



## Murphy's Law Private Event Menu

### Hors d'oeuvres

#### Irish Sliders

*House made burgers with Certified Black Angus corn-fed Beef, NY cheddar cheese, caramelized onions, rasher bacon*

#### Kerrygold Belgian Endive

*Seared beef sirloin, candied pecans, kerrygold cashel blue cheese mousse, pickled red onion*

#### Chicken Satay Skewers

*Chicken, scallions and Thai peanut dipping sauce*

#### Buffalo Cauliflower Wings

*House made fried cauliflower served with garlic buttermilk ranch dipping sauce*

#### Stuffed Mushrooms

*Sausage, red peppers, onions and parmesan cheese*

#### Bruschetta Crostini

*Diced tomatoes, onions, basil Asiago and balsamic reduction*

#### Artichoke French Bites

*Pan Seared artichokes in parsley egg batter, cream sherry lemon sauce, parmesan cheese*

#### Mini Soft Baked Pretzels

*Served with cheddar ale and beer mustard*

#### Mini Crab Cakes

*Served with a remoulade sauce and lemon wedges*

#### Buffalo Wing Dip

*Served with tortilla chips*

#### Banger Corn Dogs

*Cornmeal battered and deep fried, pickled jalapeno, sweet chili tomato jam, stone ground mustard*

#### Reuben Tea Sandwiches

*With sauerkraut and 1000 island dressing on mini rye bread*

#### Chilled Jumbo Shrimp Cocktail

*Served with house made cocktail sauce*

#### Bacon Wrapped Scallops

*Jumbo scallops, applewood smoked bacon*

#### Mini Meatballs

*Served with marinara and parmesan*

#### Guinness BBQ Chicken Quesadilla

*Caramelized onion, grilled chicken, cheddar cheese, cheddar-jalapeno wrap, salsa and sour cream*

Prices are based on the number of people attending the event or party



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### Platters and Dipping Stations

#### Charcuterie and Cheese Platter

*Artisan meats & cheeses grapes, crackers, grilled pita, olive tapenade and marinated artichokes*

#### Greek Platter

*Baba ghanoush, hummus, olives, marinated feta cheese and pita bread*

#### Spinach & Artichoke Dip

*Served with tortilla chips*

#### Pico di Gallo

*Guacamole and tortilla chips*

#### Buffalo Chicken Dip

*Buffalo sauce, bleu cheese, cheddar cheese and tortilla chips*

#### Guinness BBQ Pulled Pork

*Slow roasted pulled pork with Guinness BBQ sauce, citrus-scallion coleslaw with Hawaiian potato rolls*

#### Garlic & Sea Salt Crusted Prime Rib

*Slow roasted Black Angus Prime Rib, garlic herb butter, horseradish cream sauce and au jus*

#### Three Cheese Baked Penne

*Penne baked in tomato-basil cream sauce, tossed with parmesan and ricotta and topped with burrata cheese and fresh basil. Add meatballs*

#### Banger & Colcannon Platter

*Irish banger sausage, diced red skinned potato with garlic-thyme butter, tender cabbage, caramelized onion and Dijon herb cream*

#### Shepard's Pie

*Braised beef, carrots, celery, onion, peas, herb gravy, cheddar chantilly whipped mashed potato crust*

#### Cheddar Ale Baked Mac & Cheese

*Hearty macaroni tossed in cheddar ale sauce and baked with butter herb toasted bread crumbs. Add lobster or Buffalo chicken*

### Pizza & Wings

#### Large Pizza (8) Slices

*Choice of Pepperoni, Buffalo chicken, Margarita, Bianca, Irish or Mediterranean. 12.00 Per Pizza (Empire & Syracuse Locations Only)*

#### Chicken Wings

*Mild, medium, hot, Marky style, BBQ, Sweet & Sour or garlic parmesan 60.00 (50 Wings)*

All prices do not include NYS sales tax. Room & service fees may apply