



Poag Mahone's Off-Premise Catering Menu

APPETIZERS:

Spinach & Artichoke Dip (serves 10 – 15 people)	\$25.95
Served hot with tortilla chips	
Chips & Salsa (serves 15 – 20 people)	\$19.95
Served with tortilla chips	
Wings (2 dozen per order)	\$29.70
BBQ or Buffalo style, served with celery and ranch or bleu cheese dressing	
Shrimp Cocktail (SMALL = 60 pieces)	\$52.95
Served on ice with cocktail sauce and lemon	
Shrimp Cocktail (LARGE = 120 pieces)	\$99.95
Served on ice with cocktail sauce and lemon	
Mini Burgers (per dozen)	\$23.70
Poag's famous mini burgers served with ketchup and mustard on the side	
Mini Cheeseburgers (per dozen)	\$23.70
Mini burgers with American cheese served with ketchup and mustard on the side	
Mini BBQ Pulled Pork Sandwiches (per dozen)	\$23.70
Lean pulled pork served with silver dollar rolls, fried onion strings and BBQ sauce	
Quesadillas Mahonita (per dozen)	\$24.00
Choice of chicken, BBQ pork, or grilled veggie served with cilantro salsa & sour cream	
Stuffed Mushroom Caps (2 dozen)	\$22.50
Cremini mushroom caps stuffed with cheese, spinach and artichoke hearts	
Bruschetta	\$19.95
Toasted crostini topped with fresh tomato bruschetta topping	

SALADS:

Garbage Salad (Small \$22.50, serves 8-10) (Medium \$45.00, serves 15-20) (Large \$90.00, serves 35-40)

Mixed field greens, shrimp, salami, artichoke hearts, radishes, tomatoes, provolone, red onion, pepperoncini, roasted peppers, marinated mushrooms, black olives and House Italian Dressing

Vegetable Pasta Salad **\$3.09/person**

Fusilli pasta, artichoke hearts, fresh green beans, sun-dried tomatoes, pitted Kalamata olives, and parmesan cheese tossed in our garlic-thyme vinaigrette dressing.

Mixed Greens Salad **\$2.99/person**

Mixed greens with sliced roma tomatoes, fresh grated parmesan, garlic-thyme vinaigrette

ENTREES:

Chili Bar (Minimum of 10 people) **\$6.99/person (Steak Chili)**

Steak or Vegetarian Chili available **\$4.99/person (Veggie Chili)**

Served with diced onion, diced tomato, diced jalapeño, shredded cheddar cheese, sour cream and tortilla strips

Fajita Bar (Minimum of 10 people) **\$9.99/person**

Chicken and/or skirt steak marinated and grilled served with onions, peppers, tortillas, salsa and sour cream

Turkey Pot Pie **\$8.95/person**

Tender pieces of roasted turkey, baked with carrots, celery and potatoes topped with a home-style herb biscuit

Guinness Beef Stew **\$9.95/person**

Served with homemade mashed potatoes and side salad

“Build Your Own” Sandwiches

Served with fresh rolls, lettuce, tomato and condiments

Grilled Chicken Sandwiches **\$95.95/dozen**

Grilled Veggie Burger **\$89.95/dozen**

Vegetarian Stuffed Shells **\$7.79/person**

Jumbo shells stuffed with garden vegetables, ricotta and provolone cheese, and served with marinara sauce

Carving Stations (Carving chef fee of \$100.00)

Served with silver dollar rolls and appropriate sauces

Beef Tenderloin (serves 16 – 18) **\$135.00**

Roasted Turkey (serves 14 – 16) **\$75.00**

Roasted Turkey Dinner (Minimum 10 people) **\$12.95/person**

Served with hand mashed potatoes, cranberry sauce, homemade turkey gravy, seasonal vegetable, mixed green salad and fresh bread

DESSERT:

Irish Bread Pudding (12 servings) **\$32.99**

Served warm with whiskey sauce and whipped cream