



ST. PATRICK'S DAY SAMPLE ENTRÉE PACKAGE

A FUN & HEARTY MENU WITH AN IRISH FLAIR



CLASSIC CORNED BEEF & CABBAGE

THICK SLICES OF HOUSE-SEASONED CORN BEEF SERVED ON A BED OF STEAMED CABBAGE

IRISH STOUT CHICKEN

TENDER CHICKEN SLOW BRAISED IN IRISH STOUT WITH ONION, CARROT, MUSHROOM AND PEAS

VEGETARIAN SHEPHERD'S PIE

A HEARTY ROOT VEGETABLE MIXTURE TOPPED WITH CREAMY, MASHED POTATOES AND CHEDDER CHEESE AND BAKED TO GOLDEN PERFECTION!

IRISH PUB SALAD (VEGETARIAN)

A BLEND OF ROMAINE AND TORN BOSTON LETTUCE TOPPED WITH DICED CUCUMBER, TOMATO, CELERY, EGG, AND SHARP IRISH CHEDDAR; SERVED WITH TARRAGON-DIJON DRESSING ON THE SIDE

HERB ROASTED VEGETABLE MEDLY (VEGAN & GLUTEN-FREE)

SEASONAL VEGETABLES PAN ROASTED WITH FRESH HERBS AND OLIVE OIL

YUKON MASHED POTATOES (VEGETARIAN)

GOLDEN, HAND SMASHED YUKON POTATOES WITH MILK, BUTTER AND SEA SALT

ARTISAN DINNER ROLLS & BUTTER

IRISH CREAM BROWNIES

DECADENT CHOCOLATE BROWNIES WITH A BAILEYS INFUSED FROSTING AND CHOCOLATE DRIZZLE

IRISH APPLE CAKE

A TRADITIONAL IRISH SPICE CAKE WITH SWEET AND TANGY WA GROWN APPLES

INCLUDED WITH THE ABOVE MENU ARE THE FOLLOWING:

- All necessary serving utensils and equipment
- Heavyweight sugarcane plates, 100% recycled napkins, and plant starch cutlery
- Linen table cloths and St. Patrick's day themed decorations for buffet tables
- Delivery, set-up and pick-up of equipment

Pricing determined by guest count, event timing, and other factors. Please give us a call for a custom proposal.

www.ordercatering.com

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