

# PLATED BANQUET



## Dinner Menu #1

**\$20 per person**

**Includes a side salad and a non-alcoholic beverage.**

**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 house made 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.

**Guinness Beef Boxy** Seared sirloin braised in Guinness Stout and a rich beef stock then wrapped in an Irish boxy and topped with cream sauce and blue cheese crumbles. Served with fresh seasonal vegetables.

**Cottage Pie** Slowly simmered medley of vegetables and barley in a vegetarian stock with a touch of red wine. Topped with champ potatoes and melted cheddar cheese. Served with house made Irish soda bread

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## Dinner Menu #2

**\$23 per person**

**Includes a side salad and a non-alcoholic beverage.**

**Ale House Fish & Chips** A generous portion of Alaskan cod dipped in our own alehouse beer batter and golden fried. Served with chips, house made 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 Boxty** An Irish boxty filled with tender corned beef and braised cabbage, topped with a light mustard cream sauce. Served with seasonal vegetables.

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## Dessert Menu

### Platters Minimum purchase of 30 people

**Cookie Platter** An assortment of freshly baked cookies. \$1.50 per person

**Cookie & Brownie Platter** An assortment of freshly baked cookies, decadent fudge brownies, and tangy lemon bars. \$2.50 per person

**Chocolate Chip Bread Pudding** A traditional finale to an Irish meal! A very hearty portion of bread pudding complemented by raspberries and chocolate. Served with a rich butter-whiskey sauce. \$4.50 per person

**Brownie & Cheesecake Bar Platter** An assortment of fudge brownies and rich, creamy cheesecake bars. Includes New York style cheesecake bars and marbled chocolate and vanilla cheesecake bars. \$5.00 per person

**Gourmet Cakes** Cake size Servings Price 6" 2-6 people \$18.00 8" 6-8 people \$25.00 10" 12-16 people \$30.00 Half Sheet 30-40 people \$50.00 Full Sheet 50-60 people \$75.00

**White Chocolate Whisper Cake** Fluffy layers of white chocolate cake between layers of tangy raspberry filling. Frosted with a light whipped cream frosting sweetened with a hint of decadent French white chocolate. Garnished with fresh seasonal berries.

## Dessert Menu

**I Love Lemon Cake** Light layers of lemon cake nestled between layers of tangy lemon butter cream frosting. Garnished with fresh seasonal berries.  
**Victorian Dublin Cake** Exquisite layers of white sponge cake between layers of strawberry filling. Frosted with fluffy whipped cream frosting and accented with fresh seasonal berries.\

**Carrot Cake** Moist, dense layers of carrot cake sweetened with pineapple and frosted with whipped cream cheese frosting. Garnished with toasted coconut and rich caramel sauce.

**Chocolate Hazelnut** Torte Rich chocolate cake filled with smooth Italian chocolate hazelnut filling. Frosted with Ghirardelli milk chocolate butter cream. Garnished with chocolate curls.

**Chocolate Bliss** Our richest cake! Airy layers of devil's food cake between layers of Ghirardelli milk chocolate butter cream. Garnished with chocolate curls..

**All of our cakes can be customized with a color scheme or message of your choosing for your special event!**

**Our chefs want you to be happy with your selection; if you do not see dessert options that work for you, our chefs can prepare a cake of your choice! Dairy free and gluten free options are available!**