

# BUFFET BANQUET



## Appetizer #1

\$10 per person

Please note that this Appetizer buffet is a light option and is not a full meal.

**Jack's Chips & Dip** Seasoned potato wedges fried golden brown and served with Mary Rose and Curry Cream dipping sauces.

**Chilled Vegetable Crudit ** Crisp seasonal vegetables, served with assorted dips.

Please choose two of the following:

**BBQ Meatballs** Meatballs simmered in a tangy homemade bbq sauce.

**Reuben Fritters** Hand rolled fritters filled with corned beef, sauerkraut, Swiss cheese and cream cheese.  
Served with a horseradish mustard cream sauce.

**Spring Rolls** Crisp vegetarian spring rolls served with a sweet, mild chili dipping sauce.

**Garlic and White Bean Hummus** Roasted garlic and white bean dip served with warm pita.

# BUFFET BANQUET



## Appetizer #2

**\$12 per person**

**Please note that this Appetizer buffet is a light option and is not a full meal.**

**Chilled Vegetable Crudité** Crisp seasonal vegetables, served with assorted dips.

### **Cheese Board**

A selection of fine cheeses including Swiss, cheddar, provolone, pepper jack and bleu. Accompanied by French Baguette Crostini, and crackers.

\*Add fresh seasonal fruit for \$2 per person.

**Jack's Chips & Dip** Seasoned potato wedges fried golden brown and served with Mary Rose and Curry Cream sauces.

Please choose two of the following

BBQ Meatballs Meatballs simmered in a tangy homemade bbq sauce.

**Reuben Fritters** Hand rolled fritters filled with corned beef, sauerkraut, Swiss cheese and cream cheese.

Served with a horseradish mustard cream sauce.

**Spinach and Artichoke Dip** Baby spinach, artichoke hearts and a rich blend of cheeses melted together.

Served with house made tortillas chips and fresh dipping vegetables.

**Garlic and White Bean Hummus** Roasted garlic and white bean dip served with warm pita.

# BUFFET BANQUET



## Appetizer #3

**\$14 per person**

**Please note that this Appetizer buffet is a light option and is not a full meal.**

**Chilled Vegetable Crudité** Crisp seasonal vegetables, served with assorted dips.

**Cheese Board** A selection of fine cheeses including Swiss, cheddar, provolone, pepper jack and bleu. Accompanied by French Baguette Crostini, and crackers.. Add fresh seasonal fruit for \$2 per person

**Please choose 3 of the following.**

**Teriyaki Vegetable Spring Rolls** Crisp spring rolls served with a sweet, mild chili dipping sauce.

**Chicken Wings** Served Buffalo style in hot sauce and/or in our tangy homemade BBQ sauce.

**Stuffed Mushrooms** Mushroom caps stuffed with sautéed artichokes, cream cheese and herbs

**Reuben Fritters** Hand rolled fritters filled with corned beef, sauerkraut, Swiss cheese and cream cheese.  
Served with a horseradish mustard cream sauce.

**Spinach and Artichoke Dip** Baby spinach, artichoke hearts and a rich blend of cheeses melted together.  
Served with house made tortillas chips and fresh dipping vegetables.

**Mini Pretzel and Guinness Sausage Kabobs** Freshly baked pretzel bites skewered with Guinness infused bratwurst. Served with mustard dipping sauce.

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## A LA CARTE & SIDES

### A La Carte Items

Vegetable Crudite - \$2/Person Reuben Fritters (12): \$ 12

Cheese Board - \$3/Person Mini Kabobs (12): \$12

Chips and Dips - \$2.5/Person Wings (12): \$15

Meatballs (12) - \$11 Spring Rolls (12): \$11

White Bean and Garlic Hummus Platter - \$3/Person Spinach and Artichoke  
Dip: \$4/Person

Whole Poached Salmon: Market Price Prime Rib: Market Price

### Slider Platters

20 Sliders per platter. Available for lunch or dinner

Ballycotton Fish Slider:

Beer battered and fries cod with coleslaw, tartar, and Irish cheddar. \$70

Colorado Beef Slider:

With cheddar and diced onions. \$65

Curried Lamb Slider:

With fresh apple slices. \$82

Corned Beef Slider:

With Swiss, Mary Rose sauce and sauerkraut. \$78

BBQ Pulled Turkey Slider:

With cheddar and shoestring onions. \$65

# BUFFET BANQUET



## Buffet Banquet #1

**\$23 per person**

**Includes a side salad, Irish soda bread and a non-alcoholic beverage.**

**Chilled Vegetable Crudite** Crisp seasonal vegetables, served with assorted dips.

**Irish and Domestic Cheese Board** A selection of fine cheeses including Swiss, cheddar, pepper jack, provolone and bleu. Accompanied by French baguette crostini and crackers.

Please choose 2 of the following.

**Homemade Chicken Pot Pie** Tender chicken braised in a light stock with carrots, pearl onions, peas and mushrooms. Topped with a buttery puff pastry lid.

**Shepherd's Pie** Slow roasted 100% Colorado ground sirloin, fresh vegetables and a hint of thyme. Topped with champ potatoes and cheddar cheese. Served with fresh baked Irish Soda Bread.

**Corned Beef & Cabbage** Thick slices of tender corned beef and braised cabbage. Topped with a light mustard cream sauce and served with champ potatoes.

**Pub Macaroni and Cheese** A rich blend of cheeses including Irish cheddar and smoked Gouda over pasta. Topped with buttered bread crumbs then broiled to perfection.

# BUFFET BANQUET



## Buffet Banquet #2

**\$26 per person**

**Includes a side salad, Irish soda bread and a non-alcoholic beverage.**

**Chilled Vegetable Crudite** Crisp seasonal vegetables, served with assorted dips.

**Irish and Domestic Cheese Board** A selection of fine cheeses including Swiss, cheddar, pepper jack, provolone and bleu. Accompanied by French baguette crostini and crackers.

Please choose 2 of the following.

**Ale House Fish & Chips** A generous portion of Alaskan cod dipped in our own ale house beer batter and golden fried. Served with chips, homemade coleslaw, Mary Rose, and tartar sauce.

**Curried Lamb** Tender lamb shoulder braised with curry, apples and onions. Served over white rice and garnished with chopped scallions.

**Bangers & Mash** Mild Irish sausages topped with caramelized onions. Served with champ potatoes, sautéed seasonal vegetables, baked beans and spicy beer mustard.

**Stuffed Chicken with Irish Whiskey Sauce** Marinated chicken breasts stuffed with fresh asparagus and Irish cheddar. Topped with a delicious Irish whiskey sauce. Served with sautéed seasonal vegetables and rosemary roasted baby potatoes.

**Corned Beef & Cabbage** Thick slices of tender corned beef and braised cabbage. Topped with a light mustard cream sauce and served with champ potatoes.