

## **CULHANE'S PARTY MENU**

*\*We require a three day notice for any of the following\**

*\*Cake fee will apply for all outside desserts\**

### **HORS D'OEUVRES**

#### **Mini Shepherd's Pie Cups \$2.25 ea**

Certified Angus ground beef, carrots, peas, onions and sweet demi gravy in a handheld pastry cup

#### **Spinach Dip Tartlet \$2 ea**

A blend of cheese, spinach, artichoke, cream cheese and herbs nestled in a handheld pastry cup

#### **Reuben Rolls \$2 ea**

Slow roasted corned beef, swiss, and sauerkraut in a crispy wonton with hot mustard dipping sauce

#### **Smoked Brisket Cups \$1.50 ea**

Smoked corned beef brisket nestled in a handheld pastry cup served with horsey mustard sauce

#### **Salmon Cucumber Cups \$2 ea**

House smoked salmon blended with cream cheese and house herbs & spices served on handmade cucumber cups

#### **Nana's Sausage Rolls \$1.50 ea**

Irish banger sausage wrapped in puff pastry and served with hot mustard

#### **Pretzel Bites \$1 ea**

Bavarian Pretzel Balls With Hot Mustard or Beer Cheese

***\*Choice of two sauces for wings and tenders\****

**Connor's Wings \$2 ea**

Chicken wings fried and tossed your style. Served with bleu cheese or ranch

**Toss Your Wings and Tenders in Style**

**Buffalo - Whiskey Glaze - Korean Chili - Sriracha Ranch - Peruvian - Caribbean Jerk - Franks  
Red Hot- Sweet Soy & Roasted Sesame- Trifecta Sauce**

**Sarah's Chicken Tenders \$2 ea**

Southern breaded all natural chicken served with your choice of sauce. Served with bleu cheese or ranch dressing

## **YOU PICK HOR D'OEUVRES**

**Deviled Eggs**

Southern Style - Egg, mayo, mustard, dill, pickles, paprika **\$1 ea**

Gourmet Style - Egg, truffle mayo, chopped Applewood bacon, garlic **\$1.50 ea**

**Shrimp Two Ways**

Cocktail Style \$2 ea

Bacon Wrapped and tossed in BBQ sauce \$2.50 ea

**Culhane's Loaded Taters**

***Priced according to your party size***

**Crispy Tater Tots topped with one of the following:**

Poutine -Demi gravy, Irish cheddar, scallions

Garlic Chipper - Garlic aioli, Irish cheddar

Shepherd -Topped with our Shepherd's Pie and cheese

Royal Bleu - Applewood bacon, bleu cheese, buffalo sauce

**Assorted Petite Cheesecakes \$2.50 ea**

A mix of seasonal handheld cheesecakes

### **Platters For 25 People**

#### **Sisters Salad \$80**

Romaine, parmesan, croutons, cherry tomatoes, sister's dressing

#### **Tomato and Mozzarella Pasta Salad \$80**

Pasta tossed with fresh mozzarella, fresh basil, vine ripened tomatoes, balsamic dressing

#### **Fruit and Cheese Platter \$80**

A delicious combination of seasonal fruits and European cheeses with assorted crackers

#### **Baked Brie \$90**

Fresh Brie wheel wrapped in puff pastry, served with grapes, apples, and honey

#### **Kaye's Pasta Mac \$100**

Cavatappi pasta tossed in a cream cheese, garlic & Sister's vodka cream sauce, with cheddar jack, parmesan, goat cheese

#### ***Add a protein for an additional charge:***

Sauteed Vegetables

Grilled or Blackened Chicken

Grilled or Blackened Shrimp

House Smoked Brisket

## **SLIDERS**

*Prices are per each*

### **Reuben**

Thumann's gourmet corned beef, sauerkraut, swiss and 1000 Island \$3.5

### **Smoked Brisket**

Smoked corned beef, swiss, caramelized onion, horsey mustard \$3.5

### **Slapper Burger**

Certified Angus Beef, cheddar, crackin sauce \$3

### **Kickin Chicken**

Southern fried chicken, truffle mayo, swiss, house pickle chips \$3

### **Beyond Burger**

Beyond burger, truffle mayo, tomato, onion, house pickle \$3.5

**3 Course Meal #11 \$26 Per Person**

**For Parties of 20 and More**

*Vegetarian Options available upon request*

**Starter**

**Sister's Salad**

Crisp romaine, parmesan, cherry tomato, croutons, choice of dressing

**Choice of Entree**

**Bangers & Mash**

(4) Gourmet Irish banger sausages, garlic whipped potatoes, caramelized onion, demi gravy

**Sweet Shepherd's Pie**

Certified Angus ground beef, carrots, onions, peas, sweet demi gravy and garlic whipped potatoes

**Kaye's Pasta Mac**

Cavatappi pasta tossed in a cream cheese, garlic & Sister's vodka cream sauce, with cheddar jack, parmesan, goat cheese, and grilled chicken or shrimp

**Dessert**

**Paddy's Bread Pudding**

Bread Pudding finished with whipped cream and Bailey's Sauce

or

**MJ's Brownie**

House-made brownie, whipped cream, candied pecans, caramel

## **3 Course Meal #2 | \$32 Per Person**

### **For Parties of 20 and More**

*Vegetarian Options available upon request*

#### **Starter**

##### **Sister's Salad**

Crisp romaine, parmesan, cherry tomato, croutons, choice of dressing

#### **Choice of Entree**

##### **Guinness Beef Stew**

Certified Angus beef braised in Guinness, with carrots, onions, mushrooms, barley, and potatoes in a demi gravy broth

##### **Whiskey Salmon Dinner**

Whiskey glazed salmon, garlic whipped potatoes, Veg du Jour

##### **Kyle's Fish N' Chips**

Beer battered Cod, steak fries, Old Bay coleslaw, tartar, lemon wedge

##### **Kearney's Corned Beef and Cabbage**

Thumann's gourmet corned beef brisket marinated in Guinness, slow roasted with herbs.  
Served with garlic whipped potatoes, sautéed cabbage, onion, garlic and bacon

##### **Chicken Marsala**

Grilled all natural chicken breast, mushrooms, Marsala gravy, garlic whipped potatoes, Veg du Jour

#### **Dessert**

##### **Paddy's Bread Pudding**

Bread Pudding finished with whipped cream and Bailey's Sauce

or

##### **MJ's Brownie**

House made brownie, whipped cream, candied pecans, and caramel