

COLLINS IRISH PUB & GRILL

CATERING MENU

Buffet Style

PLUS TAX AND GRATUITY

WINGS .85 CENTS EACH

**CHOOSE FROM BUFFALO, BBQ, HONEY CHIPOTLE, GARLIC PARMESAN,
SESAME GINGER.**

**SERVED WITH RANCH, BLEU CHEESE DRESSING, CARROTS AND CELERY
CHOOSE FROM REGULAR OR BONELESS WINGS.**

SHRIMP COCKTAIL \$2.50 EACH

Jumbo WHITE MEXICAN shrimp with lemon and cocktail sauce.

Spinach & Artichoke Dip w/ BAKED Bagel Chips

SPINACH, CREAM CHEESE, FRESH GARLIC, PARMESAN, ARTICHOKE HEARTS.

\$90/ Serves 30

Assorted crudite

**AN ASSORTMENT OF FRESH SEASONAL, MARINATED AND GRILLED
VEGETABLES WITH RANCH.**

\$75/ Serves 30

SEASONAL Fresh Fruit

AN ASSORTMENT OF FRESH FRUIT DISPLAYED BEAUTIFULLY.

\$75/ Serves 30

GOURMET CHEESE AND CRACKERS

**ASSORTMENT OF HARD AND SOFT CHEESES. GARNISHED WITH RED GRAPES
AND ASSORTED CRACKERS.**

\$90/ SERVES 20

MINI BRATWURST SANDWICHES \$8 PER FOUR

**OUR GUINNESS BRATWURST ON GRILLED PRETZEL BUNS WITH BOAR'S HEAD
DELI MUSTARD AND SAUERKRAUT.**

FLATBREAD PIZZAS \$8 EACH

**CHOOSE FROM ITALIAN SAUSAGE, CHICKEN PESTO, BUFFALO CHICKEN OR
VEGETARIAN.**

BABY BACK RIBS \$22 PER RACK

**RUBBED IN OUR SPICES AND SLOW BAKED. FINISHED ON THE GRILL WITH
BABY RAY'S BBQ SAUCE AND SLICED INDIVIDUALLY.**

BRUSCETTA \$10 PER 30 SLICES

**SLICED BAGUETTE TOPPED WITH ROMA TOMATO, FRESH GARLIC, BASIL
CHIFFONADE AND PARMESAN.**

JUMBO MEATBALLS \$2.50 EACH

**FRESH GROUND ANGUS CHUCK SEASONED WITH ITALIAN SPICES. NESTLED
ON A CABERNET MUSHROOM GRAVY**

TORTILLA OR POTATO CHIPS WITH SALSA

HOUSE FRIED AND SERVED WITH OUR HOMEMADE SALSA

\$50 SERVES 25

GOAT CHEESE AND CANDIED WALNUT SALAD

SPRING GREENS ADORNED WITH CRUMBLLED GOAT CHEESE, CANDIED WALNUTS, SHREDDED Carrots, scallions and tomatoes. Served with two dressings

\$90 serves 20-25

BURGER BAR

Ground angus chuck grilled to Medium

grilled Buns, Mayonnaise, Mustard

Sliced Swiss and CHEDDAR

Pickles, Onion, Lettuce, Tomatoes

CHOICE OF FRIES OR TOTS

\$12.00/ PERSON

TACO BAR

Seasoned Ground angus chuck or chicken breast

Hard CORN TACO SHELLS and Soft FLOUR TORTILLAS

Grated Cheddar, Diced Tomatoes, Onions, Salsa

Sour Cream, Lettuce, Spanish Rice, Refried Beans.

\$14.00/ PERSON Ten person minimum please.

DELI SANDWICHES

Sliced Turkey, Roast Beef, Swiss and Cheddar

Wheat, Rye, hoagie

Mayonnaise, Mustard, Lettuce, Tomato, Onion

Pickles

Potato Chips

\$12.00/ PERSON Ten person minimum please

PASTA BAR

Al Dente LINGUINE and Penne

Meat Sauce and Alfredo

Grilled Vegetables and Italian Sausage

Caesar Salad

Garlic French Bread

\$16.00/ PERSON TEN person minimum please

BBQ BAR

Slow cooked Beef Ribs smothered in baby ray's BBQ Sauce

Baked Beans

Corn on the Cob

Cornbread

Potato Salad

\$16.00/ PERSON Ten person minimum please

STIR FRY BAR

Steak, Chicken Breast or Tofu

**Bell Peppers, Mushrooms, Snow Peas, Green Onions, Pineapple, Bean Sprouts, Carrots,
Squash, Broccoli, Rice Pilaf**

Asian Style Tossed Salad with Sesame Ginger Dressing

\$15.00/ PERSON ten person minimum please

SEAFOOD BAR

HOUSE BREADED JUMBO WHITE MEXICAN Shrimp with Cocktail Sauce

Snow Crab Legs with Melted Butter

Oysters on the Half Shell

LEMON GRILLED SALMON

New England Clam Chowder

Salad AND TWO DRESSINGS

\$30.00/ PERSON TWENTY person minimum please

PRIME RIB CARVING STATION

ANGUS RIB EYE

Au Jus & Horseradish Sauce

Baked Potatoes, Sour Cream, Whipped Butter

SAUTEED Fresh Vegetables

Dinner Rolls

Salad AND TWO DRESSINGS

\$28.00/ PERSON FIFTEEN PERSON MINIMUM PLEASE

CHICKEN PARMESAN

**PANKO BREADED Chicken Breast STUFFED WITH FRESH BASIL, ROASTED RED
BELL PEPPER AND MOZZARELLA CHEESE**

Linguini with Marinara AND PARMESAN CHEESE

SAUTEED Fresh Vegetables

Garlic French Bread

Caesar Salad

\$19.00/ PERSON TEN PERSON MINIMUM PLEASE

RIB EYE STEAK

12 OUNCE BLACK ANGUS HAND CUT RIB EYE GRILLED Medium Rare to Medium

GRILLED ONIONS AND MUSHROOMS

Baked Potatoes, Sour Cream, Whipped Butter

SAUTEED Fresh Vegetables

Dinner Rolls

Salad AND TWO DRESSINGS

\$28.00/ PERSON TEN PERSON MINIMUM PLEASE

BEEF STROGANOFF

Diced ANGUS RIB EYE Braised in a rich CABERNET AND MUSHROOM gravy

Egg Noodles

SAUTÉED Fresh Vegetables

Dinner Rolls

Salad AND TWO DRESSINGS

\$18.00/ PERSON TEN PERSON MINIMUM PLEASE

TERIYAKI OR HONEY CHIPOTLE BROILED SALMON

SALMON DRIZZLED with YOUR CHOICE OF SAUCE

Rice Pilaf

SAUTÉED Fresh Vegetables

Dinner Rolls

Salad AND TWO DRESSINGS

\$18.00/ PERSON

LOBSTER MAC & CHEESE

**OUR MACARONI AND CHEESE MADE WITH SHALLOTS, GARLIC, MUSHROOMS,
CREAM, ROMANO, PARMESAN, CHEDDAR AND WHITE WINE. TOPPED WITH
WALNUTS AND PANKO BREADCRUMBS.**

SALAD AND TWO DRESSINGS

\$12.00/ PERSON FIFTEEN PERSON MINIMUM PLEASE.

DESSERTS

HOMEMADE CHOCOLATE CHIP COOKIES \$3 EACH

**WE MAKE OUR OWN CHEESECAKE
SEVERAL FLAVORS ARE AVAILABLE**

\$8 PER SLICE

Five Layer Chocolate Cake

\$8 PER SLICE (8 PERSON MINIMUM PLEASE)

***our chef can create any appetizer or entrée you like, so if you had something in
mind that you don't see here, please let us know.**

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