

O'FAOLÁIN'S

FOR A REAL TASTE OF IRELAND

With an interior reflective of modern Ireland and a wide variety of contemporary American menu choices, O'Faolain's is the perfect venue for corporate dinners/lunches, office parties, rehearsal dinners & family celebrations.

Our menus have been created to cater for various event formats, but can be tailored to suit your particular needs and requirements.



All menu items are prepared from scratch using the freshest, and where possible, locally sourced ingredients.

Our personal and attentive service, great tasting food, upscale dining facilities and warm and inviting atmosphere is sure to make your event a memorable one indeed.



Choose from either of our semi-private dining rooms, with seating for up to 120 people.



Telephone: 703 444 9796

Email: info@ofaolains.com

Web: www.ofaolains.com

Cocktail Party Menu

Minimum # of Guests – 25

Appetizers & Canapés

\$21.95 per person

Choose Any 5 Items

Farmhouse Fritters

Dijon Mustard Sauce

Pigs in a Blanket

Lakeshore Mustard Dip

Boursin Cheese

Stuffed Tomato

Basil and Oil Drizzle

Tempura Chicken

Poppers

Irish Whiskey Glaze

Guinness Braised

Meatballs

Horseradish Cream

Roasted Chicken

& Corn Fritters

Cilantro Sour Cream

Irish Bacon Wrapped

Shrimp

Mustard BBQ Glaze

Cheddar and

Scallion Boxty

Irish Whiskey Cream

Sirloin & Tomato

Skewer

Horseradish Cream

Roasted Chicken

& Corn Fritters

Cilantro Sour Cream

Roast Chicken Sliders

Caramelized Onion

Chesapeake Crab Dip

Served with Toasted Pita

Lunch/Dinning Menu Options

We are pleased to offer a wide range of sit-down lunch and dinner menu options. As no two parties are alike, such menus are tailored to meet your specific requirements and taste. Our current a la carte menus, offer a sample of the many menu item choices that are available.

If a buffet is more your style then our lunch/dinner buffet menu has a full array of mouthwatering dishes all your guests will enjoy. All buffets include soft drinks, tea/coffee & fresh baked breads.

Pricing for Buffet menus start at \$22.95 per person and then vary depending on entrée choices and quantities. Sample menus and guide pricing for set dinners are also attached.

Carving Station

A carving station option may be offered as an entrée choice on the dinner buffet menu with an up-charge of \$3.95 per person.

Lunch/Dinner Buffet Items

Minimum # Of Guests - 35

Salads

Chopped Farmhouse - Classic Caesar
Baby Spinach & Goats Cheese

Lunch Entrees

Citrus Grilled Mahi Mahi - Pan-seared Chicken Marsala
Cider Glazed Pork Loin - Grilled Sirloin - Cottage Pie
Fettuccine Alfredo with Chicken
Parmesan Encrusted Salmon - Braised Beef Casserole

Dinner Entrees

Tequila Lime Shrimp Scampi - Prime Rib au jus
Roast Sirloin - Pan Seared Chicken Marsala
Parmesan Encrusted Salmon - Cider Glazed Pork Loin
Roasted Vegetable Pasta Bake
Traditional Turkey Breast with Seasonal Stuffing

Sides

Herb Mashed Potato - Irish Gratin Potatoes
Garden Rice Pilaf - Seasonal Vegetable Medley
Steamed Broccoli - Sautéed Green Beans

Desserts

Chocolate Fudge Brownies - Seasonal Cookies & Pastries
Bourbon Pecan Bites - Miniature Bailey's Cheesecake

Making Your Selection

Lunch Buffet

\$22.95 per person

Choose 2 Salads- 3 Lunch Entrees - 2 Sides
2 Desserts

Dinner Buffett

\$34.95 per person

Choose 2 Salads – 3 Dinner Entrees – 3 Sides
2 Desserts

All buffets include Soft Drinks, Tea/ Coffee& Freshly Baked
Bread

Pricing is exclusive of 18% Gratuity & 6% Sales Tax

Bar & Beverage Options

Full Bar service is available for all parties & events.
Options available include but are not limited to:

Full Open Bar
Limited Selection Open Bar
Cash Bar

Bar options can be tailored to meet your particular
requirements.

THE PLAYRIGHT DINNER

\$28.95 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.

BANGERS AND MASH

Grilled Irish pork sausages with mashed potato & pan gravy.

Dessert

GUINNESS BREAD PUDDING

Served with crème Anglaise

FRESHLY BREWED COFFEE

Pricing is exclusive of 18% Gratuity & 6% Sales Tax

THE BARDS DINNER

\$34.95 per guest

BABY SPINACH SALAD

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

ROASTED TOMATO AND CHARDONNAY SOUP

With fresh basil garnish.

BLACKENED RIBEYE (12oz)

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

GRILLED ATLANTIC SALMON

Lemon herb butter, whipped mashed potato, asparagus spears.

BOURBON STREET PASTA

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

DESSERT

TRIPLE CHOCOLATE BROWNIE

Fresh berries & whipped cream.

FRESHLY BREWED COFFEE

Pricing is exclusive of 18% Gratuity & 6% Sales Tax