



PRIVATE EVENT DINING MENU

Let us help you plan your special event!

Contact:

Jessica Bader

Events Manager, Cara Irish Pubs

612-452-2296

JessicaB@carairishpubs.com

The Local

MINNEAPOLIS

The Local Minneapolis
931 Nicollet Mall
Minneapolis, MN 55402

KIERAN'S

IRISH PUB

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

The Local

WEST END

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

EVENT PLATTERS

All Platters Serve Approximately 25 Guests
Pricing before Tax & Gratuity



COLD PLATTERS

Ploughmans Platter: Sliced Bangers, Applewood Smoked Ham, Red Table Pepperoni, Assorted Cheeses and Seasonal Accoutrements **\$130**

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

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

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

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

Smoked Salmon Canapés: 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

Wild 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**

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

Gaelic Whiskey Bites: House-made Breaded Chicken, tossed in Honey Whiskey Glaze served with Ranch Dip **\$145**

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

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

Baked Artichoke Dip: Artichoke Hearts, Sundried Tomatoes, Bell Peppers, Cheese Blend, with Grilled 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



CARA IRISH PUBS

GF = Gluten-Free | V = Vegetarian | Vg = Vegan | DF = Dairy Free | GFO = Gluten-Free Optional

A 20% event gratuity charge will be added to each tab and will go to staff working the event

CLASSIC IRISH PUB PLATED DINNER SERVICE

Hearty, familiar, and full of comfort—this menu features traditional pub fare and guest favorites. Perfect for casual celebrations or group dinners where warmth and ease matter most.

For groups of 25 or fewer,
there's no need to choose entrées in advance—your guests can order onsite from this menu.

For groups over 25,
we'll work with you to collect entrée selections and guest names in advance to ensure smooth service.

\$60 Per Person

Plus Tax & Gratuity



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 & Cabbage: Slow Roasted Corned Beef, Red Potatoes, Carrots, Braised Cabbage Served with Creamy Parsley Garlic Sauce

Bangers & Mash: Locally-Sourced Bangers, Carrots, Peas, Gravy, Mashed Potatoes, topped with Fried Onions

Mac & 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



CHEF'S SELECT PLATED DINNER SERVICE

Offering an elevated dining experience, this menu showcases entrées and seasonal flavors ideal for rehearsal dinners, milestone celebrations, or corporate events that call for a refined touch.

Available to groups of any size,
we'll work with you to collect entrée selections and
guest names in advance to ensure smooth service.

\$70 Per Person

Plus Tax & Gratuity



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: *Roasted Potatoes, Garden Peas, Wild Mushrooms, Whiskey-Honey Glaze and Mustard Cream Sauce (GFO)*

Pub Steak: *Mashed Potatoes, Green Beans, Whiskey Peppercorn Sauce (GFO)*

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*



CARA IRISH PUBS

GF = Gluten-Free | V = Vegetarian | Vg = Vegan | DF = Dairy Free | GFO = Gluten-Free Optional

A 20% event gratuity charge will be added to each tab and will go to staff working the event

BUFFET

20+ GUESTS

2 Entrées
\$60 Per Person
Plus Tax & Gratuity

3 Entrées
\$70 Per Person
Plus Tax & Gratuity



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

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 & Cabbage: Slow Roasted Corned Beef, Red Potatoes, Carrots, Braised Cabbage, Creamy Parsley Garlic Sauce(GF)

CHOICE OF TWO SIDES

Mac & Cheese: Cavatappi Pasta, Beer Cheese Sauce, Breadcrumbs

Herb Roasted 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



CARA IRISH PUBS

GF = Gluten-Free | V = Vegetarian | Vg = Vegan | DF = Dairy Free | GFO = Gluten-Free Optional

A 20% event gratuity charge will be added to each tab and will go to staff working the event

BEVERAGE SERVICE

All beverages are charged based on actual consumption.

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



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

GF = Gluten-Free | V = Vegetarian | Vg = Vegan | DF = Dairy Free | GFO = Gluten-Free Optional

A 20% event gratuity charge will be added to each tab and will go to staff working the event

SERVICE ADD-ONS



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 DESSERT TABLE

\$25 fee per 1/4 sheet cake or 24 cupcakes

We 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 and Napkins

Rental: **\$60 ~ \$150**

Black Linen Napkins Only

Rental: **\$30 - \$100**

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



CARA IRISH PUBS

GF = Gluten-Free | V = Vegetarian | Vg = Vegan | DF = Dairy Free | GFO = Gluten-Free Optional

A 20% event gratuity charge will be added to each tab and will go to staff working the event