

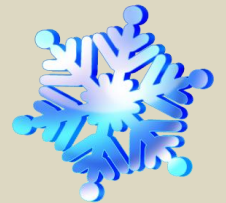
O'FAOLÁIN'S

FOR A REAL TASTE OF IRELAND

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Holiday Party Planning



Conveniently located on Route 7, O'Faolain's is the ideal venue for your upcoming Holiday Party. With facilities to cater for up to 120 guests we offer a variety of menu choices, from party appetizers, to buffets, to full sit-down dinner. Off-site catering also available for parties at a venue of your choice, be it your office, any local banquet hall or community center.

Our upscale, yet casual facilities, personal & attentive service, fun atmosphere and wonderfully presented & great tasting food, makes O'Faolain's the perfect destination to help make lasting Holiday memories.

We look forward to meeting with you to discuss your Holiday Party plans.

Please feel free to contact us at info@ofaolains.com or call (703) 444 9796.



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

***Irish Bacon Wrapped
Shrimp***

Mustard BBQ Glazed

***Guinness Braised
Meatballs***

Horseradish Cream

***Tempura Chicken
Poppers***

Irish Whiskey Glaze

***Florentine Stuffed
Mushroom***

Garlic Oil Drizzle

***Roasted Chicken
and Corn Fritters***

Cilantro Sour Cream

***Sirloin & Tomato
Skewer***

Horseradish Cream

***Cheddar and Scallion
Boxty***

Cilantro Sour Cream

Roast Chicken Sliders

Caramelized onions

Chesapeake Crab Dip

Old Bay Chips

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 \$4.95 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

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