

PRIVATE PARTY Menu

APPETIZERS

Smoked Salmon

(serves 8-10) \$40

Balmoral Oak smoked salmon served with homemade brown bread, capers onions and lemon vinaigrette

Vegetable Ploughmans Platter

(serves 8-10) \$35

Homemade hummus, red pepper dip, roasted garlic, Spanish olives, marinated artichoke hearts and cherry tomatoes, served with toasted pita points

Sausage and Rasher Brochettes

(serves 8-10) \$45

Irish sausage and bacon grilled on skewers, served with horseradish sauce

Brocach Slider Tray

(one dozen) \$30

Choose between Cheeseburger Sliders, Black Bean Burger Sliders or Reuben Sliders

Brocach Vegetable Tray (serves 8-10) \$25

Fresh, assorted vegetables served with homemade ranch dressing

Brocach Cheese Tray

(serves 8-10) \$50

A selection of Irish cheeses, fresh fruit and water crackers

Beer Cheese Dip

(serves 8-10) \$35

Served warm with pretzel breadsticks and julienne vegetables

Crab Cakes

(serves 8-10) \$45

Jumbo lump crab cakes served on cucumber wheel with chipotle aioli and sweet corn relish

Scotch Eggs

(serves 8-10) \$30

Hard boiled eggs wrapped in Irish sausage, breaded and fried. Served with Colmanns mustard

Caprese Crostini

(serves 8-10) \$25

Cherry tomatoes, fresh mozzarella, and basil on garlic crostini

Greek Rubbed Chicken Brochettes

(serves 8-10) \$45

Chicken Breast, cherry tomatoes and red onion on skewers, served with cucumber sauce

Buffalo Wings

(serves 8-10) \$25

Chicken wings tossed in our homemade buffalo sauce. Served with carrots, celery, blue cheese and ranch dressing.

Wild Mushroom & Blue Cheese Bruschetta

(serves 8-10) \$30

Roasted wild mushrooms and Cashel bleu cheese served atop garlic crostini

Meat Ploughmans Platter

(serves 8-10) \$35

An assortment of grilled sausages, Irish cheeses, homemade brown bread, cornichons, red onion, sauerkraut and Colmanns mustard

Baked Brie Crostini

(serves 8-10) \$25

Oven baked brie served on crostini with caramelized apples

PRIVATE PARTY Menu

brocach
Irish Pub and Restaurant

Buffet / Family Style

(The following items can be served either buffet style, or family style.)

ENTREES

Guinness Irish Stew

Lamb and sirloin with root vegetables in a rich Guinness broth

Shepherd's Pie

Certified angus ground beef, peas & carrots and a rich gravy topped with colcannon mashed potatoes

VEGETARIAN

Shepherd's Pie

Mushrooms, barley, peas and carrots in a rich gravy topped with colcannon mashed potatoes

Fish and Chips

Hand battered haddock with thick cut fries (no starch choice)

Corned Beef

Braised corn beef brisket with horseradish cream

Grilled Sausages

Traditional Irish sausages and a roasted apple shallot sauce

Berkshire Pork Chop

Apple brined pork chop, grilled and topped with Strongbow cider sauce

Roast Chicken

Herb roasted quarter chicken and rosemary gravy

Stuffed Chicken Breast

Cranberry & goat cheese stuffing finished with an orange & whiskey cream sauce

Alaskan Salmon

Grilled salmon in béarnaise sauce

Baked Walleye

With lemon/pepper beurre blanc

Roast Beef

Thinly sliced and served with Guinness gravy

Pasta Pesto

Linguini with spring herb pesto, grape tomato, asparagus, roasted red peppers and parmesan cheese

Wild Mushroom Pasta

Linguini, wild mushrooms, spinach, garlic and parmesan cheese

SALADS

Shades of Green

Mixed greens, dried cranberries, candied walnuts and bleu cheese with cranberry vinaigrette

Caesar

Romaine hearts in homemade Caesar dressing with parmesan, garlic croutons and tapenade

Very Veggie

Mixed greens with tomato, cucumber, green beans, garbanzo and hearts of palm with balsamic vinaigrette

Southwest Chop

Romaine and iceberg, sweet corn, black beans, bell peppers and avocado w/chipotle vinaigrette

Roasted Beet

Baby spinach and arugula with roasted golden beets, goat cheese and red grapes w/pistachio vinaigrette

STARCH

- ◇ Colcannon Mashed Potatoes
- ◇ Parmesan Risotto
- ◇ Herbed Linguini
- ◇ Roasted Yukon Potatoes
- ◇ Lemon Herb Couscous
- ◇ Wild Rice

VEGETABLE

- ◇ Glazed Carrots
- ◇ Roasted Asparagus
- ◇ Green Beans Almondine
- ◇ Braised Cabbage
- ◇ Steamed Broccolini
- ◇ Sautéed Spring Vegetables

DESSERT

Dessert Tray

An assortment of bite size gourmet desserts \$50

Sheet Cakes

(Serves 30-40) Marble, yellow or chocolate cake with choice of white or chocolate butter cream (additional choices available upon request)

Single Layer \$75

Double Layer \$150

Parties providing their own cake will be charged a \$20 cutting fee

House Desserts

(Family Style Only) An assortment of Brocach's homemade desserts \$5/person

PRICING

◇ One Item: \$14

◇ Two Items: \$17

◇ Three Items: \$20

- Salad, starch, and vegetable choice included

- \$1 For each additional salad, starch or vegetable choice

AN 18% GRATUITY WILL BE ADDED TO ALL PRIVATE PARTIES

ALL ORDERS MUST BE PLACED A MINIMUM OF THREE BUSINESS DAYS PRIOR TO YOUR EVENT

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