



## 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*

25ct- 65.00, 50ct-100.00, 75ct-135.00

#### Mini Soft Baked Pretzels

*Served with cheddar ale and beer mustard*

25ct- 70.00, 50ct-140.00, 75ct-230.00

#### Buffalo Cauliflower Wings

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

25ct-60.00, 50ct-120.00, 75ct-180.00

#### Stuffed Mushrooms

*Sausage, red peppers, onions and parmesan cheese*

25ct-70.00, 50ct-130.00, 75ct-210.00

#### Bruschetta Crostini

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

10 to 20ppl-50.00, 20-30ppl-90.00, 30-45ppl-120.00, 45+ppl-175.00

#### Artichoke French Bites

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

10 to 20ppl-60.00, 20-30ppl-100.00, 30-45ppl-135.00, 45+ppl-160.00

#### Mini Crab Cakes

*Served with a remoulade sauce and lemon wedges*

25ct-95.00, 50ct-165.00, 75ct-215.00

#### Buffalo Wing Dip

*Served with tortilla chips*

10 to 20ppl-60.00, 20-30ppl-100.00, 30-45ppl-135.00, 45+ppl-155.00

#### Bacon Wrapped Scallops

*Jumbo scallops, applewood smoked bacon*

25ct-70.00, 50ct-110.00, 100ct- 165.00

#### Mini Meatballs

*Served with marinara and parmesan*

25ct- 55.00, 50ct-85.00, 75ct-115.00

#### Guinness BBQ Chicken Quesadilla

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

25ct-55.00, 55ct-85.00, 75ct-120.00

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



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### Platters and Dipping Stations

#### Greek Platter

*Baba ghanoush, hummus, olives, marinated feta cheese and pita bread*  
10 to 20ppl-.00, 20-30ppl-50.00, 30-45ppl-62.00, 45+ppl-72.00

#### Spinach & Artichoke Dip

*Served with tortilla chips*  
10 to 20ppl-50.00, 20-30ppl-95.00, 30-45ppl-140.00, 45+ppl-165.00

#### Pico di Gallo

*Guacamole and tortilla chips*  
10 to 20ppl-65.00, 20-30ppl-110.00, 30+ppl-150.00

#### Guinness BBQ Pulled Pork

*Slow roasted pulled pork with Guinness BBQ sauce, citrus-scallion coleslaw with Hawaiian potato rolls*  
10 to 20ppl-200.00, 20-30ppl-340.00, 30-45ppl-445.00, 45+ppl-520.00

#### Garlic & Sea Salt Crusted Prime Rib

*Slow roasted Black Angus Prime Rib, garlic herb butter, horseradish cream sauce and au jus*  
20-30ppl-290.00, 30-45ppl-565.00, 45+ppl-790.00

#### 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*  
10 to 20ppl-120.00, 20-30ppl-200.00, 30-45ppl-300.00, 45+ppl-350.00

#### Shepard's Pie

*Braised beef, carrots, celery, onion, peas, herb gravy, cheddar chantilly whipped mashed potato crust*  
10 to 20ppl-160.00, 20-30ppl-260.00, 30-45ppl-380.00, 45+ppl-450.00

#### 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*  
10 to 20ppl-120.00, 20-30ppl-200.00, 30-45ppl-300.00, 45+ppl-370.00

### Wings

#### Chicken Wings

*Mild, medium, hot, Marky style, BBQ, Sweet & Sour or garlic parmesan*  
Available in counts of 50. \$Market Price\$