



## **Catering Entree Menu**

\*Each Entree platter serves 8 – 10 guests\*

### **Corned Beef \$90 (Gluten friendly)**

Tray of 4 oz. pieces of Corned Beef, steamed buttered cabbage and mashed potatoes.

### **Ran-Lew Buttermilk Chicken \$60**

Crispy Chicken cutlet served with Cajun buttermilk gravy.

### **Shepherd's Pie \$50 (Gluten friendly)**

Beef and vegetables cooked slowly in their own juices.  
Topped with potato and oven baked.

### **Kenmare Salmon \$95 (Gluten friendly)**

U.S.A. Salmon - 4 oz. filets in white wine garlic cream sauce with carrots and leeks.

### **Grilled Chicken \$60 (Gluten friendly)**

Marinated in fresh herb pesto over caramelized onion and peppers.

### **Banger's and Mash \$80**

4 oz. all natural Pork sausage from a N.C. farm.  
Served with mashed potatoes and gravy.

### **Baked Cod \$70 (Gluten friendly)**

Fresh herb and garlic Calvander crust.  
Served over rice pilaf with corn, peppers and onion.

### **Celtic Seafood Pie \$70**

Salmon and Cod with leeks in a white wine dill cream.  
Topped with a potato and herb cheese crumb.

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