

Ashling's BURREN ROOM

There is NO RENTAL FEE for The Burren Room only that we require a minimum of 15 covers and at least \$300 for food and beverage.

The Burren Room is our conference and private party space.

The Burren Room can seat up to 30 guests comfortably and accommodate 50 guests for a casual cocktail/appetizer style event.

Ashling's entire Pub/Restaurant is available for private events with a \$1,000 minimum. (Mon - Fri: 10 am - 3 pm only)

For pub/restaurant we can accommodate up to 150 guests (buffet style), that includes the Burren.

Cancellation Policy

Cancellations must be finalized no later than 10 days prior to the event. Cancellations after 48 hours prior to event shall incur a \$100 fee.

Buffet Style Dining

- Full orders from our catering menu will feed up to 35 guests a single serving size.
- Half orders will feed up to 20 guests a single serving size.
- All entrée options come with a seasonal vegetable and potato side as well as dinner rolls.
- Because our catering menu is special ordered and prepared fresh the day of your event we need finalization on food choices 10 days prior to your event.

Plated Style Dining

- Parties of 15 or more for plated style dining, Our limited menu option is available.
- Burgers will be prepared medium for groups of 15 or more.

Vegetarian, Gluten Free and Dairy Free options available upon request.

Bar Drink Package (Rail)

One drink ticket:

- A pint of any of our 18 draft beers, or bottles/cans
- A glass of wine
- Tall rail cocktail
- N/A and juice: 1 ticket = 2 drinks

25 tickets = \$200.00, 50 tickets = \$300.00, 75 tickets = \$400.00, 100 tickets = \$500.00

(Call drink package option add \$75.00, top option add \$150.00)

Coke /Diet Coke, Sprite/Sprite 0, Ginger Ale, Squirt, Iced/Hot Tea, Orange Juice, Cranberry Juice, Lemonade, Chocolate/2% Milk, Hot Chocolate, Coffee – Regular/Decaf

Melissa Jaramillo, Event Coordinator

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Ashling Party Menu

Appetizers

All Appetizer platters are based on quantities to feed a maximum of 35 people.

BBQ Pork Shoulder Sandwiches: \$110 Full, \$65.00 Half

Slow roasted pork shoulder in a tangy sweet BBQ sauce. Served with fresh baked mini buns.

Spinach Artichoke Dip with baguette slices: \$100.00 Full, \$60.00 Half

Fresh baby spinach, artichoke, Parmesan and cream cheese baked until hot and creamy, served with warm crispy baguette slices, tossed in Parmesan cheese.

Erincini with Fresh Marinara: \$90 Full, \$55.00 Half

Fresh made Parmesan risotto rolled into a bite size ball and stuffed with Monterrey jack cheese. Coated with bread crumbs and deep fried until crisp and golden brown. Served with house made marinara.

Medallion Sandwiches: \$90.00 Full, \$55.00 Half

Roasted turkey and lean roast beef sandwiches with tomato and lettuce, served with mayonnaise and mustard on the side.

Sliced cheese available upon request - additional \$20.00 Full, \$10 Half

Choices include: Cheddar, Baby Swiss & Provolone, Pepper Jack.

Chicken Shannon: \$90.00 Full, \$55.00 Half

Chicken breast strips dipped in our famous beer batter and served with Guinness BBQ and Shannon sauce.

Fresh Fruit Platter: \$80.00 Full, \$50.00 Half *Gluten Free*

Fresh seasonal fruit cut into single serving chunks served with flavored yogurt for dipping.

Assorted Vegetable Platter: \$80.00 Full, \$50.00 Half *Gluten Free*

Assorted fresh vegetables may include broccoli, cauliflower, carrots, celery and seasonal vegetables. Served with Parmesan peppercorn dressing.

Domestic Cheese Platter: \$80.00 Full, \$50.00 Half *Gluten Free*

Cheeses include mild cheddar, pepperjack, baby Swiss and provolone.

Mini Reubens: \$100.00 Full, \$60.00 Half *Gluten Free Option*

Lean corned beef on soft rye with sauerkraut, thousand Island dressing, and baby Swiss cheese in a mini pretzel bun.

Meatballs: \$80.00 Full, \$50.00 Half *Gluten Free*

Lean meatballs in a tangy barbecue sauce or Swedish style.

Irish Drunken Mushrooms: \$80.00 Full, \$50.00 Half

Sautéed mushrooms, shallot and garlic, deglazed with sweet honey and whiskey cream reduction, served with toasted baguette slices.

Soup & Salad Bar

Irish Root Soup: \$60.00 Full, \$40.00 Half *Gluten Free*

Traditional pureed soup of sweet potatoes, carrots, and leeks.

House Salad: \$35.00 Full, \$20.00 Half *Gluten Free Option, Dairy Free Option*

Spring mix, carrot, red onion, tomato, cucumber, and crostinis. Choice of two salad dressings: Balsamic, thousand island, hot bacon.

O'Connell Salad: \$80.00 Full, \$50.00 Half *Gluten Free*

Seasonal fruit, aged cheddar cheese and spicy cashews on a bed of mixed greens tossed with a raspberry balsamic dressing. Topped with grilled chicken.

Entrée Options

Dinner Rolls: \$20.00 Full (40pc) / \$15.00 Half (20pc)

Irish Brown Bread available: \$20.00 Full (40pc) / \$15.00 Half (20pc)

****Roasted Salmon with Decorative Dill Cream Topping** *Gluten Free*

Market Price per pound (figure ~1/2 lb per person)

Fresh pan seared salmon, topped with a dill cream topping. Served with butter whipped mashed potatoes and white wine deglazed spinach.

Fish and Chips: 120.00 Full, \$70 Half

One of Ireland's favorite dishes! Hand cut cod in our house-made Smithwick's Irish Ale batter, deep fried and served with thick cut steak fries and creamy coleslaw.

County Clare Meatloaf: \$120.00 Full, \$70.00 Half

A special blend of beef, veal, and pork, perfectly seasoned and baked. Served with Worcestershire cream and caramelized onion gravy, seasonal vegetables, and butter whipped potatoes.

Guinness® Pot Roast: \$110.00 Full, \$60.00

Old-fashioned style pot roast, stewed in our delicious savory Guinness® gravy. Served with seasonal vegetables and mashed potatoes.

Irish Stew: \$90.00 Full, \$50.00 Half *Gluten Free Option*

Tender lamb stewed with root vegetables and savory seasonings, decorated with crispy sweet potato shoestrings. Served with seasonal vegetables and mashed potatoes.

Corned Beef and Cabbage: \$90.00 Full, \$50.00 Half *Gluten Free*

Lean corned beef cooked in-house served with bacon braised cabbage & carrots, with potatoes. Served with a creamy horseradish sauce.

Cottage Pie: \$110.00 Full, \$60.00 Half *Gluten Free*

A nice variation of the classic: Seasoned shredded beef stewed with peas, carrots and onions topped with homemade mashed potatoes and baked 'til golden brown.

Pork Tenderloin with Cabernet Glaze: \$90.00 Full, \$50.00 Half *Gluten Free*

Lean, roasted pork tenderloin topped with a rich Cabernet glaze finished with Cointreau. Served with butter whipped mashed potatoes and seasonal vegetables.

Desserts

Crisp: \$65.00

Apple crisp or Rhubarb crisp made from scratch.

Irish Cream Cheesecake: \$65.00 Each Cheesecake (14 pcs)

Creamy cheesecake made with Irish cream and topped with a chocolate ganache.

Bread Pudding: \$65.00

Made with brown bread drenched in a rich and hearty baked custard with Wisconsin raisins.

Fudge Wudgy - \$65 (14 pcs)

A rich, decadent chocolate and fudge layered cake.

Lemon Mascarpone - \$65 (12 pcs)

An elegant and simple cake with lemon zest, blueberries and mascarpone cream frosting.

****Whether dining out or preparing FOOD at home, consuming raw or undercooked MEATS, POULTRY, SEAFOOD, SHELLFISH, or EGGS may increase your RISK of foodborne illness.**

Limited Menu

Irish Chips

Thick-cut pub fries covered in either: mild, sweet curry sauce, OR creamy garlic parsley sauce.

Add cheddar cheese .75 7.35

Chicken Shannon

Tender chicken breast strips covered in a homemade curry batter and served with our secret Shannon or Guinness BBQ sauce. 10.50

Irish Root Soup *Gluten Free*

A perfect purée of sweet potatoes, carrots, and leeks. Cup 3.15, Bowl 4.20

Pub Salad

Mixed baby greens, tomato, red onion, carrot and croutons. Served with your choice of dressing. 4.20

O'Connell Street Salad

Seasonal fruit, aged cheddar cheese and spicy cashews on a bed of mixed greens tossed with a raspberry balsamic dressing. Topped with grilled chicken. 12.60

Vegetarian option - without chicken 9.60

The Reuben

In-house roasted corned beef brisket, melted Swiss cheese, sauerkraut, and 1000 island on grilled caraway seeded rye 11.55

**Angus Burger *Gluten Free Option*

Angus burger served on a brioche bun with lettuce tomato and onion on the side. 10.50

Customize your burger! Add these items .50 each:

- Guinness BBQ,
- Shannon sauce
- 1000 Island
- horseradish sauce
- creamy garlic sauce
- curry sauce,
- crunchy fried onions
- sautéed onions
- Worcestershire cream gravy
- sauerkraut.

.75 each:

Cheddar, provolone, Swiss, goat cheese or Irish cheddar.

1.00 each: Rasher or bacon.

Limited Menu

Grilled Chicken Sandwich

Grilled chicken breast, provolone, caramelized onion, lettuce, tomato, mayo, served on a brioche bun. 10.50 *add bacon 1.00*

Guinness BBQ Sandwich

Slow roasted Guinness BBQ pulled pork, creamy coleslaw, mashed potatoes served open face on a thick cut grilled brioche. Crowned with crispy fried onions. 11.55

Shepherd's Pie *Gluten Free*

Seared lamb simmered with carrots, celery, onion and green peas in a hearty broth, topped with homemade mashed and baked to a golden brown. 16.80

Fish and Chips

One of Ireland's favorite dishes. Fresh cod in our Smithwicks Irish Ale batter, deep fried and served with steak fries, coleslaw, lemon, homemade tartar sauce and a slice of rye. 16.80

Irish Stew *Gluten Free*

Braised beef stewed with root vegetables and savory seasonings, topped with fried onion shoestrings. Served with mashed potatoes. 17.85

County Clare Meatloaf

A special blend of beef, veal and pork, perfectly seasoned and baked, topped with Worcestershire caramelized onion gravy. Served with seasonal vegetables and choice of potato. 16.80

Desserts

Fudgey Wudgy Chocolate Cake, Lemon Berry Mascarpone Cake, Bread Pudding (seasonal), Cheesecake (seasonal), Fruit Crisp (seasonal, served with ice cream), Bowl of Vanilla Ice Cream with chocolate sauce. 7.35 each

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