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SPRING *St. Patrick's Day*

BLARNEY STONE BREAKFAST

Fresh Fruit Platter

Market Scramble

With eggs, cherry tomatoes, onions, and zucchini.

Corned Beef Hash

Pan-fried with onions and potatoes.

Tomato Slices

Pan-seared.

Applewood Smoked Bacon

Maple Pork Sausage

ERIN GO BRAGH EATS

Guinness Corned Beef

Tender corned beef with red potatoes, carrots, and cabbage served with stone ground mustard.

Salmon en Croute

Fresh salmon dressed with dill oil and wrapped in puff pastry.

Feast Reuben

Thinly shaven house roasted corned beef, sauerkraut, swiss cheese, and house dressing on a pretzel bun.

Butter Glazed Carrots

With honey and butter.

Roasted Herb Potatoes

Fresh Berries with Irish Whiskey Reduction

LITTLE LEPRECHAUN BITES

Guinness Glazed Steak Crostini

Pan seared steak served on crostini with Guinness mustard glaze.

Mini Twice Baked Potato Bites

With cheddar, chives, and bacon.

Reuben Eggrolls

House made with corned beef, sauerkraut, and swiss cheese with thousand island dip.

Smoked Salmon Croquettes

With mustard dill sauce.

Skillet Chicken

Tender chicken bites seared and topped with a rich, tangy Irish whiskey reduction.

Corned Beef and Cabbage Slider

Tender corned beef with colorful cabbage slaw and stone ground mustard dressing.

Irish Bananas

Simmered in brown sugar, sweet cream butter, and Irish whiskey served with house made whipped cream.

Shamrock Butter Cookies