



EVENTS MENU

VISIT THE IRISH TIMES WEBSITE AT WWW.IRISHTIMESPUB.COM
FOR IMAGES & MORE INFORMATION.

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IRISH TIMES MENU RECCOMENDATIONS

PLEASE SELECT FROM A MENU OPTION BELOW

CASUAL SANDWICHES

2 APPETIZERS
2 SANDWICHES

LIGHTER FARE

2 APPETIZERS
1 SALAD
1 SANDWICH

A LITTLE BIT OF EVERYTHING

2 APPETIZERS
1 SANDWICH
1 ENTREE

BUILD YOUR OWN BAR

1 APPETIZERS
TACO OR BURGER BAR

Due to current supply chain issues Irish Times has created a limited party Menu to ensure the best experience for your event. Our amazing staff is working tirelessly to give our guests authentic Irish hospitality and cuisine. We thank you for your understanding and appreciate your patience.

APPETIZERS

BONELESS WINGS

HOUSE MADE WINGS TOSSED
IN BUFFALO SAUCE. SERVED
WITH CELERY, CARROTS, & RANCH
\$90 FOR 50 PCS

CHICKEN STRIPS

LIGHTLY BATTERED CHICKEN BREAST
STRIPS SERVED WITH BBQ SAUCE.
\$75 FOR 30 PCS

CORNER BEEF BITES

HOMEMADE CORNER BEEF, MELTED
SWISS & HERBS ON MARBLE RYE SQUARES.
SERVED WITH CREAMY HORSERADISH.
\$85 FOR 30 PCS

SPINACH ARTICHOKE DIP

\$65

CRISPY BRUSSEL SPROUTS

SEASONED & DEEP FRIED.
SERVED WITH CURRY AIOLI.
\$65 FOR 80 PCS

PRETZLE BITES

SERVED WITH IRISH STOUT MUSTARD.
ADD GARLIC CHEESE SAUCE FOR \$5.
\$55 FOR 80 PCS

MOZZARELLA STICKS

GOLDEN FRIED MOZZARELLA STICKS
SERVED WITH MARINARA SAUCE.
\$70 FOR 50 PCS

VEGGIE TRAY

\$100

SALADS

PRICES REFLECT SMALL OR LARGE BOWL.

A SMALL BOWL FEEDS 20 PEOPLE & A LARGE BOWL FEEDS 40 PEOPLE

SEASONAL SALAD

FRESH, HEALTHY & BEAUTIFUL SALADS
LOADED WITH GREAT SEASONAL
INGREDIENTS & CREATED TO PLEASE
JUST ABOUT ANY PALATE. PLEASE
ASK TO FIND OUT WHICH SEASONAL
SALADS WE'LL HAVE TO OFFER FOR
YOUR EVENT.
\$80 | \$145

ADD CHICKEN | SMALL \$30 | LARGE \$50
ADD STEAK | SMALL \$40 | LARGE \$75

SIMPLE SALAD

SPRING GREENS WITH RADISHES,
CUCUMBER, TOMATO, CARROT &
GREEN ONION. CHOICE OF DRESSING.
SMALL \$70 | LARGE \$135

DRESSINGS

RANCH, BALSAMIC, BLUE CHEESE
THOUSAND ISLAND, VINAIGRETTE,
HONEY MUSTARD

SANDWICHES

FRESH SANDWICH PLATTERS CONTAIN WHOLE SANDWICHES CUT INTO QUARTERS

CHICKEN CEASAR WRAP

CHOPPED ROMAINE WITH CLASSIC CAESAR DRESSING, GRILLED CHICKEN, RADISH, CHOPPED EGG, WHITE CHEDDAR & GRATED PARMESAN.

\$120

CLASSIC CORNED BEEF

THIN SLICED HOUSE MADE TENDER BEEF. SERVED HOT OR COLD ON MARBLE RYE WITH SWISS CHEESE & CREAMY HORSERADISH ON THE SIDE.

\$135

MINI SLIDERS

AN ASSORTMENT OF FRESH, COLD MINI SANDWICHES SERVED ON SOFT ROLLS WITH TURKEY, CORNED BEEF, AND ROAST BEEF.

20 PIECES | \$120

REUBEN

TENDER CORNED BEEF WITH HOUSE SAUERKRAUT, SWISS CHEESE & THOUSAND ISLAND DRESSING ON MARBLE RYE.

\$145

IRISH TIMES FAVORITE ENTREES

SERVED BUFFET STYLE, PORTIONS FEED 9-12 PEOPLE. MINIMUM ORDER OF 2.

BEEF STEW

FRESH VEGETABLES & TENDER BEEF BRAISED IN A RICH STOUT BROTH, TOPPED WITH CRISPY LEEKS. SERVED WITH SODA BREAD.

\$190

BEER MAC & CHEESE

CREAMY SHARP CHEDDAR, IRISH STOUT & SMOKED GOUDA CHEESE SAUCE BAKED WITH GOOD OLD FASHIONED MACARONI.

\$135

BBQ RIBS

SLOW COOKED TENDER BBQ RIBS. SMOKEY, SAUCY, AND MELT IN YOUR MOUTH. SERVED WITH FRENCH FRIES AND COLE SLAW

\$195

FISH & CHIPS

GENTLY BATTERED SUSTAINABLE ATLANTIC COD SERVED WITH FRIES, COLESLAW & TARTAR SAUCE.

\$175

LEMON CHICKEN

TENDER, PAN-SEARED CHICKEN BREAST GLAZED IN A ZESTY LEMON BUTTER SAUCE, FINISHED WITH A HINT OF FRESH HERBS. SERVED WITH MASHED POTATOES AND VEGETABLE BLEND. A SATISFYING DISH THAT'S LIGHT YET FULL OF FLAVOR.

\$180

PEDRO'S TACO BAR

INCLUDES THE FOLLOWING:

CORN TORTILLAS, GRILLED STEAK, ONIONS,
CILANTRO, SALSA VERDE, LIMES, & SHREDDED CHEESE
\$16.95 PER PERSON

BURGER BAR BUFFET

INCLUDES THE FOLLOWING:

1/2 POUND ANGUS BURGERS GRILLED TO
MEDIUM TEMPERATURE. VEGETARIAN OPTION
AVAILABLE UPON REQUEST: BLACK BEAN BURGER
ASSORTED BUNS, LETTUCE, TOMATO, PICKLES,
RAW ONION, KETCHUP, MAYONNAISE & MUSTARD,
AMERICAN BACON. AMERICAN, PEPPER JACK,
& CHEDDAR CHEESE. LIGHTLY SEASONED
FRIES & HOMEMADE COLESLAW
\$18.95 PER PERSON | 9.95 FOR CHILDREN UNDER 12

DESSERTS

ASSORTED PETITE FOURS

INCLUDES AN ASSORTMENT OF THE FOLLOWING:
CHOCOLATE CAKE WITH CHOCOLATE FROSTING
WHITE CAKE WITH STRAWBERRY FILLING
RAINBOW LAYERED CAKE CHOCOLATE FROSTING
\$125 FOR A TRAY OF 50 PCS

SEASONAL FRUIT PLATTER

AN ATTRACTIVE ARRANGEMENT OF SEASONAL FRUITS.
SERVES 20 PEOPLE.
\$150

BRING YOUR OWN DESSERT (NO HOMEMADE DESSERTS)
\$25



BAR/BEV SERVICE

PRICES PER PERSON | 3 HOUR MINIMUM

DOMESTIC BEER & WINE	\$40	\$10 PER EXTRA HOUR
PREMIUM BAR	\$50	\$12 PER EXTRA HOUR
TOP SHELF BAR	\$60	\$15 PER EXTRA HOUR

NO MARTINIS, SINGLE MALTS, SHOTS, BOMBS, DOUBLES, OR STRAIGHT UP DRINKS ARE INCLUDED IN ANY OF THE PACKAGES. ALL ADULTS OF LEGAL DRINKING AGE MUST BE ACCOUNTED FOR IN HEADCOUNT.

DOMESTIC BEER & WINE

SELECT DOMESTIC BEER & HOUSE WINE

PREMIUM BAR

SELECT PREMIUM BRAND LIQUORS,
IMPORTED & DOMESTIC BEERS &
HOUSE WINES.

TOP SHELF BAR

SELECT TOP SHELF LIQUORS,
IMPORTED, CRAFT & DOMESTIC BEERS
& HOUSE WINES

CASH BAR

EACH GUEST IS RESPONSIBLE FOR THEIR OWN BEVERAGE PURCHASES. HOST WILL BE RESPONSIBLE FOR MINIMUM AGREED AMOUNT TO BE FULFILLED.

OPEN BAR

BAR CHARGES ARE TRACKED BY THE DRINK, ON A CONSUMPTION BASIS & ADDED TO THE FINAL BILL AT THE END OF THE FUNCTION

PRICES, AVAILABILITY AND PRODUCT ARE SUBJECT TO CHANGE WITH OUT NOTICE. SALES TAX & 20% GRATUITY NOT INCLUDED IN PRICE.

BAR/BEV LIST

PRICES PER PERSON | 3 HOUR MINIMUM

PREMIUM BAR

GREY GOOSE
TITO'S
KETEL ONE
DON JULIO
PATRON
CASAMIGOS BLANCO
HENDRICK'S
TANQUERAY
MONKEY 47
JAMESON
JACK DANIEL'S
BLACK LABEL
WELL SCOTCHES
CAPTAIN MORGAN
BACARDI
GRAND MARNIER
AMARETTO
PADDY'S
GLENFIDDICH
GLENDALOUGH

DOMESTIC BEER

BUDLIGHT
BUDWEISER
COORS LIGHT
MILLER LITE
MGD
MILLER HIGH LIFE
MILLER 64
PABST OLD STYLE
PABST BLUE RIBBON

WINE

CABERNET
PINO NIOR
MERLOT
CHARDONNAY
PINOT GRIGIO
RIESLING
SAUVIGNON BLANC

TOP SHELF BAR

GREY GOOSE
TITO'S
HENDRICK'S
THE BOTANIST
TANQUERAY NO. TEN
DON JULIO 1942
DEL Maguey Vida
MONTELOBOS ESPADÍN
CLASE AZUL MEZCAL
MACALLAN 12
GLENLIVET 12 OR 15
LAGAVULIN 16



