

O'FAOLAIN'S

FOR A REAL TASTE OF IRELAND

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PRIVATE PARTY MENUS

Irish owned and operated, O'Faolain's welcomes the opportunity to be the venue of choice for your next corporate, social or family event. To schedule a site visit or to find out more about menus & pricing please contact the Manager on Duty at 703 444 9796 or via email at info@ofaolains.com

In addition to full service food & beverage options our beautifully appointed spaces also offer audio visual connectivity, complimentary Wi-Fi and HD Televisions to meet your corporate meeting needs. As our spaces may be used for a variety of social, family and corporate events we shall also be pleased to assist you with any live music/entertainment requirements. While we do not charge a room hire fee, private spaces maybe subject to seasonal food & beverage minimums – details of which will be given by our Catering Manager.

Again, thank you for your interest and we look forward to being a part of your plans for an event your guests will always remember.

ROOM CAPACITIES

<u>Room Name</u>	<u>Seated Meal</u>	<u>Reception</u>
Kilkenny Room	50	80
Hibernian Room	50	70
Outdoor Dining	40	100

APPETIZER PLATTERS

VEGETABLE CRUDITE:

Fresh seasonal vegetables served with blue cheese dip and roasted pepper ranch...\$30 per platter – Serves 20

DOMESTIC AND IMPORTED CHEESE DISPLAY:

With grapes, berries and assorted thins...\$45 per platter – Serves 20

SPINACH & ARTICHOKE DIP:

Served with tortilla chips...\$40 - Serves 20

ROASTED PEPPER & CILANTRO HUMMUS:

With warm pita bread...\$30 per platter – Serves 20

CANOPES AND HORS D'OEUVRES

Minimum order of 3 dozen per item.

CHILLED SHRIMP:

Shrimp cocktail served with mustard aioli & lemon wedges...Market price per dozen

STUFFED MUSHROOMS:

With cream cheese & spinach...\$18 per dozen

MINI CRAB CAKES:

Served with lemon caper mayonnaise...\$36 per dozen

CHICKEN LOLLIPOPS:

Fried chicken bites on a lollipop stick with chipotle honey glaze...\$15 per dozen

VEGETABLE SPRING ROLLS:

With Thai sweet chili sauce ...\$18 per dozen

SWEET AND SPICY HOT WINGS:

With blue cheese dressing, celery and carrots...\$15 per dozen

COCKTAIL SAUSAGES:

Bite size Irish sausages with horseradish dipping sauce...\$18 per dozen

CHICKEN CORDON BLEU:

Dijon herb dipping sauce...\$18 per dozen

CARVING STATION

Served with fresh baked dinner rolls & appropriate condiments

Choose One

ROAST PRIME RIB OF BEEF

Served with red wine & shallot jus....\$10.95 per person

BAKED VIRGINIA HAM:

Glazed with Honey....\$8.95 per person

SLOW ROASTED TURKEY BREAST:

With pan gravy...\$8.95 per person

THE BARDS DINNER

\$32.95 per guest

BABY SPINACH SALAD

Crumbled blue cheese, toasted almonds, sun dried cranberries, grape tomatoes, warm bacon & shallot vinaigrette.

BLACKENED RIBEYE (12oz)

Prime ribeye steak, shallot-thyme compound butter, blue cheese gratin potato, crispy onion straws.

GRILLED ATLANTIC SALMON

Raspberry BBQ glaze, fresh mango salsa & rice pilaf.

CHICKEN FLORENTINE

Spinach, Irish bacon & cheddar stuffing, tarragon pan gravy, whipped potato, snow peas.

CHOCOLATE FUDGE CAKE

Vanilla bean ice cream.

FRESHLY BREWED COFFEE

DINNER BUFFET MENU

Dinner buffets are not available - Friday & Saturdays from 10/1 to 4/30.
Minimum of 40 guests is required for dinner buffet.

\$29.95 per person

SALADS

CHOPPED

Grilled corn, shaved Asiago, cucumber, spring onion, bacon, tomato, house mustard dressing.

BABY SPINACH

Crumbled blue cheese, toasted almonds, sun dried cranberries, grape tomatoes, warm bacon & shallot vinaigrette.

ENTREES

Choose 3

GRILLED ATLANTIC SALMON

Raspberry BBQ glaze, fresh mango salsa & rice pilaf.

BOURBON STREET PASTA

Chicken breast, Andouille sausage, mustard cream sauce, penne pasta.

CHICKEN FLORENTINE

Spinach, Irish bacon & cheddar stuffing, tarragon pan gravy.

GUINNESS CASSEROLE

Tender beef simmered with carrots, onions & fresh thyme.

SIDES

Whipped Potato
Jasmine Rice
Assorted Vegetable Medley

DESSERTS

Chefs Selection of assorted cakes.

THE PLAYRIGHT DINNER

\$25.95 per guest

CHOPPED SALAD

Grilled corn, shaved Asiago, cucumber, spring onion, bacon, tomato, house mustard dressing.

POTATO AND LEEK BISQUE

With fresh chives

GUINNESS CASSEROLE

Tender beef simmered with carrots, onions & fresh thyme. Served with mashed potato.

CHICKEN POT PIE

Chicken & vegetables baked in a pie with a tarragon cream sauce & flaky pastry topping.

FISH AND CHIPS

Beer battered cod filets served with house made tartar sauce & french fries.

BANGERS AND MASH

Grilled Irish pork sausages with mashed potato & pan gravy.

GUINNESS BREAD PUDDING

Served with crème Anglaise

FRESHLY BREWED COFFEE