

Party Platters and Boards

CANAPES \$40

FALAFEL & CUCUMBER 18 Pcs
Chickpea Fritter, Cucumber Coin, Tabouleh,
Citrus Yogurt

FIG & BRIE YORKIES 18 PCs
Double Cream Brie, Figs, Mushrooms, Toasted
Walnuts, Balsamic Glaze

VEGETARIAN SAMOSAS 12 Pcs
Curried Potato, Cumin-Scented Yogurt

MINI GRILLED CHEESE 12 Pcs
Cheddar, Swiss, Curry Ketchup

BRUSCHETTA 18 Pcs
Crostoni, Grana Padano

SAUSAGE ROLLS 12 Pcs

VEGETABLE CRUDITES
Seasonal Vegetables with Peppercorn Ranch
Dip

SLIDERS 12 Pcs \$45

Brisket Burger Slider
Guinness BBQ Sauce, Cheddar, Bacon

Pulled Pork Slider
Guinness BBQ Glaze, Apple Slaw, Chipotle
Mayo

Fried Chicken Slider
Buttermilk Brined, Frank's Red Hot, Bread &
Butter Pickles, Chicken Gravy

Meatball Slider
Pork and Beef, Rustic Napoli Sauce, Fresh
Basil, Grana Padano

BOARDS \$45

COCONUT SHRIMP 12Pcs
Served with Sambal aioli

BAVARIAN PRETZELS
Coarse Salt, Guinness Mustard, Chives, Curry
Ketchup

**BREADED PORTABELLO
MUSHROOM**
Sliced Portabella Mushroom coated with
Panko, Served with tamarind sauce

TEMPURA BEANS
Served with Garlic aioli

EDAMAME BEANS
Served In Shell with Ponzu sauce

SMOKED SALMON
On Crostoni, Goat Cheese, Dill sauce

TEMPURA SALMON MAKI (Sushi)
served with Wasabi and Soy

HARVEST BOARDS \$55

Serves 10-12 People

ROASTER WINGS
Choice of Sauces

MEZZE BOARD
Hot Hummus, Cucumber Yogurt, Naan, Grilled
Halloumi, Olives, Beans, Falafel

CHARCUTERIE BOARD
Assorted Cured Meats, House Preserve,
Baguette, Wholegrain Mustard

SEASONAL FRUIT PLATTER
Seasonal and Fresh Fruits

Groups: Fixed Price Meals

Arthur Guinness Menu

Minimum 15 People

Pick 1 Appetizer, 1 Main and 1 Desert

APPETIZER: Choose From

Daily Kettle
Emerald Greens
Caesar Salad

MAIN \$40 Per Person: Choose from

Chicken Country Pie
Fish and Chips
Irish Stew
Dublin Burger

MAIN \$45 Per Person: Choose from

Steak Frites
Fettuccine Carbonara Chicken

AFTER DINNER Choose from

Any of our Desserts

Coffee or Tea Station \$2:50 pp