

# Kevin Barry's Irish Pub

Create Your Own Buffet Menu Options

*\*Choose items below to create a buffet menu specifically for your private event.\**

## *Appetizers*

### **Tray Assortment**

Your choice of Cheese, Fresh Vegetables, or Seasonal Fruit with Savannah Bee Honeycomb & Crackers

### **Peel & Eat Shrimp**

Local Shrimp on ice paired with cocktail sauce

*\*Also available as a Shrimp Cocktail\**

### **Meatballs**

Seasoned Meatballs cooked in a tangy barbeque or tomato sauce

### **Petit Sandwiches**

Your choice of Chicken, Shrimp, or Cucumber

### **Appetizer Sampler**

A combination of chicken tenders, cheese sticks, & mini egg rolls

### **Baked Stuffed Mushrooms**

Mushroom caps filled with your choice of Crab or Bleu Cheese & baked

### **Bruschetta**

Lightly toasted Italian bread topped with tomatoes, basil, pesto, & fresh cheese

### **Chicken or Beef Skewers**

Marinated in your choice of Guinness Stout or Jameson Glaze

### **Smoked Salmon**

Served with Cream Cheese & Dill on Crostini

### **Fried Green Tomatoes**

Served with remoulade drizzle & Feta Cheese

## *Sides*

Garlic Mashed Potatoes - Pasta Primavera - Garlic Sautéed Green Beans - Caramelized Carrots - Baked Sweet Potatoes - Baked Beans - Irish Potato Soup - Bacon Wrapped Asparagus - Oven Roasted Potatoes - Yellow Corn Medley - Steamed Broccoli - Baked Macaroni & Cheese - Pasta Salad - Potato Salad - Savannah Red Rice - Mixed Greens Garden Salad - Caesar Salad - Cornbread Stuffing

## *Entrée Choices*

### **Chicken**

Your choice of an assortment of hand breaded & southern fried chicken or baked chicken seasoned in your choice Herbs & Butter, Hawaiian Style, Rosemary, or Lemon-Pepper

### **BBQ**

Your choice of either Pork or Beef slow cooked in a tangy South Carolina style BBQ sauce

### **Salmon**

Served with a honey glaze

### **Chicken Alfredo Penne**

Choice of Local Shrimp or Tender Strips of Chicken Grilled & Served over Penne Pasta in a Creamy Alfredo Sauce with Garlic Toast

### **Low County Boil**

Seafood & Sausage boiled with corn, potatoes, & seasoning

### **Stuffed Peppers**

Beautifully displayed peppers stuffed with seasoned ground beef & vegetables

### **Chicken Marsala**

Herbed chicken breast in a mushroom & Marsala sauce

### **Shrimp Creole**

Local Shrimp in a red sauce with a spicy, deep kick

### **Tortellini**

Either Chicken & Cheese or Spinach & Cheese in your choice of Marinara or Alfredo Sauce

### **Pasta Primavera**

Fresh vegetables tossed with linguine in an olive oil & white wine sauce, topped with parmesan cheese & fresh parsley

### **Baked Ham**

Perfectly seasoned with brown sugar, cloves, honey, & oranges

## *Bread*

Yeast Rolls - Irish Brown Bread - Potato Bread - Cornbread - Biscuits

## *Traditional*

### **Guinness Braised Brisket**

Slowly cooked, flavorful brisket braised with Guinness Stout, Served with Horseradish Cream Sauce

### **Shepherd's Pie**

Ground sirloin sautéed with peas, carrots, onions, topped with mashed potatoes

### **Corned Beef & Cabbage**

Corned Beef with Cabbage to marinate the flavors

### **Irish Beef Stew**

Chunks of top round, carrots, potatoes, celery, & onions in a hearty broth

### **Bangers & Mash**

Traditional Irish Sausages served with Mashed Potatoes & sautéed onions,

## *Carving Stations*

### **Top Round**

A flavorful & impressively sized seasoned meat served with horseradish cream sauce

### **Roasted Pork Loin**

Pork tenderloin slow roasted to tenderness

### **Baked Ham**

A slow cooked ham carved in a honey glaze

## *Desserts*

Peach Cobbler - Apple Cobbler - House Made Banana Bread Pudding - Savannah Trifle - Bailey's Cheesecake - Key Lime Pie - Assorted Petit Cheesecakes - Irish Whiskey Cake - Chocolate Pot de Crème - Peanut Butter Chocolate Mousse Pie - Lemon Cream Cake - Tuxedo Truffle Mousse Cake

## **Kevin Barry's Irish Pub**

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*Thank you for choosing Kevin Barry's Irish Pub for your special event.*