

The image shows the interior of a traditional Irish pub. A long, dark wood bar runs along the left side, with several wooden stools tucked under it. Behind the bar, there are shelves with bottles and a mirror. The ceiling is dark with recessed lighting. In the background, there are tables and chairs, and a red wall with framed pictures. The overall atmosphere is warm and classic.

KITTY O'SHEAS

# CHARM

*Your Attendees*

*Kitty O'Sheas Event Menu*



# *Emerald* GREENS

# SALAD

## *Plated Selections*



### *Salad Selections*

Apple, Fennel and  
Cheddar Salad *GF, V*  
*Spinach, arugula, romaine, sour  
dough croutons, ale vinaigrette*

Shaved Brussels  
Sprouts Salad *GF, V*  
*Arugula, romaine, pickled cage free egg,  
chopped bacon, yogurt dijon vinaigrette*

Heirloom Potato and  
Asparagus Salad *GF, V*  
*Goat cheese, roasted walnuts,  
romaine, cherry tomatoes, watercress,  
malt caper vinaigrette*

*All plated lunch options are based on three courses including  
Salad, Entrée and Dessert with tableside Coffee and Tea Service.*



# *Let's* **DISH**

# MAIN

## *Plated Courses*

### Chicken Breast

*Pan seared breast of chicken, buttermilk mash, green beans, braised cabbage, whiskey demi*

*\$78.00 per guest*

### Beer Braised Short Rib

*Potato parsnip puree, brussels sprouts, spinach, stout demi*

*\$94.00 per guest*

### Pan Seared Striped Bass GF

*Cauliflower puree, barley asparagus blend, carrots, char lemon*

*\$84.00 per guest*

### Irish Grain Bowl

*Five grain mix, cabbage, roasted vegetables, sauteed spinach, leek and mushrooms broth*

*\$78.00 per guest*



*All plated lunch options are based on three courses including Salad, Entrée and Dessert with tableside Coffee and Tea Service.*



*Wee Bit O'*  
**SWEET**

# DESSERT

## *Plated Selections*



### *Dessert Selections*

Honey, Goat Cheese,  
& Cashew Cheese Cake  
*Salted caramel, whipped cream*

Baileys Crème Brûlée  
*Burnt sugar, malt pearls*

Warm Bread Pudding  
*Whiskey ice cream, caramel sauce*

*All plated lunch options are based on three courses including Salad,  
Entrée and Dessert with tableside Coffee and Tea Service.*



# 2 COURSE

## *Option*

*Pick a combination of salad and main plate or dessert and main plate*



**The Breast and Thigh**

*\$57.00 per guest*

**Beer Braised Short Rib**

*\$76.00 per guest*

**Pan Seared Striped Bass**

*\$59.00 per guest*

**Irish Grain Bowl**

*\$57.00 per guest*



# Happy OUT



# HORS D'OEUVRES

## *Chef's Choice*

### *Hot Hors d'Oeuvres*

Artichoke Beignet  
Mushrooms Vol Auvent  
Falafel with Pepper Jam  
Three Cheese Macaroni Croquette  
Cheese Mini Pizza  
Peking Duck Spring Roll  
Chicken Pot Sticker  
Chicken Skewer with Chimichurri  
Chicken Quesadilla Cone  
Honey Sriracha Chicken Meatball  
Cuban Cigar Roll  
Fiery Peach BBQ Brisket  
Beef Empanada

### *Cold Hors d'Oeuvres*

Chi Avocado Toast, Giardinara, Pepitas  
Endive, Hummus, Roasted Vegetables  
Tomato Mozzarella and  
Basil on Crostini  
Seared Spiced Tuna, Marinater  
Radish with Cream Fraiche  
Smoked Salmon Tartar, Caper,  
Pickled Egg  
Grilled Shrimp with Basil Pesto Scallop  
Ceviche in a Cucumber  
Seared Beef, Boursin,  
Crostini, Cornichon

*\$8.50 per piece*

*Chef Selection of Two Hot and Two Cold Hors d'Oeuvres. Based on four pieces per guest and a one hour reception. \$28.00 per guest*



# *A Whale of* **TIME**

# RECEPTION STATION *Selections*

## Vegetable Crudites V GF

*Served with edamame hummus V GF  
and chive buttermilk ranch dip V*

*\$20.00 per guest*

## Artisan Cheese Tray

*Local artisan cheeses  
to include:*

*Irish cheddar V GF*

*Manchego V GF*

*Brie V GF*

*Colby cheese V GF*

*Served with:*

*Local honey V GF*

*Roasted nuts GF VG*

*Sun-dried fruits V GF*

*Crackers V*

*\$34.00 per guest*

## Antipasti Display

*Prosciutto di parma GF, salami GF,  
molinari coppa, pickled grilled zucchini  
V GF, marinated artichokes V GF and  
toasted polenta bread V*

*\$36.00 per guest*

## Baked Brie in Puff Pastry V

*With walnuts, sliced apples and pears  
served with french bread*

*Serves 20 guests*

*\$325.00 each*





# *Innovation* STATION

# RECEPTION STATION *Selections*

## *Pizza & Flatbread Station*

*Choice of three house-made pizzas*

### **Deep Dish Four Cheese** v

*A blend of mozzarella, provolone, fontina and parmesan cheeses*

### **Deep Dish Meatlovers**

*Sausage, pepperoni, prosciutto and mozzarella*

### **Deep Dish Vegetarian** v

*Roasted peppers, artichoke and provolone and mozzarella cheeses*

### **Buffalo Chicken Flatbread**

*Buffalo chicken, ranch dressing, cheddar cheese and green onions*

### **White Pizza Flatbread** v

*Artichokes, caramelized onions, mushrooms, alfredo sauce, provolone and parmesan cheese*

*One Hour: \$36.00 per guest*

*Two Hours: \$44 per guest*

## *Slider Station*

*Choice of three*

### **Beef Patty**

*Bacon jam, irish cheese on a buttery bun*

### **Buffalo Chicken**

*with creamy coleslaw on a sesame bun*

### **Impossible Burger** v

*Basil aioli, giardiniera on a pretzel bun*

### **Pulled Pork**

*Carolina style BBQ, appleslaw, on a brioche bun*

### **Fried Cod**

*Old bay tartar on a buttery bun*

*One Hour: \$36.00 per guest*

*Two Hours: \$44.00 per guest*

## *Whole Roasted Pig* GF

*Pico de gallo VG GF, tomatillo salsa VG GF, rustic rolls VG GF, mini corn tortillas VG GF, pickle cabbage, chutney, sriracha*

*Minimum 50ppl*

*Requires (1) Chefs Per Station*

*\$34.00 per person*



## *BBQ Beef Brisket*

*Roasted new potatoes VG GF, green bean casserole V GF, biscuits and polenta bread carolina BBQ sauce and classic BBQ sauce*

*Minimum 50ppl*

*Requires (1) Chefs Per Station*

*\$38.00 Per Person*



## *Beer Battered Taco Station*

*Miniature corn tortillas, queso fresco V GF, mango habanero salsa V GF, roasted tomatillo salsa V GF, pico de gallo V GF and lime wedges VG GF*

*Minimum 25ppl*

*Requires (1) Chefs Per Station*

*\$29.00 Per Person*



*That's*  
**SWEET**

# RECEPTION

## *Dessert*



### *Cheesecake Fantasy*

*Plain, Red velvet and Kahlua  
& Oreo Cheesecake*

#### *Toppings*

*Hot fudge*

*Caramel and melba sauces*

*Strawberry compote*

*Whipped cream*

*Chopped peanuts*

*Crushed oreos*

*Maraschino cherries*

*\$29.00 per guest*

#### *Pastry Pops*

*Chocolate covered macaron lollipops ∨*

*Chocolate covered cake pops ∨*

*Red velvet cake pops ∨*

*Carrot cake pops ∨*

*Chocolate covered rice crispy pops ∨*

*\$64.00 per dozen*



# POUR ON *The Shenanigans*

# *Premium South Side* **IRISH BAR PACKAGE**

## *Draft Selections 16oz*

*Guinness, Harp, Smithwicks, Revolution (rotating), Goose Island (rotating), Magners, Guinness Blonde, Blue Moon*

## *Craft*

*Revolution, Goose Island, Lagunitas, Blue Moon*

## *Domestic 16oz*

*Bud Light, Budweiser, Coors Light, Miller Light*



## *Package Price per person*

<b>Full Bar</b>	<b>Beer, Wine, Soda</b>
<i>1 hour: \$46</i>	<i>1 hour: \$44</i>
<i>2 hours: \$64</i>	<i>2 hours: \$62</i>

## *Spirits*

*Kalak Irish Vodka, Gunpowder Irish Gin, Captain Morgan, Sauza Gold, Jameson, John Sullivan Irish Bourbon, Martini, Hiram Walker Cordials, Tullamore DEW*

## *Imports*

*Corona Extra, Heineken, Stella Artois*

## *Wine*

*Chandon Classic Brut Sparkling, Decoy Chardonnay, Wairau River Sauvignon Blanc, Terlato Pinot Grigio, Sevan Falls Merlot, Columbia Crest H3 Cabernet Sauvigno*





*An Irish Toast*  
**SELECTION**

# Standard & Upgraded BAR PACKAGE SELECTIONS

## *The Standard*

### Draft Selections

*Guinness, Harp, Smithwicks,  
Revolution (rotating),  
Magners, Goose Island  
(rotating), Guinness Blonde,  
Blue Moon*

### Domestic

*Bud Light, Budweiser,  
Coors Light, Miller Light*

### Imports

*Corona Extra, Heineken,  
Stella Artois*

### Craft

*Revolution, Goose Island,  
Lagunitas, Blue Moon*

### Spirits

*Smirnoff Vodka, Myers's  
Platinum, New Amsterdam  
Gin, Sauza Blue, Jim Beam,  
Tullamore DEW, Martini,  
J&B Scotch, Hiram Walker*

### Wine

*Riondo Prosecco,  
Proverb Varietals*



## *Package Price per person*

Full Bar	Beer, Wine, Soda
90 min: \$40	90 min: \$38
120 min: \$58	120 min: \$54

## *Elevated & Elated*

### Draft Selections

*Guinness, Harp, Smithwicks,  
Revolution (rotating), Magners,  
Goose Island (rotating),  
Guinness Blonde, Blue Moon*

### Domestic

*Bud Light, Budweiser,  
Coors Light, Miller Light*

### Imports

*Corona Extra, Heineken,  
Stella Artois*

### Craft

*Revolution, Goose Island,  
Lagunitas, Blue Moon*

### Spirits

*Grey Goose, Hendrick's,  
Bacardi, Herradura Silver,  
Crown Royal, Woodford  
Reserve, Macallan 12,  
Martini, Hiram Walker*

### Wine

*Chandon Brut Classic  
Sparkling, Columbia Crest  
H3 Cabernet, Columbia  
Crest H3 Merlot, Columbia  
Crest H3 Chardonnay,  
Columbia Crest H3  
Savignon Blanc*



## *Package Price per person*

Full Bar	Beer, Wine, Soda
90 min: \$44	90: min \$42
120 min: \$62	120: min \$58