

Kieran's Irish Pub
Banquet & Special Events Menu



Hours Of Operation

Monday & Tuesday 11am-11pm
Wednesday & Thursday 11am-1am
Friday 11am-2am
Saturday 5pm-2am
Closed Sundays (Open for Vikings Home Games)

Titanic Lounge

Seating: 75 People
Standing: 200 People
52" Big Screen T.V.
Stage and separate p.a. system
Private Bar

330 Second Avenue South, Minneapolis, MN
On the corner of 4th St. & 2nd Ave. S

For reservations call
Event Coordinator Whitney Gale 612.252.1609
Executive Chef James Kelly 612.339.4499
General Manager Craig Wait 612.339.4499

Give every guest an experience so they can't wait to come back

Kieran's Favorites

For parties of 50 people or less. Pick your choice of 3 dishes to serve.

- Fish and Chips:** Cod dusted and dipped in our famous batter, fried golden, served with french fries and tarter sauce.....\$9.99
- Salmon:** Broiled in lemon hazelnut butter served with steamed asparagus and herbed potatoes.....\$9.99
- Corned Beef and Cabbage:** Kieran's famous corned beef, cabbage and baby red potatoes with a side of parsley sauce.....\$9.99
- Shepherds Pie:** Tenderloin steak tips simmered in red wine, beef stock, fresh herbs and vegetables topped with champ potatoes and then baked until golden brown.....\$9.99
- Chicken Pub Pie:** Pulled roasted chicken stewed with carrots, onions, celery and sweet green peas in a savory gravy topped with champ potatoes and then baked until golden brown.....\$9.99
- Chef James' Signature Meatloaf:** A trio of meats mixed, seasoned and roasted fresh daily. Served with sides of champ and tobacco onions. Sliced and topped with house made Guinness gravy.....\$9.99

Add a choice of salad for \$3.00

- Mixed Greens Salad:** Tomatoes, cucumbers, onions and croutons served with your choice of dressing
- Caesar Salad:** Romaine lettuce, parmesan cheese and croutons tossed in Kieran's homemade Caesar dressing.
- Pasta Salad:** Bowtie pasta tossed with roasted chicken, red grapes, tomatoes, onions, celery and our homemade garlic dill dressing.

Add a choice of dessert for \$3.00

- Bread Pudding:** Diced bread baked with vanilla, cream and raisins. Topped with an Irish cream custard
- Chocolate Cake:** Double fudge chocolate cake topped with coffee crème anglais
- Irish Cream Cheese Cake:** Whipped cream cheese, vanilla and Irish cream on a ginger snap cookie crust

Pantry Presentations

- Vegetable Crudités:** Variety of crisp seasonal vegetables and served with our signature ranch dressing.....\$50 a platter
- Fresh Fruit Display:** A variety of fresh cut seasonal fruits served with wild berry crème fraiche.....\$70 a platter
- Domestic and Imported Cheese Selection:** Includes herbed, smoked, aged and soft varieties.....\$80 a platter
- Bruschetta:** Garlic parmesan crostinis served with marinated tomatoes and cucumbers.....\$35 / 75 pieces
- Mixed Green Salad:** Spring lettuce, tomatoes, onions, cucumbers and croutons served with a choice of dressings.....\$40 a bowl
- Caesar Salad:** Romaine lettuce, shredded parmesan cheese, garlic croutons and tossed in Caesar dressing.....\$40 a bowl
- Chopped Salad:** Romaine lettuce, chopped bacon, crumbled bleu cheese, tomatoes, red onions and avocado.....\$40 a bowl
- Pasta Salad:** Farfalle noodles, grilled chicken breast, tomatoes and grapes tossed with a citrus and herb vinaigrette.....\$40 a bowl
- Coleslaw:** Shredded cabbage, carrots and blue cheese in a creamy dressing. Spice it up and do it cajun.....\$35 a bowl
- Egg Salad Plain:** Hardboiled eggs diced, seasoned and whipped with fresh basil aioli served with assorted gourmet crackers.....\$35 a platter

Start with some small bites and appetizers

Canapés

(50 pieces each)

Hummus and Wild Rice: Hummus, wild rice, peppers and spices spread on garlic buttered baguette and topped with bleu cheese.....	\$50
Tarragon Chicken: Tarragon, celery, onion and chicken spread on rye toast points topped with oven roasted tomatoes.....	\$55
Peppercorn Beef: Sliced pepper corn beef tenderloin, served on toasted flat bread topped with horseradish cream sauce.....	\$55
Stuffed Artichoke Hearts: Artichoke hearts stuffed with cheese mousse on a garlic parmesan crostini topped with red pepper aioli.....	\$50
Mushroom Provolone: Sliced portabella mushrooms, melted provolone and roasted red peppers served on buttered flat bread.....	\$50
Smoked Salmon Mousse: Smoke salmon whipped with crème fraiche, and herbs served on sliced English cucumbers.....	\$68
Crab Dingy: Lump crab meat, peppers, parmesan cheese and herbs baked on pieces of ciabatta bread topped with cheddar.....	\$75

Hors d'Oeuvres

(50 pieces each)

Old Fashioned Deviled Eggs: A classic favorite of hardboiled eggs re-stuffed with an egg yolk remoulade.....	\$35
Shrimp Cocktail: Jumbo shrimp cooked with lemon, herbs and spices, chilled then served in display with cocktail sauce and lemons.....	\$75
Fried Wontons: Your choice of chicken, pork or cream cheese served with citrus teriyaki sauce.....	\$45
Sausage Stuffed Mushrooms: Stuffed with seasoned pork sausage baked and drizzled with a rosemary and demi glace.....	\$70
Rueben Rolls: Corned beef, swiss cheese and sauerkraut rolled into a crisp flaky spring roll served with our thousand island dressing.....	\$90
Barbeque Meatballs: Seasoned meatballs baked and then basted in Kieran's homemade barbeque sauce.....	\$40
Chicken Brochettes: Chicken skewered with red pepper, green pepper and onions glazed with Kieran's homemade barbeque sauce.....	\$65
Steak Brochettes: Steak skewered with red pepper, green pepper and onions glazed with Kieran's homemade barbeque sauce.....	\$70
Curried Wings: Breaded wings, fried and tossed in our signature curry spice served with buffalo & bleu cheese sauces.....	\$40
Broccoli Croquettes: Shredded broccoli and Irish cheddar rolled into bite size pieces, breaded and served with a chipotle aioli.....	\$50
Artichoke Dip: Artichoke hearts, garlic, red peppers and parmesan, served hot and creamy with flat bread.....	\$70
Chicken Shots: Bite size pieces of breaded chicken tossed in a sauce of your choice, buffalo, bbq or house made whiskey honey glaze.....	\$72

Lunch Buffet Menu

Farmers Fare \$12.95 per person (includes soda)

Sandwiches:

Three meats prepared hot and juicy. Roasted turkey, sliced boiled corned beef and Guinness pot roast beef
Served with accompaniments of lettuce, tomato, onion, mayonnaise, dijon mustard,
assorted sandwich buns, Swiss and cheddar cheeses

Sides: (choose 1)

Champ potatoes, steak fries, potato chips, mixed greens salad or caesar salad

Desserts:

An assortment of small finger size desserts

Irish Celebration: \$14.95 per person (includes soda)

Entrée: (choose 2)

Corned beef and cabbage, beef shepherd pie, chicken pub pie or battered cod
Served with assorted dinner rolls

Sides: (choose 1)

Champ potatoes, steak fries, potato chips, mixed greens salad or caesar salad

Desserts:

An assortment of small finger size desserts

Dinner Buffet Menu

\$26 per person (does not include tax or tip)

Choice of 1 salad & 2 side dishes:

Mixed Greens Salad: Tomatoes, cucumbers, onions and croutons served with your choice of dressing

Caesar Salad: Romaine lettuce, parmesan cheese and croutons tossed in Kieran's homemade Caesar dressing.

Pasta Salad: Bowtie pasta tossed with roasted chicken, red grapes, tomatoes, onions, celery and our homemade garlic dill dressing.

Green Beans: Steamed and tossed in a creamy almondine sauce

Broccoli: Steamed then drizzled with a Irish cheddar cheese sauce

Baby Red Potatoes: Boiled then roasted in fresh herbs

Champ Potatoes: Whipped potatoes with scallions and parsley

Steak Fries: Deep fried and seasoned with our signature fry spice

Boiled Cabbage: Boiled with bacon and caraway seed

Glazed Carrots: Boiled and tossed in a brown sugar dill sauce

Choice of 1 Dessert:

Bread Pudding: Raisins & cinnamon with Irish cream custard

Chocolate Cake: Topped with coffee crème anglais

Irish Cream Cheese Cake: Topped with Guinness syrup

Choice of 3 entrees:

Battered Haddock: Haddock dusted and dipped in our famous batter. Fried to a golden brown and served with our homemade tarter sauce

Corned beef and cabbage: Our famous corned beef boiled in spices, sliced, topped with homemade parsley sauce and boiled cabbage

Shepherd Pie: Beef chuck simmered in red wine, Guinness, herbs, and vegetables topped with champ potatoes and baked golden brown

Chicken Cottage Pie: Roasted chicken in a creamy sauce of carrots, onions, celery and peas, topped with champ potatoes and baked golden

Cara's Primavera: Roasted broccoli, onions, carrots and mushrooms tossed in our homemade alfredo sauce and penne pasta

Irish Mixed Grill: Irish banger, white pudding and black pudding tossed with roasted potatoes, mushrooms and onions

Roasted Chicken: Large air-line chicken breast roasted with fresh rosemary and topped with a bing cherry beurre blanc

Broiled Salmon: Broiled filets of salmon topped with a lemon and hazelnut butter glaze

Beef Tenderloin Medallions: Slices of roasted beef tenderloin topped with Guinness and mushroom peppercorn gravy