

## Banquet Menu February 2020

### Darkhorse Hall & Wine Snug Banquet Appetizers

#### Seared & Sesame Encrusted Tuna Bites

- Small 30 pcs \$95
- Medium 50 pcs \$150
- Large 100 pcs \$285

#### Crab Stuffed Mushrooms

- Small 30 pcs \$55
- Medium 50 pcs \$95
- Large 100 pcs \$160

#### Caprese Salad

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

- Small Serves 10-20 \$55
- Medium Serves 20-35 \$95
- Large Serves 36-50 \$160

#### Irish Nachos

- Small (10-20 ppl) \$45
- Large (20-40 ppl) \$75

#### Cheese & Cracker Tray

Assorted cheeses and crackers.

- Small (10-20 ppl) \$55
- Large (20-40 ppl) \$105

#### Vegetable Platter

Assorted vegetables with ranch and gorgonzola dipping sauces.

- Small (10-20 ppl) \$55
- Large (20-40 ppl) \$105

### Darkhorse Hall & Wine Snug Banquet Breakfast Options

Fruit, Yogurt & Granola

\$13 per person

Frittata, Granola, & Pastries

\$15 per person

**Breakfast Buffet: \$17 per person (Voucher can apply towards total)**

**Scrambled Eggs with Cheese and Choice of potato, protein and one choice from the griddle.**

**Potato: O'Brien Potatoes or Hashbrowns**

**Protein: Bacon or Sausage**

**From the Griddle: Biscuits & Gravy, Pancakes or French Toast**

**Coffee**

### **Darkhorse Hall & Wine Snug Banquet Brunch Options**

Menu- Choice of 3 options

Frittata

Assorted Muffins/mini-muffins and/or pastries

Pasta Salad

Hummus Platter

Assorted Tea Sandwiches

Fruit

Assorted Cakes (coffee/Bundt/etc.)

Pricing- Choice of 3 options-Includes coffee and Iced Tea

\$21 per person food only

\$26 per person includes choice of one beverage: Mimosa, Bloody Mary or Caesar

\$30 per person includes choice of one bottomless bar: Mimosa, Bloody Mary or Caesar

Pricing-Choice of four options-Includes coffee and Iced Tea

\$25 per person food only

\$30 per person includes choice of one beverage: Mimosa, Bloody Mary or Caesar

\$34 per person includes choice of one bottomless bar: Mimosa, Bloody Mary or Caesar

### **Darkhorse Hall & Wine Snug Banquet Lunch & Dinner Buffet Options**

Sandwich Bar

Served with lettuce, tomato, onion and cheese. Served with Side Salad, Fries or House Made

Chips

\$16.00

Basic Pasta Bar

Penne and/or Linguine served with house made meat sauce and chicken alfredo. Served with Mixed green salad and garlic bread.

\$18 per person

Deluxe Pasta Bar

Basic Pasta Bar and choice of meatballs, shrimp scampi or lasagna \$23.00 per person

#### Basic Fiesta Bar

Seasoned ground beef and seasoned chicken (will receive ½ serving of each) with burrito and taco size flour tortillas. Served with Rice and Beans, green salad, lettuce, tomato, cheese and salsa.

\$18 per person

#### Deluxe Fiesta Bar

Basic Mexican Bar with choice of shrimp tacos, enchiladas, or tamales and sour cream, guacamole and jalapenos for tacos/burritos \$23 per person

#### Basic Hawaiian Luau buffet

Kailua pork, pasta salad, green salad and Hawaiian rolls \$18 per person

#### Deluxe Hawaiian Luau buffet

Basic Hawaiian Luau and addition of coconut rice and choice of Lomi-Lomi salmon or Tuna Poke \$23 per person

#### Build your own burger bar with chips

Served with lettuce, tomato, onion, three cheeses and condiments.

\$16.00 per person

Make it a Celtic burger bar, add pastrami, pickled cabbage and Guinness mustard.

\$18.00 per person

#### Basic Irish buffet:

Corned beef, potatoes and carrots, cabbage and brown bread \$17 per person

#### Deluxe Irish buffet:

Basic Irish buffet and addition of Guinness stew, mashed potatoes and green salad \$24 per person

Alternative themed buffets can be customized for events with three or more weeks' notice. (I.e. Indian, Chinese, Ethiopian, etc.)

#### **Darkhorse Hall & Wine Snug Banquet Plated Lunches**

**Choose up to four options. Sandwiches & Burger served with choice of fries, chips or soup**

**Turkey Focaccia Sandwich \$16**

**Irish Reuben Sandwich \$16**

**BYOB \$16**

**Irish Mac & Cheese \$17**

## **Warm Goat Cheese Salad \$17**

### **Darkhorse Hall & Wine Snug Banquet Plated Dinners**

All Dinners Served with Side Salad to Start.

Salad Dressing Options:

Ranch, Citrus Vinaigrette, Roasted Garlic and Balsamic Vinaigrette.

Side Salads Come with Mixed Greens, Cucumbers and Tomatoes.

12oz. Prime Rib

Served with mashed potatoes and seasonal vegetables. (Add \$2 for baked potato with butter and sour cream)

\$38 per plate.

\*Minimum Quantity of Diners Required for this Dish

Roasted or En Papillote Salmon (limit one fish option per event)

Oven roasted salmon with roasted red potatoes with seasonal vegetables.

OR

Salmon wrapped in paper and poached in white wine and herbs with roasted red potatoes with seasonal vegetables.

\$27 per plate.

Beef Petite Tender (limit two sauce choices per event)

8 oz of tender grilled steak served medium with choice of Gorgonzola Cream, Brandy Peppercorn or Tomato Hollandaise sauce served with mashed potato with butter and sour cream and seasonal vegetables. (Add \$2 for baked potato with butter and sour cream)

\$22 per plate

Beef Tournedos in Irish Whiskey Cream Sauce

Four bacon wrapped Choice beef medallions, pan seared, with an Irish whiskey cream sauce served over a compote of mushrooms and leeks with roasted red potatoes & grilled asparagus.

\$33 per plate

Catalina Chicken Pasta

Chicken with penne pasta, goat cheese, sundried tomatoes, artichoke hearts and fresh herbs.

\$22 per plate.

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

**Darkhorse Hall Banquet Desserts \$8 each**

Tiramisu

Bread Pudding

Guinness Chocolate Cupcakes

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