



**For all booking inquiries, please contact (973) 949 3767 or
Celticcornernj.events@gmail.com**

All packages are served buffet style by default and family style is available for appetizers upon request. All pricing is per guest.

A 25% non-refundable deposit based on estimated guest headcount and package choice is required to finalize booking. Prices do not include sales tax or gratuity. These packages are all suggestions and we are willing to accommodate your needs by customizing them.

Different prices will apply. Where no package is selected, a booking minimum will be decided based on your estimated headcount.

Each party is given three hours in our private catering room with a private bar. Servers and bartenders will be staffed on an event by event basis depending on your needs. Parties may be held in our dining room on select occasions.

Starter Package:

Choice of any three appetizers
\$25

Classic:

Choice of two appetizers, one salad, and two entrees
\$30

Favorite:

Choice of two appetizers, one salad, three entrees
\$35

Premium:

Choice of three appetizers, one salad, three entrees
\$45

Please alert us to any and all allergies your guests may have so that we may properly accommodate everyone! Any changes, substitutions, or modifications that are not listed on this menu but are available on other menus may be available for your event, just ask! Additional charges may apply. Please peruse all pages to see our popular buffet options.

Appetizers:

- ☐ Shrimp cocktail on ice; served with cocktail sauce and lemons
- ☐ Calamari
 - ☐ Served with house marinara & lemon wedges
- ☐ Bruschetta on Crostini
- ☐ Margarita Flatbread
- ☐ Buffalo or BBQ Chicken Flatbread; mozzarella, shredded jack cheese, and red onions
- ☐ Wings
 - ☐ Buffalo, BBQ, Thai Chili, Honey Mustard, Old Bay Butter, Dry
- ☐ Mozzarella Sticks
- ☐ Bavarian Pretzels; served with a beer cheese dip
- ☐ Spinach & Artichoke Dip; served with tortilla chips
- ☐ Angus Beef Sliders
 - ☐ With cheese (+1)
 - ☐ With caramelized onions (+1)
 - ☐ With lettuce/ tomato (+1)
- ☐ Mini Skewers
 - ☐ Chicken
 - ☐ Beef
 - ☐ Vegetarian
 - ☐ Mixed selection (+3)
- ☐ Corned Beef sliders; served with swiss, mustard, and 1000 island dressing
- ☐ Quesadilla; served with salsa and sour cream
 - ☐ Chicken (+2)
 - ☐ Steak (+4)
 - ☐ Mushroom
 - ☐ Plain
 - ☐ Side of avocado (+3)
- ☐ Stuffed Mushrooms ; stuffed with seasoned crabmeat, served in a light butter sauce
- ☐ Fresh Mussels or Clams
 - ☐ Marinara
 - ☐ Fra Diavolo
 - ☐ White wine & butter
- ☐ Chicken Tenders; served with a sauce of your choice
- ☐ Mini Crab Cakes ; breaded lump crab cakes served with chipotle aioli

Salads:

- ☐ House Salad; mixed greens, cherry tomatoes, cucumbers, red onion, house balsamic vinaigrette
- ☐ Caesar Salad; crisp chopped romaine, parmesan, croutons, house caesar dressing
- ☐ Caprese ; sliced tomatoes, roasted red peppers, fresh mozzarella, basil, & balsamic glaze over arugula (+3)
- ☐ Asparagus, Beets, & Burrata ; roasted asparagus, diced red beets, torn burrata over arugula with balsamic glaze (+5)
- ☐ Roasted Vegetable Platter
- ☐ Charcuterie Board (requires Head Chef consult) (+5)

Sides: (+5)

- ☐ French Fries
- ☐ Mashed potatoes
- ☐ Roasted potatoes
- ☐ Rice
- ☐ Seasonal vegetables (+2)
- ☐ Penne; served plain or with light butter

Kids: (\$10 for every child under 10 years old)

- ☐ Chicken Tenders & Fries
- ☐ Mac & Cheese
- ☐ Classic Margarita Flatbread
- ☐ Penne with butter or marinara

Desserts: (+8)

You are free to bring your own cake, cookies, etc. Additional charges may apply for slicing and serving.

- ☐ Chocolate Chip cake
- ☐ Cheesecake
- ☐ Seasonal Dessert

- ☐ Irish Soda Bread Pudding; served with vanilla ice cream (+2)
- ☐ Ice Cream (vanilla or chocolate)

Entrees:

- ☐ Guinness Beef Stew
 - ☐ Seared beef, mirepoix, Guinness gravy, mashed potatoes
- ☐ Irish Chicken Curry
 - ☐ Grilled chicken, peppers, onions, diced potatoes, savory curry sauce, rice
- ☐ Corned Beef & Cabbage
 - ☐ Served with boiled potatoes (+5)
- ☐ Baked Irish Ham; glazed & sliced
- ☐ Pork Tenderloin; sliced with whole grain mustard sauce
- ☐ Fish & Chips; beer battered cod filet, served with french fries, coleslaw, and lemon wedges
- ☐ Cottage Pie ; seasoned ground beef, peas, carrots, served under mashed potatoes
- ☐ Cajun Chicken Pasta; peppers, onions, blackened chicken, penne, creole sauce
- ☐ Penne a la Vodka
 - ☐ Add grilled chicken (+5)
- ☐ Pasta Primavera
 - ☐ Penne tossed with seasonal vegetables in a lemon, butter, wine & garlic sauce
- ☐ Chicken or Pork Francese OR Chicken Murphy
 - ☐ Served with penne (+4)
- ☐ Chicken Parmesan, Eggplant Parmesan, OR Eggplant Rollatini
 - ☐ Served with penne (+4)
- ☐ Salmon Piccata; pan seared and served in a lemon, butter, caper sauce (+5)
 - ☐ Served with penne or rice (+4)
- ☐ Sliced NY Strip steak; grilled (+8)

- ☐ Served with roasted potatoes (+4)

Beverage Packages:

Please note that these are all per head prices. We can accommodate parties and events where you would like a cash bar option, meaning each drink is ordered and priced a la carte and added to a separate bill that will be added to the invoice later on. If you would prefer your guests each pay for themselves, please coordinate that request with your party planner to ensure service is efficient. These are all suggestions and we can accommodate your needs by customizing a package and price that works for you.

☐ **Domestic Beer & Wine; \$25**

- ☐ On Tap: Miller Lite, Coors Light, Yuengling, Seasonal Sam Adams
- ☐ In a Bottle: Bud Light, Budweiser, Coors Lite, Miller Lite, Michelob Ultra
- ☐ Wine options: House Cabernet, Merlot, Chardonnay, Pinot Grigio, Prosecco

☐ **Premium Beer & Wine ; \$28**

- ☐ On Tap: Miller Lite, Coors Light, Yuengling, Seasonal Sam Adams, Guinness, Smithwick's, Magners, Harp, Stella, Blue Moon, Heineken
- ☐ In a Bottle: Bud Light, Budweiser, Coors Lite, Miller Lite, Michelob Ultra, Corona, Corona Lite, Modelo, Heineken, Heineken Light, Heineken Silver, Amstel Light
- ☐ Wine Options: House Cabernet, Merlot, Chardonnay, Pinot Grigio, Prosecco and Premium Wines including Riesling, Pinot Noir, Rose, and others

☐ **Holiday Liquor Package ; \$35**

- ☐ All Domestic and Import Draft
- ☐ Rotating Craft Beer Options
- ☐ All Wine Options
- ☐ Seasonal Cocktails on tap
- ☐ Liquor Options

☐ **Premium Inclusive Package ; \$40**

- ☐ All Domestic, Import Draft, and Craft Beer Options
- ☐ All Wine Options

- ☐ All Cocktails on tap and All Seasonal Cocktails
- ☐ All Liquor Options including Top Shelf Liquor