



# TOMMY NEVIN'S CATERING MENU



## Starters

(Portion sizes for starters are approximately three to four ounces per person)

Small Trays	Large Trays
10 to 12 ppl	20 to 24 ppl

### **Cream Cheese Balls**

Hand rolled cream cheese balls loaded with smoked bacon and scallions, lightly breaded and fried golden brown.

**\$25.95**

**\$50.95**

### **Southern Fried Chicken Strips**

Marinated chicken tenders breaded with seasoned flour lightly fried and served with BBQ and honey mustard dipping sauces.

**\$34.95**

**\$69.95**

### **Tomato Olive Bruschetta**

Ripe tomatoes and kalamata olives with balsamic dressing, basil pesto and parmesan cheese served with garlic crostini and fresh mozzarella cheese.

**\$28.95**

**\$56.95**

### **Jumbo Wings**

The largest wings we could find tossed in your choice of BBQ, Buffalo, Teryaki or Sudden Death sauce served with bleu cheese dressing.

**\$37.95**

**\$75.95**

### **Cheesy Quesadillas**

Corn tortillas with cheddar and Jack cheeses, scallions and tomato relish, grilled and served with sour cream and salsa.

**\$29.95**

**\$58.95**

### **Teriyaki Glazed Chicken Skewers**

Skewers of pineapple and grilled chicken tenders glazed with teriyaki sauce garnished with sesame seeds.

**\$34.95**

**\$69.95**

### **Cheese & Garlic Stuffed Mushrooms**

Blended cheeses and garlic breadcrumbs stuffed inside mushroom caps and baked with parmesan cheese.

**\$29.95**

**\$58.95**

### **Dublin Publettes**

Mini burgers topped with melted cheddar cheese and grilled onions served with chipotle and BBQ dipping sauces.

**\$29.95**

**\$58.95**

### **Bacon Wrapped Shrimp**

Baked tiger shrimp wrapped with Apple Wood smoked bacon served with Mary Rose and cocktail sauces.

**\$60.95**

**\$120.95**

### **Pots O'Gold**

Potato cups filled with melted cheddar and Monterey Jack cheeses, smoked bacon and scallions served with sour cream.

**\$29.95**

**\$58.95**

### **Steak Bites**

Bite size pieces of sirloin steak dusted in a spicy seasoning and blackened served with crispy fried onion straws and chipotle dipping sauce.

**\$42.95**

**\$85.95**



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## Cold Trays

(Portion sizes for starters are approximately three to four ounces per person)

**Small Trays** 10 to 12 ppl  
**Large Trays** 20 to 24 ppl

### Fresh Fruit Tray

Fresh sliced cantaloupe, honey dew, pineapple, strawberries and red grapes

**\$27.95**      **\$53.95**

### Cheese & Cracker Tray

A delectable tray of Swiss Lorraine, Sharp Cheddar, Provolone and Holland Gouda served with grapes, strawberries and crackers.

**\$36.95**      **\$71.95**

### Vegetable Tray

A bountiful display of carrots, cucumbers, celery, cherry tomatoes, asparagus, broccoli and red peppers served with plenty of ranch dipping sauce.

**\$29.95**      **\$58.95**

### American Deli Tray

Our famous corned beef, Tavern ham, turkey breast, Swiss Lorraine, Provolone and Cheddar cheeses garnished with green olives and Dijon mustard.

**\$32.95**      **\$64.95**

### Grilled Vegetable Tray

Grilled slices of zucchini, yellow squash, red peppers, carrots, eggplant and Portobello mushroom brushed with olive oil and balsamic dressing, served chilled.

**\$32.95**      **\$64.95**

### Garlic Hummus Platter

Chickpeas and garlic hummus served with carrots, celery sticks, cherry tomatoes, cucumber slices and grilled pita bread.

**\$29.95**      **\$58.95**

### Shrimp Cocktail

Poached shell on tiger shrimp served with Mary Rose and cocktail sauce.

**\$60.95**      **\$120.95**

### Smoked Salmon Tray

Sliced cold smoked Norwegian salmon with capers, diced eggs, red onions, tomatoes, herbed cream cheese and brown bread.

**\$34.95**      **\$68.95**





## Sandwich Trays

**Small Trays**   **Large Trays**

10 to 12 ppl   20 to 24 ppl

### Cold Trays

(Sandwich trays are portioned one three ounce sandwich per person)

<p><b>Mini Turkey &amp; Swiss Lorraine</b> Sliced turkey breast with Swiss Lorraine cheese, lettuce and tomato served on assorted mini buns.</p>	<b>\$31.95</b>	<b>\$62.95</b>
<p><b>Mini Roast Beef &amp; Gouda</b> Sliced roast beef, imported Gouda cheese, lettuce and tomato served on assorted mini buns.</p>	<b>\$28.95</b>	<b>\$62.95</b>
<p><b>Mini Corned Beef &amp; Swiss Lorraine</b> Sliced corned beef with Swiss Lorraine cheese, lettuce and tomato served on assorted mini buns.</p>	<b>\$28.95</b>	<b>\$62.95</b>
<p><b>Mini Grilled Portobello &amp; Provolone</b> Sliced Portobello mushroom with provolone cheese, roasted peppers, lettuce and tomato served on assorted mini buns.</p>	<b>\$28.95</b>	<b>\$62.95</b>
<p><b>Assorted Half Sandwich Tray</b> A larger version of any of our cold sandwiches served on your choice of Marbled Rye, Sour Dough, Multi Grain and French loaf.</p>	<b>\$43.95</b>	<b>\$86.95</b>

### Hot Trays

<p><b>Mini Corned Beef &amp; Swiss Lorraine</b> Warm shaved corned beef and Swiss Lorraine on onion rye roll.</p>	<b>\$31.95</b>	<b>\$62.95</b>
<p><b>Mini Reuben's</b> Rye roll filled with corned beef, Swiss Lorraine cheese, sauerkraut and Thousand Island dressing.</p>	<b>\$31.95</b>	<b>\$62.95</b>
<p><b>Mini Mary Robinsons</b> Eggplant, portabella mushroom, roasted peppers, pesto and fresh mozzarella cheese served on focaccia.</p>	<b>\$31.95</b>	<b>\$62.95</b>
<p><b>Mini McKay's</b> Blackened steak served on a mini French roll with chipotle mayo and crispy fried onion straws.</p>	<b>\$33.95</b>	<b>\$66.95</b>
<p><b>Mini Moby's</b> Beer battered cod on mini French roll with tartar sauce, lettuce and tomato.</p>	<b>\$31.95</b>	<b>\$62.95</b>
<p><b>Mini Chicken Spinach Melts</b> Grilled chicken breast topped with spinach and artichoke dip and melted Swiss Lorraine cheese.</p>	<b>\$31.95</b>	<b>\$62.95</b>





## Salads

(Portion sizes for salads are approximately three to four ounces per person)

Small Trays	Large Trays
10 to 12 ppl	20 to 24 ppl

### House Salad

Mixed greens garnished with cherry tomatoes, cucumbers, red onions, carrots and croutons. Served with sides of Balsamic vinaigrette and ranch dressings.

**\$24.95**

**\$48.95**

### Caesar Salad

Classically prepared with Caesar dressing, Romaine lettuce, Parmesan cheese and croutons.

**\$24.95**

**\$48.95**

### Pub Salad

Mixed greens topped with diced cucumbers, tomatoes, white cheddar, red onions, carrots, avocado and croutons served with balsamic vinaigrette and ranch dressing.

**\$26.95**

**\$52.95**

### Creamy Coleslaw

Chopped green cabbage blended with julienne carrots and a tangy coleslaw dressing.

**\$22.95**

**\$44.95**

### Three Mustard Potato Salad

Red potatoes tossed with smoked bacon, boiled eggs, celery, green onions and a dressing of Coleman's, Dijon and country mustards.

**\$22.95**

**\$44.95**

### Pesto Pasta Salad

Rotini pasta tossed with broccoli, asparagus, tomatoes and roasted peppers with a pesto ranch dressing finished with pine nuts, fresh mozzarella cheese and parmesan.

**\$25.95**

**\$50.95**

### Oriental Garbage Salad

Mixed greens tossed with red peppers, sprouts, carrots, wontons, cilantro and rice noodles.

**\$25.95**

**\$50.95**

### O'Cobb Salad

Mixed greens topped with turkey breast, sliced boiled egg, diced tomatoes, red onions, smoked bacon, bleu cheese crumbles and avocado.

**\$25.95**

**\$50.95**





# TOMMY NEVIN'S CATERING MENU



## Entrée

(Portion sizes for entrees are approximately four to six ounces per person)

<b>Small Trays</b>	<b>Large Trays</b>
10 to 12 ppl	20 to 24 ppl

### **Corned Beef & Cabbage**

Thick cut, fork tender corned beef served with tender cabbage and horseradish sauce.

**\$57.95**

**\$115.95**

### **Chicken Vegetable Grill**

Grilled chicken breast garnished with roasted peppers, asparagus tips and Portobello mushroom drizzled with balsamic dressing.

**\$77.95**

**\$144.95**

### **Shepherd's Pie**

A traditional dish prepared with ground beef, carrots, peas and Guinness gravy topped with whipped potatoes.

**\$61.95**

**\$122.95**

### **Harp Battered Fish & Chips**

Fresh Alaskan cod fried in a Harp batter and served with fries and tartar sauce.

**\$66.95**

**\$132.95**

### **Blackened Salmon**

Spicy blackened Atlantic salmon served with lemon butter and rice pilaf.

**\$66.95**

**\$132.95**

### **Murphy's Meatloaf**

Slices of our meatloaf topped with Guinness gravy served over whipped potatoes.

**\$61.95**

**\$122.95**

### **Roasted, BBQ or Southern Fried Chicken**

Bone in chicken served the way you love it with fries.

**\$40.95**

**\$80.95**

### **Baby Back Ribs**

Slow roasted ribs served with fries.

**\$77.95**

**\$144.9**

### **Whiskey Bleu Cheese Pork Loin**

Slices of slow roasted pork topped with bleu cheese crumbles and a Jameson whiskey sauce over sweet potato puree.

**\$66.95**

**\$132.95**

### **Beef Stroganoff**

Tender pieces of Angus beef sirloin with mushrooms, onions and gravy finished with sour cream served over egg noodles.

**\$66.95**

**\$132.95**

### **Pecan Crusted Tilapia**

Tilapia filets coated in pecan breadcrumbs and served with whipped sweet potatoes and a spiced cream sauce.

**\$66.95**

**\$132.95**

### **Guinness Beef Tips**

Pan roasted pieces of Angus sirloin with carrots, onions and mushrooms, simmered in a flavorful gravy with whipped potatoes.

**\$66.95**

**\$132.95**



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# TOMMY NEVIN'S CATERING MENU



## Entrée continued

(Portion sizes for entrees are approximately four to six ounces per person)

**Small Trays**

**Large Trays**

10 to 12 ppl

20 to 24 ppl

### Lamb Stew

Succulent pieces of lamb braised with root vegetables and red potatoes with red wine and fresh herbs.

**\$ 66.95**

**\$132.95**

### Baked Macaroni and Cheese

Shell pasta tossed in our five-cheese sauce topped with cheddar cheese and breadcrumbs and baked till golden brown.

**\$ 42.95**

**\$84.95**

### Carved Angus Beef Tenderloin

Roasted beef tenderloin sliced and served with Glazed carrots, whipped potatoes, beef jus and horseradish sauce.

**\$ 170.95**

**\$240.95**

## Sides

Buttered Red Potatoes

**\$18.95**

**\$ 36.95**

Tender Green Cabbage

**\$18.95**

**\$ 36.95**

Glazed Carrots

**\$18.95**

**\$ 36.95**

Garlic Broccoli

**\$ 18.95**

**\$ 36.95**

Grilled Asparagus

**\$ 20.95**

**\$ 40.95**

Mashed Potatoes

**\$ 18.95**

**\$ 36.95**

Whipped Sweet Potatoes

**\$ 18.95**

**\$ 36.95**

Fries

**\$ 18.95**

**\$ 36.95**



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# TOMMY NEVIN'S CATERING MENU



## Desserts

(Portion sizes for desserts are approximately two ounces or one and a half pieces per person)

**Small Trays**

10 to 12 ppl

**Large Trays**

20 to 24 ppl

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### Assorted Cookie Platter

Fresh baked cookie tray of chocolate chip, peanut butter and sugar cookies.

**\$23.95**

**\$46.95**

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### Walnut Brownies

Rich chocolate brownie baked with walnuts and topped with chocolate glaze.

**\$23.95**

**\$46.95**

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### Cinnamon Apple Crumble

Sliced apples baked with cinnamon and topped with a rolled oat and brown sugar topping.

**\$23.95**

**\$46.95**

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### Brownies & Bars

Our walnut brownie combined with an assortment of decadent pastry bars.

**\$25.95**

**\$50.95**

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## Kids Corner

(Portion sizes for kids are approximately two to three ounce per person)

Mini Burgers & Fries	<b>\$29.95</b>	<b>\$58.95</b>
Hot Dogs & Fries	<b>\$ 29.95</b>	<b>\$58.95</b>
Chicken Fingers	<b>\$29.95</b>	<b>\$58.95</b>
Wee Fish & Chips	<b>\$29.95</b>	<b>\$58.95</b>
Penne with Marinara	<b>\$22.95</b>	<b>\$44.95</b>
Fruit Salad	<b>\$16.95</b>	<b>\$32.95</b>





# TOMMY NEVIN'S CATERING MENU



## Snacks

(Portion sizes for snacks are approximately one to two ounce per person)

**Small Trays**   **Large Trays**  
10 to 12 ppl   20 to 24 ppl

Crisps with Dips

**\$14.95**   **\$28.95**

Party Mix

**\$14.95**   **\$28.95**

Assorted Nuts

**\$14.95**   **\$28.95**

Pretzels

**\$14.95**   **\$28.95**

Chips & Salsa

**\$14.95**   **\$28.95**



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## Drink Packages

Package	Alcohol Included	Price Per Person for 1 Hour	Price Per Person for Additional Hours
Bronze	Domestic Draft Beer (Excludes Craft Beer) Non-Alcoholic Drinks	<b>\$14.00</b>	<b>\$7.00</b>
Silver	Domestic Draft Beer (Excludes Craft Beer) Imported Draft Beer (Excludes Craft Beer) All Bottled Beer Well Mixed Drinks (Traditional Mixers) House Wine Non-Alcoholic Drinks	<b>\$18.00</b>	<b>\$9.00</b>
Gold	Domestic Draft Beer Imported Draft Beer All Bottled Beer Well Mixed Drinks (Traditional Mixers) Call Mixed Drinks (Traditional Mixers) All Wine Non-Alcoholic Drinks	<b>\$20.00</b>	<b>\$10.00</b>
N/A	Non-Alcoholic Drinks	Flat fee of \$2.95 per person	

**\*\*The above drink packages do not include shots.\*\***

