

BRAZEN HEAD IRISH PUB

PRIVATE GATHERINGS MENU

The Brazen Head Irish Pub prides itself on bringing a taste of Ireland to Omaha. With that we strive to ensure that every event that we assist in hosting is a reflection of that pride. Please review some of our more popular selections listed below for events or set up a meeting with Mark to discuss the perfect menu selections to meet your evenings expectations. We are here to work with you to make every event a wonderful one.

To gain a perspective of food and drinks we recommend that you select items that compliment each other and the proper amounts depending on the event. Please feel free to ask Mark for any suggestions or ideas on quantity. Due to always wanting to have the freshest ingredients, we ask that you give us a 72 hour notice for any catering events.

Never-ending Chips & black bean salsa **\$25**

A delicious homemade salsa to satisfy the crowd that wants to snack!

Large assorted Canapé tray **\$140**

Assortment of Deli meats, seafood, cheeses, and spreads served open faced and in tortilla wraps

Small assorted Canapé tray **\$75**

Large Fruit, Vegetable and cheese tray **\$140**

Seasonal fresh fruit and crisp veggies served along side various cheeses

Small Fruit and Cheese tray **\$75**

Small Vegetable Tray **\$55**

Crab filled Mushroom Caps **\$85**

Delicious crab mixture carefully filled into sauteed mushroom caps

Swedish Meatballs **\$85**

Made from scratch with just the right spice to make perfect meatballs

Killkenny Chicken Tenders **\$85**

One of the most popular appetizers on the menu that is always a crowd pleaser

Hot or Jamaican Jerk Wings **\$85**

Any event can be complimented by our near famous wings spicy or tangy jerk!

BRAZEN HEAD IRISH PUB

PRIVATE GATHERINGS MENU

Some events call for a sit down meal to accompany the early appetizers.

May we suggest some of our desired items menu items below, but as always if you have something in mind please discuss with our group and we will work with you to make it perfect...

Brazen Head Steak

A 12 oz perfectly prepared strip steak grilled with garlic butter and served with a baked potato.

Chicken Oskar

Sautéed chick breast topped with fresh asparagus, crab meat, and bearnaise sauce.

Fire Shrimp

Skewered shrimp grilled and served on a bed of wild rice risotto served with a vegetable saute

Prime Rib

A 14 oz slow roasted prime rib prepared with a rosemary garlic rub. Served with baked potato and a vegetable saute.

Chicken Picatta

A chicken breast dusted with flour, sauteed and finished with wine, lemon, capers, and butter. Served with rosemary potatoes and a vegetable saute.

Lemon Pepper Salmon

Grilled salmon that is laced with a beurrblanc sauce served with wild rice and vegetable saute.

Prices are based on the current market price. Please contact us for a quote!

Please remember that any item on the Brazen Head current menu can be utilized for your event in the Robert Emmet Room, please feel free to work with the staff to offer suggestions or hear about exciting additions to this menu!

DRINK MENU

Any event can call for libations and spirits, to help assist with that we have two different options below for those who want have a little more control over the final tab of the evening. We will provide you with the requested number of tickets that you desire and print up a selection list to help guests decide from the options. If you have any questions, please let us know we are happy to help!

LEVEL 1

(Minimum 100 tickets)

\$2.25 per ticket – domestic draughts

\$3.25 per ticket – wells, micros on tap, domestic bottles and draughts

\$3.75 per ticket – all draughts, domestic bottles, and wells

\$4.25 per ticket – all draughts, domestic bottles, wells, and house wine

\$4.75 per ticket – all draughts, domestic bottles, wells, and house wine

LEVEL 2

(Minimum 200 tickets)

\$2.00 – domestic draughts

\$2.50 – domestic draughts and bottles

\$3.00 – wells, micro draughts, domestic bottles and draughts

\$3.50 – all draughts, domestic bottles, and wells

\$4.00 – all draughts, domestic bottles, wells, and house wine

\$4.50 per ticket – all draughts, domestic bottles, wells, calls, and house wine