

PRIVATE PARTY Menu

APPETIZERS

Smoked Salmon

(serves 8-10) \$40

Balmoral Oak smoked salmon served with homemade brown bread, capers onions, pickled beets and lemon vinaigrette

Vegetable Ploughmans Platter

(serves 8-10) \$35

Homemade hummus, red pepper dip, roasted garlic, Spanish olives, marinated artichoke hearts and cherry tomatoes, served with toasted pita points

Sausage and Rasher Brochettes

(serves 8-10) \$35

Irish sausage and bacon grilled on skewers, served with horseradish sauce

Brocach Slider Tray

(serves 8-10) \$30

Choose between Cheeseburger Sliders, BBQ Chicken Sliders, Black Bean Burger Sliders, Steak Sliders, or Reuben Sliders

Brocach Vegetable Tray (serves 8-10) \$25

Fresh, assorted vegetables served with homemade ranch dressing

Brocach Cheese Tray

(serves 8-10) \$50

A selection of Irish cheeses, fresh fruit and water crackers

Beer Cheese Dip

(serves 8-10) \$35

Served warm with pretzel breadsticks and julienne vegetables

Crab Cakes

(serves 8-10) \$45

Jumbo lump crab cakes served with sweet corn fritters, avocado, and roasted chili aioli

Scotch Eggs

(serves 8-10) \$30

Hard boiled eggs wrapped in Irish sausage, breaded and fried. Served with Colmanns mustard

Caprese Crostini

(serves 8-10) \$35

Tomatoes, fresh mozzarella, basil, and extra virgin olive with garlic crostini and toasted pita bread

Grilled Prawns

(serves 8-10) \$45

Jumbo prawns with orange/chipotle glaze, black bean and corn relish, fresh avocado and homemade tortilla chips

Buffalo Wings

(serves 8-10) \$25

Chicken wings tossed in our homemade buffalo sauce. Served with carrots, celery, blue cheese and ranch dressing.

Wild Mushroom & Blue Cheese Bruschetta

(serves 8-10) \$35

Roasted wild mushrooms and Cashel bleu cheese served atop garlic crostini

Meat Ploughmans Platter

(serves 8-10) \$35

An assortment of grilled sausages, Irish cheeses, homemade brown bread, cornichons, red onion, sauerkraut and Colmanns mustard

PRIVATE PARTY Menu

bROCACH
Irish Pub and Restaurant

Buffet / Family Style

(The following items can be served either buffet style, or family style. Please call for pricing)

SALADS

SHADES OF GREEN

Gourmet greens, dried cranberries, candied walnuts and Cashel bleu cheese tossed in a cranberry vinaigrette

VERY VEGGIE

Gourmet greens, grape tomatoes, cucumber, garbanzos, green beans, hearts of palm and red onion in a balsamic vinaigrette

ROASTED BEET

Baby spinach, roasted golden beets, red grapes and goat cheese served with a pistachio vinaigrette

ENTREES

SHEPHERDS PIE

Certified angus ground beef, peas and carrots in a rich gravy. Topped with colcannon mashed potatoes and baked. Served with homemade brown bread

VEGETARIAN SHEPHERDS PIE

Wild mushrooms, peas, carrots and barley in a rich gravy. Topped with colcannon mashed potatoes and baked. Served with homemade brown bread

GUINNESS IRISH STEW

Braised lamb, potatoes, carrots, onions, and parsnips in a Guinness infused broth

BURGERS AND MASH

Homemade Irish sausages served over colcannon mashed potatoes and finished with a roasted apple and shallot sauce

CORNEO BEEF AND CABBAGE

Slow cooked corned beef with colcannon mashed potatoes, braised cabbage, glazed carrots, and horseradish cream sauce

FISH AND CHIPS

Choice of fried haddock, perch or walleye served with thick cut fries, curry slaw, lemons, tartar and rye bread (family style only)

ROAST CHICKEN

Roasted chicken with cranberry wild rice, sautéed broccolini and homemade chicken jus

WILD ALASKAN SALMON

Grilled salmon fillet over angel hair pasta with arrabiata sauce, and littleneck clams

BAKED WALLEYE

Northern WI walleye filets baked with fresh herbs and breadcrumbs. Served with roasted Yukon potatoes, garlic green beans and lemon/pepper beurre blanc

PORK TENDERLOIN

Cider brined pork tenderloin served with sweet potato fries, caramelized shallots and dark cherry-merlot sauce

BEEF TENDERLOIN

Slow roasted beef tenderloin with mashed potatoes, buttered brussel sprouts and horseradish sauce

WILD MUSHROOM

Pappardelle
RPs fresh pappardelle pasta, sautéed wild mushrooms, garlic and shallots finished with brown butter and parmesan cheese

PESTO PASTA

Linguini pasta tossed in basil pesto with cherry tomatoes, asparagus, roasted red peppers and parmesan cheese.

DESSERT

DESSERT TRAY

An assortment of bite size gourmet desserts includes mini éclairs, chocolate mousse cake, strawberry shortcakes, and pineapple upside down cake \$75

SHEET CAKES

(Serves 30-40) Marble, yellow or chocolate cake with choice of white or chocolate butter cream (additional choices available upon request)

Single Layer \$75

Double Layer \$150

Parties providing their own cake will be charged a \$20 cutting fee

HOUSE DESSERTS

(Family Style Only) Includes an assortment of homemade desserts: Carbomb Cake, Baileys Cheesecake, Irish Soda Bread Pudding, Whiskey Apple Crisp and Warm Sugar Donuts \$5/person

AN 18% GRATUITY WILL BE ADDED TO ALL PRIVATE PARTIES

ALL ORDERS MUST BE PLACED A MINIMUM OF THREE BUSINESS DAYS PRIOR TO YOUR EVENT

1850 North Water Street • Milwaukee, WI • 414-431-9009