

the IRISH LEGEND

Pub & Restaurant



BANQUET & CATERING MENU

For bookings please contact Courtney at 708-330-5264 or via
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Go Raibh Maith Agat!

Appetizers

Irish Nachos

House Cut Fries, Irish Cheddar, Applewood Smoked Bacon & Green Onion

Half Tray (20 guests) \$24

Full Tray (40 guests) \$45

Corned Beef Bites

Our signature brisket, toasted marble rye, baby swiss & horseradish cream

Half Tray (12 pieces) \$20

Full Tray (24 pieces) \$36

Beer Battered Onion Rings

Freshly sliced Vidalia onions tossed in our homemade Harp beer batter

Half Tray (35 pieces) \$15

Full Tray (70 pieces) \$25

Baked Potato Skins

Crispy Idaho's, applewood smoked bacon, Irish cheddar, green onion

Half Tray (16 pieces) \$25

Full Tray (32 pieces) \$45

Chicken Wings

Served with celery & carrots, bleu cheese or ranch dressing

Sauces: Mild, Medium, Hot, Extreme, Guinness Bbq, Parmesan Garlic and Teriaki

Half Tray (25 pieces) \$26

Full Tray (50 pieces) \$45

Beer Battered Chicken Strips

Harp Irish Beer battered chicken breast strips served with BBQ sauce or Honey Mustard

Half Tray (20 pieces) \$30

Full Tray (40 pieces) \$55

Spinach Artichoke Bake

Herb gratin served with baked pita & tortilla chips

Half Tray (20 guests) \$38

Full Tray (40 guests) \$70

The Legend Platter

Chicken wings, Irish Nachos, Potato Skins, Corned Beef Bites

(25 pieces of each) \$115

The Fried Platter

Fried Pickles, Onion Rings, Mozzarella Sticks

(25 pieces of each) \$60

Appetizer Platters

Fresh Vegetable Platter

*Carrots, Celery, Cucumber, Cherry tomatoes.
Served with choice of bleu cheese or ranch dressing
(20 guests) \$40*

Variety Cheese Platter

*Cheddar, Swiss, Mozzarella, Herb crusted goat cheese & assortment of crackers
(20 guests) \$80*

Grilled Vegetable Platter

*Zucchini, Yellow bell pepper, Red bell pepper, Carrots
(20 guests) \$45*

Salsa & Chips

*Homemade salsa served with tortilla chips
Half (20 guests) \$30
Full (40 guests) \$ 60*

Guacamole & Chips

*Homemade avocado guacamole served with tortilla chips
Half (20 guests) \$35
Full (40 guests) \$ 65*

Mini Sandwiches

*Half tray (20 sandwiches) \$45
Full Tray (40 sandwiches) \$87
Add fresh coleslaw \$10/\$20*

Mini Corned Beef

Served on marble rye with horseradish cream

Mini Chicken

*Chicken breast served with lettuce & tomato
Your choice of sauce*

Mini Cold Cuts

*An assortment of thinly sliced ham, turkey breast & roast beef
served on mini brioche buns, with cheddar, lettuce & tomato*

Mini Guinness BBQ Braised Pulled Pork

Served with apple butter dressing

Mini Angus Burgers

*Mini 100% Angus beef patties served with lettuce & tomato
Add cheese for additional \$10*

Party Classics

Italian Beef

Thinly sliced Italian Beef served with French rolls & au jus

Half Tray (20 guests) \$90

Full Tray (40 guests) \$175

Mostaccioli

Tossed in marinara sauce with melted mozzarella cheese

Half Tray (20 guests) \$65

Full Tray (40 guests) \$125

Add meatballs for additional \$10

Macaroni & Cheese Gratin

Applewood smoked bacon, Irish cheddar, herb gratin

Half Tray (20 guests) \$50

Full Tray (40 guests) \$95

Available without bacon

Bangers & Mash

Sausage with brown onion gravy served with mashed potatoes

Half Tray (20 guests) \$45

Full Tray (40 guests) \$85

Buttered Tilapia Filet

Moist flakey tilapia topped with cauliflower, broccoli and red pepper

Half Tray (20 guests) \$65

Full Tray (40 guests) \$125

Your choice of baked or blackened

Salad Selections

Prices are per bowl (10 guests)

Add chicken to any salad for additional \$10

**Low-Fat Raspberry Vinaigrette, Bleu Cheese, Ranch, Honey Mustard,
Thousand Island, Caesar, Creamy Garlic, French, Balsamic, Italian**

Mixed Green Salad \$25

Romaine & iceberg lettuce served with cucumbers, shaved sweet onions and grape tomatoes

Served with choice of 3 dressings

Classic Caesar \$36

Freshly chopped romaine lettuce with parmesan cheese, olive oil croutons and Caesar dressing

Walnut Salad \$35

Mixed greens, shaved red onion, toasted walnuts, mandarin oranges and bleu cheese crumbles

Served with raspberry vinaigrette dressing

Side Selections

Prices are based on Half Tray (20 guests)

House Cut Fries \$25

Our classic fries

Kettle Chips \$30

Our classic fried chips

Green Bean Casserole \$45

Seasoned green beans baked in a creamy mushroom sauce topped with fried onions

Mashed Potatoes with Jameson Gravy \$45

Butter mashed potatoes served with our homemade Jameson gravy

Spicy Rice & Corn \$35

Seasoned rice and corn topped with sriracha sauce

Herb Roasted Irish Wedges \$40

Russet potatoes sliced and tossed in olive oil and our favorite herbs and roasted to perfection

Broccoli & Irish Cheddar \$45

Steamed broccoli drizzled with Irish cheddar

Homemade Irish Red Skin Potato Salad with Bacon \$45

Red potatoes, mayo, celery, broiled eggs, bacon, vinegar and seasoning

Caraway Seed Coleslaw \$30

Our homemade coleslaw

Creamy Fettuccini Alfredo \$75

Fettuccini pasta tossed in our homemade alfredo sauce

Topped with your choice of mushroom or broccoli

Add chicken for additional \$10

Mixed Vegetable Medley \$65

Broccoli, cauliflower, carrots, zucchini, green and yellow pepper tossed in butter and herb sauce

Classic Rice Pilaf \$45

Rice tossed with onions, garlic, corn, peas, red and yellow peppers

Event Package

*Choose 5 items from the list below, when inviting your guests have them choose what they would like
(not recommended for event of 30 or more guests)*

Celtic Entrees

Pan Roasted Salmon \$16

*Seared salmon with port wine glaze, sautéed spinach, diced onion, asparagus with b'eurre blanc sauce
Gluten Free

Kinsale Fish & Chips \$12

Harp battered cod, house cut fries, served with tartar sauce and coleslaw

Chicken Pot Pie \$11

Chicken and mixed vegetables in a cream sauce topped with puff pastry

Shepherd's Pie \$12

Ground angus, sweet rutabaga, carrots, garden peas, Yukon mashed potatoes & Jameson gravy

Westport Corned Beef & Cabbage \$15

Slow braised brisket, green cabbage and red potatoes served with creamy horseradish

Chicken Pesto Penne \$13

*Grilled chicken, creamy pesto, parmesan cheese topped off with tomatoes
Gluten Free

Butler's Steak \$16

Sauteed onions, mashed potatoes and house vegetables. Choose from Jameson brown gravy, red wine reduction or garlic butter

Honey Glazed Chicken \$16

Wild honeycomb-cayenne mop with seasoned green beans served over mashed potatoes

Chicken Giardinara \$13

Breaded chicken sautéed and seasoned with parsley, black peppercorn and red wine vinegar with giardinara peppers

Signature Sausage \$12

Italian sausage with onions, red and green peppers in marinara sauce

Stuffed Pork Tenderloin \$Market Price

Lean pork tenderloin with stuffing served with gravy

Beef & Guinness Stew \$Market Price

Tender chunks of beef, carrots, onions, celery and potatoes slowly braised in a Guinness gravy

*****Items on this page are also available in trays for portions of 20 serving/pieces*****

Dessert

Dessert Trays \$45
About 20 guests per tray

**Carmel Apple Granny*

**Lemonberry Jazz*

**Marble Cheesecake Truffle*

**Raspberry Tango*

Fresh Fruit Platter

Strawberries, Cantaloupe, Pineapple, Grapes

Half Tray (20 guests) \$40

Full Tray (40 guests) \$72

Drink Options

Cash Bar

Your guests will have their choice of entire bar selection.

Tab Bar with Limit

You select the limits regarding liquor choices and tab amount. This option provides you with a previously determined bar expense, after which point it becomes either a cash bar or you have the choice to extend your limit.

Open Bar Anything

Your guests are allowed to choose whatever they'd like and it will go onto a tab that will be paid at the end of the event.

Sláinte