

APPETIZER PLATTERS

Cheese Puffs fresh grated parmesan, chives, toasted focaccia (25) \$30
Vegetable Quesadillas roasted seasonal veggies, sour cream, salsa (32) \$60
Cheese Arancini risotto balls with parmesan & smoked mozzarella, marinara, fresh basil (25) \$50
Warm Spinach & Artichoke Dip pita chips \$50
Tater Tots garlic, parmesan, truffle \$50
Broccoli Mac'n'Cheese Bites (25) \$50
Assorted Pizza Squares (32) \$30
Bruschetta toasted ciabatta, marinated vegetables, fresh mozz, pesto rub (20) \$60

Chicken Wings

Sticky Teriyaki, Garlic & Parmesan, BBQ, Honey Mustard or Buffalo (40) \$60
Chicken Skewers sticky teriyaki (40) \$60
Fried Chicken Platter white gravy (24) \$65
Crispy Chicken Tenders bbq, honey mustard or buffalo (40) \$60
Buffalo Chicken Sliders tomato, bacon & blue cheese (20) \$60

Smoked Salmon En Crouete dill crème fraiche, pickled cucumber, brioche (20) \$50
Crab & Shrimp Cakes pineapple & mango pico de gallo (20) \$60
Scallops & Bacon oven baked, hickory smoked bacon (30) \$60
Coconut Shrimp panko & coconut coated, berry coulis, spicy peanut dip (25) \$75
Jumbo Shrimp Cocktail spicy cocktail sauce \$3 per piece

Mini Burger Platter american cheese, dill pickles, russian dressing (20) \$60
Pork Dumplings pan fried, orange ponzu dip (30) \$60
Steak & Cheese Spring Roll chipotle aioli (40) \$60
Spicy Beef Tacos cheddar-jack, fresh salsa, shredded lettuce, cilantro (20) \$50

Caesar Salad Bowl classic caesar, shaved parmesan, herbed croutons \$50
Blarney Garden Salad Bowl sweet balsamic vinaigrette \$50

Cheese, Fruit & Cracker Platter \$75
Cheese Platter assorted crackers \$75
Fresh Fruit Platter \$75
Raw Vegetable Crudite blue cheese dip \$40

DINNER BUFFET MENU

\$22 per person, choose a salad, two entrees & two sides

\$27 per person, choose a salad, three entrees & two sides

SALADS

Blarney Stone Garden Salad mixed greens, sliced red onion, vine ripe tomatoes, cucumber, egg, shaved carrot & sweet balsamic vinaigrette

Or

Classic Caesar Salad chopped romaine, shaved parmesan, herbed croutons

ENTREES

Chicken Broccoli Ziti creamy alfredo sauce, parmesan

Chicken & Sausage Cacciatore ziti, peppers, onions & mushrooms

Buffalo Chicken Mac'n'Cheese

Chicken Picatta/Marsala

Roast Chicken Statler, chasseur sauce

Country Fried Chicken white gravy

Steak Tips grilled bbq tenderloin

Beef Strogonoff tenderloin medallions, cognac cream sauce

Seasonal Ravioli

Salmon green thai curry

Baked Schrod ritz cracker & parmesan crust

Roast Stuffed Pork stuffed tenderloin, cider gravy

Shepherds Pie seasoned beef, veg, cheddar mash crust

SIDES

Creamy Mash Rice Pilaf Roasted Potatoes Steamed Broccoli Seasonal Veg
Buttery Carrots

Both pricing options come with fresh baked focaccia bread & home-made hummus

BRUNCH BUFFET

\$20 Per Person

Includes Assorted Warm Mini Muffins

Choose three entrée options

ENTREES

Buttermilk Pancakes whipped butter, powdered sugar, maple syrup

Fresh Fruit Pancakes whipped butter, powdered sugar, maple syrup

Classic French Toast powdered sugar, maple syrup

Banana French Toast fresh chopped bananas

Classic Eggs Benedict canadian bacon, hollandaise, english muffin

West Coast Benedict avocado & tomato, hollandaise

Scrambled Eggs with bacon or sausage

Biscuits & Gravy home-made biscuit, sausage gravy, poached egg

Fresh Fruit Platter

Includes juice, tea & coffee

Mimosa toast additional \$5 per person

All parties subject to 7% state & local food tax

All parties subject to 20% gratuity

Please inform us in advance of any food allergies

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Facebook**

**The Blarney Stone
Where Dorchester Meets**