



Catering Entree Menu

Each Entree platter serves 8 – 10 guests

Corned Beef \$95 (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 \$60 (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