

# APPETIZER MENU

## APPETIZER PLATTERS

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<b>SPINACH &amp; ARTICHOKE DIP</b>	S   V   GF*
Spinach, artichokes and four-cheese dip, baked and served with chippers and garlic bread (serves 4-6 people)	
<b>IRISH NACHOS</b>	S   V   GF*
Potato chippers, three-cheese blend, green onions, tomatoes, black olives and jalapeños, topped with shredded lettuce, salsa and sour cream (serves 4-6 people)	
<b>CHICKEN WINGS</b>	S
Lightly breaded chicken wings tossed in your choice of dry spice or sauce <i>Sauce choices: sweet chili, honey garlic, garlic parmesan, whiskey BBQ, medium, Buffalo hot, Terry's extreme hot. Dry choices: cajun, chipotle mango, salt &amp; pepper, jerk</i>	
<b>BUFFALO CAULIFLOWER</b>	S   P   V
Battered and fried cauliflower florets topped with Buffalo hot sauce, green onion and a side of buttermilk dill sauce	
<b>VEGGIES &amp; DIP</b>	S   V   GF
Assorted veggies served with buttermilk dill dip (serves 15-20 people)	
<b>CHARCUTERIE BOARD</b>	S   GF*
Blue cheese, goat cheese, cheddar cheese, mozzarella cheese with assorted salami, prosciutto, artisan crackers, crostini, grapes, cranberry apple compote, pickled olives and beans (serves 20 people)	

## COLD CANAPÉS (min. 2 doz. per selection)

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<b>CAJUN SHRIMP COCKTAIL</b>	S   GF
Cajun shrimp, comeback sauce	
<b>CORN &amp; BLACK BEAN SALSA SCOOPS</b>	S   P   V   GF
Corn & black bean salsa, guacamole, cilantro, corn tortilla scoop	
<b>SMOKED GOAT CHEESE PHYLLO CUPS</b>	S   P   V
Smoked goat cheese, roasted garlic, phyllo cup, pickled red onion	
<b>CUCUMBER CANAPÉ</b>	S   P   V   GF
With smoked salmon, cream cheese, dill and lemon	
<b>CAPRESE SLIDER</b>	S   P   V
With Roma tomatoes, mozzarella, basil and balsamic reduction	

S - Station | P - Passed | V - Vegetarian | GF - Gluten-Friendly  
\*with modifications

# APPETIZER MENU

## HOT CANAPÉS (min. 2 doz. per selection)

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<b>MAC &amp; CHEESE BITES</b>	S   P   V
Panko crusted macaroni and cheese bites fried and served with buttermilk dill sauce	
<b>MOZZARELLA WEDGES</b>	S   P   V
Fried mozzarella wedges served with marinara sauce	
<b>CHICKEN SATAY</b>	S   P   GF
Served with sweet chili sauce	
<b>MUSHROOM &amp; ASIAGO CROSTINI</b>	S   P   V
Toasted crostini with sautéed mushrooms and asiago cheese	
<b>BAKED BRIE &amp; CHICKEN CROSTINI</b>	S   P
Toasted crostini with baked brie and chicken, topped with cranberry and apple compote	
<b>SMOKED STUFFED MUSHROOMS</b>	S   P   V
Button mushrooms, cream cheese, tex mex cheese, garlic, parsley, bread crumbs	
<b>IRISH SPRING ROLLS</b>	S   P
Fried tortilla filled with corned beef, cabbage, carrots, red peppers, mozzarella cheese and served with Russian dressing	
<b>BACON &amp; BRIE PHYLLO CUP</b>	S   P
With bacon jam and chives	
<b>LOADED POTATO SKINS</b>	S
Tex mex cheese, bacon, sour cream and green onion	
<b>REUBEN POTATO SKINS</b>	S
Potato skins, corned beef, Russian dressing, sauerkraut, Swiss cheese, green onion	
<b>SHEPHERDS PIE POTATO SKINS</b>	S
Donaleigh's famous shepherds pie served on a potato skin	
<b>CHEESE ARANCINI</b>	S   P   V
With mozzarella, tomato sauce and basil shoots	
<b>FRIED GNUDI</b>	S   P
With pancetta, brown butter and sage	
<b>MINI BACON GRILLED CHEESE</b>	S   P
With bacon, brie and onion jam	

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## HOT CANAPÉS (continued)

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**HALLOUMI SLIDERS** S | P | V  
 Halloumi cheese, roasted red peppers, spinach, coleslaw and chipotle mayo on a Fox's Bakery bun

**NASHVILLE HOT CHICKEN SLIDERS** S  
 Fried chicken, hot sauce, pickle, lettuce on a Fox's Bakery bun

**PULLED PORK SLIDERS** S | P  
 BBQ pulled pork with cheddar, coleslaw, and pickle on a Fox's Bakery bun

**BEEF SLIDERS** S | P  
 Served with white cheddar, bacon, whiskey BBQ sauce and onion crisps on a Fox's Bakery bun

## SANDWICH PLATTERS

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*Minimum one dozen per variety. Gluten free wraps and buns available.*

**CLUB WRAP**  
 Roasted chicken, bacon, lettuce, tomato, mayo and white cheddar in a tortilla wrap

**HAM & SWISS**  
 Lettuce, tomato, shaved ham, Dijon mustard and Swiss cheese

**TURKEY & CHEDDAR**  
 Shaved roasted turkey, lettuce, tomato, mayo and orange cheddar

**ROASTED VEGETABLE**  
 Roasted zucchini, peppers, eggplant and red onion with goat cheese and balsamic aioli

**CAPRESE**  
 Bocconcini, sliced Roma tomato, fresh basil, balsamic glaze and pesto aioli

**ROAST BEEF**  
 Shaved roast beef with horseradish aioli and white cheddar

**BACON & BRIE**  
 Bacon and melted brie cheese, arugula and cranberry mayo

# BUFFET MENU

## SALAD

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### APPLE & FENNEL SLAW (SERVES 15-20)

Shaved Granny Smith Apples, green cabbage, fennel, fresh parsley, creamy slaw dressing

### POTATO SALAD (SERVES 15-20)

Home-style potato salad with fresh dill, green onion, pickles, creamy dressing

### GARDEN SALAD (SERVES 10-12)

Romaine, cucumber, red onion, cherry tomatoes, carrot, balsamic vinaigrette

### GREEK SALAD (SERVES 10-12)

Romaine lettuce tossed with cucumbers, feta, black olives, red onion, cherry tomatoes, Greek feta dressing

### BEET SALAD (SERVES 10-12)

Arugula, yellow and red beets, bourbon walnuts, goat cheese, balsamic vinaigrette

### CAESAR SALAD (SERVES 10-12)

Crisp romaine hearts, asiago cheese and bacon bits tossed in roasted garlic Caesar dressing

### FIESTA SALAD (SERVES 15-20)

Arugula and spinach, corn & black bean salsa, avocado, tomato, honey lime vinaigrette

## SOUP

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### ALL SELECTIONS SERVE 15-20

Roasted Butternut Squash, Cream of Mushroom, Cheeseburger, Split Pea & Ham, Leek & Potato, Chicken Noodle, Broccoli & Cheddar, Roasted Cauliflower and Cheddar, Dill Pickle, Butter Chicken

## HOT TRAYS

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### MAC & CHEESE (SERVES 12-15)

Four cheese mornay sauce, cavatappi pasta, parmesan

### VEGGIE LASAGNA (SERVES 16)

Layered with tomato sauce, ricotta and grilled vegetables

### BAKED PENNE (SERVES 12-15)

Penne noodles and vegetables tossed in your choice of tomato sauce or béchamel sauce

### MEAT LASAGNA (SERVES 16)

Traditional lasagna with meat sauce and a four-cheese blend

### SHEPHERDS PIE (SERVES 16)

Ground beef, carrots, onions, celery, peas and corn simmered in beef gravy topped with Irish champ potato

# BUFFET MENU

## BUFFET PACKAGES

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*All buffet packages are served with a choice of two sides.*

### ROAST PRIME RIB

Au jus and horseradish. Minimum 20, increased by increments of 20 only.

### BONELESS CHICKEN BREAST DINNER

Served with mushroom Madeira cream sauce. Minimum 15.

### BACON-WRAPPED MEATLOAF DINNER

Served with Guinness gravy. Minimum 15, increased by increments of 5 only.

### ROAST TURKEY DINNER

Served with pan gravy and cranberry sauce. Minimum 15.

### ROAST SALMON DINNER

Served with whiskey maple sauce. Minimum 15, increased by increments of 15 only.

### SIDES

Roasted mini red potatoes, mashed potatoes, jasmine rice pilaf, honey-glazed carrots, garlic green beans, roasted Brussels sprouts with balsamic, medley of vegetables (broccoli, cauliflower, red & yellow peppers, carrots)

## BBQ

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### DONALEIGH'S SIGNATURE BBQ BUFFET

Smoked brisket, pulled pork, pork back ribs, baked beans, mac & cheese, potato salad, apple & fennel coleslaw, corn bread, pickles, KC BBQ sauce. Minimum 30, increased by increments of 10 only.

### WHOLE SMOKED BRISKET (SERVES 12-15)

Smoked minimum 12 hours. Available whole or sliced

### SMOKED PORK BUTT (SERVES 12-15)

Available whole or pulled

### BAKED BEANS

### TACO SHELLS (WHEAT)

### BRIOCHE BUNS

### CORN BREAD

### PICKLED RED ONION

### HOUSE-MADE PICKLES

### KC BBQ SAUCE

### LIME CREMA

### CORN & BLACK BEAN SALSA

### CHIPOTLE MAYO

## THREE-COURSE PLATED #1

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### APPETIZER (CHOOSE ONE)

#### CAESAR SALAD

Crisp romaine hearts, asiago cheese and bacon bits tossed in roasted garlic Caesar dressing

#### GARDEN SALAD

Romaine, cucumber, red onion, cherry tomatoes, carrot, balsamic vinaigrette

#### SEASONAL SOUP

Ask for details (minimum 10 orders)

### ENTRÉE (CHOOSE UP TO TWO\*)

#### BEEF

8oz striploin, mushroom gravy, mashed potato, seasonal vegetables

#### CHICKEN

Parmesan crusted chicken, roasted garlic cream sauce  
mashed potato and seasonal vegetables

#### FISH

Irish whiskey salmon with cracked black pepper and Bushmills Irish whiskey maple reduction,  
jasmine rice, seasonal vegetables

#### VEGETARIAN

Handmade gnocchi in a four-cheese sauce with spinach, cherry tomatoes and  
garlic crostini

#### VEGAN

Grilled cauliflower steak with curried lentils, braised rainbow chard and  
seared cherry tomatoes

### DESSERT (CHOOSE UP TO TWO)

#### BAILEY'S IRISH CHEESECAKE

Our signature house-made cheesecake, topped with chocolate ganache and caramel

#### CROISSANT MAPLE BREAD PUDDING

Layered croissants baked with cinnamon, maple syrup, brown sugar and  
cream, served with warm toffee sauce

#### GUINNESS CHOCOLATE CAKE

Flourless Guinness chocolate cake with whiskey cream cheese icing

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*All selections are to be made in advance. Final numbers to be confirmed 7 days prior to the event.  
Note: If guests are choosing their menu on an individual basis, each guest must have a meal indicator card  
with their chosen menu selections at their place setting. \*Entrees for dietary restrictions in addition to choice of two.*

## THREE-COURSE PLATED #2

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### APPETIZER (CHOOSE ONE)

#### CITRUS SALAD

Grapefruit and blood orange supremes with arugula and frisée, shaved fennel, pomegranate arils, whipped goats cheese, citrus vinaigrette

#### ROASTED BEET SALAD

Arugula, roasted beets, bourbon walnuts, goat cheese, balsamic reduction, honey balsamic vinaigrette, spiralized beets

#### SEASONAL SOUP

Ask for details (minimum 10 orders)

### ENTRÉE (CHOOSE UP TO TWO\*)

#### BEEF

Guinness-braised short ribs, mashed potatoes, seasonal vegetables, parsnip crisps

#### CHICKEN

Pan seared chicken supreme with charred shallot and porcini mushrooms, fondant potato, chasseur sauce and fried enoki mushrooms

#### FISH

Pan seared salmon, turmeric cauliflower purée, carrot and fennel salad, citrus vinaigrette and blood orange segments

#### VEGETARIAN

Grilled balsamic-marinated king oyster mushrooms and polenta fries seasoned in lavender salt and sumac aioli

#### VEGAN

Grilled cauliflower steak with curried lentils, braised rainbow chard and seared cherry tomatoes

### DESSERT (CHOOSE UP TO TWO)

#### CRÈME BRULÉE

Traditional vanilla

#### SALTED CARAMEL CHEESECAKE

House-made cheesecake with salted caramel

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# DESSERT MENU

## PLATED DESSERT

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### BAILEY'S IRISH CHEESECAKE

Our signature house-made cheesecake, topped with chocolate ganache and caramel

### CROISSANT MAPLE BREAD PUDDING

Layered croissants baked with cinnamon, maple syrup, brown sugar and cream, served with warm toffee sauce

### GUINNESS CHOCOLATE CAKE

Flourless Guinness chocolate cake with whiskey cream cheese icing

## WHOLE DESSERTS

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### WHOLE BAILEY'S IRISH CHEESECAKE (9")

Our signature house-made cheesecake, topped with chocolate ganache and caramel (serves 10-12)

### PAN OF CROISSANT MAPLE BREAD PUDDING

Layered croissants baked with cinnamon, maple syrup, brown sugar and cream, served with warm toffee sauce (serves 32)

### WHOLE GUINNESS CHOCOLATE CAKE (9")

Flourless Guinness chocolate cake with whiskey cream cheese icing (serves 10-12)

## DESSERT PLATTERS

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### FRESH FRUIT PLATTER

An assortment of fresh-cut fruit and berries (serves 15-20)

### ASSORTED DESSERT SQUARES

Brownies, butter tart squares, carrot cake, Nanaimo bars (serves 15-20)

### DESSERT CHARCUTERIE BOARD

Assorted dessert squares, soft-baked chocolate chip cookies, fresh berries, chocolate mousse shooters (serves 20-25)

## COFFEE & TEA

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### COFFEE & TEA STATION

Coffee and tea station setup with milk, cream and sugars (serves 25)

\*additional charges apply for offsite events



## ABOUT US

Donaleigh's Irish Public House is located in the heart of historic downtown Barrie. Since opening our doors in 2011, we have become well known for carrying on the fine Irish tradition of great food, quality ales and genuine hospitality.

Donaleigh's delivers fresh and creative food, always prepared from scratch. Our talented culinary team, lead by Chef Cory Poole, RSE, has curated a selection of our most popular menu items and integrated them with new favourites, specifically designed for group service.

Whether you're hosting a wedding, a family function, a corporate luncheon, or a celebratory dinner, our Event Coordinator, Laura-Lea Vogel, will collaborate with you to deliver the optimal experience for your special occasion. Our catering menu is available for pickup, delivery or full-service.

Simply reach out to Laura-Lea at 705-241-9200, or send an email to [laura-lea@donaleighs.com](mailto:laura-lea@donaleighs.com) and she'll help get you started.

## DIETARY & ALLERGY INFORMATION

Please let us know 7 days in advance of your order if there are any food allergies or dietary restrictions that need to be accommodated within your menu. While we strive to provide nut, seafood, soy and egg-free options, some products contain trace amounts of these ingredients. If any of these allergens pose a significant health risk to you, please let our catering team know ahead of time. Thank you in advance for proactive communication.

## CATERING PICKUP & DELIVERY

Delivery available in Barrie and surrounding areas. Please contact us directly for availability and pricing. Please note a 7% eco-fee applies to all takeout & delivery orders.

## FULL SERVICE CATERING & EVENTS

Our catering team can work with you to arrange staffing and rental needs where required for full-service events. All staffing and rental details are subject to availability and must be confirmed 7 days prior to your event. Additional fees apply.

## GENERAL TERMS & CONDITIONS

All menu items and prices are subject to change. Menu pricing is subject to applicable HST and gratuity. Final payment due 48 hours in advance of order fulfillment. All payments made via credit card are subject to a 3% transaction fee.