



ST. PATRICK'S DAY SPECIAL

MARCH 6 - MARCH 20, 2024



BUFFET

*\$18.00 per guest
12 guest minimum*

CORNER 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



**CORNER BEEF WITH
BOILED WHITE POTATOES**

INDIVIDUAL MEALS

*\$18.00 per guest
12 guests minimum per entree*

CORNER BEEF & CABBAGE MEAL

Corned beef on a bed of cabbage, boiled white potatoes, roasted carrots, rye bread and stone-ground 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

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