COCKTAIL PARTY MENU # 1

$16.50 per person plus taxes and gratuity

Irish Smoked Salmon on house-made Irish Soda Bread
with capers and onions

Homemade Irish Cocktail Sausages
with brown sauce for dipping

Grilled Vegetable and Mozzarella Flatbread Pizzas

Bruschetta – plum tomato, mozzarella,
arugula and aged balsamic

House smoked Chicken Flatbread Pizzas sundried
tomatoes, roasted sweet peppers and onions

Chicken Brochettes, Tandoori Spiced with spicy
coconut
& peanut dipping sauce

Crudites – Fresh Vegetables served
with roasted garlic aioli sauce

COCKTAIL PARTY MENU # 2

$20 PER PERSON PLUS TAXES AND GRATUITY

BLACK TIGER SHRIMP POACHED AND CHILLED,
WITH 'JOE'S' REMOULADE DIP

HOMEMADE IRISH COCKTAIL SAUSAGES
WITH BROWN SAUCE FOR DIPPING

BREADED CHICKEN WINGS WITH
& HOUSEMADE BBQ AND SPICY SAUCE ON THE SIDE

IRISH SMOKED SALMON ON HOUSE-MADE IRISH SODA BREAD
WITH CAPERS AND ONIONS

GRILLED VEGETABLE AND MOZZARELLA FLATBREAD PIZZAS

BRUSCHETTA – PLUM TOMATO, MOZZARELLA,
ARUGULA AND AGED BALSAMIC

HOUSE SMOKED CHICKEN FLATBREAD PIZZAS SUNDRIED
TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

PHILLY STEAK SANDWICH SLIDERS WITH PEPPERS, ONIONS,
MUSHROOMS AND MELTED SWISS

CRUDITES – FRESH VEGETABLES SERVED
WITH ROASTED GARLIC AIOLI SAUCE

COCKTAIL PARTY MENU # 3

$26 PER PERSON PLUS TAXES AND GRATUITY

HOMEMADE IRISH COCKTAIL SAUSAGES
WITH BROWN SAUCE FOR DIPPING

KILKENNY BATTERED SHRIMP, HOUSEMADE
WITH COCKTAIL SAUCE

IRISH SMOKED SALMON ON HOUSE-MADE IRISH SODA BREAD
WITH CAPERS AND ONIONS

GRILLED VEGETABLE AND MOZZARELLA FLATBREAD PIZZAS

GUINNESS BBQ BABY BACK RIBS

BRUSCHETTA – PLUM TOMATO, MOZZARELLA,
ARUGULA AND AGED BALSAMIC

BLACK TIGER SHRIMP POACHED AND CHILLED,
WITH 'JOE'S' REMOULADE DIP

CHICKEN BROCHETTES, TANDOORI SPICED WITH SPICY
COCONUT & PEANUT DIPPING SAUCE

HOUSE SMOKED CHICKEN FLATBREAD PIZZAS SUNDRIED
TOMATOES, ROASTED SWEET PEPPERS AND ONIONS

PRIME RIB SLIDERS, CRISPY ONIONS, HORSERADISH MAYO

CRUDITES – FRESH VEGETABLES SERVED WITH ROAST GARLIC
AIOLI SAUCE

COCKTAIL PARTY MENU # 4

$30 per person plus taxes and gratuity

Fresh Oysters on the Half Shell
with shallot mignonette and fresh lemon

Homemade Irish Cocktail Sausages
with brown sauce for dipping

Kilkenny Battered Shrimp
with cocktail sauce

Irish Smoked Salmon on house-made Irish Soda Bread
with capers and onions

Grilled Vegetable and Mozzarella Flatbread Pizzas

Guinness BBQ Baby Back Ribs

Bruschetta – plum tomato, mozzarella,
arugula and aged balsamic

Black Tiger Shrimp poached and chilled,
with 'Joe's' remoulade dip

Chicken Brochettes, Tandoori Spiced with spicy coconut
& peanut dipping sauce

House smoked Chicken Flatbread Pizzas - sundried
tomatoes, roasted sweet peppers and onions

Prime Rib Sliders, crispy onions, horseradish mayo

Crudites – Fresh Vegetables served with roast garlic
aioli sauce

QUINN'S
STEAKHOUSE & IRISH BAR

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