



THE AULD FELLA



CATERING + EVENT MENU

www.theauldfella.com

info@theauldfella.com

FOR PARTIES OF 20+ PLEASE ORDER 24 HOURS IN ADVANCE

APPETIZERS

- Jidori Chicken Strips (Grilled or Fried)** \$140/\$260
Organic Jidori chicken strips, grilled or fried, served with the Auld Fella whiskey aioli.
- Irish Sausage Rolls** \$130/\$250
Juicy Irish sausage, wrapped in a flakey puff-pastry. Served with a side of house jus.
- Beer Battered Onion Rings** \$130/\$250
Lightly beer-battered onion rings, served with Auld Fella whiskey aioli.
- Buffalo Cauliflower** \$140/\$260
Our famous spicy buffalo cauliflower, served with Auld Fella whiskey aioli.
- Truffled Dubliner Mac + Cheese** \$150/\$280
Truffled Mac + Cheese made with Dubliner Irish cheddar
- House Cut Fries OR Sweet Potato Fries** \$90/\$160
Fries served with the Auld Fella whiskey aioli.

THE SALADS

- Caesar Salad** 10pp/20ppl \$180/\$330
Crisp romaine, Skellig cheese + croutons, with our house made Caesar dressing
- Kale Salad**
Kale, brussels sprouts, beets, parmesan + toasted almonds dressed with house vinaigrette
- Chopped Summer Salad**
Romaine lettuce, chopped English cucumber, corn, red peppers, cherry tomatoes, fresh cilantro + avocado. Tossed with our house made cilantro-lime dressing

Add Grilled Salmon, Wagyu steak or Jidori chicken breast \$60/\$120

DESSERTS

- THE APPLE**
- FLOURLESS CHOCOLATE CAKE**
- STICKY TOFFEE PUDDING**
- HOUSE BREAD PUDDING**
Served with your choice of vanilla bean ice cream, hot custard, or fresh whipped cream

10pp/20ppl \$160/\$300

THE SAMBOS

The Burger
Organic grass-fed beef, house-pressed turkey, or house-pressed veggie burger with Dubliner cheddar, caramelized onions, arugula, tomato + The Auld Fella whiskey aioli. Served on a toasted artisan brioche bun.

The Bird
Blackened grilled or buttermilk fried Jidori chicken breast, The Auld Fella whiskey aioli and topped with buffalo slaw + pickles

The Culver Club
Organic sliced turkey breast, Irish bacon, arugula, tomato, avocado, Skellig cheese + The Auld Fella whiskey aioli

The Portobello
Grilled Portobello mushroom, red bell peppers, arugula, onions, garlic + The Auld Fella whiskey aioli

The Reuben-esque
Corned beef, The Auld Fella Whiskey Aioli, cole slaw, and pickle

10pp/20ppl \$210/\$390

SLIDERS

- Grass-fed juicy beef sliders, topped with tomato, lettuce, onion + Auld Fella whiskey aioli.
- Served on a mini brioche bun.

10pp/20ppl \$100/\$200

IRISH FARE

Shepherd's Pie
Grass fed ground beef, wood roasted mirepoix, mushrooms + garden peas in a tomato-based broth. Topped with mashed potatoes.
Vegetarian Shepherd's Pie available upon request.

The Rooster Pie
Organic Jidori chicken breast, wood roasted carrot, garden peas + mushrooms in a creamy tomato base. Topped with mashed potatoes

Lamb Stew
Hearty organic lamb stew, with carrots, peas, served with mashed potato and our flame grilled ciabatta bread

BURGERS + Mash
Irish pork bangers, caramelized onions, mashed potato, mushy peas + house jus

Fish + Chips
Wild Atlantic beer battered cod filets, house cut fries, mushy peas + tartar sauce.

10pp/20ppl \$270/\$490