



True Cuisine & Sweet Baby Ray's Catering St. Patrick's Day Entertaining Menu

True Cuisine & Sweet Baby Ray's Catering makes it easy for everyone to be Irish this St. Patrick's Day!

With both creative and traditional Irish-inspired fare, always prepared with creativity and passion by our talented culinary team, you'll impress every guest and enjoy an event that is festive and unique.

This St. Patrick's Day treat your guests to a true taste of the Emerald Isle!

Emerald Isle

Choice of two entrées, two side selections, and any salad
Accompanied by a bread basket with Irish soda bread and marble rye

\$12.99 per guest | *additional side dish – add 1.99 per guest | additional entree choice - add 2.99 per guest*

◆ Entree Selections

Sweet Baby Ray's Corned Beef & Cabbage

Classic Irish corned beef with Sweet Baby Ray's flair; lightly smoked and then braised with potato, cabbage, carrots, and onions

Vegetarian Shepherd's Pie

A creamy mixture of roasted root vegetables with a crispy potato crust

Classic Shepherd's Pie

Ground beef and lamb, carrots, onion, celery, and peas with a crispy potato crust

Honey-Roasted Salmon -- add 2.99 per guest

Glazed with honey, cider, and Irish whiskey

Guinness Braised Lamb Stew

Slow braised lamb with carrots, peas, and potatoes

Gaelic Steak

With a peppercorn Jameson whiskey sauce

Pan-Seared Guinness Chicken

With caramelized onions and mushrooms

**additional entree selections available; ask your consultant!*

◆ Side Selections

Irish New Potatoes

Red potatoes with butter and parsley

Horseradish Potato Salad

Roasted Brussel Sprouts

With bacon and a hint of lemon

Glazed Carrots

Carrot coins slow-cooked and glazed in brown sugar

'The Irish Tricolour' Roasted Vegetable Medley

Roasted vegetable medley including broccoli, cauliflower, and carrots

**additional side selections available; ask your consultant!*

◆ Salad Selections

Dubliner Salad

Mixed greens, potatoes, red onion, bacon, and egg; served with peppercorn garlic dressing

Spring Bistro Salad

Mixed greens, fennel, diced fresh plums, and honey-roasted chopped cashews; served with our True balsamic vinaigrette

Mixed Green Salad

Served with your choice of dressing





ST. PATRICK'S DAY PACKAGES • Minimum 20 Guests

St. Patrick's Sandwich & Salad Buffet

Includes two additional sandwich choices and one additional salad choice from the True Cuisine standard menu

\$11.99 per guest

Corned Beef & Swiss on Marble Rye

Served with whole grain mustard

Dubliner Salad

Mixed greens, potatoes, red onion, bacon, and egg; served with peppercorn garlic dressing

Leprechaun Mint Brownies

Traditional Corned Beef & Cabbage Dinner

\$10.99 per guest

Sweet Baby Ray's Corned Beef & Cabbage

Classic Irish corned beef with Sweet Baby Ray's flair; lightly smoked and then braised with potatoes, cabbage, carrots, and onions

Dubliner Salad

Mixed greens, potatoes, red onion, bacon, and egg; served with peppercorn garlic dressing

Rye Bread

Served with butter and whole grain mustard

Dessert Selections

3 dozen minimum

Mint Brownies

\$13.20 per dozen

Decorated Rice Krispie Treats

Decorated with Green & White Chocolate

\$19.95 per dozen

Mini Chocolate Cupcakes

With Bailey's Irish Cream and shamrock decor

\$18.00 per dozen

Full-Size Chocolate Cupcakes

With Bailey's Irish Cream and shamrock decor

\$24.95 per dozen

Land of Ire Swirl Cheesecake Brownies

\$18.00 per dozen

