

# PRIVATE PARTY Menu

## APPETIZERS

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### 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*

**brocach**  
Irish Pub and Restaurant

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AN 18% GRATUITY WILL BE ADDED TO ALL PRIVATE PARTIES

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

7 West Main • Madison, WI 53703 • 608.255.2015

# PRIVATE PARTY Menu

**brocach**  
Irish Pub and Restaurant

## Buffet 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

Harp 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 and garlic croutons

#### 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 Ricotta
- ◆ 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

#### House Desserts

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

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