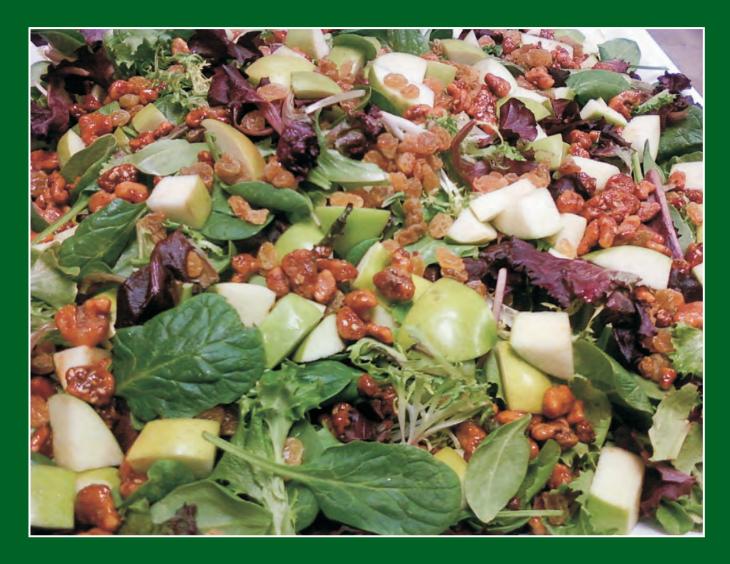


sensational food & events





# st. patricks' irish menus

www.Catering-Sensation.com 630.475.8552





## irish menu specials march

Our goal is to provide consistency and creativity while beautifully presenting our cuisine. All entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Minimum of 20 guests. Orders under 20 guests are subject to a 20.00 dollar service fee, Some exceptions. While larger orders over 100 guests can qualify for discounts. Includes: tableware, free use of our equipment chafing dishes and sterno. Delivery Charge additional. St. Patrick's Day menus are valid from March 1st through March 31st.

## st. patrick's week bundles (chef's irish pairings)

#### st. pat's traditional irish classic cuisine

- ~tender slow cooked corned beef brisket
- ~ fresh cabbage
- ~caramelized carrots with honey glaze
- ~herb lime butter boiled red skin potatoes (or twice baked mashed potatoes)
- ~mixed field green garden tossed salad
- ~two salad dressings
- ~bakery fresh dark & lite rye bread with butter
- ~grainy mustard (regular upon request)
- disposables included (tableware)

12.40 per guest

ala carte: shepherd's pie

An irish favorite. lean ground beef stew made with our savory whipped potatoes set on top & baked until golden brown **2.95 per guest** 

(added to existing menu **or** substituted for entree at listed price)



#### ala carte: irish lamb stew

chef's special irish lamb stew recipe, our chef is irish! **4.25 per guest** (added to existing menu) (added to existing menu <u>or</u> substituted for entree at listed price)

#### panini rueben sandwiches & pretzel bread rueben panini's (hot sandwich station)

includes choice of two warm chef crafted panini sandwiches~

- ~fresh corn beef, sweet cole slaw, melted swiss, special dressing
- ~tender chicken, sweet cole slaw, melted swiss, special dressing
- ~barbeque rueben (corn beef, barbeque sauce, apple slaw, swiss)

(choice of: sweet cole slaw, apple slaw or sauerkraut) pre-assembled & delivered warm on pretzel bun & rye panini bread

- ~ select (one **or** two) accompaniments~
- ~potato pancakes with apple chutney
- ~red skin (new) potato salad
- granny smith apple slaw vinaigrette
- ~bags of potato chips, sun chips & pretzels
- ~green apple & mixed field green salad (two dressings)

10.40 per guest (one accompaniment) 11.40 per guest (two accompaniments)

#### irish stout chicken pairing

- ~irish stout chicken, slow cooked & simmered in guinness stout with fresh carrots, par snips, and button mushrooms. fresh peas (optional)
- ~twice baked mashed potatoes
- ~green apple & mixed field green salad
- ~creamy apple vinaigrette salad dressing
- ~creamy honey pineapple salad dressing
- ~bakery fresh irish soda bread disposables included (tableware)

12.40 per quest



## luck of the irish sandwich platter

-corned beef & swiss variety sandwich platter light rye, dark rye, pretzel bread (alternate deli meats available upon request)

- ~granny smith apple slaw vinaigrette
- ~green apple & mixed field green salad
- ~condiments of grainy & regular mustard Disposables included (tableware)

10.40 per quest

#### st pat's box lunch

- ~corned beef & swiss on fresh light rye & dark rye
- ~granny smith apple slaw vinaigretfe
- ~bag of chips
- ~shamrock cookie

box lunch with handle & green sandwich label disposables included (tableware)

10.70 per guest



#### sweet options

2.25 each..... st pat's 4"inch airbrush cookies 2.25 each.... st pat's cup cakes

#### conditions for bundles & chef's pairings menus

these packages are designed for 20 or more quests. for pricing under 20 and over 100 quests, please contact one of our event specialists. packages include all disposable paper goods, chafing dishes & sterno. delivery charges vary, call for the rate in your area, serving all of chicago and the suburbs.