

# NAPPER TANDY'S PARTY/BANQUET MENU

## COLD PLATTERS

<b>Raw Veggie Platter-</b> Assorted fresh seasonal veggies served with dipping sauces	<b>Small \$30</b> <b>Medium \$45</b> <b>Large \$75</b>
<b>Cheese and Bread Platter-</b> A variety of International and domestic cheeses served with Table crackers and Irish soda bread	<b>Small \$60</b> <b>Medium \$85</b> <b>Large \$125</b>
<b>Fruit Tray- a variety of seasonal fresh fruits</b>	<b>Small \$45</b> <b>Medium \$70</b> <b>Large \$100</b>
<b>Smoked Salmon Platter</b> Side of smoked Irish salmon served with Bermuda onion, capers, lemon and crackers	<b>\$135</b>

## HORS D'OUEVRES

	<u>Price per Dozen</u>
<b>Mini Potato Cakes</b> Lightly pan-seared to a golden brown. Served with savory sour cream and balsamic reduction	<b>\$15</b>
<b>Cocktail Bangers</b> Savory Irish pork sausage in puff pastry	<b>\$20</b>
<b>Andouille Sausage and Peppers</b> Spicy Cajun sausage, wrapped with roasted peppers and baked	<b>\$20</b>
<b>Stuffed Mushrooms</b> Mushroom caps filled with a choice of artichoke and Spinach dip, or a stuffing of Irish rasher, bangers and sweet peppers	<b>\$20</b>
<b>Mini Crab Cakes</b> Lump crabmeat cakes fried to a golden brown and served with tarter sauce	<b>\$40</b>
<b>Reuben Roll-Ups</b> Thinly sliced corned beef round, rolled and stuffed With sauerkraut, Swiss and Marie Rose dressing	<b>\$20</b>
<b>Vegetable Kabobs</b> Fresh seasonal vegetables marinated and grilled	<b>\$18</b>
<b>Grilled Chicken Kabobs</b> Chicken breast pieces with onions and peppers, marinated and grilled	<b>\$24</b>
<b>Grilled Shrimp and Pineapple Kabobs</b> Gulf shrimp and pineapple marinated in Teriyaki and grilled	<b>\$28</b>
<b>Steak Tidbit Kabobs</b> Skirt steak pieces, onions and mushrooms marinated and grilled	<b>\$30</b>
<b>Chicken Wings</b> Traditional Wings with your choice of Buffalo, BBQ or Teriyaki Sauce, Ranch, Bleu cheese, carrots and celery	<b>\$10</b>
<b>Chicken Tenders</b> Fried to a golden brown and served with honey mustard	<b>\$15</b>
<b>Buffalo Shrimp</b> Gulf shrimp, lightly battered and fried, tossed in our spicy Buffalo sauce. Served with bleu cheese and ranch	<b>\$22</b>
<b>Scallops wrapped in Bacon</b> Fresh sea scallops wrapped in apple wood smoked bacon and roasted	<b>\$30</b>
<b>Shrimp Wrapped in Bacon</b> Jumbo gulf shrimp wrapped in apple wood smoked bacon and roasted	<b>\$30</b>

## BUFFET DINNERS

All buffet dinners include chef's vegetables, Irish soda bread and Guinness butter and mashed potatoes or oven-roasted potatoes or rice pilaf, with a choice of one of the following salads and desserts

### Spring Mix Salad-

Fresh organic spring mix with tomato, cucumber, Bermuda onion, cheddar jack cheese and toasted croutons

### Caesar Salad

Romaine tossed with our own Caesar dressing, herb toasted croutons and freshly grated Parmesan cheese

### Napper Tandy's Salad

Baby spinach tossed in a warm balsamic vinaigrette and topped with chopped egg, Irish Rasher Bits and toasted almonds.

## ENTREES

	<b>Per Person</b>
<b>Homemade Shepherd's Pie</b> Seasoned ground beef and vegetables in a rich sauce with a golden Brown potato crust	<b>\$18</b>
<b>Vegetable Penne</b> Portabella mushrooms, roasted Roma tomatoes, spinach and roasted red peppers Sautéed in a garlic wine sauce and tossed with seashell pasta	<b>\$16</b>
<b>Herbed Chicken Breast</b> Six-herb marinated breast of chicken served on a bed of wilted garlic spinach	<b>\$18</b>
<b>Powerhouse Chicken Pasta</b> Blackened chicken breast sliced and tossed in a Cajun Alfredo cream sauce With Andouille sausage, Bermuda onions, spinach, red peppers and penne pasta	<b>\$18</b>
<b>Napper's Chicken Marsala</b> Boneless breast of chicken sautéed and simmered in a rich Marsala sauce With onions and mushrooms, topped with Irish rasher and mozzarella	<b>\$20</b>
<b>Chicken Cordon Bleu</b> Breast of chicken filled with grilled Irish rasher and Swiss cheese, lightly Breaded and fried and served with a light parsley cream sauce	<b>\$20</b>
<b>Roasted Coq au Vin</b> Seasoned chicken pieces roasted and braised in a rich sauce of bacon, red wine Onion, carrot, celery, tomatoes and herbs	<b>\$20</b>
<b>Irish Pot Roast</b> Slow Braised beef brisket simmered in a sauce of Guinness, onions, celery Carrots, leeks and herbs	<b>\$18</b>
<b>Beef Burgundy</b> Tender chunks of beef round, simmered in a rich red wine sauce with onions And mushrooms	<b>\$18</b>
<b>Roasted Beef Tenderloin Au Poive</b> Whole beef tender loin encrusted with cracked black pepper, pan seared and roasted, Sliced and served with a brandied mushroom and Dijon sauce	<b>\$26</b>
<b>Roasted Pork Tenderloin</b> Pan seared and roasted pork tenderloin sliced and served with a port wine reduction Sauce over an apple and caramelized onion compote	<b>\$22</b>
<b>Roasted Pork Loin Roulade</b> Whole pork loin stuffed with spinach, onions, Irish rasher and peppers, roasted, sliced And served with a balsamic and fresh herb reduction	<b>\$22</b>
<b>Grilled Salmon</b> Fresh Atlantic salmon filet, grilled and topped with a tropical fruit salsa	<b>\$22</b>
<b>Surf and Turf</b> Grilled Atlantic salmon and roasted beef tenderloin	<b>\$26</b>
<b>Seafood Newburg</b> Shrimp, scallops, clams and crabmeat simmered in rich sherried mushroom cream sauce	<b>\$26</b>
<b>Irish Lamb Stew</b> Tender chunks of lamb simmered in a flavorful sauce with onions, carrots, celery, leeks And fresh herbs	<b>\$20</b>

## DESSERTS

Kelly's Cake		Irish Crème Chocolate Mousse	Cheesecake
	Apple Strudel		Chocolate Pecan Pie