



CARA IRISH PUBS

Banquet & Private Dining Menu

For Private Dining & Special Events,
Contact our Events Director
Katie Brustad
KatieB@carairishpubs.com

The Local – Minneapolis
931 Nicollet Mall
Minneapolis, MN 55402

Kieran's Irish Pub
85 N 6th St.
Minneapolis, MN 55403

The Local – West End
1607 Park Pl Blvd
St. Louis Park, MN 55416



CARA IRISH PUBS

Event Platters

All Platters Serve Approximately 25 Guests
Pricing before Tax & Gratuity



CARA IRISH PUBS

COLD PLATTERS

Cheese & Meats: Applewood Smoked Ham, Red Table Pepperoni, Sliced Bangers, Assorted Cheeses and Seasonal Accoutrements \$130

Shrimp Cocktail: Citrus and Chili Poached Shrimp with Cocktail Sauce and Lemon (GF) \$150

Roasted Apple & Gorgonzola Canapes: White Cheddar & Balsamic Reduction on Toasted Crostini (V) \$120

Mushroom Crostini: Roasted Wild Mushrooms, Caramelized Onions, Fresh Herbs (Vg) \$110

Caprese Skewers: Mozzarella, Grape Tomatoes, Fresh Basil, Balsamic Reduction (GF, V) \$115

Smoked Salmon Canapes: Crackers, Dill Cream Cheese, Smoked Salmon, Cucumber Ribbons, Red Peppers, Fresh Dill \$130

Spicy Pickle Roll-ups: Corned Beef & Cream Cheese (GF) \$120

Hummus & Crudité: Garlic Hummus, Carrots, Celery, Peppers, Crostini (Vg) \$120

Chicken Caesar Pinwheels: Fried Chicken Bites, Romaine, Parmesan, Caesar Dressing, Roasted Red Pepper Tortilla \$120

**Gluten Free Crackers Available Upon Request \$10 **

HOT PLATTERS

Mushroom Flatbread: Roasted Garlic Cream Sauce, White Cheddar & Pickled Onion (V) \$110

Pepperoni Flatbread: Pepperoni, Five Cheese Blend, Tomato Basil Sauce, Herb Spice \$110

Wee Burgers: Cheddar Cheese, Fried Onions, Garlic Aioli \$130

Chicken Sliders: Sliced Chicken, Honey Whiskey Glaze, Pepperjack Cheese, Garden Aioli \$130

Reuben Sliders: Corned Beef, Sauerkraut, Swiss, 1000 Island Dressing \$130

Rachel Sliders: Turkey, Sauerkraut, Swiss, 1000 Island Dressing \$130

Pub Pretzels: Beer Cheese Sauce (V) \$120

Chicken Shots: Tossed in Honey Whiskey Glaze served with Ranch Dip \$145

Cauliflower Shots: Fried Cauliflower, Buffalo Sauce (Vg) \$120

Meatballs: House-made with BBQ Sauce (GF) \$130

Baked Artichoke Dip: Artichoke Hearts, Sundried Tomatoes, Bell Peppers, Cheese Blend, Flatbread (V) \$130

Desserts by the Dozen

Caramel Apple Bars \$50

Banana Bread Pudding \$50

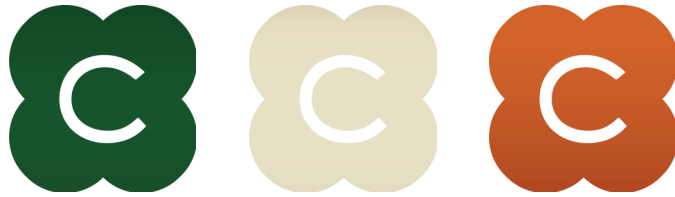
Chocolate Chunk Brownies \$50

Lemon Bars \$50

Chocolate Chip Cookies \$30

GF = Gluten-Free | V = Vegetarian | Vg = Vegan

*We are committed to offering our employees a living wage. A 5% service charge will be applied to all guest checks to cover costs associated with employee wages & benefits. The 5% service charge is not a gratuity for employee service.
A 20% service charge will be added to each tab as a gratuity to staff working the event.*



Plated Dinner Service

\$60 Per Person

Plus Tax & Gratuity

Guest Entrée Selections are NOT Required in Advance for groups 25 & under
A Custom Menu will be Created for your Event

Choose One Salad:

House Salad: *Mixed Greens, Cherry Tomatoes, Red Onion, Cucumber,
Honey Chive Vinaigrette (GF, V)*

Caesar Salad: *Romaine, Grape Tomatoes, Hawaiian Croutons,
Parmesan Cheese, Caesar Dressing*

Choose Three Entrées:

Fish & Chips: *Lightly Battered Cod, Chips, Tartar Sauce, Coastal Slaw*

Pub Curry: *Diced Chicken, Chickpeas, Spinach, Onions, Carrots, Cauliflower,
Yellow Curry Sauce, Basmati Rice (GF)*

Chicken Pub Pie: *Roasted Chicken, Carrots, Peas, Tarragon Cream Sauce, Puff Pastry*

Corned Beef: *Slow Roasted Corned Beef, Red Potatoes, Carrots, Braised Cabbage
Served with Garlic Cream Sauce (GF)*

Bangers & Mash: *Locally-Sourced Bangers, Mashed Potatoes, Peas, Carrots,
Fried Onions, Beef Gravy*

Mac N Cheese: *Cavatappi Pasta, Beer Cheese Sauce, Peppers, Peas, Breadcrumbs*

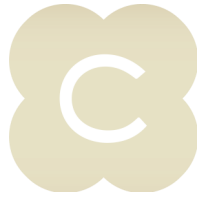
Choose One Dessert:

New York Cheesecake, Berry Sauce, Whipped Cream

Banana Bread Pudding, Caramel Sauce, Candied Walnuts, Whipped Cream

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Plated Dinner Service

\$70 Per Person

Plus Tax & Gratuity

Guest Entrée Selections are Required in Advance

Choose One Salad:

House Salad: *Mixed Greens, Cherry Tomatoes, Red Onion, Cucumber, Honey Chive Vinaigrette (GF, V)*

Caesar Salad: *Romaine, Grape Tomatoes, Hawaiian Croutons, Parmesan Cheese, Caesar Dressing*

Choose Three Entrées:

Salmon: *Fingerling Potatoes, Garden Peas, Wild Mushrooms, Mustard Cream Sauce (GF)*

Pub Steak: *Mashed Potatoes, Caramelized Onions, Green Beans, Beef Demi*

Chicken Breast: *Honey Brined, Sweet Potato Hash, Red Pepper Vinaigrette (GF)*

Walleye: *Breaded Walleye Fillet, Wild Rice Pilaf, Green Beans, Lemon Beurre Blanc*

Pasta Primavera: *Linguine, Fresh Tomato, Bell Pepper, Wild Mushrooms, Peas, Basil, Parmesan, Garlic Cream Sauce (V)*

Choose One Dessert:

New York Cheesecake, Berry Sauce, Whipped Cream

Banana Bread Pudding, Caramel Sauce, Candied Walnuts, Whipped Cream

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Buffet

For groups of 20 or more



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2 *ENTRÉES*—\$60 per Person

3 *ENTRÉES*—\$70 per Person

Plus Tax & Gratuity

Choice of One Salad:

House Salad: *Mixed Greens, Cherry Tomatoes, Red Onion, Cucumber, Honey Chive Vinaigrette (GF, V)*

Caesar Salad: *Romaine Lettuce, Cherry Tomatoes, Hawaiian Croutons, Parmesan Cheese, Caesar Dressing*

ENTRÉES:

Chicken Pub Pie: *Diced Chicken, Carrots, Peas, Tarragon Cream Sauce, Puff Pastry*

Shepherd's Pie: *Ground Beef, Ground Lamb, Carrots, Peas, Mashed Potatoes (GF)*

Pub Curry: *Diced Chicken, Chickpeas, Spinach, Onions, Carrots, Cauliflower, Yellow Curry Sauce, Basmati Rice (GF)*

Corned Beef: *Slow Roasted Corned Beef, Red Potatoes, Carrots, Braised Cabbage, Garlic Cream Sauce (GF)*

Choice of Two Sides:

Mac N Cheese: *Cavatappi Pasta, Beer Cheese Sauce, Breadcrumbs*

Herb Roasted Potatoes: *Fingerling Potatoes, Garlic, Rosemary, Thyme (GF)*

Green Beans: *Butter, Slivered Almonds (GF)*

Steamed Vegetables: *Broccoli, Carrots, Cauliflower (GF)*

Choice of Two Mini Desserts:

Caramel Apple Bars

Banana Bread Pudding

Chocolate Chip Cookies

Chocolate Chunk Brownies

Lemon Bars

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Beverage Service

HOSTING BEVERAGES

There are various ways to handle beverages during your event, and there is truly no right or wrong way to set up this service.

All beverages are charged based on actual consumption.

OPEN or LIMITED BEVERAGE TAB:

You could decide to host all beverages, select specific beverages, or set a beverage price maximum for: a certain amount of time, up to a certain dollar amount, or a combination of these two (whichever happens first).

DRINK TICKETS:

You could also choose drink tickets to ensure that all guests receive the same number of beverages on the hosted tab. The onsite contact is responsible to distribute tickets to the guests as they arrive.

We can arrange for the drink tickets to be 'good for': any beverage of the guests' choice, select beverages, or a beverage price maximum.

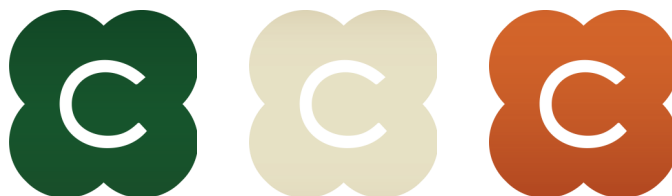
Drinks will always range in pricing, and you will be charged the exact price of each item received when tickets are redeemed.

There is no charge for any unused tickets.

INDIVIDUAL TABS:

You are not required to host any beverages ordered by your guests. We are always happy to have individual tabs for all beverages ordered; guests can start their tab with a credit card or pay cash as they go. All individual beverage purchases (ordered through dedicated event staff) will help count towards your overall food and beverage minimum.

Events where individual tabs exceed 40 guests, additional staffing may be required and additional fees applied.





CARA IRISH PUBS

Service Add-Ons



CARA IRISH PUBS

PASSED APPETIZERS

Who doesn't love it when the food comes to you?

A great option for events where socializing and networking is the priority.

With passed appetizers, there is no need for guests to break the conversation to grab a bite!

Additional Staffing Fee: \$75 per Person, per Hour

Minimum of 1 Hour Required

PRIVATE EVENT BARTENDER

Many of our Private Event Spaces allow access to Private Bar Space.

There is no better way to make your event a VIP experience than to add a bartender dedicated to you and your guests!

Additional Staffing Fee: \$75 per person, per Hour

Minimum of 2 Hours Required

OUTSIDE DESSERTS

Please note that we require any outside desserts to be bakery bought and cannot be homemade. Outside dessert must come from a food certified & licensed vendor.

SELF-SERVICE CAKE TABLE

\$20 fee per 1/4 sheet cake or 24 cupcakes

(The pub will provide plates, silverware, napkins, and service utensils needed for guest to self-serve)

CHEF SLICED & PLATED SERVICE

\$2 per person slicing and plating fee

(please send bakery's slicing instructions for tiered cakes)

LINEN RENTALS

WHITE or BLACK LINEN TABLECLOTHS & BLACK LINEN NAPKINS

Linen Rental: \$60 ~ \$150

BLACK LINEN NAPKINS ONLY

Linen Rental: \$30

Clients are always welcome to work with their own outside vendor to provide other types of linens to fit their event needs.