

DARKHORSE HALL & WINE SNUG

Banquet Menu 2022

APPETIZERS

One full order serves 10 – 20 people

Caprese Salad

Full Order \$60 | Half Order \$40

Tomatoes, mozzarella, basil, extra virgin olive oil & balsamic drizzle

Chicken Satay

Full Order (30 Pieces) \$75 | Half Order (15 Pieces) \$55

Ponzu marinated Chicken Skewers with Thai Peanut Sauce

Pork Satay

Full Order (30 Pieces) \$75 | Half Order (15 Pieces) \$55

Ponzu marinated Pork Skewers with Thai Peanut Sauce

Baked Brie Bites

Full Order (30 Pieces) \$60 | Half Order (15 Pieces) \$40

Brie Cheese wrapped in puff pastry served with cranberry compote

Shrimp Cocktail

Full Order (30 Pieces) \$90 | Half Order (15 Pieces) \$70

Jumbo Shrimp served with cocktail sauce

Roasted Garlic & Red Pepper Hummus

Full Order \$60 | Half Order \$40

Served with Naan Bread and Crisp Vegetables

Indian Butter Chicken

Full Order (30 Pieces) \$75 | Half Order (15 Pieces) \$55

Slow-cooked chicken with rich Indian style sauce served with spiced yogurt and Naan bread

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APPETIZERS CONTINUED

Bruschetta

Full Order (30 Pieces) \$50 | Half Order (15 Pieces) \$30

Crisp Grilled Baguette topped with Balsamic tomato relish and parmesan cheese
Or

Crisp Grilled Baguette topped with and Olive Tapenade and Dubliner Cheese

Irish Nachos

Full Order \$60 | Half Order \$40

Golden-fried potato chips topped with corned beef, cheese, smoked jalapenos, Pico de Gallo, and lime crème

Charcutier Board

Full Order \$60 | Half Order \$40

Assorted cheese and crackers

Cheese & Cracker Tray

Full Order \$60 | Half Order \$40

Assorted cheese and crackers

Veggie Platter

Full Order \$60 | Half Order \$40

Assorted vegetables with ranch

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BREAKFAST

Fruit, Yogurt, Granola

\$13.00 per serving

Frittata Or Burrito, Coffee Cake & Choice Of Fruit

\$15.00 per serving

Breakfast Buffet

\$18.00 per serving

Scrambled eggs with cheese

Choice of O'Brien potatoes or hash browns

Choice of bacon or bangers

Add biscuits & gravy for \$5.00 per serving

Coffee Or Tea

\$18.00 per pump pot

One pot equal 5 servings

Orange Juice

\$3.00 per serving

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BUFFET MENU

All buffets can be served with a side salad for \$3 extra per serving

Sandwich Bar

\$18.00 per serving

2 meat & 2 cheese options

Lettuce, tomato, onion, condiments

Choice of side salad, fries, or house made chips

Extra meat & cheese is an additional \$2.00 per person

Build Your Own Burger Bar

\$20.00 per serving

One beef patty per person with brioche bun

Choice of side salad, fried, or house made chips

Choice of Cheddar and/or Pepper Jack cheese

Lettuce, tomato, onion, pickles, & condiments

Add bacon for \$2.00 per person

Additional beef patties are \$3.00 each

Irish Mac & Cheese Buffet

\$18.00 per serving

Penne pasta tossed with corned beef & our homemade cheese sauce.

Served with garlic bread.

Veggie Mac & Cheese Buffet

18.00 per serving

Penne pasta tossed with sauteed mushrooms seasonal mushrooms in & our homemade cheese sauce.

Served with garlic bread.

Pasta Buffet

\$20 per serving

Penne or Linguine served with house made beef marinara sauce or chicken alfredo.

Served with garlic bread.

Add-ons:

\$5.00 per serving

½ beef marinara, ½ Chicken Alfredo

Meatballs (2 per serving)

Lasagna

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BUFFET MENU CONTINUED

Corned Beef & Cabbage Buffet

\$25.00 per serving

Corned beef, potatoes, carrots, cabbage, and garlic bread.

Add-ons:

\$5 per serving

Side of Shepherd's Pie (4 oz. serving)

Side of fish & chips (One 2oz piece of fish & house made potato chips)

Shepherd's Pie Buffet

\$18.00 per serving

Slow cooked beef, potatoes, carrots, and onions, topped with mashed potatoes.

Fiesta Buffet

\$22.00 per serving

Seasoned ground beef or seasoned chicken served with flour or corn tortillas. Served with rice, refried beans, lettuce, Pico de Gallo, and cheddar cheese.

Add-ons:

\$5 per serving

Blackened Cod

Carne Asada

Fajitas

\$1 per serving Sour cream

Desserts

\$8.00 per serving

Bread Pudding with Whiskey Carmel Sauce and Whipped Cream

New York Cheesecake

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PLATED MENU

Celtic Gyro

\$18.00 per plate

Sliced corned beef served on a pita with our signature tzatziki sauce, goat cheese, shredded romaine lettuce, red onion, cucumber & tomato.

Served with a choice of fries or chips.

Chipotle BBQ Pork Sandwich

\$18.00 per plate

House smoked pork shoulder served on a brioche bun topped with slaw and our signature chipotle BBQ sauce. Served with a choice of fries or chips.

Irish Reuben Sandwich

\$18.00 per plate

Corned beef piled on rye bread with melted Dubliner cheese finished with our house pickled slaw & Guinness Mustard. Served with choice of fried or chips.

Build Your Own Burger

\$18.00 per plate

Your choice of a 6 oz. beef patty or veggie patty on a brioche bun with lettuce, tomato, onion, pickle, & a choice of cheddar or pepper jack cheese.

Add-ons:

\$2.00 each: Bacon, Avocado / \$3.00 for an extra patty

House Salad

\$11.00 per plate

Mixed greens, tomatoes, and cucumbers.

Dressing options: Ranch or Balsamic Vinaigrette

Add-ons:

\$4.00 – Chicken / \$6.00 - Salmon

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PLATED MENU CONTINUED

Irish Mac & Cheese

\$17.00 per plate

Penne pasta tossed with corned beef & our homemade cheese sauce.
Served with garlic bread.

Veggie Mac & Cheese

\$17.00 per plate

Penne pasta tossed with sauteed mushrooms seasonal veggies in our homemade
cheese sauce.
Served with garlic bread.

Roasted Chicken

\$28 per plates

½ of a roasted chicken
Served with mashed potatoes and seasonal vegetables.
Served with side salad and garlic bread.

Upgrade:

\$4.00 per serving

Loaded baked potato with sour cream, chives, bacon, and cheddar cheese.

10 oz Chargrilled New York Striploin

\$30 per plate

New York Striploin served Medium with a mushroom demi-glace.
Served with mashed potatoes and seasonal vegetables.
Served with side salad and garlic bread.

Upgrade:

\$4.00 per serving

Loaded baked potato with sour cream, chives, bacon, and cheddar cheese.

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PLATED MENU CONTINUED

Roasted Salmon

\$30 per plate

(Must choose one sauce option per event)

Salmon served with lemon caper or whiskey soy sauce.
Served with mashed potatoes and seasonal vegetables.
Served with side salad and garlic bread.

Upgrade:

\$4.00 per serving

Loaded baked potato with sour cream, chives, bacon, and cheddar cheese.

12 oz. Prime Rib

Can only be served after 4:00 PM

\$40 per plate

(Needs to have a minimum of 25 orders)

Garlic herb crusted Prime Rib
Served with mashed potatoes and seasonal vegetables.
Served with side salad and garlic bread.

Upgrade:

\$4.00 per serving

Loaded baked potato with sour cream, chives, bacon, and cheddar cheese.

Side Salad Dressing Choices:

Ranch

Balsamic Vinaigrette

DESSERTS

\$8.00 per serving

Bread Pudding with Whiskey Carmel Sauce and Whipped Cream
New York Cheesecake

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