

DARKHORSE HALL & WINE SNUG

Banquet Menu 2021

APPETIZERS

Appetizers are \$60 per order / \$40 per half
One full order serves 10-20 people

CRAB STUFFED MUSHROOMS

Mushroom stems stuffed with our savory crab, spices, parmesan & bread crumbs

CAPRESE SALAD

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

IRISH NACHOS

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

CHEESE & CRACKER TRAY

Assorted cheese and crackers

VEGGIE PLATTER

Assorted vegetables with ranch dip

*consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase risk of food borne illness

BREAKFAST

15 person minimum

FRUIT, YOGURT, GRANOLA

\$13 per person

FRITTATA OR BURRITO, COFFEE CAKE & CHOICE OF FRUIT

\$15 per person

BREAKFAST BUFFET

\$18 per person

Scrambled eggs with cheese
Choice of O'Brien potatoes or hashbrowns
Choice of bacon or bangers

Add biscuits & gravy for \$5.00

COFFEE OR TEA

\$18 per pump pot

One pot serves 5 people

ORANGE JUICE

\$3 per person

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LUNCH BUFFET

15 person minimum

SANDWICH BAR

\$18 per person

2 meat & 2 cheese options
Lettuce, tomato, onion, condiments
Side salad, fries or house made chips
Extra meat & cheese is an additional \$2

BUILD YOUR OWN BURGER BAR

\$20 per person

One beef burger patty per person w/brioche bun
Side salad, fries or house made chips
Lettuce, tomato, onion, pickles, cheese & condiments
Add bacon for \$1 per person
Additional beef patties are \$3 each

DESSERTS

\$8 per serving

Choice of Bread Pudding w/caramel sauce, Tiramisu or
Cheesecake w/caramel sauce

NON-ALCOHOLIC BEVERAGES

\$2 each

Sprite, Pepsi, Diet Pepsi, Water

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eggs may increase risk of food borne illness

DINNER BUFFET

15 person minimum

IRISH MAC & CHEESE BAR

\$18 per person

Penne pasta tossed with shredded corned beef
and house made cheese
Served with French bread
(Veggie option also available)

PASTA BAR

\$20 per person

Penne or Linguine served with housemade beef marinara sauce
or chicken alfredo
Served with French bread

Add-ons: \$5 per person
1/2 beef marinara, 1/2 chicken alfredo
Meatballs (2 per person)
Lasagna upgrade

IRISH BUFFET

\$20 per person

Corned beef, potatoes, carrots, cabbage and French bread

Add-ons: \$5 per person
Side of Shepherd's Pie (4oz serving / person)
Side of Fish & Chips (total of 1 x 2oz piece of fish per order)

DINNER BUFFET CONT'D

15 person minimum

SHEPHERD'S PIE BAR

\$18 per person

Classic Irish stew: slow cooked beef, potatoes, carrots, and onions. Topped with mashed potatoes.
Served with salad or French bread.

FIESTA BAR

\$22 per person

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

Add-ons: \$5 per person
Blackend cod (fish tacos)
1/2 ground beef, 1/2 seasoned chicken
Carne Asada gilled beef fajitas
Chicken Enchiladas
\$1 per person: Sour cream

DESSERTS

\$8 per serving

Choice of Bread Pudding w/caramel sauce, Tiramisu or
Cheesecake w/caramel sauce

NON-ALCOHOLIC BEVERAGES

\$2 each

Sprite, Pepsi, Diet Pepsi, Water

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LUNCH PLATED

15 person minimum



CELTIC CLUB SANDWICH

\$18 per plate

Smoked turkey & bacon on white bread with Swiss cheese,
Lettuce, tomato, & mayo.
Served with choice of fries or chips.

IRISH REUBEN SANDWICH

\$18 per plate

Corned beef piled on rye bread with melted Dubliner cheese.
Finished with our house pickled slaw & Guinness mustard.
Served with choice of fries or chips.

BUILD YOUR OWN BURGER

\$18 per plate

Your choice of a 6oz. beef burger or veggie patty on a brioche
bun with lettuce, tomato, onion, pickle &
whatever cheese you fancy.
Served with choice of fries or chips.

Add-ons \$1.00 each - Bacon, Avocado
Double Burger add \$3.00

HOUSE SALAD

\$11 per plate

Mixed greens, tomatoes, and cucumbers. Dressing options -
ranch, bleu cheese, balsamic or citrus vinaigrette.

\$5.00 Add Chicken | \$8.00 Add Salmon

LUNCH PLATED CONT'D

15 person minimum

IRISH MAC & CHEESE

\$17 per plate

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

VEGGIE MAC & CHEESE

\$17 per plate

Just like the Irish Mac, but with sauteed mushrooms and seasonal vegetables instead of meat.
Served with garlic bread.

DESSERTS

\$8 per serving

Choice of Bread Pudding w/ caramel sauce, Tiramisu or Cheesecake w/caramel sauce

NON-ALCOHOLIC BEVERAGES

\$2 each

Sprite, Pepsi, Diet Pepsi, Water

*Side Salads come with Mixed Greens, Cucumbers & Tomatoes.
Dressing options: Ranch, Citrus Vinaigrette, Gorgonzola & Balsamic
If no dressing is selected, it will default to ranch.

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

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DINNER PLATED

15 person minimum

12 OZ. PRIME RIB

\$38 per plate (25 orders minimum)

House garlic herb crusted Prime Rib
Mashed potatoes and seasonal vegetables.
Served with side salad and garlic bread.

Add \$2 for baked potato with butter, sour cream and chives.
Additional \$2 for bacon and cheese.

BEEF PETITE TENDER

\$28 per plate

8oz grilled steak (medium) served with mushroom Demi-glace with
mashed potatoes & season vegetables.
Served with salad and garlic bread.

Add \$2 for baked potato with butter, sour cream and chives.
Additional \$2 for bacon and cheese

ROASTED SALMON

\$28 per plate

Salmon with lemon caper sauce or whiskey soy sauce. Mashed
potatoes & season vegetables.
Served with side salad and French bread.

Add \$2 for baked potato with butter, sour cream and chives.
Additional \$2 for bacon and cheese

DINNER PLATED CONT'D

15 person minimum

CHICKEN MARSALA

\$25 per plate

Chicken Marsala served with seasonal vegetables.
Mashed potatoes or choice of pasta (penne or linguine).
Served with side salad and French bread.

CHICKEN MARBELLA

\$22 per plate

Chicken pieces in a mediterranean style prune, olive, caper, white wine sauce. Served with seasonal vegetables.
Choice of mashed potatoes or rice.
Served with side salad and French bread.

CHICKEN PICCATA

\$22 per plate

Chicken Piccata in parmesans cheese, lemon, caper, white wine sauce served with seasonal vegetables.
Mashed potatoes or choice of pasta (penne or linguine).
Served with side salad and French bread.

DESSERTS

\$8 per serving

Choice of Bread Pudding w/caramel sauce, Tiramisu or Cheesecake w/caramel sauce

NON-ALCOHOLIC BEVERAGES

\$2 each

Sprite, Pepsi, Diet Pepsi, Water

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