

Banquet Menu 2021

*Consuming raw or under cooked meat, poultry, seafood, shellfish, or eggs may increase risk of food borne illness.

Darkhorse Hall & Wine Snug Banquet Appetizers **Appetizers \$60 per order. One order serves 10-20 people.**

Crab Stuffed Mushrooms

Caprese Salad

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

Irish Nachos

Golden-fried potato chips topped with corn beef, cheese, smoked jalapenos and Pico de Gallo.

Cheese & Cracker Tray

Assorted cheeses and crackers.

Veggie Platter

Assorted vegetables with ranch dip.

Darkhorse Hall & Wine Snug Banquet Breakfast Options
(15 person minimum)

Fruit, Yogurt & Granola
\$13 per person

Frittata or Burrito, Coffee Cake, and choice of fruit.
\$15 per person

Breakfast Buffet: \$18 per person
Scrambled Eggs with Cheese, choice of potato, and protein.
Potato: O'Brien Potatoes or Hashbrowns
Protein: Bacon or Bangers
Add \$5.00 for Biscuits & Gravy

Coffee or Tea \$18.00 per pump pot. (One pot serves 5 people)

OJ - \$3.00 per person

Darkhorse Hall & Wine Snug Banquet Lunch & Dinner Buffet Options
(15 person minimum)

Sandwich Bar

Served with 2 meat and cheese options of choice, lettuce, tomato, and onion.

Served with Side Salad, Fries or House Made Chips.

\$18.00

Extra Meat and Cheese is an additional \$2.00.

Build your own burger bar with fries or chips

Served with lettuce, tomato, onion, pickles, two cheeses and condiments.

\$20.00 per person Add bacon for \$1 per person

All dinners served with salad, garlic bread or dinner rolls

Irish Mac & Cheese Bar (w/ salad and soda bread)

\$18/person

Pasta Bar

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

\$20 per person

Add-ons: \$5/person

 1/2 beef marinara, 1/2 chicken alfredo

 Meatballs (2 per person)

 Lasagna upgrade

Fiesta Bar

Seasoned ground beef or seasoned chicken with taco size flour or corn tortillas. Served with rice and refried beans, lettuce, pico de gallo, and cheddar cheese.

\$22 per person

Add-ons/upgrades: \$5/person

½ ground beef, ½ seasoned chicken

Carne Asada grilled beef fajitas

Chicken Enchiladas

\$1/person

Sour cream

guacamole

Irish buffet

Corned beef, potatoes, carrots, cabbage and soda bread

\$20 per person

Add-ons: \$5/person

Side of Shepherd's Pie (4 oz serving/person)

Side of Fish and Chips (total of 1 piece of fish per order and fries)

Shepherd's Pie Bar (salad and soda bread included)

\$18/person

Darkhorse Hall & Wine Snug Banquet Plated Lunches (Plated meals will be subject to an additional 10% service charge)

Sandwiches & Burger served with choice of fries, chips or soup.

Celtic Club Sandwich \$16

Irish Reuben Sandwich \$16

BYOB \$18

Irish Mac & Cheese \$17

Veggie Mac & Cheese \$17

House Salad \$11

Darkhorse Hall & Wine Snug Banquet Plated Dinners (Plated meals will be subject to an additional 10% service charge)

All Dinners Served with Side Salad to Start.

Side Salads Come with Mixed Greens, Cucumbers and Tomatoes.

Salad Dressing Options: Ranch, Citrus Vinaigrette, Gorgonzola and Balsamic Vinaigrette.

12oz. Prime Rib

House garlic herb crusted Prime rib served with mashed potatoes and seasonal vegetables. (Add \$2 for baked potato with butter, sour cream and chives. Additional \$2.00 for bacon and cheese.)

\$38 per plate.

*Minimum Quantity of 25 Diners Required for this Dish

Beef Petite Sirloin

8 oz grilled steak (medium) served with Mushroom Demi-Glace served with mashed potato and seasonal vegetables. (Add \$2 for baked potato with butter, sour cream and chives. Additional \$2.00 for bacon and cheese.)

\$25 per plate

Oven Roasted Salmon

Salmon with lemon caper sauce or whiskey soy sauce served with mashed potatoes or rice pilaf with seasonal vegetables. (One sauce option per event. Add \$2 for baked potato with butter, sour cream and chives. Additional \$2.00 for bacon and cheese).

\$28

Chicken Entrées

Chicken Marsala served with rice pilaf or pasta (i.e. penne, linguine) and seasonal vegetables.

OR

Chicken Jerusalem with white wine, olives, sundried tomatoes, artichoke hearts, onions and fresh herbs served with rice pilaf and seasonal vegetables.

\$25 per plate.

Vegan/Vegetarian/Gluten Free Option available on request with advance notice.

Darkhorse Hall Banquet Desserts \$10.00/ serving

Choice of Tiramisu, Bread pudding, or Cheesecake.