



Buffet style menus

Sample 1



Darby O Gill's Salad

A mixed greens salad with tomato, cucumber, green and red bell peppers, sliced onion

New England Clam Chowder

Our homemade soup from the North East

Shepherd's Pie

Homemade with ground beef, carrots, peas, mushrooms, corn, mashed potatoes and topped with gravy. Served alongside our homemade brown bread.

Corned Beef Dinner

Freshly cooked corned beef with cabbage, smashed carrots, mashed potatoes and our homemade brown bread.

Fisherman's Pie

This dish is made "Shepherd's pie" style. Salmon, cod, scallops, spinach onion and parsley cooked in a béchamel sauce and topped with mashed potatoes

Finn's Mac and Cheese

Our homemade macaroni and cheese.



Buffet style menus

Sample 2



Lobster Bisque

Chef Marcus makes this bisque with local lobster

Darby O Gill's Salad

A mixed greens salad with tomato, cucumber, green and red bell peppers, sliced onion

Ginger Glazed Salmon

Pan seared salmon glazed with ginger, soy and Dijon

Steak Tips

Hanger steak marinated and grilled

Chicken Marsala

Breast of chicken served in our marsala wine sauce

Served with the following sides:

Rice

Green beans with pine nuts

Mashed potatoes



Buffet style menus

Sample 3



Newport's Best Salad

If ever there was a salad that had everything, this is it. Lettuce, tomatoes, Irish ham diced, Swiss cheese, olives, celery, Romano and freshly ground pepper. Toss it with our homemade dressing made with Olive oil, white wine vinegar, garlic, oregano, lemon juice and Worcester sauce

New England Clam Chowder

Our homemade soup from the North East

Shepherd's Pie

Homemade with ground beef, carrots, peas, mushrooms, corn, mashed potatoes and topped with gravy. Served alongside our homemade brown bread.

Mushroom Ravioli

Mushroom ravioli served with our homemade cream sauce

Chicken Curry

Our renowned chicken curry made with tri-color bell peppers and red onion.

Mc Donnell's Beef Stew

A hearty beef and vegetable stew made with potatoes, carrots, peas, onion and red wine



Buffet style menus

Sample 4



BELGIAN ENDIVE & RADICCHIO SALAD

Endive and radicchio topped with gorgonzola, sliced apples, pears, and walnuts. Finished with a tarragon and honey vinaigrette

New England Clam Chowder

Our homemade soup from the North East

Shepherd's Pie

Homemade with ground beef, carrots, peas, mushrooms, corn, mashed potatoes and topped with gravy. Served alongside our homemade brown bread.

Ploughman's Sandwich

Traditional Irish ham sandwich toasted with cheddar cheese, lettuce, tomato, sliced red onions and Branston's pickled relish

Fish Cakes

Cod, potatoes, tarragon and lemon coated in breadcrumbs and fried. Served with tartar sauce and lemon wedge

Thai Chicken Wrap

Diced chicken breast with mixed greens, cheddar cheese, shredded carrots, cucumber and peanut sauce.

Lobster Mac and Cheese

Our homemade macaroni and cheese with local lobster added

Sides: Brown bread, Hand cut fries