

Platters

All Platters have 25 pieces unless noted

Appetizers Platters

Jumbo Chicken Wings - \$25

Our Jumbo chicken wings with all 4 flavors on the side with ranch, blue cheese and honey mustard dipping sauces.

Chicken Tenders - \$40

Crispy breaded chicken tenders with BBQ or Hot sauce on the side with our ranch and honey mustard dipping sauces.

Mozzarella Sticks - \$24

Breaded mozzarella sticks with marinara sauce dipping sauce.

Sausage Rolls - \$45

Our famous homemade baked Irish sausage wrapped in a puff pastry with a curry sauce on the side to add extra flavor.

Mini Crab Cakes - \$65

Homemade mini crab cakes with roasted corn salsa, potato quafrettes and roasted red pepper aioli.

Artichoke Dip - \$45

Spinach & Artichoke in a sourdough bread bowl served with baked lavache shards. 5 individual Bread bowls.

Cheese Quesadilla

Home made quesadilla with sour cream and pico de gallo.

Raw Veggies - \$20

Broccoli, cauliflower carrots and tomatoes with ranch dip.

Sandwich Platters

All sandwich platters served with bowl of fries

Mini Corned Beef - \$63

Our famous lean corned beef with Irish cheddar cheese and sauerkraut on multigrain bread with a horseradish sauce on the side.

Mini Turkey Club - \$65

Turkey, Mayo, Lettuce, tomato and avocados all on multigrain bread - delicious.

Sliders - \$50

Mini 3oz burgers with mustard, mayo and ketchup, add swizz or cheddar cheese too if you want.

Smoked Salmon BLT - \$68

Smoked salmon, American bacon, baby greens and lemon chive cream cheese multigrain bread.

Combos

Select any 2 options from each list

Appetizers A - \$50; Wings, Mozzarella Sticks, Onion Rings, Cheese Quesadillas, Veggie Tray or Chicken tenders

Appetizer B - \$65; Artichoke Dip, Sausage Rolls, Mini Crab Cakes, Hummus, Smoked Salmon or a variety of cheeses.

Sandwich - \$68; Sliders, Mini Corned Beef Sandwiches, Turkey Club, Smoked Salmon BLT

Sit Down Lunch Menu

\$25.95 per person + + Tax & Gratuity

1st Course - *Select any 2 options*

Appetizers

- Smoked salmon on multigrain bread with lemon chive cream cheese and caviar
- Traditional Irish Sausage Rolls
- Irish cider glazed chicken satay with Celtic cole slaw
- Breton crab cakes accompanied by a potato corn salsa and roasted red pepper aioli

Soups

- Potato leek
- Galway chowder
- Cheddar and Beer
- Roasted corn chowder

Salads

- Galway Arms house salad: baby greens, roasted croutons, red onion and a balsamic vinaigrette
- Hearts of romaine Caesar
- Baby spinach with an Irish bacon vinaigrette
- Asparagus and Roquefort salad with tomato Concasse and a truffle vinaigrette
- Vine tomato and fresh mozzarella with marinated red onion and a balsamic reduction

2nd Course

Served with chef's choice of starch and vegetable.

Choose up to two entrees, not including the vegetarian options.

Lunch Entrees

- Smoked salmon B.L.T. on multi-grain brown bread
- Fish-n-chips
- Shepherd's pie
- Celtic chicken salad croissant
- Tuna salad croissant
- Turkey club with Irish bacon on multi grain brown bread
- Honey lemon glazed chicken on a potato Kaiser roll
- "The Ploughman's Lunch": A selection of meats and cheeses with tomato, red onion, lettuce

Sit Down Dinner Menu

\$39.95 per person + Tax & Gratuity

1st Course - *Select any 2 options*

Appetizers

- Smoked salmon on multigrain bread with lemon chive cream cheese and caviar
- Traditional Irish Sausage Rolls
- Irish cider glazed chicken satay with Celtic cole slaw
- Breton crab cakes accompanied by a potato corn salsa and roasted red pepper aioli

Soups

- Potato leek - Galway chowder
- Cheddar and Beer - Roasted corn chowder

Salads

- Galway Arms house salad: baby greens, roasted potato, red onion and a balsamic vinaigrette
- Hearts of romaine Caesar
- Baby spinach with an Irish bacon vinaigrette
- Asparagus and Roquefort salad with tomato Concasse and a truffle vinaigrette
- Vine tomato and fresh mozzarella with marinated red onion and a balsamic reduction

2nd Course

Served with chef's choice of starch and vegetable.

Choose up to two entrees, not including the vegetarian options.

Dinner Entrees

- Herb-roasted chicken breast with a mushroom cream sauce
- Celtic beef bourguignon with leeks, rashers, and stout gravy
- Leg of lamb stew braised with wild mushrooms and pearl onions
- Sweet potato-encrusted Atlantic salmon served on a bed of wilted baby spinach, garden vegetable ratatouille and a yellow tomato vinaigrette
- Vegetarian entree's available

3rd Course

Desserts

Select 1 option

- Baileys cheesecake
- Guinness bread pudding
- Champagne-marinated mixed berries
- Homemade apple cobbler

Appetizer Buffet

\$10.95 per person + Tax & Gratuity

Select any 4 options

- Wings - BBQ , Hot, Teriyaki or Whiskey sauces
- Mozzarella Sticks
- Humus Platter
- Chicken tenders
- Cheese Quesadillas
- Irish Style Curry Chips

Reception Buffet

\$15.95 per person + Tax & Gratuity

Select any 3 option

- Smoked salmon on brown bread with lemon chive cream cheese
- Garden House Salad
- Traditional Irish Sausage Rolls
- Irish cider glazed chicken satay
- Mini Breton crab cakes with a corn salsa
- Irish cheddar and artichoke dip with baby spinach and toast-lavache in jumbo sourdough bread bowl

The Irish Pub Buffet

\$19.95 per person + Tax & Gratuity

- Fish-n-chips
- Shepherd's pie
- Irish sausage rolls
- Irish whiskey BBQ chicken wings
- Celtic cheese sticks

Lunch Buffet

\$14.95 per person + Tax & Gratuity

- Garden salad: Field greens, tomato, hot house cucumbers and garlic croutons with an assortment of dressings
- Platter of imported meats and cheeses including Irish cheddar, Swiss, dill havarti, roast beef, smoked turkey, imported ham and salami
- Fresh relish tray: Tomato, red onion, green leaf lettuce and dill pickle spears
- Your choice of soup
 - Potato leek
 - Cheddar and Beer
 - Roasted corn chowder
 - Galway chowder
- An assortment of gourmet sandwich rolls
- A variety of condiments including mayonnaise, whole-grain mustard, horseradish sauce

Dinner Buffet

\$25.95 per person + Tax & Gratuity

Each buffet comes with a large garden salad, an assortment of rolls, and a platter of artichoke dip.

Option #1

Select any 2

- Fish N' Chips
- Shepherds pie
- Corned beef and cabbage
- Lamb Stew
- Vegetarian pasta
- Chicken Pot Pie
- Guinness Beef Stew

Option #2

\$30.95 per person + Tax & Gratuity

This buffet comes with mashed potatoes and chefs choice of vegetables.

Select any 2

- Sweet potato crusted salmon
- Herb roasted chicken
- Mesquite roasted pork loin
- Vegetarian pasta

For an additional \$5 up-charge you may add a selection of cheesecake, apple cobbler or bread pudding.



2442 North Clark Street, Chicago, IL, 60614
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Private Party Menu

Entertain your family, friends at The Galway Arms in a fun & relaxing atmosphere

Rooms

Fire Side Room - 10 - 15 Guests
James Joyce Room - 15 - 30 Guests
2nd Floor - 30 - 100 Guests

Drink Packages

2nd Floor Party's only, ground floor party's may differ
Standard - \$30

Draft Beers - All Drafts

Bottled Beers - Basic domestic bottles

Wine - Red - Cab, Merlot - White - Chard, Pinot Grigio
Mixed - Well Drinks

Silver - \$35

Draft Beer - All Drafts

Bottled Beers - *Pick 4* - Miller Lite, Coors Lite, Bud Light, 312,

Stella, Corona, Hacker Schorr, Great Lakes, Lagunitas

Wine - Red - Cab, Merlot & Shiraz - White - Chard,
Pinot Grigio & Sav. Blanc

Mixed - Call Drinks

Gold - \$40

Draft Beer - All Drafts

Bottled Beer - *Pick 4* - Miller Lite, Coors Lite, Bud Light, 312,
Stella, Corona, Hacker Schorr, Magic Hat #9, Great Lakes Beer,
Lagunitas Beers, Stone Brewery, 2 Brothers Beers, 3 Floyds.

** Some Beers are excluded due to high alcohol content*

Wine - Red - Cab, Merlot, Shiraz & Pinot Noir
White - Chard, Pinot Grigio & Sav. Blanc

Mixed - Premium