



Catering Menu

Hibernian Raleigh
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Hibernian Cary
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Céad Mile Fáilte!
One hundred Thousand Welcomes

Finger Foods

Savory Skewers
30 six-inch skewers per platter

Curried Thai Chicken Satay \$40.00
Served with a spicy peanut sauce

Pomegranate Marinated Chicken Skewers \$40.00
Served with a Mint Yogurt Sauce

Garlic Rosemary Beef Sirloin Skewers \$45.00
Served with a Chimichuri Sauce

Balsamic Portobello Mushroom Skewers \$40.00
Served with a Roasted Pepper Almond Sauce

Mozzarella & Cherry Tomato Skewers \$40.00
Served with Basil Pesto Dipping Sauce

Curry Tofu, Red Pepper & Zucchini Skewers \$40.00
Served with a Green Onion Teriyaki Sauce

Seafood Selections

30 pieces per platter

Perfectly Poached Prawns \$50.00
Served with Hibernian Horseradish Cocktail Sauce

Maryland Crab Cakes \$50.00
Served with a Lemon Aioli

House-Smoked Salmon and Cucumber Cups \$50.00
Served with Crème Fraiche, Lemon Zest and Chives

Rare Seared Ahi Tuna in an Endive Spear \$50.00
Served with a Mango-Lime Salsa

Foccaccia Pizzetas

36 two-inch pieces

Napolitano \$40.00
Fresh Mozzarella, Marinara and Basil

Roasted Veggies \$40.00
Basil Pesto, Parmesan and Italian Parsley

Irish Pie \$40.00
Thin-sliced Bangers with Mozzarella, Cheddar Cheese and a Spicy Tomato Sauce

BBQ Chicken \$40.00
Slow Roasted Chicken with Swiss Cheese and a Garlic Marinara

Crostini

30 pieces per platter

Wild Mushrooms \$35.00

Served on Toasted Baguette with Pine Nuts and Parmesan

House-Smoked Salmon Spread \$40.00

Served on Toasted Rye with Capers and Fresh Dill

Artichoke and Parmesan \$40.00

Served on Toasted Baguette with Piquillo Peppers

Spinach Goat Cheese \$40.00

Served on Toasted Multi-Grain with Sun-Dried Tomato Pesto and Fresh Herbs

Corned Beef \$40.00

Served on Toasted Rye with Sauerkraut and Swiss

Salads

Serves 12 to 15

Caprese Salad \$50.00

Fresh Bocconcini Mozzarella, Cherry Tomatoes, Fresh Basil and Extra Virgin Olive Oil

Mediterranean Pasta Salad \$40.00

Served with Feta Cheese, Olives, Tomatoes and Capers tossed in an Oregano Vinaigrette

Fusilli Pasta Salad \$40.00
Served with Roasted Chicken, Roasted Peppers, Fresh Pesto and Baby Spinach

Red Potato Salad \$35.00
Served with Celery, Red Onion and tossed with a Dijonaise Dressing

Organic Spring Mix Salad \$40.00
Served with a Seasonal Garnish and a Raspberry Vinaigrette

Platters

Vegetable Crudités Platter \$40.00
A Beautiful Seasonal Assortment Served with Ranch and Bleu Cheese Dressing

Mediterranean Platter \$45.00
Hummus, Kalamata Olives, Roasted Red Peppers, Artichoke Hearts and Feta Cheese. Served with Pita Triangles

Sliced Meat Platter \$50.00
House Made Corned Beef, Cajun Turkey, Italian Ham and Roast Beef. Garnished with Pepperoncini, Honey Mustard and Aioli

Fresh Seasonal Fruit Platter \$40.00
Sliced Fruit Garnished with a Creamy Honey Yogurt Sauce

Hibernian Entrees

Serves 12 to 15

House Made Corned Beef and Cabbage \$70.00
Served with Dill Irish Red Potatoes and a Creamy Parsley Sauce

Irish Bangers & Buttermilk-Scallion Mashed Potatoes \$70.00
Served with a Rich Onion-Mushroom Gravy and Seasonal Sautéed Vegetables

Shepherd's Pie with a Luscious Demi-Glace \$70.00
A combination of Ground Lamb and Beef, Aromatic Vegetables, Peas Topped with Piped Mashed Potatoes and Melted Cheddar Cheese

Teriyaki Chicken with Grilled Pineapple \$65.00
Served with Basmati Rice and Julienne Sautéed Vegetables

Mac and Cheese \$45.00
A Combination of Aged White Cheddar, Parmesan, White Wine and Fresh Herbs

Grilled Salmon Filet \$70.00
Served with Olive-Red Pepper Salsa on a Bed of Steamed Cous Cous and Sautéed Curry Vegetables

Pasta Alla Arrabiata \$45.00
Spicy Marinara with a Touch of Cream, Penne Pasta and Pecorino Romano Cheese

Boxed Lunches

\$7.95 per person (Minimum 8 orders) Include Sandwich, Side Salad and a Chocolate Chip Cookie

Curried Chicken Salad

With lettuce, tomato, and red onion on choice of wrap or Multi-Grain bread.

The Tunny

Our house made tuna salad with lettuce, tomato, and red onion on choice of wrap or Multi-Grain bread.

Gaelic Club

Roasted Turkey, Irish Bacon, Cheddar Cheese, Lettuce, Tomato and Red Onion on Toasted Multi-Grain

7 Slice BLT

Applewood smoked bacon, lettuce, and tomato, with garlic aioli on toasted white bread.

Build Your Own Box

Choose 1 meat from: Ham, Turkey, Roast Beef, Corned Beef
Choose 1 cheese from: Cheddar, Swiss, Provolone, Bleu
Choose bread from: White, Multi-Grain, Rye, Wrap, Focaccia
Comes topped with lettuce, tomato, and red onion.

Salad Choices (Choose One)

-Fresh Fruit Salad

-Irish Potato Salad

-Vegetarian Pasta Salad

For a 2oz. Bag of Kettle Chips add \$1.25

* If on-site labor is needed please call for pricing.