

PLATTERS & DIPS

[Trays serve up to 25 people]

- Veggie Crudités** **\$56.75**
Carrots, celery, cucumbers, cherry, tomatoes, mushrooms, red peppers, green peppers, broccoli & ranch for dipping
- Roasted Cauliflower & Kale Cheese Dip** **\$64.95**
Served with boxty wedges
- Cheddar Dip & Wedges** **\$59.95**
Our popular house cheese dip
- Roasted Red Pepper Hummus** **\$53.75**
Dressed with feta cheese and mint infused olive oil, served with boxty wedges
- Cheese & Fresh Fruit Platter** **\$89.95**
Selection of domestic cheese & fresh fruit, served with Guinness cheddar bread & a variety of gourmet crackers
- Shrimp Cocktail Platter** **\$30 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** **\$69.75**
With Guinness aioli, cheddar cheese, pickles, onions, lettuce, Roma tomato
- Mini Black Bean Burgers** **\$67.75**
With lettuce, chipotle aioli, avocado crema, pico
- Mini Pimento Cheese Burgers** **\$69.75**
Topped with fried onions & a homemade pimento cheese and Whiskey bacon marmalade
- Parmesan Breaded Chicken Sliders** **\$58.95**
Topped with slaw and spicy BBQ ketchup
- Lamb & Bleu Cheese Sliders** **\$75.75**
Topped with caramelized onion
- Pulled Pork Sliders** **\$58.95**
With Korean BBQ sauce and slaw
- Mini Corned Beef & Swiss Flatbread** **\$64.75**
With dressed cabbage, horseradish mayonnaise

SALAD SELECTIONS

[Trays serve up to 25 people]

- Farmhouse Salad** **\$74.95**
Mixed greens, cucumber, red onion, marinated tomato, dried cranberries, carrot, toasted almond & asiago cheese with red wine vinaigrette
- Fresh Tomato & Mozzarella Salad** **\$64.95**
Layered with sweet basil lightly drizzled with balsamic reduction
- Pear & Blue Cheese Salad** **\$74.95**
Mixed greens with pear, mandarin orange, candied pecans and crumbled blue cheese tossed with poppy seed vinaigrette
- Kale & Barley Salad** **\$74.95**
With roasted cauliflower, dried cranberries, pickled onions, feta, and mint vinaigrette

PARTY SNACKS & APPETIZERS

[25 pieces per tray]

 Perfect as a passed appetizer

POULTRY

- Battered Chicken Tenders** **\$57.95**
Golden fried in light batter
Colman's honey mustard for dipping
- Fadó Guinness BBQ Wings** **\$43.75**
With blue cheese and celery
Other available flavors:
Tossed in Buffalo hot sauce
Jerk dry rub spiced with mango chutney
Korean BBQ sauce
-  **Mini Chicken Parmesan Meatballs** **\$49.75**
Topped with spicy BBQ ketchup
- Spicy Chicken Satay** **\$53.75**
Tender strips of marinated chicken served with a sweet and spicy peanut sauce

PORK & BEEF

-  **Sausage Rolls in Puff Pastry** **\$53.75**
Traditional Irish sausages oven baked in a flaky puff pastry
-  **Bacon & Cheddar Stuffed Mushrooms** **\$42.95**
Irish bacon, sharp cheddar cheese, green onion
- Beef Skewers** **\$64.75**
Strips of tender beef marinated and grilled, with a ginger soy sauce for dipping
-  **Mini Shepherds Pies** **\$49.75**
Fadó Shepherds Pies in mini pastry cups topped with colcannon.

SEAFOOD

-  **Smoked Salmon Bites** **\$59.95**
Cold oak-smoked salmon on crisp boxty "blini" with capers, onion, light horseradish sauce and lemon
- Beer Battered Fish Sticks** **\$53.75**
Pieces of golden fried cod
A snack-sized pub favorite
-  **Spicy Shrimp Crostini** **\$53.75**
With sweet red onion, crushed red pepper on toasted French bread, brushed with olive oil and garlic.

VEGETARIAN OPTIONS

-  **Tomato Basil Crostini** **\$48.95**
A fresh mix of ripe tomato, onion & sweet basil on toasted French bread brushed with olive oil and garlic
-  **Avocado Toast** **\$53.75**
avocado crema, chile, lemon, radish
- Harp Beer Battered Onion Rings** **\$32.25**
Marie Rose sauce for dipping
-  **Stuffed Cheese Puffs** **\$42.95**
House-made jalapeno jack cheese
-  **Curried Deviled Eggs** **\$32.75**
With Indian spices of curry, coriander, and cayenne
-  **Arugula & Feta Stuffed Mushrooms** **\$42.95**
With roasted red pepper



irish pub

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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** **\$118.75**
Add Chicken - \$139.75 / Shrimp \$150.95
With broccoli florets tossed in a light cream sauce
- Apple & Sausage Stuffed Chicken Breast Wrapped with Bacon** **\$150.95**
Oven roasted served with whiskey mushroom sauce
- Pan Seared Salmon** **\$162.75**
Served in a light mustard sauce
- Fadó Fish and Chips** **\$162.75**
Pieces of golden fried cod, thick cut chips, tartar sauce & lemon. A pub favorite
- Leg of Lamb** **\$165.95**
Sous vide and presented sliced with mint chimichurri and crostini, minimum order of 25
- Shepherd's Pie** **\$150.75**
Ground beef and vegetables in a rich sauce topped with colcannon
- Prime Rib** **Per Person Charge - \$15.45**
Oven roasted served with a rich green peppercorn sauce, minimum order of 25

SIDES & ACCOMPANIMENTS

[Trays serve up to 25 people]

- Roasted Red Skin Potatoes** **\$32.75**
With garlic and rosemary
- Colcannon** **\$32.75**
Traditional version of mashed potato with green onion, cabbage & parsley
- Garden Vegetable Medley** **\$42.95**
Seasonal selection
- Coleslaw** **\$21.75**

DESSERT SELECTION

[25 pieces per tray]

- Assorted Mini Cheesecakes** **\$74.95**
- Brownie Bites with Baileys Cream Cheese** **\$74.95**
- Chocolate Profiteroles filled with sweetened fresh cream** **\$69.95**