

Minimum 25 Guests

Course Option #1

\$22 per Person

Starter

- **House Salad** - Local Greens, cheddar jack, croutons, cherry tomatoes, cucumbers, onions, choice of dressing

Choice of Entree:

- **Bangers & Mash** - (4) Gourmet Irish banger sausages, garlic whipped potatoes, caramelized onion demi gravy
- **Sweet Shepherd's Pie** – Certified angus beef, carrots, onions, peas, sweet demi gravy and garlic whipped potatoes
- **Kaye's Pasta Mac** - Cavatappi pasta, garlic, sherry cream sauce, parmesan, cheddar jack, goat cheese, grilled chicken breast
- **Smoked Brisket** - Smoked CAB brisket on a Cinotti's hoagie with fried onion straws and coleslaw. Served with a side of steak fries and Irish baked beans.

Choice of Dessert:

- **Paddy's Bread Pudding Bites** - Cinotti's bread pudding finished with whipped cream and a Bailey's Caramel drizzle
- **Brownie Bites** – House made brownie, whipped cream, praline, caramel

Course Option #2

\$25 per Person

Starter

- **House Salad** - Local Greens, cheddar jack, croutons, cherry tomatoes, Cucumbers, onions, choice of dressing
- **Sisters Salad** - Romaine, parmesan, croutons, cherry tomatoes, Sister's dressing

Choice of Entree:

- **Guinness Beef Stew** - Certified angus beef braised in Guinness, carrots, onions, mushrooms, barley, and potatoes in a demi gravy broth
- **Chicken Marsala** - Grilled all natural chicken breast, mushroom marsala gravy, garlic whipped potatoes, broccoli and carrots
- **Whiskey Salmon** - Whiskey glazed Atlantic salmon, garlic whipped potatoes, broccoli and carrots
- **Shrimp and Grits** - Cheddar grits, sautéed shrimp, cajun cream sauce, cherry tomatoes, mushrooms, parmesan, and scallions
- **Kyle's Fish N' Chips** - Beer battered Cod, steak fries, old bay slaw, tartar, lemon wedge
- **Cajun Pasta Mac** - Cavatappi noodles, blackened cream sauce, mushrooms, red peppers, red onions, tomatoes and parmesan cheese, with choice of shrimp or chicken
- **Kearney Corned Beef & Cabbage** - Thumann's gourmet corned beef brisket marinated in Guinness, slow roasted with herbs. Served with garlic whipped potatoes, sautéed cabbage, onion, garlic and bacon

Choice of Dessert:

- **Paddy's Bread Pudding Bites** - Cinotti's bread pudding finished with whipped cream and a Bailey's Caramel drizzle
- **Brownie Bites** – House made brownie, ice cream, whipped cream, praline, caramel
- **Cheesecake Bites** - NY style cheesecake with fresh seasonal toppings



Culhane's
Irish Pub



**LET US MAKE YOUR SPECIAL
EVENT A MEMORABLE ONE!**

We offer a large private banquet room, friendly staff, gourmet Irish fare with superior attention to detail. Featured on Food Network and Voted Best Irish Pub in Jacksonville - Est. 2005

Modern Audio Visual Facility with Smart
TVs - Projector - PA System
Corporate Events - Watch Parties - Family
Gatherings - Rehearsals - Weddings

Minimum 25 Guests

Passed Hor D'oeuvres

- **Smoked Brisket Purses** - Slow smoked Corned Beef Brisket nestled in a crispy wonton purse served with a house hot mustard dipper (\$1.25 each)
- **Salmon Cucumber Cups** - House smoked salmon gently blended with cream cheese and house herbs & spices served on handmade cucumber cups (\$1.25 each)
- **Nana's Sausage Rolls** - Irish banger wrapped in puff pastry and served with hot mustard (\$1.25 Each)
- **Farmhouse Skins** - Baked potato wedges with apple wood bacon, sour cream, cheddar jack, and scallions (\$2 each)
- **Peruvian Jumbo Shrimp** - Grilled local jumbo shrimp tossed in Peruvian sauce, scallions and sesame seeds (\$1.5 each)

Slider Trays (All sliders come on Potato Buns)

- **Reuben** - Thumann's gourmet corned beef, sauerkraut, thousand island, swiss (\$3 ea)
- **Smoked Brisket** - House smoked brisket, cheddar and old bay slaw (\$3 each)
- **Mushroom** - Marinated Portobello Mushrooms, roasted red peppers, garlic aioli, arugula (\$2 each)
- **Curry Chicken** - Diced natural chicken breast with celery, onions, curry aioli, scallions, and arugula (\$2.25 each)
- **BLT** - Center cut smoked bacon, romaine lettuce, tomatoes and garlic aioli (\$2 each)
- **Slapper** – Certified angus beef patty, bacon pepper jam, cheddar (\$3 each)
- **Lamb** - Grilled American lamb, curry aioli, tomato (\$3.5 each)

Starter Platters (*Per piece)

- **Sweet Shepherd's Pie Pasties*** - Certified angus beef, carrots, peas, onions, sweet demi gravy, garlic whipped potatoes in a hand held pie \$1.5
- **Southern Style Deviled Eggs*** - Egg, mayo, mustard, paprika, salt, garlic, pickle, sugar \$1
- **Reuben Rolls*** - Slow roasted corned beef, swiss, and sauer kraut in phyllo dough with a stone ground mustard and honey sauce \$2

TOSS YOUR WINGS & TENDERS:

- Buffalo - Whiskey Glaze - Korean Chili - Sriracha Ranch - Peruvian - Jerk Rub
- **Connor's Wings** - Chicken wings fried and tossed your style. Served with bleu cheese or ranch \$1.5
- **Sarah's Chicken Tenders** - Beer battered all natural chicken tossed in your favorite sauce. Served with bleu cheese or ranch \$1.5

Cocktail Hour Appetizers

- **Fruit and Cheese** - Assorted European cheeses, seasonal fruits, honey comb, seasonal preserves and jellies, marcona almonds & toast points \$120
- **Baked Brie** - Fresh brie wheel wrapped in pastry, served with grapes, apples & Honey \$90
- **Smoked Salmon** - House smoked Atlantic salmon topped with boursin cheese, red onion & capers. Served with naan bread and crackers \$100

- **Mediterranean Veggie** - Roasted bell peppers, squash, zucchini, eggplant and mushrooms \$85

Party Platters (25 guests full pans)

- **Sisters Salad** - Romaine, parmesan, croutons, cherry tomatoes, sister's dressing \$80
- **House Salad** - Local greens, cheddar jack, croutons, cherry tomatoes, cucumbers, onions, choice of dressing \$90
- **Sweet Shepherd's Pie** -
Half Pan \$260 Full Pan \$490
Certified angus beef ground beef, carrots, onions, peas, sweet demi gravy, Guinness, and garlic whipped potatoes
- **Guinness Beef Stew** - **Half Pan \$200 Full Pan \$375**
C.A.B. sirloin braised in Guinness, carrots, onions, mushrooms, barley, and potatoes in a demi gravy broth
- **Bangers & Mash** - **Half Pan \$240 Full Pan \$425**
Gourmet Irish banger sausages, garlic whipped potatoes, caramelized onion demi gravy
- **Kearney's Corned Beef & Cabbage** - **Half Pan \$325 Full Pan \$450**
Thumann's gourmet corned beef brisket slow roasted, marinated in Guinness and herbs. Served with garlic whipped potatoes, sautéed cabbage, onion, garlic, bacon

Continental Breakfast

- Assorted Pastries \$4 Per Person
- Martin's Coffee and Iced Tea Station \$3 Per Person