



PORTER CULLENS

IRISH PUB & RESTAURANT

3541 W. 99TH STREET, EVERGREEN PARK IL 60805 | 708-907-5558
VOTED BEST SOUTH SIDE IRISH PUB BY THE CHICAGO TRIBUNE | FIND US ON FACEBOOK



Special Events Menu \$16 PER PERSON | 18% GRATUITY ADDED TO BILL | MINIMUM 20 PEOPLE

ENTRÉE CHOICE

Choose One

CHICKEN MARSALA

Chicken cooked in a marsala wine sauce with mushrooms.

CHICKEN PICCATA

Served with capers, lemon, garlic and white wine sauce.

CHICKEN LIMONE

Served in a lemon butter sauce.

SAUSAGE AND PEPPERS

Roasted Italian sausage served with a sautéed trio of bell peppers and simmered in a marinara sauce.

CORNER BEEF DINNER

Boiled corned beef, cabbage, potatoes and carrots.
(No choice of additional side.)

ROASTED PORK LOIN

Slow roasted pork tenderloin crusted with rosemary and pecans (optional).

BAKED MOSTACCIOLI WITH MARINARA SAUCE

Penne pasta covered in our house marinara sauce and topped with mozzarella cheese. (Optional Meat Sauce)

BAKED BREADED COD

House Baked Cod topped with buttered parsley breadcrumbs.



SERVICE/PACKAGES

OPTION 1

Add on unlimited soft beverages and coffee for \$2.50 per person.

OPTION 2

Open Bar with a set tab. The customer sets a pre-determined bar amount. Once that limit is reached, a cash bar is available for the luncheon guests.

18% gratuity added to the bill.

OPTION 3

Cash Bar.

DESSERTS

WOLF'S BAKERY LEMON
FLUFF CAKE

(16 SLICES)

CARROT CAKE

(14 SLICES)

TRIPLES CHOCOLATE
THREAT CAKE

(16 SLICES)

SALTED CARAMEL
CHEESECAKE

(14 SLICES)

DESSERT BAR (BROWNIES & COOKIES)

AVAILABLE UPON REQUEST

CAKE CUTTING FEE APPLICABLE FOR OUTSIDE DESSERTS

SIDE CHOICE

Choose One

PENNE PASTA WITH MARINARA SAUCE

PENNE ALA VODKA

BOW TIE PASTA AND BROCCOLI IN A
GARLIC OLIVE OIL

ROASTED RED POTATOES

GARLIC SMASHED POTATOES

BUTTERED PARSLEY POTATOES

MACARONI AND CHEESE

ADDITIONAL SIDE \$1 PER PERSON.

VEGETABLES

Choose One

BROCCOLI, BACON, MOZZARELLA
SALAD (ADD \$.50 PER PERSON)

GREEN BEANS

BUTTERED CORN WITH ROASTED
RED PEPPERS

CALIFORNIA BLEND

TOSSSED SALAD

ADDITIONAL VEGETABLE \$.75 PER PERSON.

Custom
CREATIONS

While all these menus are a great start, we are willing to make something true and unique just for you. Ask us if you would like a custom menu made for your event.



CATERING MENU

PLEASE CONTACT KEVIN TURNBO AT 708-907-5558

Entrees and Sides

MINI CORNED BEEF SANDWICHES

Our *HOUSE SPECIALTY* corned beef sandwiches on marble rye bread with Swiss cheese. Approximately 24 mini sandwiches.

\$80

SILVER DOLLAR SANDWICHES

Choice of roast beef or carved turkey on mini gourmet bun with lettuce and choice of cheese. Approximately 24 mini sandwiches.

\$80

BURGER SLIDERS WITH AMERICAN CHEESE

Approximately 25 pieces.

\$78

CHICKEN MARSALA

Sautéed chicken in a marsala wine sauce, covered in mushrooms. Approximately 25 pieces.

\$105 (FULL PAN)

CHICKEN PICCATA

Seasoned chicken breast, butterflied and sautéed in butter, lemon and white wine and sprinkled with brined capers and chives. Approximately 25 pieces.

\$105 (FULL PAN)

ITALIAN SAUSAGE

Grilled with sweet peppers and onions, covered in house tomato sauce. Perfect for side sandwiches. Full tray approximately 5 lbs., cut into 3-inch pieces.

\$50 (HALF PAN) | \$90 (FULL PAN)

BAKED PENNE PASTA

Penne pasta baked with our house marinara sauce, covered in mozzarella cheese.

\$35 (FULL PAN)

ROASTED POTATOES

Roasted potatoes with olive oil and parsley.

\$35 (FULL PAN)

HOUSE SALAD

Mixed greens garden salad with your choice of balsamic vinaigrette, ranch or thousand island dressing. Feeds approximately 18-25.

\$35 (FULL PAN)

PASTA SALAD

\$35 (HALF PAN) | \$65 (FULL PAN)

CALIFORNIA MEDLEY VEGETABLES

\$45 (FULL PAN)

APPETIZERS

FLATBREAD \$85

Approximately 8 pieces per flatbread. A total of 9 flatbreads with a choice of:
1) Spinach, feta and red peppers
2) BBQ chicken and pineapple
3) Grilled pears, blue cheese and candy bacon with balsamic glaze

BUFFALO WINGS \$80

60 marinated chicken wings with choice of our homemade buffalo sauce, our homemade bourbon BBQ sauce or plain.

ASSORTED VEGETABLE TRAY

SMALL \$35 | LARGE \$65

ASSORTED FRUIT TRAY

SMALL \$45 | LARGE \$85

SOUPS, SALADS, & BREAD

HOMEMADE BEEF CHILI \$14 (PER QUART)

HOMEMADE SOUP \$13 (PER QUART)

Soup du jour. Additional cost for special requests.

BEEF STEW \$20 (PER QUART)

Braised beef, parsnips, carrots, onions, potatoes and melted leeks in a Guinness gravy.

CRANBERRY WALNUT SALAD \$35 (1/2 PAN)

HOUSE DINNER ROLLS \$6.50 (PER DOZEN)

FRENCH BREAD \$5.50 (PER LOAF)

DESSERTS

CAKE CUTTING FEE APPLICABLE FOR OUTSIDE DESSERTS

WOLF'S BAKERY LEMON FLUFF CAKE

(16 SLICES)

CARROT CAKE

(14 SLICES)

TRIPLES CHOCOLATE THREAT CAKE

(16 SLICES)

SALTED CARAMEL CHEESECAKE

(14 SLICES)

DESSERT BAR (BROWNIES & COOKIES)

AVAILABLE UPON REQUEST

FRIED Delights

Choose Two \$82

FRIED MUSHROOMS

(APPROXIMATELY 35 PIECES)

FRIED ZUCCHINI

(APPROXIMATELY 35 PIECES)

MOZZARELLA STICKS

(APPROXIMATELY 35 PIECES)

CHIPS AND SALSA

(HOMEMADE)

CHOICE OF GUACAMOLE

(ADDITIONAL \$1 PER PERSON)