



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 atmosphere!

Irish antiques, great food, lively entertainment, and a friendly staff come together to create a genuine Irish pub atmosphere and 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. Open bar costs \$10 per person per hour. (min 2 hrs)

*Mixed call drinks

(Stoli, Kettle 1, Bacardi, Jack Daniels, Tanqueray, 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

2 Dozen \$45...Additional Dozens \$22.50

Portobello and goat cheese

Served on a toasted crouton

2 Dozen \$34...Additional Dozens \$17

Irish Smoked Salmon bites

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

2 Dozen \$60... Additional Dozens \$30

Cool Dips

Fresh Tomato and Basil Bruschetta

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

with crostini

2 Dozen \$40-Additional Dozens \$20

Caramelized Vidalia Onion Dip

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

2 Dozen \$30-Additional Dozens \$15

Savory Platters

Garden Vegetable Platter

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

25 per platter- serve 25 ppl

Cheese, fruit and Irish Soda Bread Platter

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

75 per platter- serve 25 ppl

Mozzarella and beets Crustini

Fresh Mozzarella and beets with spinach, red
wine vinaigrette

\$45 per platter- serve 25 ppl

Sliced Fresh Fruit Platter

Honeydew, cantaloupe, pineapple, seedless
red grapes and strawberries

30 per display- serve 25 ppl



Hot Dips

Spinach and Artichoke Dip

A baked blend of spinach, cream cheese, garlic, and artichoke hearts served with crostini
1 Bowl 37.50 serves 15

Irish Crab Dip

A slightly spicy blend of crab meat, cream cheese and basil served with crostini
1 Bowl 45 serves 15

Traditional Bites

Petite Beef & Guinness Stew

Miniature beef stew served in a flaky pastry crust topped with a pastry crust
2 Dozen 40...Additional Dozens 20

Petite Baked Shepherd's Pie

Miniature shepherds pie served in a flaky pastry crust topped with mashed potato
2 Dozen 40...Additional Dozens 20

Beer Battered Fish & Chips

Beer battered and fried mini cod fish pieces served with chips and tartar
2 Dozen 55...Additional Dozens 27.50

Miniature Pies

Shepherd's pie, Beef and Guinness Pie, Fisherman's Pie, Chicken Pot Pie or Celtic Pie (Lamb)
\$4.50 Each (min order 12)

Swedish or Italian Meatballs

150 per order \$100.00

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,
150 per display- serves 25-30 ppl

Savory Honey Glazed Ham

A boneless southern pit ham glazed with honey and brown sugar. Served with spicy mustard, *150 per display- serves 25-30 ppl*

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
100 per side- serves 25 ppl

Hot Appetizers

Banger Bite

Bite size bangers wrapped in puff pastry and baked. Served with chipotle mayonnaise
2 Dozen 24...Additional Dozens 12

O'Neill's Crab Cakes

Miniature crab cakes served with an Irish style remoulade sauce
2 Dozen 30...Additional Dozens 15

Fried Ravioli

With a spicy cheese filling served in marinara sauce
2 Dozen 24...Additional Dozens 12

Pub Wings

Crispy chicken wings dunked in mild wing sauce or BBQ sauce with bleu cheese dip
2 Dozen 24...Additional Dozens 12

O'Neills BBQ spare ribs

Half or full rack of ribs smothered in our house BBQ sauce
Half rack 9.00 Full rack 18

Chicken Tenders

Breaded and fried chicken tenders served with honey-dijon dipping sauce
2 Dozen 36...Additional Dozens 18

Grilled Beef Skewers

Tender slices of Guinness marinated flank steak served with teriyaki dipping sauce
2 Dozen 24...Additional Dozens 12

Potato skins:

Filled with bacon, cheddar cheese and garnished with tomato and onion
2 dozed 24 additional dozens 12.00

Scallops Wrapped in Bacon

Tender sea scallops wrapped with apple wood smoked bacon
2 Dozen 55...Additional Dozens 27.50

Mozzarella Sticks

Served with warm marinara sauce
2 dozen 24 additional dozens 12

Stuffed Mushroom Caps

Mushroom caps stuffed with our crab cake filling
2 Dozen 30...Additional Dozens 15

Grilled Vegetable Kebabs

Fresh seasonal vegetables marinated and grilled served with balsamic drizzle
2 Dozen 30...Additional Dozens 15

Fried Brie

Golden fried brie cheese drizzled with a chilled raspberry coulis
2 Dozen 24...Additional Dozens 12

Grilled Cajun chicken skewers

Fresh chicken tenders dusted with Cajun spices served with peanut butter cream sauce
2 Dozen 40...Additional Dozens 20

Chicken Dumplings

Fried Teriyaki chicken dumplings served with sweet chili sauce
2 dozen 24...Additional Dozen 12

Irish Empanadas

Shepherd's pie wrapped in empanada pastry
2 dozen for 36...Additional Dozen 18

Jalapeño Poppers

Cream cheese filled served with sweet and sour popper sauce.
2 Dozen for 36...Additional Dozen 18

Spring Rolls

(Vegetarian) Served with teriyaki sauce
2 Dozen 40...Additional Dozens 20

Irish Nachos

Skins loaded with chili and melted cheddar cheese served with sour cream
Each platter 8.95

Nachos Supreme

Topped with melted cheddar jack cheese, chili, salsa and sour cream
8.95 Per platter

Calamari

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

24 per platter

Chipotle Chicken Nachos

Topped with melted cheddar jack cheese, chipotle chicken and guacamole

9.95 Per platter

Sliders

Mini Cheese Burgers

Grilled 2oz ground beef burgers on fresh buns with cheese

2 dozen 60... each additional dozen 30

Chicken Sliders

2 oz chicken breast topped with American cheese served with chipotle mayo.

2 dozen 60... each additional dozen 30

Mini Reubens

Corned beef topped with Swiss, sauerkraut and Russian on Rye

2 dozen 60... each additional dozen 30

Pulled Pork Sliders

In BBQ sauce with sautéed onions and peppers topped with Swiss cheese

2 dozen 60... each additional dozen 30

Quesadillas

Chicken and cheese

Chunks of grilled chicken and melted mozzarella cheese

2 dozen 36 ...each additional dozen 18

Chipotle Chicken

Chicken with sautéed onions and tomatoes in a spicy chipotle sauce with melted mozzarella

2 dozen 36... each additional dozen 18

Chipotle Shrimp

Chipotle shrimp with avocado and melted mozzarella

2 dozen 40 ...each additional dozen 20

Vegetarian

Yellow squash, zucchini, bell peppers, onions, carrots and melted mozzarella cheese

2 dozen 36... each additional dozen 18

Hawaiian

Chunks of pineapple and ham with melted mozzarella cheese

2 dozen 36 ...each additional dozen 18

The Tipperary Buffet (Pricing depends on choices)

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

Potato & Leek Soup

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

Soups

O'Neills Award winning NE Clam Chowder

Salads

Classic Caesar

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

The Carvery

Savory Roast Turkey

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

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

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

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

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

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

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

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

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

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

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

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

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

Baileys crème brulee:

Banoffi pie

Baked apple 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

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
Bailey's crème brulee
Chocolate marquis

CATERING & BANQUET ORDER FORM



| | |
|---------------------------------------|-----------------|
| Event / Function Name: | |
| Event / Function Date: | |
| Event / Function Time: (Start) | (Finish) |

| |
|-----------------------------|
| Location: |
| # Guests: |
| Guaranteed # Guests: |
| Event Contact: |
| Tel (Office): |
| Tel (Cell): |
| Fax: |
| Email: |
| ON-site Contact: |
| O'Neill's Contact: |

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|--|
| Set-up Requirements & Details |
| Arrival Time: |
| Start Time: |
| Serve Time: |
| Staff Requirements |
| Bar: |
| Servers: |
| Payment Details |
| Deposit: |
| Balance Due: |
| Room Fee: |
| Payment Type: |
| CC Type: |
| CC#: |
| Expiration Date: |
| CC Holder: |

Customer Sign:

O'Neills Sign:

Food & Beverage Prices are subject to 18percent Service Charge and 6 percent State Sales Tax.

Full payment of all Food & Beverage is required at the conclusion of your event.