



CATERING

COCKTAIL PARTY

IRISH POTATO WAFERS WITH HOUSE-MADE GRAVLAX

Crispy Potato Wafers with House-made Dill Cured Salmon & Mustard-Dill Sauce

SWEET POTATO TORTELLINI

Pasta pockets filled with Sweet Potato, tossed with Garlic, Butter & Crispy Sage

COCONUT CURRY DUMPLINGS

Asian Vegetable Wontons with a Sweet & Spicy Mint, Basil & Coconut Curry Sauce

BLARNEY CHEESE AND ONION TARTS

SAUSAGE ROLLS

Buttery Puff Pastry wrapped around Traditional Pork Sausages

ARTICHOKE TARTLETS

OUR FAMOUS BLARNEY BACON FINN-SKINS

Fried Potato Skins, Irish Bacon, Blarney Cheese, Mushrooms & Sour Cream

IRISH POTATO CAKES WITH HOUSE-MADE GRAVLAX

Northern Irish Potato Griddle Cakes, Dill Cured Salmon & Mustard Dill Sauce

MINI CORNISH PASTIES

Baked Mini Pastry Pockets filled with Beef, Onion, Carrots & Potato

GALWAY WINGS WITH BLUE CHEESE DIP

Fresh Chicken Wings in our own Spicy Sauce with Carrots & Celery Sticks

GIANT ONION RINGS WITH MARINARA SAUCE

Thick Giant Onion Slices with a Crispy Golden Crust

CHICKEN TENDERS

Crispy Golden Brown Chicken Tenders with Honey Mustard

FRIED CALAMARI

Lightly Breaded Calamari served with our own Cocktail Sauce

BREADED BUTTON MUSHROOMS WITH GARLIC DIP

BOMBAY SPRING ROLLS

Asian Vegetables in a Spring Roll served with a Mint Dipping Sauce

SZECHUAN CHICKEN DUMPLINGS

Wontons with a Ginger Sesame Glaze

BAKED BRIE IN PUFF PASTRY

Brie & Pumpkin Chutney wrapped in Puff Pastry with Toast Points or Crostini

A gratuity fee of 18% will be added to all catered events

www.finnmccoolsirishpub.com