



# CATERING & EVENT MENUS

FOR RESERVATIONS AND INFORMATION, PLEASE CONTACT  
OLIVER O'NEILL AT (203) 838-0222 OR E'MAIL US AT  
[irishpub@optonline.net](mailto:irishpub@optonline.net)



## **O'Neills:**

Are you looking for a place to have a casual, fun event? O'Neills Irish Pub & Restaurant can accommodate cocktail parties, buffet dinners, and served dinners in an authentic Irish pub!

Irish antiques, great food, lively entertainment, and a friendly staff come together to create a genuine Irish pub atmosphere a perfect setting for a dynamic or relaxed gathering.

Whether you are looking to host a business social, client mixer, milestone celebration, fund-raiser, or holiday party, the staff can help plan a memorable event!

The pub is able to accommodate cocktail receptions – with hors d'oeuvres, appetizers and platters– for up to 150 people standing; buffet or plated dinners and brunches for up to 100 people.

*O'Neills is a truly distinctive setting that promises great pints, great food and great fun that your guests will enjoy.*



## O'Neill's Event Beverage Options

### **Hosted Bar:**

All beverages ordered will be charged to one tab to be paid by the person/organization hosting the bar. To the guests this is an 'open bar.' An 18 percent gratuity will be added to the total amount of the beverages ordered.

**Hosted Bar with Limitations:** Same as above but you can limit your guests from shots and top shelf.

**Limited time period:** The bar is hosted from a specific time to a specific time, for example 5:30 until 7:30.

**Limited tab:** The bar is hosted up to a specific dollar amount.

**Limited number of drinks per person:** Each guest is given tickets for drinks (one drink per ticket) and the drinks ordered with the tickets will be charged to the host's tab.

### **Cash Bar:**

Guests purchase their own beverages and provide gratuities to the beverage server(s).

### **Set Price Open Bar:**

Each guest pays a set amount up front to server and receives a bracelet or stamp. Beverages include: All bottle/draft beer, house wine, and \*mixed call drinks. No \*top shelf, shots, or Red Bull.

\*Mixed call drinks

(Stoli, Grey Goose, Kettle 1, Bacardi, Jack Daniels, Tangueray, etc.)

\*Top Shelf

(Glenlivet, Johnny Walker green/black and blue, Middleton, Black Bush, etc.)



### **Chilled Appetizers**

#### **Jumbo Shrimp Cocktail**

Chilled jumbo shrimp served with  
lemon & cocktail sauce

#### ***Portobello and goat cheese***

*Served on a toasted crouton*

#### **Irish Smoked Salmon bites**

Irish smoked salmon slices with lemon, capers, egg and onion on garlic crouton

### **Cool Dips**

#### **Fresh Tomato and Basil Bruschetta**

Plump ripe tomatoes tossed with roasted  
garlic, basil, fresh mozzarella and olive oil  
served  
with crostini

#### **Caramelized Vidalia Onion Dip**

Caramelized sweet Vidalia onions with cream  
cheese blended into a creamy dip served  
with crostini

### **Savory Platters**

#### **Garden Vegetable Platter**

Garden fresh seasonal vegetables served  
chilled with bleu cheese and ranch dips

#### **Cheese and Irish Soda Bread Platter**

Assorted imported and domestic cheeses  
served with our freshly baked Irish Soda Bread

#### **Sliced Fresh Fruit Platter**

Honeydew, cantaloupe, pineapple, seedless  
red grapes and strawberries

#### **Irish Antipasto Platter**

A selection of cheddar, goat cheese, smoked salmon, sliced corned beef, Irish sausage, capers,  
Potato salad and coleslaw, boiled egg, Rasher and homemade Irish soda bread



### **Hot Dips**

#### **Spinach and Artichoke Dip**

A baked blend of spinach, cream cheese, garlic, and artichoke hearts served with crostini

#### **Irish Crab Dip**

A slightly spicy blend of crab meat, cream cheese and basil served with crostini

### **Traditional Bites**

#### **Petite Beef & Guinness Stew**

Miniature beef stew served in a flaky pastry crust topped with a pastry crust

#### **Petite Baked Shepherd's Pie**

Miniature shepherds pie served in a flaky pastry crust topped with mashed potato

#### **Beer Battered Fish & Chips**

Beer battered and fried mini cod fish pieces served with chips and tartar

### **Chilled Carvery Displays**

#### **Hand Carved Roast Turkey**

A whole slow roasted boneless turkey rubbed with savory herbs and spices, served with cranberry sauce, honey mustard,

#### **Savory Honey Glazed Ham**

A boneless southern pit ham glazed with honey and brown sugar. Served with spicy mustard, 150

#### **Irish Smoked Salmon**

Smoked Irish salmon side thinly sliced and garnished with fresh lemon wedges, capers, diced red onion, diced hard cooked eggs, and our own freshly baked Irish Soda Bread

## Hot Appetizers

### **Banger Bites**

Bite size bangers wrapped in puff pastry and baked. Served with whole grain mustard

### **O'Neill's Crab Cakes**

Miniature crab cakes served with an Irish style remoulade sauce

### **Hot Reuben Bites**

Miniature reuben bites served with mary rose sauce and whole grain mustard

### **Pub Wings**

Crispy chicken wings dunked in mild wing sauce or BBQ sauce with bleu cheese dip

### **O'Neills BBQ spare ribs**

Half or full rack of ribs smothered in our house BBQ sauce

### **Chicken Tenders**

Breded and fried chicken tenders served with honey-dijon dipping sauce

### **Grilled Beef Skewers**

Tender slices of Guinness marinated flank steak served with teriyaki dipping sauce

### ***Calamari***

Lightly seasoned and golden fried. Served with marinara sauce and lemon

### **Potato skins:**

Filled with bacon, cheddar cheese and garnished with tomato and onion

### **Scallops Wrapped in Bacon**

Tender sea scallops wrapped with apple wood smoked bacon

### **Mini cheeseburgers**

Grilled 2oz ground beef burgers on fresh buns with cheese

### **Stuffed Mushroom Caps**

mushroom caps stuffed with our crab cake filling

### **Grilled Vegetable Kebabs**

Fresh seasonal vegetables marinated and grilled served with balsamic drizzle

### **Fried Brie**

Golden fried brie cheese drizzled with a chilled raspberry coulis

### **Grilled Cajun chicken skewers**

Fresh chicken tenders dusted with Cajun spices served with peanut butter cream sauce

### **Chicken and cheese quesadillas**

Baked miniature quesadillas with chicken and cheese, served with sour cream and tomato salsa

**All individual appetizers selections sold by a 2 Dozen minimum order**

## The Tipperary Buffet (Pricing depends on choices)

Choose 1 carving item, 1 soup, 1 salads, 2 entrees, 2 sides and 2 desserts...

### Potato & Leek Soup

Field greens, carrot, cucumber, tomato, red onion and pepper with balsamic vinaigrette

### Pub Salad

### Soups

### O'Neills Award winning NE Clam chowder

### Salads

### Classic Caesar

Crisp romaine tossed with our house dressing, croutons and parmesan cheese

### Savory Roast Turkey

Whole semi boneless turkey rubbed with herbs and spice and slow roasted

### The Carvery

### Old World Roast sirloin of Beef

Choice black angus sirloin of beef lightly seasoned and slow roasted

### Honey Mustard Glazed Ham

Boneless country pit ham slathered with a tangy honey mustard and broiled

### Irish Dinner Entrees

**Chicken Dijonaise:** Pan Seared breast of chicken in a light egg batter drizzled with a white wine, Dijon, and lemon butter sauce

**Fish and Chips:** Ale battered scrod served with malt vinegar, tartar sauce and lemon

**Salmon Florentine** - Grilled salmon cooked till just flakey and still moist on a bed of fresh sautéed spinach and garlic

**Roast Stuffed Pork Center Loin**  
Seasoned with roasted garlic rosemary and thyme (peach and raisin stuffing) served with an apple bourbon sauce.

**Lamb Stew:** Cubes of lamb stewed with carrots, celery, onions and potatoes

**Irish Chicken Curry:** Boneless chicken breast sautéed and simmered in a rich Irish curry sauce with stir fried vegetables

**Chicken Marsala:** Escallops of chicken sautéed with mushrooms  
In a marsala wine sauce

**Penne Pasta A/la Vodka:** tossed in a pink vodka sauce with broccoli florets

**Beef & Guinness Stew:** Cubes of sirloin beef stewed with carrots, turnip, celery and onion topped with a pastry crust

**Tricolored Tortellini:** with chicken and mushrooms in a Chardonnay cream sauce

**Chicken Pot Pie:** Chunks of chicken breast with carrots, celery, onion and potatoes in a cream sauce topped with a pastry crust

**Shepherds Pie:** Ground beef, sliced carrots, onions and garden Peas in a brown sauce topped with a layer of mashed potatoes

## Side Dishes

### **Mashed Potato**

Our mashed bursting with butter and cream

### **Roasted Red Bliss Potato**

Rosemary and Thyme seasoned Red Bliss potato

### **House rice**

Saffron rice with garden peas, carrots and onion

### **Coleslaw**

### **Macaroni and cheese**

### **Home made potato salad**

### **O'Neills lightly seasoned Fries**

### **Seasonal Vegetable Medley**

Fresh seasonal vegetables steamed with fresh herbs, garlic and olive oil

## Desserts

### **Baked apple pie:**

### **Baileys crème brulee:**

### **Banoffi pie**

### **Chocolate mousse tartlet**

### **Sherry trifle**

All buffet dinners are served with freshly baked Irish soda bread & butter

Buffet prices do not include 6 percent sales tax or an 18 percent gratuity

## **Assortment of Desserts:**

## **The SliabhNAMON Plated Dinner**

*(Price Varies depending on choices)*

Choice of 3 salad and appetizer, 3 entrees and 2 desserts pre-selected per party

### **Appetizers and salads**

**SOUP OF THE DAY**  
**NEW ENGLAND CLAM CHOWDER**  
**FRENCH ONION SOUP**  
**Home Made Crab Cakes:**  
**Steamed P.E.I. Mussels:**  
**Grilled Jumbo Shrimp**  
**Golden Fried Brie:**  
**Chicken & Cheese Quesadillas:**  
**Honey Glazed Barbecue Baby Back Ribs:**  
**Grilled Cajun Chicken Skewers:**  
**Mozzarella and tomato Bruchetta**  
**Tossed salad of mixed greens**  
**Classic Caesar salad**

### **ENTREES**

**Shepherd's Pie:**  
**Beef & Guinness Pie:**  
**Traditional Lamb Stew:**  
**Traditional Fish & Chips:**  
**Chicken Francaise:**  
**Double Cut Frenched Pork Chop:**  
**Gaelic Steak**  
**Pan Fried Calves Liver**  
**Salmon Florentine**  
**Land & Sea:**  
**Baby Back Ribs**  
**Tricolored tortellini**  
**Full Rack of Honey glazed NZ lamb**

### **Dessert**

**Baked apple pie with ice cream**  
**Baileys crème brulee**  
**Chocolate marquis**  
**Fried cheesecake Xangos**