



irish finnegans

\$25 PER HEAD

ENTRÉE

GARLIC BREAD

MAINS

VEAL SCALOPPINE

Mouthwatering fillets of bobby veal, sautéed with mushrooms, onions and garlic, finished in a velvety white wine cream sauce.

FISH & CHIPS

Crispy beer battered flathead served with chips, salad, lemon and tartare.

DESSERTS

Assorted cakes

(ALTERNATE DROP)

You receive a choice of either the Breads and Mains, or Mains and Desserts.



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\$30 PER HEAD

ENTRÉE

Assortment of Breads

MAINS

RIB FILLET

Rib Fillet cooked medium served with salad and fries,
with a sauce of your choice.

CHICKEN LOUISIANA

Chicken Breast pocketed with a garlic, bacon and
chive cream cheese, wrapped in prosciutto and oven
baked, finished with a chardonnay mushroom cream
sauce.

DESSERTS

Assorted cakes

(ALTERNATE DROP)



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\$35 PER HEAD
(CHRISTMAS PARTIES ONLY)

ENTRÉE

Assortment of Breads

MAINS

HONEY GLAZED HAM

Served with roast potato, pumpkin, honey glazed carrots, broccoli and peas.

ROAST PORK

Served with roast potato, pumpkin, honey glazed carrots, broccoli and peas, with an apple sauce.

DESSERTS

Plum-pudding with a Brandy custard
and
Assorted cakes

(ALTERNATE DROP)

