Catering & Beverage Services

AT OUR PLACE OR YOURS!
Catering & Beverage Services for

- Showers
- Rehearsal Dinners
- Receptions
- Late night food
- Breakfast & brunch
- Engagement parties
- Wedding Party ‘Green Room’
- Corporate Events
- Memorials and Life Celebrations

McGirk’s offers catering and beverage services in our own event space, the Blarney Room, accommodating 30-100 guests with a private bar and plenty of customization options available.

McGirk’s is one of two exclusive caterers and beverage vendors for The Orchard at Chenango Commons, a premiere outdoor event venue in Chenango Bridge.

We are also available for off-site catering and beverage services at private homes and other event venues.

How to Build Your Event with McGirks

First, discuss your ideal event date as soon as possible. Contact Megan Ward by phone at 607-648-9988, or by email at megan@mcgirks.com.

Want McGirk’s to cater or provide beverage service in The Orchard at Chenango Commons, at your home or another private location? Off-site catering and beverage services have a $3/guest per menu fee that covers staff/services before, during and after your event.

With that in mind, browse through our menus to see what will work best for your event. Keep in mind these are suggested menus, we can always customize food and beverage choices!

Want your event in the Blarney Room? We can help with the decor, picking out linens, and creating centerpieces. We have an extensive collection of vintage place settings for a more eclectic touch, ask about adding those to your event as well!

All prices listed here are subject to change, an 8% New York State Sales Tax and a 20% Service Charge.
Feeling the finger foods for your event? Items below are listed by the pan, serving approximately 40 guests. Half pans/trays available upon request as well!

- Charcuterie - 80
- Italian Meatballs – 60
- Stuffed Mushroom Caps – 60
- Chicken Wings – 95
- Breaded Zucchini Sticks – 60
- Mozzarella Sticks – 60
- Pretzel Bread – 95
- Pizza (Plain Full Sheet) – 25
  Add toppings for 5 each: pepperoni, sausage, mushroom, peppers, onion
- Breakfast Pizza (Egg and cheese) – 25
  Add toppings for 5 each: bacon, sausage, mushroom, peppers, onion
- Mini Buffalo Eggrolls – 95
- Parade Day Eggrolls – 95
- Mini Crab Cakes – 95
- Pasta (A la Vodka, Primavera or Zita) - 65
- Assorted Cheese, Crackers and Pepperoni – 60
- Fresh Vegetable Platter – 60
- Shrimp Cocktail- 95 (appx. 30 ppl)
- Coconut Vanilla Fruit Salad – 60

When you book the Blarney Room and only order from this menu, there is a service charge of $200. This covers the staff and services before, during and after your event.
Cocktail Party

$18/guest, includes non-alcoholic beverages, Fresh Vegetable Platter, Pepperoni, Cheese and Crackers

**CHOOSE 3 HOTS**

- Italian Meatballs
- Chicken Wings
- Stuffed Mushroom Caps
- Breaded Zucchini Sticks
- Battered Mozzarella Sticks
- Pizza (plain, pepperoni or sausage)
- Pretzel Bread served with McGirk’s Irish Mustard and Cheese for dipping
Buffet Menus

All buffets include non-alcoholic beverages, garden salad and fresh rolls from Roma’s. Build your menu from the choices below!

For $21/guest, choose 3 entrees and 2 sides
For $23/guest, choose 4 entrees and 2 sides

<table>
<thead>
<tr>
<th>ENTRÉES</th>
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<tbody>
<tr>
<td>Thinly Sliced Roast Top Sirloin with au jus</td>
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<tr>
<td>Shepherd’s Pie</td>
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<tr>
<td>McGirk’s Irish Stew</td>
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<tr>
<td>Sliced Baked Ham</td>
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<tr>
<td>Roast Pork Loin with pan gravy</td>
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<tr>
<td>Chicken Mornay</td>
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<tr>
<td>Chicken &amp; Biscuits</td>
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<tr>
<td>Chicken Milanese</td>
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<tr>
<td>Char-grilled Marinated Chicken Breast</td>
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<tr>
<td>Broiled Haddock with lemon butter</td>
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<tr>
<td>Broiled Tilapia fillets with lemon pepper</td>
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<tr>
<td>Baked Stuffed Sole with Crab and Scallops</td>
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<tr>
<td>Baked Zita Parmigiana</td>
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<tr>
<td>Pasta Primavera</td>
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<tr>
<td>Penne Ala Vodka</td>
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<table>
<thead>
<tr>
<th>SIDES</th>
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</thead>
<tbody>
<tr>
<td>Mashed Potatoes</td>
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<tr>
<td>Oven Roasted Potatoes</td>
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<tr>
<td>Medley of Mixed Vegetables</td>
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</tbody>
</table>
Luncheons
Available 11am – 2pm

**HOT** $19/guest, includes non-alcoholic beverages, garden salad and fresh rolls from Roma’s. Build your menu with one item from each group below:

<table>
<thead>
<tr>
<th>Baked Ham</th>
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<tbody>
<tr>
<td>Roast Top Sirloin, thinly sliced</td>
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<tr>
<td>Roast Pork Loin</td>
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</tbody>
</table>

<table>
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<td>Tipperary Baked Tilapia Fillets with Lemon Butter</td>
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<td>Penne Ala Vodka</td>
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<tr>
<td>Mashed Potatoes</td>
</tr>
<tr>
<td>Mixed Vegetables</td>
</tr>
</tbody>
</table>

**COLD** $17, per person, includes non-alcoholic beverages, garden salad, macaroni salad, coleslaw, and fresh rolls from Roma’s.

Cold-cut Bar: Thinly Sliced Ham, Roast Beef, Turkey Breast; American, Provolone and Swiss Cheese with mustard, mayonnaise and horseradish.
Breakfast & Brunch

**Casual** $14/guest includes
- Juices, coffee and tea
- Sweet bread assortment with butter, jam and honey
- Muffins and bagels
- Coconut vanilla marinated fruit salad

**Classic** $18/guest includes all of Casual breakfast plus
- Scrambled eggs
- Home fries
- Bacon and breakfast sausage

**Brunch**
$22/guest includes all of the Classic Breakfast plus two entrées and one side from below

$28/guest includes all of the Classic Breakfast options with two entrées, two sides and two mimosas/bloody mary beverages per guest.

**Sides:** Garden Salad, Bacon Fried Rice, Steamed Seasonal Vegetables, Coconut Vanilla Fruit Salad, Yogurt and Granola Bar, Fresh Vegetables

**Entrées:** Balsamic Chicken Breast, Grilled Salmon, Flat Iron Steak, Chicken and Biscuits, French Toast, Breakfast Pizza*

(*Egg and cheese. Add toppings such as Bacon, Sausage, Peppers, Onions, Broccoli, Tomatoes for $5 each.)
McGirk’s offers easy, ready-to go beverage packages for your event.

Need a champagne toast? How about a signature cocktail? Any modifications or additions are available.

Our packages provide one bar with two bartenders, additional bars and bartenders can be added for an additional cost.

Prices listed are for Bar Service in the Blarney Room. For Bar Service off-site add $3/guest.

Draft beer selections:
Miller Lite®, Yuengling®, Labatt Blue®

Wine includes:
Chardonnay, Cabernet Savignon,
Merlot, Pinot Grigio, White Zinfandel

All prices are: subject to change, an 8% NYS sales tax and 20% service charge.

Bar Service
AT YOUR PRIVATE EVENT

McGirk’s offers easy, ready-to go beverage packages for your event.

Need a champagne toast? How about a signature cocktail? Any modifications or additions are available.

Our packages provide one bar with two bartenders, additional bars and bartenders can be added for an additional cost.

Prices listed are for Bar Service in the Blarney Room. For Bar Service off-site add $3/guest.

Draft beer selections:
Miller Lite®, Yuengling®, Labatt Blue®

Wine includes:
Chardonnay, Cabernet Savignon,
Merlot, Pinot Grigio, White Zinfandel

All prices are: subject to change, an 8% NYS sales tax and 20% service charge.
WE CAN’T WAIT TO GET STARTED PLANNING YOUR EVENT!

Contact Megan Ward at megan@mcgirks.com or 607-648-9988 to set up a meeting!