

# ST. PATRICK'S DAY SPECIAL



MARCH 6 - MARCH 20, 2024

# **BUFFET**

\$18.00 per guest 12 guest minimum

## **CORNED BEEF (GF)**

Slowly simmered, served with rye bread and stone–ground mustard with a choice of potato and two vegetables

## **ENTRÉE ADDITIONS**

Additional buffet entrée \$5.25 per guest Choose one

#### **GAELIC GRILLED CHICKEN BREAST**

With leeks, bacon and mushrooms in a Gaelic wine sauce

#### **BAKED HERB-CRUSTED COD**

With shrimp, potatoes and chive stew

### **CHOICE OF POTATO**

Choose one

#### **IRISH MASHED POTATOES (GF,V)**

With green onions and butter

#### **BOILED WHITE POTATOES (GF,V)**

With parsley butter, salt and pepper

#### **CHOICE OF VEGETABLE**

Choose two

#### **CREAMED PEAS (V)**

With light cream, pearl onions and thyme

#### GARDEN VEGETABLE MEDLEY (GF,V)

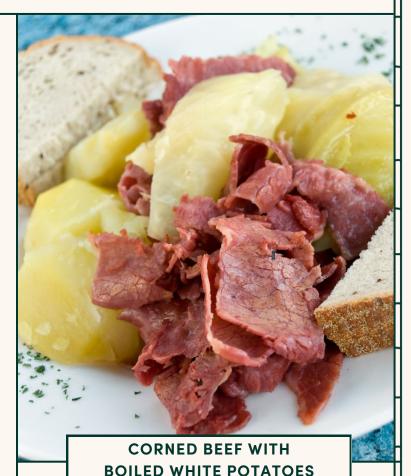
With salt-free herbed butter

#### **GREEN CABBAGE (GF)**

Boiled with pickling spices until tender and flavorful



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# INDIVIDUAL MEALS

\$18.00 per guest 12 guests minimum per entree

#### **CORNED BEEF & CABBAGE MEAL**

Corned beef on a bed of cabbage, boiled white potatoes, roasted carrots, rye bread and stoneground mustard

#### GAELIC GRILLED CHICKEN BREAST MEAL

Boiled white potatoes, roasted carrots, individual roll with butter

#### **BAKED HERB-CRUSTED COD**

Boiled white potatoes, roasted carrots, individual roll with butter

# **DESSERT**

#### SHAMROCK COOKIE

\$3.60 each. Minimum of 10