

County Clare's Michael Joyce Event Room

**Thank you for your interest in booking your event with us!
County Clare hosts a variety of occasions and we are looking forward to
accommodating you.**

**Please contact Sarah for more information.
414.272.5273 CountyClareEvents@gmail.com**

Business Meetings

Host your next business meeting in our private Joyce Room. Complimentary high speed, wireless internet is available and projection screen capabilities.

Brunch and Dinner Selections

There are two different options available for your event. The seated served event is ideal for smaller groups and the in house catering is much more casual, perfect for informal events or cocktail parties.

Reservations

Reservations are accepted at least one week in advance. A room fee is required to hold the room at the time the reservation is made for the Joyce Room. Thursday, Friday, Saturday and Sunday the room fee is \$50. Any other day the room fee is \$35. The Joyce Room is available during regular business hours with the last reservation at 7pm. With any reservation a server is provided to assist with food and beverage service.

Desserts

Choose from our Irish Bread Pudding with whiskey cream sauce or decadent Carrot Cake to add the final touch to your event. Each dessert is priced at \$6 per serving. Whole Carrot, chocolate or marble sheet cakes are available as well at \$2 per person at a minimum of \$30. The size of cake will be determined by the quantity of guests. Choose your desserts at least one week prior to the engagement date.

Occupancy

In order to maintain our service standards and your comfort we limit the Joyce Room occupancy to a maximum of 50 guests with limited seating. Sit down table service has a maximum capacity of 32 guests.

Joyce Room Policies

A guaranteed amount of guests and food must be confirmed one week prior to the event. We require at least one week prior notice to the event to cancel. If you cancel after that time you will not receive a refund of the room fee. Tablecloths are provided upon request for a flat fee of \$25. Meal prices listed do not include beverages. Additional, before meal catering trays can be ordered a la carte. All events staffed with a server do not include automatic gratuity, however 18% gratuity is suggested. By providing a payment for the room fee you agree and understand the policies mentioned here. All items discussed with the Event Coordinator will be entered into a contract for your review. Additional policies are listed on this contract. County Clare reserves the right to change any polices or prices listed without notice.

Seated Service Meal Options

Soups and Salads

- Irish Root Soup** - A cup of our famous purée of sweet potato, carrot and leek. **\$4.20**
Pub Salad - Mixed baby greens tossed with a side of light balsamic vinaigrette. **\$5.25**

Appetizers

- Irish Chips** - Beer-battered fries with a mild sweet curry or garlic parsley sauce. **\$7.35**
Roasted Red Pepper Hummus - Our homemade recipe served with toasted pita triangles, tomatoes, cucumber, red onion, and kalamata olives. **\$10.50**

Main Courses

Please choose three options for your menu that your guests may order from

- Cottage Pie** – Seasoned beef with carrots, onions and peas topped with homemade mashed potatoes and baked until golden brown. Also available vegetarian! **\$15.75**
Guinness Pot Roast – Tender, slow cooked beef covered with our Guinness gravy, served with carrots, peas and mashed potatoes. **\$16.80**
Corned Beef & Cabbage – Slow roasted corned beef brisket served with bacon braised cabbage and mashed potatoes. **\$15.75**
County Clare Meatloaf - A special blend of beef, veal, & pork dressed in a Worcestershire cream & onion sauce. Served with carrots, peas and mashed potatoes. **\$16.80**
Baked Salmon - Fresh Atlantic salmon fillet topped with dill cream sauce on a bed of sautéed spinach. Served with homemade mashed potatoes. **\$19.95**
Irish Stew – Braised beef stew with root vegetables and savory seasonings decorated with fried onion shoestrings. Served with peas, carrots and mashed potatoes. **\$17.85**
Pork Tenderloin - Sliced tenderloin cooked to juicy perfection and covered in white wine mustard sauce. Served with green beans and mashed potatoes. **\$17.85**

Catering

Open Faced Mini Smoked Salmon Sandwiches - Chilled smoked salmon with a decorative dill cream sauce on toasted wheat bread with caper and onion. **\$40 per dozen**

Open Faced Mini Reubens - Fresh marble rye dressed with 1000 island, sauerkraut, Swiss cheese and our in-house roasted corned beef. **\$23 per dozen**

Portabella Top Hats – Large portabella mushroom pieces breaded and deep-fried to crispy perfection served with homemade Parmesan peppercorn dip. **\$12 per dozen**

Beef Tenderloin - Tender roasted beef tenderloin, cooked medium rare, sliced and served by the pound. Brioche Rolls are suggested. **Market price**

Shrimp Cocktail - Large tail-on shrimp served chilled with fresh lemon wedges and house made cocktail sauce. **Market price**

***Made same day deli style salads:** (2 lb minimum for each)

Creamy Chicken & Toasted Pecan **\$12 per pound**

Curried Chicken & Chutney **\$13 per pound**

Chicken Pesto Aioli & Almond **\$13 per pound**

Seafood - Shrimp, scallops, and lobster in lemon caper dressing. **\$18 per pound**

Above salads may be served as mini sandwiches on brioche rolls for an additional \$4 per dozen.

Creamy Honey Mustard Potato Salad **\$10 per pound**

Pasta Salad - Cavatappi noodle, red onion, kalamata olive, & celery in an olive oil parmesan dressing. **\$12 per pound**

Cucumber Salad - Thinly sliced fresh cucumber in sweet and sour dressing **\$13 per pound**

***Cheese Selections:** (all selections come with cracker assortment)

Domestic Platter - 3 varieties: Cheddar, Provolone, and Swiss. **\$55**

Upgraded Platter - 4 varieties: Muenster, Gouda, aged white Cheddar, Brie. **\$65**

Imported Platter – 4 varieties: Irish cheddar, Gruyere, Manchego, Camembert. **\$75**

Inquiries to customize your cheese platter are welcome

***Farmers Platter** – Roasted turkey breast, ham, and roast beef. **\$65**

***Seasonal Fruit Platter** - Variety of seasonal fruit & berries. With yogurt dip. **\$45**

***Vegetable Platter** - Seven kinds of veggies with Parmesan peppercorn dip. **\$45**

***Hummus Platter** - Our classic roasted red pepper hummus. Served with toasted pita triangles, tomato, cucumber, red onion, and kalamata olive. **\$40**

***Spinach Artichoke Dip Platter** - Smoked Gouda, spinach & artichoke in a devilishly delicious baked dip topped with Parmesan. Served with toasted pita for dipping **\$45**

Dinner Rolls – Brioche dinner rolls for sandwiches. **\$10 per dozen**

***Mixed Green Salad** – Large salad tossed with fresh cut vegetables, croutons, balsamic vinaigrette and Parmesan peppercorn dressing on the side. **\$35**

Specialty Salad – Any salad off our dinner menu served in a larger size! **\$50**

Snack Mix – Snack mix is ideal for having in small bowls on tables **\$6 per pound**

All platters are available in half servings.

**A combination of any 3 of these will feed approximately 35 people*

County Clare Brunch Menu Options

Brunch is available on Saturday and Sundays from 9am-1:30pm

All You Can Eat Buffet:

Items are served in hot plates and will be replenished as needed. There are three options to choose from:

\$13 per guest—includes three items from the list below

\$15 per guest—includes four items from the list below

Scrambled Eggs
1 Meat Option (sausage or bacon)
Deep Fried Potato Fritters
Homemade French Toast
Corned Beef Hash

\$16 per guest—Full Irish Breakfast: Bangers, black and white pudding, rashers, grilled tomatoes, mushrooms, potato fritters, and scrambled eggs.

Note: All brunch buffet items are made from scratch and made to order upon necessity. Due to our kitchen size, there may be a slight delay in replenishing your choices.

Seated Served Meal

Each guest orders items individually. The host may choose to present a menu of three of these items on the day of your event:

Full Irish Breakfast – Grilled Tomatoes, sautéed mushrooms potato fritters, scrambled eggs, black and white pudding, Irish Bacon and Irish Sausages and Irish Soda Bread	\$14.70
Full American Breakfast – Sausage, Bacon, Potato fritters, grilled ham, scrambled eggs and whole wheat toast	\$12.60
Grilled Toast with Irish Whiskey syrup	\$10.50
Corned Beef and Hash	\$13.65

Beverages

For an extra \$4 per person you may choose to include carafes of coffee and orange juice! Alternatively, beverages may also be ordered individually at \$2.50.

Mimosas, Irish Coffees and Bloody Marys are for separate purchase.