

# O'FAOLÁIN'S

*FOR A REAL TASTE OF IRELAND*

**W**ith 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.

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



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

**O**ur 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.



**C**hoose from either of our semi-private dining rooms, with seating for up to 100 people.



Telephone: 703 444 9796

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Web: [www.ofaolains.com](http://www.ofaolains.com)

## Cocktail Party Menu Platters

### **Hummus**

*Toasted Pita Bread \$60*

### **Irish Sausage Rolls**

*Irish Mustard Dip \$80*

### **Spinach and Artichoke Dip**

*Toasted Pita Bread \$85*

### **Assorted Flatbreads**

\$65

Portioned as Individual

### **Guinness Braised Meatballs**

*Horseradish Cream \$80*

### **Corned Beef & Cabbage Fritters**

*Parsley Sauce \$75*

### **Irish Bacon Wrapped Shrimp**

*Mustard BBQ Glaze \$100*

### **Tempura Chicken Poppers**

*Irish Whiskey Sauce \$75*

### **Boursin Cheese Stuffed Tomatoes**

*Basil & Oil Drizzle \$65*

### **Chicken Cordon Blue**

*Dijon Herb Sauce \$75*

### **Chicken Wings** *Assorted Flavors \$90*

### **Chesapeake Crab Dip** *Toasted Pita Bread \$85*

## **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

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## 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.

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## **Dessert**

### GUINNESS BREAD PUDDING

Served with crème Anglaise

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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.

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### **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.

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### **DESSERT**

### **TRIPLE CHOCOLATE BROWNIE**

Fresh berries & whipped cream.

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### **FRESHLY BREWED COFFEE**

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