

O'BRIEN'S
WEST END
 BANQUETS • BEDS • BISTRO • BEEF
Catering Menu

APPETIZERS

The perfect start to any meal!

Spinach Artichoke Dip	70
Our signature dip served hot with tortilla chips (serves 20)	
Smoked Bacon-Wrapped Peppers	64
Hungarian hot peppers stuffed with cheese & sausage, wrapped in bacon and smoked to perfection (25 pieces)	
Smoked Salmon Crostini	64
House-smoked salmon with a dill cream cheese spread on crostini topped with capers (25 pieces)	
O'Brien's Sausage Kebabs	64
Mild Italian sausage skewered & grilled with cherry tomatoes, peppers & onions (25 skewers)	
Meatballs	56
Choose your sauce: Swedish, Italian or Sweet Asian (50 pieces)	
Chicken Wings	26
20 wings served hot, medium, mild or plain with bleu cheese	
Chicken Fingers	38
20 fingers served hot, medium, mild or plain with bleu cheese	
Traditional Stuffed Hot Peppers	60
Hungarian peppers stuffed with sausage & cheese topped with melted provolone over marinara sauce (25 pieces)	
Pizza Logs	40
20 pizza logs served with marinara sauce	
Pretzel Sticks	52
20 pretzel sticks served with mustard for dipping Add cheese sauce- \$10	
Buffalo Chicken Wing Dip	50
A local favorite served with tortilla chips (serves 20)	
Bruschetta	36
Tomatoes, fresh basil and garlic served with crostini (serves 25)	
Signature Charcuterie Board	75
An assortment of specialty & smoked cheese and sausage with accoutrements and crackers (serves 12-15)	

DINNER PACKAGES

Price per person; includes fresh baked chocolate chip cookies

Best of Buffalo Buffet	19.99
- Roast Beef on Weck with rolls, au jus & horseradish - Chicken Fingers with Bleu Cheese (substitute ¼ Chicken Roasted or Smoked for \$2pp) - Baked Pasta with Marinara & Mozzarella - Mixed Green Salad with Ranch & Italian Dressing	
Homestyle Comfort Buffet	24.99
- Roast Beef on Weck with rolls, au jus & horseradish - Oven Roasted Sliced Turkey Breast - Mashed Potatoes & Gravy - Sage & Cranberry Stuffing - Buttered Corn - Mixed Green Salad with Ranch & Italian Dressing	
Smoked Barbeque Buffet	22.99
- House Smoked Pulled Pork with Costanzo Roll - Smoked Beef Brisket - Choice of Traditional or Southwest Coleslaw - Mac n' Cheese - Baked Beans	
Breakfast Buffet	16.99
- Farm Fresh Scrambled Eggs - Homestyle Potatoes - Choice of Bacon or Sausage links - Fruit Salad - Assorted Pastries (in lieu of cookies) - Coffee, Tea & Orange Juice	
Cold Luncheon Buffet	16.99
- Green salad with Ranch & Italian Dressing - Choice of Pasta Salad, Macaroni Salad or Coleslaw - Fresh Deli Sandwiches or Wraps made with your choice of Turkey, Ham or Salami with Cheese and condiments on the side	
Hot Luncheon Buffet	18.99
- Green salad with Italian Dressing and Dinner Rolls - Choice of Roast Beef or Roast Turkey Breast - Mashed Potatoes & Gravy - Seasonal Vegetables	

Please allow 72 hour notice for all catering orders. 50% deposit due at time of booking; balance payable in cash or check at time of pick up. If payment by credit card, please add 3% service fee. The above prices are for pick-up only. Additional fee for a hot drop-off delivery. Pricing as of June 2023 and subject to change without notice.

A la carte

Half Pan feeds 20 / Full Pan feeds 40

Cheesy Potatoes Crowd pleasing comfort food... warm, cheesy potatoes are the perfect side dish!	\$70 / \$130	Mashed Potatoes & Gravy Buttery mashed potatoes served with beef gravy	\$60 / \$110
Macaroni and Cheese Our signature mac and cheese	\$50 / \$90	Baked Pasta Marinara Pasta with marinara sauce topped with mozzarella	\$50 / \$90
Coleslaw Our house made coleslaw... it's sweet, tangy & fresh!	\$33 / \$65	Fresh Green Salad A mix of fresh Iceberg & Romaine lettuce with tomatoes, cucumbers, radish and purple cabbage with your choice of Ranch or Italian dressing	\$33 / \$65
Baked Beans Beans, beans the wonderful fruit....	\$30 / \$60	Caesar Salad Fresh Romaine lettuce with Parmesan cheese, croutons and Caesar dressing	\$38 / \$75
Macaroni Salad Our homemade macaroni salad	\$50 / \$90	Veggie Platter A nice assortment of fresh cut vegetables including carrots, celery, cucumber, grape tomatoes and sweet peppers with ranch dip	
Fruit Platter A nice assortment of fresh cut fruit including cantaloupe, grapes, strawberries, pineapple & blueberries with a raspberry yogurt dip		Small (feeds 15-20)	\$49.99
		Large (feeds 35-40)	\$74.99
		Small (feeds 15-20)	\$49.99
		Large (feeds 35-40)	\$64.99

Meats by the Pound

3 lb. minimum. Prices do not include rolls

House-Smoked Beef Brisket Our house smoked beef brisket sliced and served in our signature brisket sauce	\$19.99 lb	Bourbon Glazed Beef Our famous sliced roast beef tossed in our bourbon glaze sauce served with bleu cheese crumbles on the side	\$19.99 lb
O'Brien's Roast Beef Our famous sliced roast beef with au jus and horseradish	\$16.99 lb	Pot Roast Served sliced in natural juices	\$16.99 lb
House-Smoked Pulled Pork Our house smoked pulled pork served with BBQ sauce	\$17.99 lb	Oven Roasted ¼ Chicken Our herb marinated and oven roasted ¼ chicken (min. 15 pieces)	\$5/piece

Fresh Costanzo Sandwich Roll \$12/dozen
Plain or Kummelweck; sliced

Udi's Gluten Free Kaiser Rolls \$2 each

Desserts

Finish your meal with something sweet!
 Half pan (feeds 10-15) / Full pan (serves 20-30)

Fresh Baked Cookies Can't go wrong with a classic chocolate chip cookie!	\$14/dozen	Blueberry Cobbler A Texas-style cobbler that's the perfect combination of sweet & tart	\$33 / \$65
O'Brien's Bread Pudding Not your grandma's bread pudding... it's amazing! Serve it warm with our rum-caramel sauce! (no raisins)	\$33 / \$65	Heaven In a Bowl Exactly as it's name suggests.... layers of chocolate cake, chocolate & vanilla pudding, cool whip and toffee pieces	\$33 / \$65

Disposable Plates & Silverware \$0.75 pp

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