



Catering Appetizer Menu

Each platter serves 8 – 10 guests

Scotch Eggs \$45

Hard boiled eggs cased in Cheshire pork sausage with panko breading.
Served with Pepper Jam Relish.

Potato Cheese Croquettes \$40

Ashe County Cheddar Cheese, potato, bacon, and spring onion sour cream dip.

Irish Smoked Salmon \$50

Whole grain mustard, capers and fresh lemons.
Served with traditional Irish brown bread.

Irish Egg Rolls \$40

Made with Corned Beef, Cheddar, shredded cabbage and served with 1000 Island Dressing.

Chicken Goujons \$50

Crispy Buttermilk Chicken dippers.
Served with Honey Mustard, Ranch, Sweet Chili, and Buffalo Sauces.

Baked Potato Skins \$25 (Gluten Friendly)

Topped with bacon, two cheeses, and spring onions with a side of sour cream.

Corned Beef Boxty \$40

Boxty potato cake. Topped with Corned Beef and Jameson Whiskey
whole grain mustard cream.

Chipotle Black Bean Pinwheels \$40

Lettuce, and fresh tomato salsa in a flour tortilla wrap, cut into bite sized pieces.
Contains: Corn, Peppers, Celery, Carrots

Deviled Eggs \$30 (Gluten Friendly)

Halved boiled eggs, seasoned center and finishing with paprika and spring onion.

Grilled Vegetable Crudités \$40 (Gluten Friendly)

Portobello mushroom, peppers, red onion, potato, zucchini and carrots.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions