

O'Connor's Traditional Family Style

\$13.95 Lunch / \$15.95 Dinner

Salads:

Choose 1

- **Michigan Cherry:** Mixed greens topped with bleu cheese, red onion, dried cherries, candied walnuts and Raspberry Walnut vinaigrette.
- **Coleslaw:** Fresh slaw with house made dressing.
- **Fresh Pasta Salad:** Spiral pasta tossed with fresh vegetables, deli meats and cheese in Irish vinaigrette.
- **Traditional Caesar:** Crisp romaine lettuce tossed in a creamy Caesar dressing, topped with house croutons, parmesan crackers and red onion.
- **Garden Of Greens:** Fresh tossed greens topped with tomato, onion, cucumber, and croutons (choose two of our dressings).

Side Dishes:

Choose 1 for lunch 2 for dinner

- **Rosemary Redskin Potatoes:** Roasted with fresh rosemary. Fresh Vegetables du Jour – seasons freshest vegetables.
- **Colcannon Potatoes:** Creamed leek and cabbage mashed.
- **Macaroni & Cheese:** Home style baked with a 3 cheese crust.
- **Champ Mashed Potatoes:** An Irish favorite.
- **Wild Rice Pilaf:** A blend of wild and white rice.

Menu includes Roasted Chicken plus choice of 1 entrée for lunch and 2 for dinner and Chef choice of dessert.

Entrées:

Baked Irish Cod: Topped with cheddar and onion crust.

- **Maple / Ale Salmon:** Atlantic salmon glazed with maple and harp.
 - **Sliced Sirloin:** Served with a mushroom demi.
 - **Fresh Smoked Brisket:** House smoked served with bisto gravy.
 - **Steak & Guinness Stew:** A hearty house specialty.
 - **Chicken Pot Pie:** Tender diced breast of chicken and vegetables in a rich cream sauce with puff pastry.
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O'Connor's Irish Buffet

May also be served family style

\$14.95 Lunch / \$16.95 Dinner

O'Connor's Irish Buffet: Includes fresh salad, a traditional Boxy and your choice of corned beef or Irish bacon (cured pork loin) with cabbage.

Common to rural parts of Ireland, the traditional Boxy is a gently seasoned potato pancake stuffed with special ingredients and cooked on a griddle.

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Boxty Fillings:

Choose 1 for lunch / 2 for dinner

- **Grilled Sirloin Steak:** With onions and mushrooms, and topped with an Irish whiskey sauce.
 - **Char-Grilled Atlantic Salmon:** Stuffed with capers and topped with a Chesapeake Bay tartar sauce.
 - **Roasted Chicken Breast:** With onions, peppers and creamy cheddar cheese sauce.
 - **Grilled Balsamic Vegetables:** With a bleu cheese sauce.
 - **American & Irish Wake's Include:** Coffee, Soft Drinks or Ice Tea -- 20% service charge and 6% sales tax on all events / Special menus created upon request.
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O'Connor's Awesome "Craic"

\$13.95 per person

Appetizers:

- Irish Bangers & Champ Mashed Potatoes
- Homemade Chips & Dip
- Fresh Vegetables & Dip
- Assorted Domestic & Imported Cheese with Gourmet Crackers
- Choose Two Additional Items From Below:
- Spinach & Artichoke Dip with Tortilla Chips
- Irish Meatballs
- Chicken Wings
- Potato Skins
- Crab Stuffed Mushrooms

Add Any additional items for \$2.00 per person more

Additional "Craic" Option

\$11.95 per person

Includes:

- Fresh Vegetable Assortments: Cheese Tray Assortment with
 - Crackers
 - Chicken Wings
 - Irish Meatballs
 - Gravy
 - Homemade Chips & Dips
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Private Event Information

Decor & Amenities:

Gus O'Connor's is an Irish-American restaurant and pub. We take great pride in providing our guest with attentive service, delicious food, comfortable atmosphere and outstanding beverage. It will be our staff's pleasure to assist you while doing whatever it takes to make your event smooth and enjoyable.

Liability:

Gus O' Connor's assumes no responsibility for personal property and equipment brought into the restaurant.

Service Charge & Taxes:

A service charge of 20% (food & beverage) and 6% sales tax will be added to your private event.

Tax Exemption:

Organizations **must** provide an official letter of exemption.

Other Fees:

There is a .50 per person cake cutting fee for any cakes brought into the restaurant.

Terms & Conditions:

The number given at this time will become the minimum guarantee. In the event that fewer guests are served on the day of your function, you will be charged based on the guaranteed number.

Cancellations:

If cancellation occurs in less than 72 hours from event, the deposit will be forfeited.

Deposits:

Advance deposits as necessary.

Final Payment:

Final payment is due at the conclusion of the event. Cash or major credit cards are accepted. **No personal checks please.**