

Sláinte

Thank you for considering Fadó Irish Pub as a place to celebrate your special event. In selecting our Pub, you'll soon find we offer a unique place to gather with friends and family. Our warm and welcoming pub creates a casual atmosphere for celebration, while staff delivers the best of food, drink and Irish hospitality. A good choice if you're looking for an escape from other more traditional banquet places.

Our Pub offers the good things in life...good music, hearty food, a warm Irish welcome, and of course the obligatory pint or two. What we call "ol ceol agus craic." Browse around our menu inside. Our chef has assembled plenty of selections to meet your needs. Whether you're looking for some classic Irish favorites or some of the more current and international influences seen in the best restaurants in Ireland today, you're sure to find what you're looking for. We offer everything from passed finger goods and snacks to full buffet arrangements complete with carving stations for groups of ten to three hundred.

When you're hosting an after work gathering, corporate event, special birthday, or holiday celebration, we can promise you we're not your ordinary party spot. No one throws a great bash like the Irish!

Slainte,

Fadó Staff



Menu & Description

Finger Foods | Bites, Nibbles & Skewers

Selection 1:

Minimum quantity for any one selection 25 pieces \$ 27.75

Tomato Basil Croistini

A fresh mix of ripe tomato & sweet basil on toasted French bread brushed with olive oil & garlic.

Deviled Eggs with Curry & Cumin

A must for the real American buffet. Lightly seasoned with curry and cumin, these little treats will remind you of home.

Bacon & Cheddar Stuffed Mushrooms

Bite size morsels for all to enjoy. Mushroom caps stuffed with crispy bacon and sharp aged cheddar cheese, served straight from the oven bubbling hot and tasty.

Selection 2:

Minimum quantity for any one selection 25 pieces \$ 31.75

Sausage Rolls in Puff Pastry

Traditional Irish sausages oven baked in flaky puff pastry.

Spicy Chicken Satay

A touch of the orient, tender strips of chicken marinated in a blend of herbs & spices, served with a sweet & spicy peanut sauce.

Quesadilla Triangles with Ham & Cheese

Soft flour tortilla filled with spicy salsa, ham and melted cheddar cheese make these mini quesadillas a party winner.

Spicy Shrimp Croistini

A refreshing mix of shrimp, red onion, garlic and red chili on toasted French bread brushed with olive oil & garlic.

Selection 3:

Minimum quantity for any one selection 25 pieces \$ 42.75

Cod Fingers with Tartar Sauce

Tempura battered and deep-fried.

Beef Skewers with Soy Ginger Dipping Sauce

Skewered strips of tender beef, marinated and grilled, served with a flavorful ginger hinted soy sauce for dipping.

Tempura Battered Chicken Strips

Mildly seasoned strips of chicken coated in our house tempura batter & deep-fried golden brown & crispy. A real party favorite.



Dips & Dippers



Vegetable Dips

Choose from one of our Dips...
Serves 25 people
\$ 55

Horseradish & Bacon Cream Cheese Dip

A zesty cream cheese dip flavored with horseradish & crispy pieces of bacon.

OR

Creamy Peppercorn & Ranch Sauce

A traditional favorite

All of our delicious cold dips are served with a selection of fresh and crisp vegetables including:

- Carrots
- Cucumbers
- Yellow Squash
- Red Peppers
- Celery

Gourmet Dips

Hot Spinach & Artichoke Dip \$ 60.00 - Serves 25 People
A creamy blend of spinach, artichokes, cream cheese and pepper-jack cheese served hot and bubbling with toast points.

Irish Cheddar Dip \$45.00 - Serves 25 people
Our popular Irish Cheddar Dip, served with homemade boxty pancake wedges.

Sandwich Selections & Mini Hoagies



Minimum quantity for any one selection 25 pieces \$ 33.75

Mini Corned Beef Hoagies

The traditional Irish pub sandwich. Tender slices of corned beef served on a mini hoagie roll with a sweet apple & onion relish & sliced pickle.

Turkey and Irish Cheddar Hoagies

Sliced smoked turkey breast, topped with Irish cheddar, mayonnaise, and tomato slices.

Guinness BBQ Chicken Hoagies

Grilled strips of chicken breast smothered in our tangy Guinness BBQ sauce served on a mini hoagie with lettuce, tomato, crispy bacon and melted cheddar cheese.

Buffet Platter Selections



Choose from our selection of decorative show piece platters.

All platters serve 25 people buffet style.

Irish Oak Smoked Salmon Platter \$ 125.00 per platter
Nothing can compare to the deeply rich oak smoked flavor of Irish Salmon. The oak smoked salmon platter is served with its traditional accompaniments of horseradish, capers, diced onion, lemon and homemade brown bread.

Sliced Cheese & Fresh Fruit Platter \$ 80.00 per platter
Filled with a selection of domestic & imported cheese & fresh fruit, our platter offers a variety of choice for all your guests to enjoy. Served with homemade brown bread & a selection of gourmet crackers.

Sliced Cold Meat Platter with Selected Mustards and Breads \$ 90.00 per platter
Make a meal from this hearty platter consisting of quality cold cuts, a variety of prepared mustards and oven-baked breads. Perfect for large gatherings.

Shrimp Cocktail Platter \$ 195.00 per platter
Let's face it, everybody loves shrimp. Served with a spicy cocktail sauce and lemon, this platter will please & have your guests coming back for more.

Buffet Entrée & Carved Selections



Beef up your small or large gathering with a selection from our Entree & Carving Station menu.

Entrées:

Chafing dishes serve
20 people buffet style.

Pub Style Chicken Curry with Rice Pilaf

\$ 95.00 per chafing dish

As served throughout Pubs all over Ireland, your guests are sure to love the tender pieces of chicken breast simmered in a spicy curry.

Traditional Corned Beef & Cabbage \$ 95.00 per chafing dish
It's not an Irish style dinner party without the corned beef. Thin slices of flavorful corned beef served with sautéed cabbage & homemade colcannon, topped with our favorite mustard sauce.

Chicken Penne Pasta with Sundried Tomatoes

\$ 95.00 per chafing dish

Tempting pasta is always in demand on a buffet table & this distinctive dish won't disappoint. Perfectly cooked penne pasta tossed in a flavorsome cream sauce with fresh basil and sundried tomatoes.

Pan Seared Salmon with Salsa & Pineapple Pico

\$ 105.00 per chafing dish

Few items delight more than the appeal of fresh seafood. This light & colorful salmon dish is delicate to a fault, yet full of distinctive flavor.

Homemade Guinness Beef Stew \$ 95.00 per chafing dish
Memories of home warm the heart when it comes to this dish; tender chunks of beef simmered in Guinness Stout produce a hearty stew perfect for those winter evenings.

Carving Station:

Carved entrees are served
buffet style unless requested.

Chef Attendant
\$35.00 per attendant

Roast Turkey with Hearty Gravy

\$ 6.00 per person

There will be few surprises with this time-honored tradition, always welcome at a festive buffet table.

Roast Prime Rib with Horseradish Cream

\$ Market priced

America's favorite. Juicy prime rib slow roasted for tenderness served with the traditional accompaniment of horseradish.

Buffet Salads, Potatoes & Vegetables

To accent a perfect buffet or party, choose from a selection of beautiful Salads, filling Potato dishes or healthy Vegetable medleys.

Salad Selections:

All salads serve
25 people buffet style.

Creamy Potato Salad \$ 25.00

Red potatoes tossed in a sour cream and cream cheese dressing, flavored with the distinctive taste of fresh dill.

Caprese Salad \$ 55.00

Ripe tomatoes sliced and layered with buffalo mozzarella & sweet basil. Lightly drizzled with balsamic vinaigrette. A refreshing chilled salad.

Tossed House Salad \$ 45.00

Light & simple, our house salad is served with mixed field greens, tomatoes, cucumbers, red onions, croutons, and Irish cheddar. With ranch dressing.

Caesar Salad with Parmesan Cheese & Croutons \$ 55.00

Crispy romaine lettuce tossed in a creamy Caesar dressing with Parmesan cheese and garlic croutons.

Portobello, Parmesan and Field Green Salad \$ 70.00

Warm Portobello mushrooms served over fresh field greens, with Parmesan cheese and balsamic vinaigrette.

Potato Selections:

All Potato dishes serve
25 people buffet style.

Roasted Rosemary Potatoes \$ 20.00

Oven roasted golden brown & flavored with fresh rosemary. The perfect compliment to any carved dish.

Colcannon \$ 20.00

A traditional version of mashed potato served in many parts of rural Ireland. Soft and flavorful, these potatoes are tasty even by themselves.

Rice Pilaf \$ 25.00

A lightly flavored pilaf with curry, cumin and chili mixed with red & green peppers, peas and fresh cilantro.

Vegetable Selections:

All Vegetables serve
25 people buffet style

Seasonal Vegetable Medley \$ 25.00

A mixture of seasonally fresh vegetables tossed in butter to enhance that natural garden fresh taste.

Grilled Garden Vegetables \$ 30.00

A fresh mix of garden vegetables lightly marinated in soy sauce for added flavor and lightly grilled.

Green Beans with Bacon & Onion \$ 30.00

Fresh green beans tossed lightly in butter with crispy bacon and onion.

Dessert Selection



Assorted Mini Pastries A perfect ending to the meal	\$ 16.00/Dozen
New York Style Cheesecake with Baileys Irish Cream Sauce	\$ 45.00/Dozen
Fruit Cocktail with pastry cream	\$ 45.00/Dozen

Group Bar Packages



Package 1

Open bar by consumption featuring import/domestic draft, bottle beer, wine (red and white,) and variety of liquors to choose from.

Package II

Purchase a set number of tickets for you to distribute to your guest, allowing them to use as payment for drinks.

Package III

Open bar but giving us a ceiling to where you would like the bar tab to stop.

Talk to your Party Manager for specific Package pricing and Drink Ticket information