



# St. Patrick's Day Menu

## ENTRÉES

10 person minimum per selection

Entrées include: 1 Salad, 2 Dressings, Rolls and Butter

**Homestyle Chicken Pot Pie** - \$13 per person  
Pulled Chicken, Carrots, Celery, Onions, Creamy Chicken Gravy topped with Puff Pastry

**Corned Beef and Cabbage** - \$16 per person  
Thinly sliced Corned Beef with savory Jus  
Includes fresh steamed Cabbage Wedges  
Choice of Colcannon Mashed Potatoes or House Made Potato Pancakes

**Guinness Braised Brisket** - \$21 per person  
Beef Brisket braised in Guinness Beer  
Includes Roasted Root Vegetables  
Choice of Colcannon Mashed Potatoes or House Made Potato Pancakes

**Irish Stew** - \$16 per person  
Tender Lamb, Baby Carrots, and diced Vegetables simmered in a rich Brown Sauce  
Choice of Colcannon Potatoes or House Made Potato Pancakes

**Shepherd's Pie** - \$12 per person  
Ground Beef, Corn, and diced Vegetables simmered in a rich Brown Sauce topped with Traditional Mashers

GF **St. Patrick's Potato Bar** - \$11 per person  
Herbed Idaho Potatoes (GF V)  
Butter, Shredded Cheddar Cheese, Sour Cream, Scallions, and chopped Corned Beef

## SIDE SALAD SELECTIONS

\$3 per person a la carte

¥ **Caesar Salad:** Romaine Lettuce, Grape Tomatoes, Red Onion, Parmesan Cheese, House Made Garlic Croutons (*on the side*)

GF V **Mixed Field Greens Salad:** Fresh Spring Mix, Romaine Lettuce, Cucumbers, Carrots, Grape Tomatoes, Black Olives

GF V **Traditional Garden Salad:** Romaine Lettuce, Cucumbers, Carrots, Grape Tomatoes

### Dressing Options:

- Asian Ginger (GF V)
- Bleu Cheese (GF ¥)
- Caesar (GF)
- Fat Free Italian (GF V)
- Honey Vinaigrette (GF ¥)
- House Balsamic Vinaigrette (GF V)
- Light Raspberry Vinaigrette (GF V)
- Pear Cinnamon Vinaigrette (GF ¥)
- Ranch (GF ¥)
- White French (GF ¥)

## HOT SIDES

\$3 per person a la carte

\*premium selection \$4 per person a la carte

**Colcannon Mashed Potatoes with Cabbage and Carrots** (GF ¥)  
**House Made Potato Pancakes\*** (¥) Sour Cream, Ketchup, and Hot Sauce

**Roasted Root Vegetables\*** (GF V)

**Traditional Mashers** (GF ¥)

## DECADENT DESSERTS

V **Double Decker Mint Chocolate Chip Brownies** - \$33 per dozen  
Mint Buttercream Frosting between two layers of fudgy Chocolate Chip Brownies garnished with Mint and White Chocolate Swirls

V **St. Patrick's Day Cheesecake** - \$48 (serves 16)  
Creamy Traditional Cheesecake topped with Irish Cream Liquor Whipped Cream and Chocolate Shavings

V **Shamrock Cut Out Cookies** - \$30 per dozen (2 dozen minimum)  
Large Shamrock shaped Iced Cut Out Cookies

GF Denotes Gluten Free • ¥ Denotes Vegetarian • V Denotes Vegan

Some items may contain and have been produced in a facility that also uses milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, or soy • Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk of foodborne illness 1

**Chef Inspired Creative Cuisine**

Totally Cooked, Inc. • 2730 Front Street • Cuyahoga Falls, OH 44221 • Phone: 330.923.9964 • www.totallycooked.com





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## TERMS AND CONDITIONS

1. To place an order or request information about our catering services, please call 330.923.9964 or email us at [sales@totallycooked.com](mailto:sales@totallycooked.com).
2. Our Event Coordinators will discuss rental equipment needs. We can provide china, glassware, silverware, linens, chafing dishes, serving platters, decorations, floral arrangements, tables, chairs, tents and entertainment. Please ask about other rentals that are also available.
3. Menu prices are based on food only unless otherwise stated. Totally Cooked Catering can provide professional staff for set up, guest services and clean up.
4. Once the menu, rentals, service staff and entertainment needs are discussed, an estimate will be available. Estimates can be e-mailed or mailed upon request. All full service events require a signed contract and deposit. Our contract includes one hour of planning with an Event Coordinator; consulting beyond this time is subject to an additional fee. We require all balances to be paid in full the week of the event.
5. All staffed events are subject to a 15% service charge.
6. Delivery is available at an additional charge.
7. Please consult with our Event Coordinators or Customer Service Representatives to discuss children's menu needs.
8. Preferred method of payment is personal check, corporate check or cash. We graciously accept Visa, MasterCard, Discover and American Express.
9. Cancellation Policy: If event cancels within 48 hours of the event date, Totally Cooked has the discretion of applying a 20% service charge on food and beverage and a 5% service charge on rentals to compensate for the cancellation.