

St. Patrick's Day Menu

Menu available to order March 2 - March 20

Breakfast

CBEC Sandwich

\$11.00 ea

corned beef, fried egg, swiss cheese, seasoned
cabbage, russian dressing, pretzel roll

Salad

Emerald Isle Salad (GF,V)

\$45.00 small (serves 8-10)

\$67.00 medium (serves 12-15)

\$85.00 large (serves 16-20)

mixed fresh greens and spinach, shaved cheddar cheese,
heirloom tomato, green apple, toasted almonds, cider
vinaigrette

Soups & Stews

Irish Cabbage Soup (GF, VGN)

\$65.00 gallon (serves 16)

\$16.25 quart (serves 3-4)

vegetable broth, cabbage, mirepoix, crushed tomato,
white beans

Guinness Beef Stew

80.00 gallon (serves 16)

slow simmered beef, root vegetables, irish stout broth

Bakery

Freshly Baked Irish Soda Bread Platter (V)

\$40.00 small (serves 8-10)

\$48.00 medium (serves 10-12)

\$65.00 large (serves 16-18)

whipped Guinness butter

Appetizers

Corned Beef and Cabbage Egg Rolls

\$30.00 dozen

with grainy mustard dipping sauce

Reuben Sliders

\$50.00 half dozen

small four-bite finger sandwich on brioche rolls, corned
beef, sauerkraut, 1000 island dressing

St. Patrick's Crudité Platter (GF, V)

\$90.00 (serves 15-20)

bounty of green veggies, cauliflower, orange bell
pepper, jicama "shamrocks", ranch dipping sauce

Chips & Dips

Cilantro Garlic Dip (GF,V)

\$20.00 half portion (serves 6-8)

\$37.00 full portion (serves 12-15)

house fried vegetable chips

Irish Cheddar and Guinness Dip (V)

\$20.00 half portion (serves 6-8)

\$40.00 full portion (serves 12-15)

house fried potato chips

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Entrées

New England Boiled Dinner (GF)

\$26.00 pp

red corned beef, green cabbage, boiled potatoes,
baby carrots, corned beef jus

Shepherd's Pie (GF)

\$95.00 half pan (serves 10-12)

\$185.00 full pan (serves 20-24)

seasoned ground beef, peas, carrots, corn,
whipped potatoes

Vegan "Shepherd's Pie" (GF, VGN)

\$95.00 half pan (serves 10-12)

\$185.00 full pan (serves 20-24)

Beyond beef, corn, pearl onions, green peas, tomatoes,
shredded potato topping

Sides

Chilled Spring Snow Peas (GF, VGN)

\$4.95 pp

carrots, watermelon radish, ginger vinaigrette

Colcannon (GF, V)

\$4.25 pp

yukon mashed potato, cabbage, scallions

Salt and Vinegar Fingerling Potatoes (GF, VGN)

\$4.50 pp

with flaky sea salt

Desserts

Mini Chocolate Baileys Whoopie Pies (V)

\$25.00 mini dozen | \$25 full-size half dozen

bailey's cream filling

Irish Shortbread Cookies (V)

\$21.00 dozen

Shamrock Sugar Cookies (V)

\$12.00 half dozen

St. Patrick's Day Dessert Box (V)

\$25.00 (serves 4-6)

shamrock sugar cookies, irish shortbread cookies,
flourless chocolate bites, mini chocolate whoopie pie
with bailey's cream and mini chipwich whoopie pies (10
pieces total)

