



*Bite*  
Events  
&  
Catering

**WHITNEY BECZYNSKI** | Venue Coordinator

The Blarney Event Center

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# Dinner Menu

## ENTRÉE SELECTIONS

All dinner entrées are served with your choice of two sides, artisan rolls and butter, house salad and choice of two salad dressings. Chef will cook all meat to appropriate temperatures unless otherwise indicated.

\*Vegetarian, vegan, dairy-free, nut allergy and gluten-free dinners available upon request.

**1 ENTRÉE DINNER** - 21.99

**2 ENTRÉE DINNER** - 26.99

**3 ENTREE DINNER** - 31.99

## ENTREES

### CHICKEN MARSALA

Lightly breaded chicken breast in a sweet wine mushroom sauce

### CHICKEN PICCATA (GF)

Searched chicken breast smothered in a white wine lemon caper sauce

### HERB CRUSTED BONELESS/ SKINLESS CHICKEN BREAST

Served with a pesto cream sauce

### TURKEY

All natural oven roasted white turkey breast smothered in it's own drippings

### STEAK TIPS

Seasoned sirloin with red wine mushroom sauce

### CORNED BEEF

In-house recipe thinly sliced served with kraut and mustard caviar

### STEAK AU POIVRE

4 oz. House cut sirloin cooked to medium with a pan peppercorn sauce

### CENTER CUT PORK LOIN

Topped with apple sage sauce

### BACON WRAPPED PORK MEDALLIONS

Cajun, maple sugar or five peppercorn blend

### KIELBASA

Slow roasted in house

### WHITE FISH FILLET

Grilled / broiled / baked. Chef's seasoning

### SALMON FILLET

Grilled/broiled/baked with lemon dill butter

### SALMON PICCATA

Grilled/broiled/baked with a white wine lemon caper sauce

### BEEF TIPS AND NOODLES

Braised beef mixed with onions and a creamy mushroom gravy served over noodles

## SIDE DISHES

Two included.

Additional sides 2.49 per person

### • POTATOES AU GRATIN

### • ROASTED RED SKINS

### • GARLIC MASHED POTATO

### • COUSCOUS PILAF

### • ORZO PASTA

With pesto, sun dried tomatoes and garnished with basil.

### • MASHED SWEET POTATOES

With cinnamon sugar butter, maple syrup and honey

### • BROWN RICE

### • GREEN BEANS

### • VEGETABLE MEDLEY

Broccoli, Carrot, Red Peppers and Cauliflower

### • SAGE & HONEY GLAZED CARROTS

### • BALSAMIC BRUSSEL SPROUTS

### • STEAMED BROCCOLI

### • ROASTED CAULIFLOWER

### • SEASONAL VEGETABLES upon availability

## SALADS & DRESSINGS

House salad included with your choice of dressing.

### BLARNEY SALAD

Bleu cheese crumbles, dried cranberries, red onions, candied walnuts and mandarin oranges. Creamy poppyseed suggested +2 / guest

### CAESAR SALAD

Traditional romaine lettuce, shaved parmesan and housemade croutons +1.50 / guest

### DRESSINGS:

- Ranch
- Italian
- French
- Bleu Cheese
- Honey Mustard

- Parmesan Peppercorn
- Raspberry Vinaigrette
- Balsamic Vinaigrette
- Creamy Poppyseed
- Thousand Island

## CHILDRENS MEALS

Children 12 and under 8.99 per person  
Served with fruit and french fries

- GRILLED CHEESE
- MAC-N-CHEESE
- CHICKEN CHUNKS



# Dinner Menu

## APPETIZER TRAYS

Small feeds 30-40 • Medium feeds 50-60 • Large feeds 70-100 - Priced per tray

**HUMMUS & PITA** 150 / 200 / 250

**PINWHEELS** 150 / 200 / 250

**BRUSCHETTA** 150 / 200 / 250

**FRUIT** (6oz) 150 / 200 / 250

**VEGGIE** 150 / 200 / 250

**CHEESE TRAY** 200 / 300 / 450

**CAPRESE** 200 / 300 / 450

**SPIN DIP** 200 / 300 / 450

**TRIO DIP** 200 / 300 / 450

**POTATO SKINS** 200 / 300 / 450

**MEATBALLS** 200 / 300 / 450

**7 LAYER DIP** 200 / 300 / 450

**CHICKEN CHUNKS** 200 / 300 / 450

**STUFFED MUSHROOMS** 200 / 300 / 450

**SKEWERS** 200 / 300 / 450

**FILET BOARD** 250 / 350 / 575

**PROSCIUTTO ASPARAGUS** 250 / 350 / 575

**JUMBO SHRIMP COCKTAIL** 250 / 350 / 575

## SPECIALTY BAR ENTREES

### SOUTH OF THE BORDER

1 entree and 2 sides served with lettuce, tomato, sour cream and salsa 19.99 • 2.49 per additional sides

#### ENTREES:

- Enchilada casserole (ground beef, chicken, vegetarian or cheese)
- Fajitas (steak, chicken or vegetarian) with tortilla shells
- Carnitas (pork) with tortilla shells

#### SIDES:

- Spanish Rice
- Cilantro Lime Rice
- Whole Black Beans
- Smashed Refried Beans
- Chips & Salsa
- Whole Corona Pinto Beans
- Calabasa - Sautéed squash & zucchini

### BBQ

Includes 2 sides

2.49 per additional sides

1 meat 21.99

2 meats 26.99

3 meats 31.99

#### SIDES:

- Cole Slaw
- Potato Salad
- Pasta Salad
- Carnivorous Baked Beans
- BBQ Chips

#### Meats:

- Brisket
- Ribs
- Pulled Pork/Chicken
- Bone-in Chicken (½ or ¼)

#### PREMIUM SIDES:

Upgrade for .99 add for 2.99

- Mashed Potatoes & Gravy
- Macaroni & Cheese
- Jalapeño Cheddar Cornbread
- Grilled Corn on the Cob

### PASTA BAR

16.99 per person

Your choice of two pastas: penne, rigatoni, fettuccine, or shells. Two sauces: tomato basil sauce, marinara, alfredo, or bolognese. Served along with grated parmesan cheese, crushed red peppers, sautéed peppers and onions, mushrooms and broccoli florets. House salad, bread and butter.

Additional items are available for a fee.

- Italian Sausage 2
- Chicken 3
- Steak 4
- Shrimp 4

### TACO / NACHO BAR

15.99 per person

Seasoned ground beef, tortilla chips, tortillas, seasoned pinto beans, cheese sauce, sour cream, pico, lettuce, peppers, black olives and diced tomatoes.

- Add vegan or vegetarian option 4
- Add chicken 3
- Add steak 4
- Add guacamole 1

### MASHED POTATO BAR

10.99 per person

Smashed Yukon Golds and salt crusted jumbo russet baked potatoes with butter, chives sour cream, broccoli crowns, salsa, bacon bits and shredded cheddar cheese.

- Add sweet potatoes with maple syrup, cinnamon butter, toasted nuts and brown sugar 4.99

## AFTERGLOW

### PRETZEL BITES & NACHO CHEESE

Soft pretzel bites served with nacho cheese sauce 10.99

### TACO / NACHO BAR

15.99 per person

Seasoned ground beef, tortilla chips, tortillas, seasoned pinto beans, cheese sauce, sour cream, pico, lettuce, peppers, black olives and diced tomatoes.

- Add vegan or vegetarian option 4
- Add chicken 3
- Add steak 4
- Add guacamole 1

### CHIPS & DIPS

House made chips with roasted french onion dip 4.99

### HOT DOG BAR

Hot dogs, buns, chili, nacho cheese, relish, onion ketchup and mustard 8.49

### LOADED FRY/TOT BAR

French fries or tater tots, sour cream, green onion, cheese sauce, bacon bits 8.99



# Breakfast

## CONTINENTAL 8.99

- Assorted breads, bagels, and pastries
- Flavored & plain cream cheeses
- Various jams, jellies & butters
- Whole fruit
- Juices, teas, milks & coffee

## LITE FAIR 9.99

- Veggie frittata
- Cut fruit
- Hard boiled eggs
- Cottage cheese
- Parfait station
- Irish steel cut oats
- Juices, teas, milks & coffee

## BIG BITE 15.99

- Assorted breads, bagels, and pastries
- Flavored & plain cream cheeses
- Various jams, jellies & butters
- Whole fruit
- Juices, teas, milks & coffee
- Scrambled eggs
- Cut fruit
- Choice of potato
- Choice of meat
- Choice of french toast, pancakes, or waffles with syrup
- Biscuits & sausage gravy

## LITTLE BITE 12.99

- Assorted breads, bagels, and pastries
- Flavored & plain cream cheeses
- Various jams, jellies & butters
- Whole fruit
- Juices, teas, milks & coffee
- Scrambled eggs
- Cut fruit
- Choice of potato
- Choice of meat

# Brunch

## BRUNCH 14.99

- Fresh fruit
- Juices, teas, milks & coffee
- Scrambled eggs
- Choice of potato
- Chef's choice of soup
- Chef's choice of salad bowl

- Premium Sandwich Platter  
Turkey, ham & roast beef, corned beef, chicken salad, vegetarian & cheese
- Toasting Station 4.99  
Assorted bread, smashed avocados, pickled & raw veggies, boursin cheese spread & peppered bacon

# Lunch

## PREMIUM LUNCH 19.99

- Salad Bar (veggies only)
- Premium Sandwich Platter  
(Turkey, ham & roast beef, corned beef, chicken salad, vegetarian & cheese)
- Chef's Choice of Soup
- Housemade Kettle Chips

## CONTINENTAL LUNCH 14.99

- Salad Bar (veggies only)
- Assorted Sandwich Platter  
(Turkey, ham, vegetarian & cheese included)
- Chef's Choice of Soup

# SPECIALTY BARS

## TACO / NACHO BAR

15.99 per person

Seasoned ground beef, tortilla chips, tortillas, seasoned pinto beans, cheese sauce, sour cream, pico, lettuce, peppers, black olives and diced tomatoes.

- Add vegan or vegetarian option 4
- Add chicken 3
- Add steak 4
- Add guacamole 1

## BURGER BAR 14.99 per person

Custom blend steak burgers, buns, assorted cheeses, lettuce, tomato, red onion, mayo, ketchup and mustard.

Served with housemade potato chips

- Add portabella mushrooms (veg.) 2.50
- Add bacon 2
- Add chip dip 2

## VEGGIES ONLY SALAD BAR 5.99

Served with two dressings, bread & butter

- Lettuce blend
- Cucumbers, tomatoes, red onion, peppers & carrots
- Shredded cheddar & mozzarella cheeses
- Croutons

## PREMIUM SALAD BAR 9.99

Served with two dressings, bread & butter

- Two lettuce blends
- Cucumbers, tomatoes, red onion, peppers & carrots
- Shredded cheddar & mozzarella cheeses
- Grilled chicken breast
- Hard boiled eggs
- Bacon crumbles
- Croutons

## PASTA BAR

16.99 per person

Your choice of two pastas: penne, rigatoni, fettuccine, or shells. Two sauces: tomato basil sauce, marinara, alfredo, or bolognese. Served along with grated parmesan cheese, crushed red peppers, sautéed peppers and onions, mushrooms and broccoli florets. House salad, bread and butter. Additional items are available for a fee.

- Italian Sausage 2
- Chicken 3
- Steak 4
- Shrimp 4



# Executive

This eclectic menu was derived from the willingness to provide a memorable dining experience within downtown Toledo's premiere establishment. It also allows our chef to showcase his years of culinary expertise in an otherwise informal setting. Whether its paying homage to Escoffier and the techniques used in the old world, including the five classic french mother sauces or trail blazing the cutting edge, more modern approach as to how simple ingredients can stand alone in the forefront of your dinner. Please allow our staff to consult with you to perfect your next rehearsal dinner, business meetings, social gatherings or just a night out to impress colleagues and loved ones.

All of the suggested entrees are accompanied with house made bread and maitre de butter as well as choice of salad and two premium sides. Beef selections are choice grade by default but can be upgraded to prime, kobe or wagyu. All seafood is sustainable or wild caught and poultry and pork items are naturally raised without and added growth hormones.

\*All Beef can be ordered as Prime, Kobe, and Wagyu\*

- Beef Tenderloin ( Whole or filets)
- NY Strip
- Porterhouse
- Ribeye
- Prime Rib
- Tomahawk cut Ribeye come as choice
- King Crab Legs
- Whole Smoked Salmon
- Pork Tomahawks
- Sea Bass
- Charcuterie Table
- Sea Scallops
- Rack of Lamb
- Lamb Loin Chops
- Lamb Rib Chops/Pops
- Seared Duck Breast
- Jumbo Shrimp/Prawns
- Seafood Tower
- Stuffed Airline Chicken Breast
- Whole Roasted Cornish Hens
- Cordon Bleu Chicken Roulade
- Caprese Chicken
- Carving Station



*Please ask about our personalized charcuterie boards!*

All prices are plus taxes and 18% gratuity

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

