
PLATTERS & DIPS

[Trays serve up to 25 people]

Veggie Crudités **\$74.95**
Carrots, celery, cucumbers, cherry, tomatoes, mushrooms, red peppers, green peppers, broccoli & ranch for dipping

Roasted Red Pepper Hummus **\$74.95**
Dressed with feta cheese and mint infused olive oil, served with flatbread, fresh veggies or a mix of both

Cheese & Fresh Fruit Platter **\$99.95**
Selection of domestic cheese & fresh fruit, served with a variety of gourmet crackers

Shrimp Cocktail Platter **\$35 per lb**
Served with a spicy cocktail sauce and lemon. Minimum 5 lb order, sold in 5 lb increments

SANDWICHES & SLIDERS

[Trays serve up to 25 pieces]

Mini Burgers **\$79.95**
With Guinness aioli, cheddar cheese, pickles, onions, lettuce, Roma tomato

Mini Pimento Cheese Burgers **\$77.95**
Topped with fried onions & a homemade pimento cheese and Whiskey bacon marmalade

Parmesan Breaded Chicken Sliders **\$75.95**
Topped with slaw and spicy BBQ ketchup

Mini Corned Beef & Swiss Flatbread **\$75.95**
With dressed cabbage, horseradish mayonnaise

SALAD SELECTIONS

[Trays serve up to 25 people]

Farmhouse Salad **\$82.95**
Mixed greens, cucumber, red onion, marinated tomato, dried cranberries, carrot, toasted almond & asiago cheese with red wine vinaigrette

Fresh Tomato & Mozzarella Salad **\$82.95**
Layered with sweet basil lightly drizzled with balsamic reduction

Pear & Blue Cheese Salad **\$82.95**
Mixed greens with pear, mandarin orange, candied pecans and crumbled blue cheese tossed with poppy seed vinaigrette

PARTY SNACKS & APPETIZERS

[25 pieces per tray]

◆ Perfect as a passed appetizer

Additional \$100 staffing fee for passed appetizers.

POULTRY

Battered Chicken Tenders **\$70.95**
Golden fried in light batter
Colman's honey mustard for dipping

Fadó Guinness BBQ Wings **\$64.95**
With blue cheese and celery
also available tossed in Buffalo hot sauce

◆ **Mini Chicken Parmesan Meatballs** **\$62.95**
Topped with spicy BBQ ketchup

Spicy Chicken Satay **\$74.95**
Tender strips of marinated chicken served with a sweet and spicy peanut sauce

PORK & BEEF

◆ **Sausage Rolls in Puff Pastry** **\$70.95**
Traditional Irish sausages oven baked in a flaky puff pastry

◆ **Bacon & Cheddar Stuffed Mushrooms** **\$50.95**
Irish bacon, sharp cheddar cheese, green onion

Beef Skewers **\$80.95**
Strips of tender beef marinated and grilled, with a ginger soy sauce for dipping

SEAFOOD

◆ **Smoked Salmon Bites** **\$84.95**
Cold oak-smoked salmon on crisp boxty "blini" with capers, onion, light horseradish sauce and lemon

Beer Battered Fish Sticks **\$72.95**
Pieces of golden fried cod
A snack-sized pub favorite

◆ **Spicy Shrimp Crostini** **\$79.95**
With sweet red onion, crushed red pepper on toasted French bread, brushed with olive oil and garlic.

VEGETARIAN OPTIONS

◆ **Tomato Basil Crostini** **\$59.95**
A fresh mix of ripe tomato, onion & sweet basil on toasted French bread brushed with olive oil and garlic

◆ **Avocado Toast** **\$71.95**
Avocado crema, chile, lemon, radish

Harp Beer Battered Onion Rings **\$40.95**
Marie Rose sauce for dipping

◆ **Stuffed Cheese Puffs** **\$47.25**
House-made jalapeno jack cheese

◆ **Curried Deviled Eggs** **\$62.95**
With Indian spices of curry, coriander, and cayenne

◆ **Arugula & Feta Stuffed Mushrooms** **\$60.95**
With roasted red pepper



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Party platters & trays may not be split.
25 person or piece increments only.

Burgers & eggs cooked to customer request.
Consumption of raw or under cooked foods of animal origin may increase your risk of food borne illness.

ENTREES

[Trays serve up to 25 people]

Pesto Penne Pasta **\$174.95**
Add Chicken - \$187.95 / Shrimp \$194.95
With broccoli florets tossed in a light cream sauce

Apple & Sausage Stuffed Chicken Breast Wrapped with Bacon **\$199.95**
Oven roasted served with whiskey mushroom sauce

Pan Seared Salmon **\$224.95**
Served in a light mustard sauce

Fadó Fish and Chips **\$224.95**
Pieces of golden fried cod, thick cut chips, tartar sauce & lemon. A pub favorite

Beef Tenderloin **\$30 (priced per person)**
Seasoned with our house blend of spices then seared and slow cooked to perfection, served with au jus (minimum order of 20)

Carving station an additional \$150 charge.

SIDES & ACCOMPANIMENTS

[Trays serve up to 25 people]

Roasted Red Skin Potatoes **\$39.95**
With garlic and rosemary

Colcannon **\$39.95**
Traditional version of mashed potato with green onion, cabbage & parsley

Garden Vegetable Medley **\$48.95**
Seasonal selection

Coleslaw **\$29.95**

DESSERT SELECTION

[25 pieces per tray]

Brownie Bites with Baileys Cream Cheese **\$84.95**

Chocolate Profiteroles filled with Sweetened Fresh Cream **\$69.95**