



TIGINIRISHPUB.COM

Party platters & trays may not be split.  
25 person or piece increments only.

Burgers & eggs cooked to customer request.  
Consumption of raw or under cooked foods of animal origin  
may increase your risk of food borne illness.

## PLATTERS & DIPS

[Trays serve up to 25 people]

### Veggie Crudités **\$74.95**

Carrots, celery, cucumbers, cherry, tomatoes, mushrooms, red peppers, green peppers, broccoli & ranch for dipping

### Roasted Red Pepper Hummus **\$74.95**

Dressed with feta cheese and mint infused olive oil, served with boxty wedges

### Cheese & Fresh Fruit Platter **\$99.95**

Selection of domestic cheese & fresh fruit, served with Guinness cheddar bread & a variety of gourmet crackers

### Shrimp Cocktail Platter **\$35 per lb**

Served with a spicy cocktail sauce and lemon. Minimum 5 lb order, sold in 5 lb increments

## SANDWICHES & SLIDERS

[Trays serve up to 25 pieces]

### Mini Burgers **\$79.95**

With Guinness aioli, cheddar cheese, pickles, onions, lettuce, Roma tomato

### Deli Corned Beef and Swiss **\$74.95**

House corned beef, Swiss, horseradish mayo

## SALAD SELECTIONS

[Trays serve up to 25 people]

### Farmhouse Salad **\$82.95**

Mixed greens, cucumber, red onion, marinated tomato, dried cranberries, carrot, toasted almond & asiago cheese with red wine vinaigrette

### Fresh Tomato & Mozzarella Salad **\$82.95**

Layered with sweet basil lightly drizzled with balsamic reduction

### Pear & Blue Cheese Salad **\$82.95**

Mixed greens with pear, mandarin orange, candied pecans and crumbled blue cheese tossed with poppy seed vinaigrette

## APPETIZERS

[25 pieces per tray]

◆ Perfect as a passed appetizer

Additional \$100 staffing fee for passed appetizers.

### POULTRY

### Battered Chicken Tenders **\$70.95**

Golden fried in light batter  
Colman's honey mustard for dipping

### Tigín Guinness BBQ Wings **\$64.95**

With blue cheese and celery  
also available tossed in Buffalo hot sauce

### Spicy Chicken Satay **\$74.95**

Tender strips of marinated chicken served with a sweet and spicy peanut sauce

### PORK & BEEF

### ◆ Bacon & Cheddar Stuffed Mushrooms **\$50.95**

Irish bacon, sharp cheddar cheese, green onion

### Beef Skewers **\$80.95**

Strips of tender beef marinated and grilled, with a ginger soy sauce for dipping

### SEAFOOD

### ◆ Smoked Salmon Bites **\$84.95**

Cold oak-smoked salmon on crisp boxty "blini" with capers, onion, light horseradish sauce and lemon

### Beer Battered Fish Sticks **\$72.95**

Pieces of golden fried cod  
A snack-sized pub favorite

### VEGETARIAN OPTIONS

### ◆ Tomato Basil Crostini **\$59.95**

A fresh mix of ripe tomato, onion & sweet basil on toasted French bread brushed with olive oil and garlic

### Harp Beer Battered Onion Rings **\$40.95**

Marie Rose sauce for dipping

### ◆ Curried Deviled Eggs **\$62.95**

With Indian spices of curry, coriander, and cayenne

### ◆ Arugula & Feta Stuffed Mushrooms **\$60.95**

With roasted red pepper

## ENTREES

[Trays serve up to 25 people]

### Pesto Penne Pasta **\$174.95**

Add Chicken - **\$187.95** / Shrimp **\$194.95**

With broccoli florets tossed in a light cream sauce

### Tigín Fish and Chip **\$224.95**

Pieces of golden fried cod, thick cut chips, tartar sauce & lemon. A pub favorite

### Shepherd's Pie **\$224.95**

Ground beef and vegetables in a rich sauce topped with colcannon

### Beef Tenderloin **\$30 per person**

Seasoned with our house blend of spices then seared and slow cooked to perfection, served with au jus

Carving station an additional \$150 charge.

## SIDES & ACCOMPANIMENTS

[Trays serve up to 25 people]

### Roasted Red Skin Potatoes **\$39.95**

With garlic and rosemary

### Colcannon **\$39.95**

Traditional version of mashed potato with green onion, cabbage & parsley

### Garden Vegetable Medley **\$48.95**

Seasonal selection

### Coleslaw **\$29.95**

## DESSERT SELECTION

[25 pieces per tray]

### Brownie Bites with **\$84.95**

Baileys Cream Cheese

### Harvest Bread Pudding **\$94.95**