



Poultry Dishes

Chicken Marsala **\$22.95**
A boneless chicken breast lightly floured, sautéed in a sweet Marsala wine sauce with fresh mushrooms and capers

Chicken Connemara **\$22.95**
A boneless, skinless chicken breast cooked in a lemon, wine and garlic sauce with artichoke hearts, capers and diced red peppers

Chicken Allouette **\$23.95**
A boneless skinless chicken breast stuffed with an herb cheese stuffing, rolled in bread crumbs, baked and finished in a Chardonnay cream sauce

Apple Plum Chicken **\$24.95**
A chicken breast filled with fresh apple and plum stuffing, finished with a port wine sauce

Chicken Saltimbocca **\$24.95**
A boneless, skinless chicken breast stuffed with a combination of prosciutto ham and provolone cheese, served in a caramelized onion Marsala sauce

Meat Dishes

Steak Marsala **\$26.95**
A twelve-ounce New York Strip steak sautéed in a sweet Marsala wine sauce with fresh mushrooms and capers

Pepper Steak **\$25.95**
A twelve-ounce New York Strip steak sautéed in a gravy of red bell peppers, onions, mushrooms, wine and garlic

Filet Mignon **\$29.95**
An eight-ounce certified beef filet prepared in a Jameson portabella mushroom cream sauce

Filet Oscar **\$30.95**
A six-ounce filet topped with crabmeat, asparagus and béarnaise sauce

Dublin Pork Loin **\$26.95**
Slow cooked pork loin finished in a port wine raisin sauce

Pasta Dishes

Fettuccine Di Mare

\$23.95

Fettuccine pasta in a rich cream sauce with shrimp, scallops, crabmeat and a variety of fresh vegetables

Baked Lasagna

\$18.95

Layers of pasta, cheese and Italian sausage, topped with mozzarella cheese and served on a bed of marinara sauce

Penne Primavera

\$18.95

Tube pasta in a rich cream sauce tossed with assorted vegetables

Seafood Dishes

Atlantic Salmon

\$26.95

An eight-ounce filet of fresh Atlantic salmon baked and served in a tomato-basil beurre blanc

Irish Seafood Bake

\$23.95

A combination of shrimp, scallops and surimi crabmeat cooked in a white wine cream sauce and baked

All entrées (excluding pasta entrées) are served with choice of soup or salad, potato, vegetable, rolls with butter and freshly brewed coffee. Please see potato/starch and vegetable suggestions below.

Starch Suggestions:

- *Irish Champ Mashed Potatoes*
- *Roasted Baby Red Potatoes with Rosemary & Garlic*
- *Long Grain Rice*
- *Cork Sweet Potato Hash – Red potatoes, sweet potatoes and Russet potatoes diced with red pepper, onions and mushrooms*
- *Baked Sweet Potatoes, Sliced and Topped with Pecan Maple Syrup*

Vegetable Suggestions:

- *Dublin Parsnips & Carrots in a Parsley Butter Sauce*
- *Julienne of Fresh Seasonal Vegetables*
- *Irish Broccoli and Cauliflower – steamed broccoli and cauliflower tossed in a Polonaise sauce.*

*****Minimum of fifteen of any entrée required*****
*****Minimum fifty people required to order from banquet menu*****