



SAMPLE

Please inquire for current offerings & pricing



IRISH COTTAGE

INN & SUITES

Weddings & Events
Catering

9853 US Highway 20 S.
Galena, IL 61036

815.776.0707

Lunch Buffets MINIMUM OF 25 GUESTS



IRISH COTTAGE

INN & SUITES

Cobb Salad & Soup

\$35 per person

- Grilled Chicken, Roma Tomatoes, Sliced Red Onion, Diced Avocado, Crumbled Bacon, Blue Cheese Crumbles, Diced Egg, & Marbled Rye Croutons Available To Top Our Market Greens
- House Made Dressings
- Chef's Seasonal Vegetarian Soup

Grab n Go picnic sack

\$35 per person

- Chicken Caesar Wrap
- Potato Chips
- Fresh Fruit
- Fresh Baked Cookie

American deli

\$35 per person

- Potato Salad
- Macaroni & Cheese
- Cold Cut Selection Of Sliced Ham, Shaved Chicken & Roast Beef
- Toppings & Condiment Bar
- Chef's Seasonal Vegetarian Soup

From the pub

\$40 per person

- Guinness Battered Cod
- Shepherd's Pie
- Kale Slaw
- Pub Fries
- Pub Salad Bar With Homemade Dressings

Café Italiano

\$40 per person

- Tomato Basil Soup
- Insalata Fresca
- Spaghetti, Fettucine, & Angel Hair Pastas
- Marinara, alfredo, & Scampi Sauces
- Chicken, Shrimp, & Bolognese Toppings
- Seasonal Vegetables
- Garlic Bread

Build your own burger shack

\$35 per person

- ¼ Lb. Burger Patties
- Lettuce, Tomato, Onion, & Pickle Spear
- American, Pepperjack, & Swiss Cheeses
- Ketchup, Mustard, & Mayo
- Pub Fries

All prices subject to a 22% service charge and prevailing sales tax. All menus and prices are subject to change without notice



Dinner Buffet Menu Options

Dinner Buffets

MINIMUM OF 25 GUESTS



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The Balini Coast \$55 per person

- Fisherman's Stew
- Mussels In Irish Cider Broth
- Whiskey Glazed Salmon
- Pan Seared Chicken With Heirloom Tomato Relish
- Corned Beef And Cabbage
- Colcannon
- Roasted Red Potatoes
- Green Bean Almondine
- Seasonal Vegetable Medley
- Irish Apple Pie

The County Cork \$50 per person

- Cream Of Parsnip Soup
- Irish Charcuterie
- Shepherd's Pie
- Fried Chicken & Stout Gravy
- Baked Whitefish In Lemon Butter Sauce
- Buttered Crisped Potatoes
- Whipped Potatoes
- Green Bean Almondine
- Seasonal Vegetable Medley
- Lemon Bars

The Steakhouse \$70 per person

- Roasted Beet & Goat Cheese Salad
- Shrimp Cocktail
- Filet Mignon Medallions With Demi-glace
- Prosciutto Wrapped Stuffed Chicken Roulade
- Cappelini Seared Whitefish In Beurre Blanc With Tomato Relish
- Loaded Baked Potato
- Bacon & Leek Potato Dauphinois
- Sautéed Broccoli
- Green Beans Almondine
- Strawberry Cheese Cake

The Backyard BBQ \$60 per person

- Potato Salad
- Vegetables Crudité & Dip
- Smoked Brisket
- BBQ Pulled Pork
- Dry Rub Baked Chicken
- Baked Beans
- Au Gratin Potatoes
- Kale Slaw
- Grilled Vegetable Skewers
- Assorted Pastries

The Grotto Italiano \$55 per person

- Tomato Basil Soup
- Bruschetta
- Chicken Parmesan
- Spaghetti Bolognese
- Shrimp Scampi Over Pasta
- Fettucine Alfredo
- Herbed Risotto
- Ratatouille
- Parmesan Green Beans
- Strawberry Cassata Cake

The Midwest \$55 per person

- Salad Bar
- Spinach & Artichoke Dip
- Chicken Pot Pie
- Garlic & Honey Pork Tenderloin
- Baked Whitefish In Lemon Butter Sauce
- Au Gratin Potatoes
- Butternut Squash Hash
- Crispy Brussels Sprouts
- Seasonal Vegetable Medley
- Rustic Apple Pie

The Dubliner Pub \$50 per person

- Pub Salad
- Pretzel Bites & Pub Cheese
- Beer Battered Cod
- Guinness Beef Stew
- Chicken Cottage Pie
- Butternut Squash Hash
- Pub Fries
- Kale Slaw
- Banana Beer Bread Pudding

The South of the Border \$60 per person

- Chicken Tortilla Soup
- 10-layer Dip & Tortilla Chips
- Chicken, Steak, & Shrimp Fajitas
- Carnitas
- Spanish Rice
- Borracho Beans
- Tres Leches Cake

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Dinner Plated Menu Options

Plated Dinners

This menu is designed to be a 2-course dinner menu. Please select one option from the first course menu for all your guests to enjoy. Dinner options may be selected from our suggested list. Select one poultry, one meat, and one seafood option for your guests to choose in advance. Vegan, vegetarian, and special dietary restrictions may be accommodated with prior notice and will be designed to suit the selected menu. When selecting entrée options with different prices, the higher priced entrée will be set as the per person price for each guest at the event.



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Customized Plated Dinner Options

First Course (choose one):

- Irish Cottage Garden Salad
- Iceberg Wedge Salad
- Artisan Roasted Beet & Goat Cheese Salad
- Rustic Tomato Basil Soup
- Irish Cheddar & Stout Cheese Soup
- Potato Bacon Chowder

Poultry (choose one):

- Crisp Sear Chicken Breast with Hearty Tomato Relish | \$50
- Prosciutto wrapped stuffed Chicken Breast | \$55
- White Peking Duck Breast | \$60

Seafood (choose one):

- Whiskey Glazed Cedar Plank Salmon | \$55
- Farmhouse Roasted Red Snapper | \$58
- Cream Stuffed Salmon | \$60
- Chilean Sea Bass Filet | \$66

Meat (choose one):

- "Dublin" Bone-In Pork Chops | \$52
- Veal Scaloppini with Mushroom Stout Cream | \$55
- 6 oz. Northern Iowa Petite Filet Mignon | \$60
- 8 oz. Northern Iowa Filet Mignon "Wilde" Style | \$72

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Plated Dinner Wedding Package



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This menu is the complete package and includes 1 hour of passed chef-curated hors d'oeuvres, two course preselected dinner, 1 hour after dinner sweets display and luxury coffee bar. This all-inclusive package is \$120 per adult. Dinner consists of a first course garden salad and a preselected entrée of Pan Seared Chicken with Hairloom Tomato Polish, Whiskey Glazed Salmon, or Roasted Filet Mignon with Demi Glace.



Hors D'oeuvres
3 pieces per person



2- Course Plated Dinner
Preselected Menu



Sweets Table Display
4 pieces per person



Luxury Coffee Bar
Self Serve Coffee & Selections

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Add Hors D'oeuvres

Package includes: chef curated hors d'oeuvres for \$30 per person for 1 hour

Or Individually Order Per Piece

Beer Cheese Arancini	\$3	Reuben Slider	\$6
Spinach & Ricotta Pasty	\$3	Chicken Satay Skewers	\$4
Smoked Salmon Crudite	\$4	Bacon Wrapped Pork	\$5
Corned Beef Egg Roll	\$5	Mini Crab Cakes	\$6
Beef Carpaccio Canape	\$5	Braised Lamb Pasty	\$6
Black & Blue Slider	\$4		

Additional Options

Charcuterie Display: \$12 per person

Smoked Salmon Display: \$15 per person

Ceviche & Raw Bar: \$17 per person

Add a Sweets Table Display

- Package includes: 4 pieces per person chef curated sweets display for \$20
- Or Individually Order Per Piece
- Strawberry Shortcake \$4
- Chocolate Brownie Bites \$5
- Seasonal Bread Puddin Bites \$6
- Wild Berry Cheesecake \$6
- Red Velvet Cake \$6
- Tiramisu \$6
- Chocolate Ganache Popsicles \$5
- Caramel Toffee Shooters \$4





Add a Luxury Coffee Bar

- Package includes Unlimited Coffee, Flavored Creams, Syrups, Sugars, & more \$8 per person
- Regular & Decaf
- Porcelain Coffee Cups & Saucers
- Half & Half, French Vanilla Creamer, Milk
- Sugars & Sugar Substitutes
- Flavored Syrups
- Cinnamon, Pumpkin Spice, Clove, Cardamom, Star Anise
- Chocolate flakes, Honey, Chantilly



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