



# Event Menu

## BUFFET ENTRÉES

### Southern Comfort

Thin-sliced BBQ Brisket with sauce \$16.95  
BBQ Beef Ribs or Chicken \$15.95

### Red Or Green?

Chicken or Cheese Enchiladas with red or green chile \$14.95  
Chicken or Beef Fajitas \$16.95

### Mediterranean

Roasted Sausage with peppers and onions on pasta \$15.95  
Lasagna- meat or vegetable \$16.95  
Pasta Primavera \$15.95

### Ocean Fare

Salmon Fillet with hollandaise sauce \$17.95  
Baked Tilapia with citrus butter \$16.95

**Special Menus Are Available Upon Request**

**Choose 1 entrée at listed price**  
**Choose 2 entrées - add \$2 to listed price**  
Entrée price includes choice of 2 sides and 1 salad  
Add a side, add \$1 to listed price  
All Appetizers priced separately

*A 21% gratuity/service fee and sales tax will be added to all food and beverage costs.*

## SIDES – CHOOSE TWO

Sautéed Asparagus with peppers (seasonal)  
Horseradish Mashed Potatoes  
Oven Roasted Red Potatoes  
Roasted Corn with peppers  
Sautéed Green Beans  
Herb Roasted Veggies  
Spanish Rice  
Calabasitas  
Pinto Beans  
Rice Pilaf

All buffets served with breads and condiments

## SALADS – CHOOSE ONE

Fresh Spinach Salad with sliced mushrooms, red onions, diced egg and hot bacon dressing  
Tossed Mixed Greens with tomato, cucumber, carrots with assorted dressings  
Caesar Salad tossed with house-made dressing, croutons and parmesan  
House-made Coleslaw  
Seasonal Fruit Salad  
Potato Salad

## APPETIZERS

*(Priced per tray – feeds approximately 35 people)*

### COLD

Finger Sandwich Tray (chicken, ham, egg or tuna) \$90  
Chips and Guacamole \$90  
Pinwheel Platter \$60  
Chips and Salsa \$60  
Veggie Tray \$60  
Salami Cones \$90  
Fruit Tray \$60

### HOT

Assorted Breaded Vegetables (mushrooms, zucchini, onion rings, etc.) \$90  
Quesadillas (black bean, green chile and cheese or chicken and cheese) \$90  
Jumbo Chicken Wings (hot or BBQ) 10 lbs. - \$120  
Meatballs (BBQ, green chile or red chile) \$90  
Chips and Queso \$90  
BBQ Riblets \$90  
Egg Rolls \$90

## APPETIZER BARS

*(Priced per person)*

Nacho Bar with O'Niell's house-made chips,  
salsa and queso and all the fixings \$10  
*(Add grilled chicken or ground beef for \$2)*

Potato Bar with baked or mashed potatoes,  
O'Niell's house-made salsa and queso and all the fixings \$10  
*(Add grilled chicken or ground beef for \$2)*

## DESSERTS

*(Priced per person)*

Cakes (prices vary)

Pies (fruit or crème) \$5

Cannolis with chocolate sauce \$6

Éclairs with chocolate sauce and whip cream \$6

Brownies with caramel sauce \$6

Individual Cheesecakes with blueberry sauce \$6

Cream Puffs \$5

Pettifores \$3

Cakes (ordered to your specifications)

## BREAKFAST

### Continental

\$9.95

Seasonal Fruit, Danish Pastries, Muffins, Jelly and Butter  
Coffee, Hot Tea and Orange juice

### Top O' The Mornin'

\$13.95

Scrambled eggs, Pan-fried Potatoes, Bacon, Sausage, Yogurt,  
Fruit Tray, Muffins and Orange Juice

## BY THE DOZEN

Assorted Muffins \$21

Croissants \$30

Scones \$30

Bagels and Cream Cheese \$30

Assorted Gourmet Cookies \$12

Danish Pastries \$25

Assorted Donuts \$21

# O'Niell's Event Bar Options

The event space at O'Niell's has a lavishly appointed private bar that comes standard with a bartender.

## CHAMPAGNE GREETING

\$3.00 per person

## HOSTED/OPEN BAR

**Drinks at a function paid for by the host organization.**

Hosted bars can be organized in a number of different ways.

Please check with the banquet manager to find out all the creative methods to host a bar.

## CASH BAR

**A bar at any event at which drinks have to be paid for individually by attending guests.**

O'Niell's is proud to serve the following brands and other quality products.

