, potatoes, and peas baked in  
puff pastry

**Chicken Tullamore**

Sautéed strips of chicken tossed in a light whiskey cream sauce

**Lasagna**

Classic lasagna, available beef or vegetarian

**Macaroni and Cheese**

Elbow pasta smothered with our house-made cheese sauce, topped with a Parmesan cheese  
crust

**Seafood Linguini**

Sautéed salmon and scallops tossed in a delicate cream and vodka sauce, served over a bed  
of linguini pasta

**Add \$2.00 per person**

**Baked Salmon**

Baked Atlantic salmon fillets served over a  
lemon-dill cream sauce

**Add \$ 2.00 per person**

**Sides**

Mashed Potatoes or Rice Pilaf \$2.00 per person

Seasonal Vegetables \$2.00 per person