



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

\$18 PER PERSON | 20% GRATUITY ADDED TO BILL | MINIMUM 20 PEOPLE
INCLUDES ENTREE CHOICE, SIDE CHOICE AND VEGETABLE CHOICE.

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.

CORNED BEEF DINNER

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

TACO BAR

Includes rice and beans choice of ground beef or chicken.
(Add Steak for \$2 per person).

BAKED MOSTACCIOLI WITH MARINARA SAUCE

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

SHRIMP SCAMPI

A garlic buttery scampi sauce with a hint of white wine and lemon served over angel hair pasta.

*ADDITIONAL ENTREE \$5 PER PERSON



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

DESSERTS ARE AVAILABLE UPON REQUEST. \$6 PER PERSON.

WOLF'S BAKERY LEMON
FLUFF CAKE

(12 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 SAUCE

ROASTED RED POTATOES

GARLIC SMASHED POTATOES

BUTTERED PARSLEY POTATOES

MACARONI AND CHEESE

RICE PILAF

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

TOSSED 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	\$90
Our <i>HOUSE SPECIALTY</i> corned beef sandwiches on marble rye bread with Swiss cheese. Approximately 24 mini sandwiches.	
SILVER DOLLAR SANDWICHES	\$90
Choice of roast beef or carved turkey on mini gourmet bun with lettuce and choice of cheese. Approximately 25 mini sandwiches.	
BURGER SLIDERS WITH AMERICAN CHEESE	\$88
Approximately 25 pieces.	
CHICKEN MARSALA	\$115 (FULL PAN)
Sautéed chicken in a marsala wine sauce, covered in mushrooms. Approximately 25 pieces.	
CHICKEN PICCATA	\$115 (FULL PAN)
Seasoned chicken breast, butterflied and sautéed in butter, lemon and white wine and sprinkled with brined capers and chives. Approximately 25 pieces.	
ITALIAN SAUSAGE	\$60 (HALF PAN) \$100 (FULL PAN)
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.	
BAKED PENNE PASTA	\$45 (FULL PAN)
Penne pasta baked with our house marinara sauce, covered in mozzarella cheese.	
ROASTED POTATOES	\$45 (FULL PAN)
Roasted potatoes with olive oil and parsley.	
HOUSE SALAD	\$45 (FULL PAN)
Mixed greens garden salad with your choice of balsamic vinaigrette, ranch or thousand island dressing. Feeds approximately 18-25.	
PASTA SALAD	\$45 (HALF PAN) \$75 (FULL PAN)
CALIFORNIA MEDLEY VEGETABLES	\$55 (FULL PAN)
BRUSCHETTA	\$45
Approximately 50 pieces.	

APPETIZERS

FLATBREAD \$95

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 \$105

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

CHIPS & GUACAMOLE \$45 (SERVES 15-18 | INCLUDES FULL TRAY OF CHIPS & QUART OF GUACAMOLE)

CHIPS & PICO \$45 (SERVES 15-18 | INCLUDES FULL TRAY OF CHIPS & QUART OF PICO)

ASSORTED VEGETABLE TRAY

SMALL \$45 | LARGE \$75

ASSORTED FRUIT TRAY

SMALL \$55 | LARGE \$95

SOUPS, SALADS, & BREAD

HOMEMADE BEEF CHILI \$24 (PER QUART)

HOMEMADE SOUP \$23 (PER QUART)

Soup du jour. Additional cost for special requests.

BEEF STEW \$30 (PER QUART) *SEASONAL

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

CRANBERRY WALNUT SALAD \$45 (1/2 PAN)

Add Chicken \$10.

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

(12 SLICES)

CARROT CAKE

(14 SLICES)

TRIPLES CHOCOLATE THREAT CAKE

(16 SLICES)

SALTED CARAMEL CHEESECAKE

(14 SLICES)

WE OFFER ALL DESSERTS FOR \$60 EACH

FRIED Delights

Choose Two \$92

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)