



Catering Menu

Let us bring you... “A true slice of Ireland”

Whether you’re planning an executive business dinner, a church luncheon or your dream wedding, TráLi would be delighted to help make your event the talk of the town. Please browse through our selections and feel free to contact us with any questions.

~SLAINTE~



Please contact Ashely Belanger, Catering Manager, at 919.593.5898 or by email at Ashely@tralirishpub.com for more information.

Starters

**Each selection serves 10 people*

<i>Spinach & Artichoke Dip with Caramelized Shallots ~ Served with toasted crostini and assorted crudité's.....</i>	<i>\$25.00</i>
<i>Classic Bruschetta ~ Fresh tomatoes, mozzarella & basil served with toasted, roasted garlic crostini.....</i>	<i>\$20.00</i>
<i>Newfoundland Cod & Potato Cakes ~ Crispy fish & potato cakes. Served with house tartar sauce & freshly sliced lemons.....</i>	<i>\$25.00</i>
<i>Braised Beef Stuffed Yorkshire Pudding ~ Authentic Yorkshire pudding cups, topped with sliced steak and onion gravy.....</i>	<i>\$30.00</i>
<i>Smithwick's Pub Chili Dip ~ Topped with melted cheddar cheese & sour cream. Served w/ tortilla chips.....</i>	<i>\$25.00</i>
<i>Shrimp Platter ~ North Carolina jumbo shrimp with cocktail sauce, Marie Rose sauce & freshly sliced lemons.....</i>	<i>\$28.00</i>
<i>Steak Brochette ~ Grilled fillet & Portobello mushrooms served on skewers over a bed of mixed greens and diced tomatoes.....</i>	<i>\$30.00</i>
<i>Irish Smoked Salmon ~ Garnished with capers, grain mustard & soda bread</i>	<i>\$40.00</i>
<i>Hummus ~ Lightning Mix Pepper Jam or Basil Tomato ~ Served with pita points and grilled vegetables.....</i>	<i>\$30.00</i>
<i>Pigs In A Blanket ~Pork sausages baked in a flaky pastry & served with spicy mustard.....</i>	<i>\$20.00</i>
<i>Potato & Cheese Croquettes ~ Served with bacon, onion & sour cream dip.....</i>	<i>\$25.00</i>
<i>Taste Of Erin ~ Guinness cheddar cheese, fresh fruit & homemade breads.....</i>	<i>\$25.00</i>
<i>Scotch Eggs ~ Hard-boiled eggs, wrapped in Irish Sausage, rolled in panko & deep fried. Served with pepper jam relish.....</i>	<i>\$20.00</i>
<i>Irish Egg Rolls ~ Filled with corned beef, Dubliner cheddar & cabbage. Served with 1000 Island dressing.....</i>	<i>\$30.00</i>

*****Ask about our pre-set appetizer packages!!!***

Please contact Ashely Belanger, Catering Manager, at 919.593.5898 or by email at Ashely@traliirishpub.com for more information.

Salads

**All salads serve approximately 10 people..... \$20.00*

Cucumber Orange ~ Large chunks of fresh cucumbers & sliced oranges in a citrus dressing

Summer Beans ~ Three bean salad, cucumbers, peppers, tomatoes, cilantro & rooster potatoes

Tomato Mozzarella~ Thick cut beef steak, tomatoes & fresh mozzarella with a balsamic glaze

Potato Salad ~ Red bliss potatoes, chopped onions, parsley & mayonnaise

Rooster Salad ~ Rooster potatoes, fresh herbs & house made vinaigrette

Pasta Salad ~ Macaroni, Kalamata olives, tomatoes, cucumbers, peppers, fresh herbs & an apple cider vinaigrette

Grilled Vegetable Salad ~ Red bliss potatoes, fresh peppers, carrots, onions & asparagus

House Salad ~ Mixed greens, tomatoes, red onions, cucumbers & bell peppers

Caesar Salad ~ Romaine lettuce, house made Caesar dressing, croutons & Parmesan cheese

Side Dishes

**Each side serves approximately 10 people..... \$15.00*

Mashed Potatoes Baked Potato Mac-n-Cheese

Steamed Green Beans Asparagus Julienne Carrots

Roasted Root Veggies Rice Pilaf Potato Salad

Chipotle Cinnamon Sweet Potato Fries Mixed Greens



Please contact Ashely Belanger, Catering Manager, at 919.593.5898 or by email at Ashely@traliirishpub.com for more information.

Pre-Set Buffets

Each buffet feeds approx. 20 people

<u>A True Slice of TráLí</u>		
<u>Just the Basics</u>	<u>A Step Up</u>	\$400.00
\$155.00	\$265.00	<i>Appetizers:</i>
<i>Choice of Appetizer:</i>	<i>Choice of Appetizer:</i>	<i>Taste Of Erin Scotch Eggs & Irish Smoked Salmon</i>
<i>Bruschetta or Pigs In A Blanket</i>	<i>Taste Of Erin Cod & Potato Cakes or Potato & Cheese Croquettes</i>	-----
-----	-----	<i>Sides:</i>
<i>Choice of 2 Sides:</i>	<i>Choice of 3 Sides:</i>	<i>Mixed Green Salad & Roasted Root Veggies</i>
-----	-----	-----
<i>Choice of Entrée:</i>	<i>Choice of 2 Entrées:</i>	<i>Entrées:</i>
<i>Irish Bangers or BBQ Pulled Pork</i>	<i>Fish Goujons Irish Bangers Corned Beef & Cabbage or Shepherd's Pie</i>	<i>Bangers & Mash Corned Beef & Cabbage & Molly's Chicken</i>

Boxty Bar

Prices starting at \$75.00, minimum of 2 toppings/sauces

Original &/or vegetarian boxty with up to 7 different toppings and five different sauce options.....

Toppings: Irish Rashers, Grilled Chicken, Grilled Steak, Blackened Salmon, Corned Beef, Smokey's Cod or a Vegetable Medley

Scratch Made Sauces: White Cream, Cracked Peppercorn, Tomato Dill, Whole Grain Mustard, Smoked Tomato Cream

Please contact Ashely Belanger, Catering Manager, at 919.593.5898 or by email at Ashely@traliirishpub.com for more information.

Entrées

**Each selection serves 10 people*

<i>Fish Goujons ~ An alternative to traditional Fish-n-Chips using cod fillet, or other local fish, fried and served in bite size pieces.....</i>	<i>\$30.00</i>
<i>Molly's Chicken ~ Oven-baked chicken breast stuffed with herb cream cheese, wrapped in bacon & panko breaded.....</i>	<i>\$50.00</i>
<i>Grilled Sliced Filet of Beef ~ Prime cut of beef cooked to your desired temperature & served with bourbon-peppercorn sauce.....</i>	<i>\$80.00</i>
<i>Grilled Fresh Salmon ~ Seasoned with lemon and pepper, lightly grilled to medium well & topped with a creamy leak sauce.....</i>	<i>\$80.00</i>
<i>Bangers & Mash ~ Pan-fried Irish pork sausages served with an onion gravy.....</i>	<i>\$40.00</i>
<i>Corned Beef & Cabbage ~ Slow-cooked brined brisket of beef served with boiled Red Bliss potatoes in parsley butter.....</i>	<i>\$80.00</i>
<i>Shepherd's Pie ~ A traditional Irish dish of ground beef & vegetables cooked in their own juices, topped with mashed potatoes & oven baked.....</i>	<i>\$40.00</i>
<i>BBQ Pulled Pork ~ Smoked pork butt served with corn bread & house made slaw.....</i>	<i>\$40.00</i>

Desserts:

**Each selection serves 10 people*

<i>Sticky Toffee Pudding ~ A traditionally favorite pudding-like cake with dates and caramel.....</i>	<i>\$30.00</i>
<i>Bailey's Cheesecake ~ Home made with famous Bailey's Irish Cream. Served w/ fresh raspberry coulis.....</i>	<i>\$40.00</i>
<i>Bread & Butter Chocolate Pudding ~ Buttered bread baked in vanilla egg cream custard & layered with chocolate chips.....</i>	<i>\$30.00</i>
<i>Chocolate Brownie ~ Fudge brownie baked with chocolate chips throughout. Topped with Myers rum chocolate sauce & served with whipped cream.</i>	<i>\$25.00</i>
<i>McCann's Irish Oatmeal Cookie Platter filled with Mascarpone Cream.</i>	<i>\$20.00</i>
<i>Apple Crisp ~ Granny Smith apples baked with oatmeal crumble & caramel sauce.....</i>	<i>\$25.00</i>
<i>Carrot Cake ~ A traditional favorite with Gran Marnier cream cheese frosting.....</i>	<i>\$25.00</i>

Beverages

Sodas, juices, etc..... \$2.00 each

Please contact Ashely Belanger, Catering Manager, at 919.593.5898 or by email at Ashely@traliirishpub.com for more information.

Sweet Treat Buffet

Add to any order for \$50

Enjoy our homemade Bread & Butter Chocolate Pudding, Chocolate Brownie, Carrot Cake & Sticky Toffee Pudding cut into bite sized pieces so your guests can taste them all!

TráLí ~ Irish Inspiration & A Little History

Steeped in myth and legend, TráLí is the main town in County Kerry, otherwise known as 'The Kingdom'. With a history that goes back to the Celtic twilight, TráLí is a place of stunning scenery known for the warmth and hospitality of its people. These values are what we hope to transplant into this corner of North Carolina.

Our chef, Eamonn Kelly, was born onto a dairy farm in County Galway, Ireland. Chef Eamonn was first introduced to the culinary world the old fashioned way - by watching his Mother. She neither used a recipe nor needed measuring cups. She just knew how to create savory dishes. Following his attendance at one of the finest culinary schools in all of Galway, Chef Eamonn has lived and traveled throughout the United States. Along the way, he has happened upon many wonderfully different cultures and added their own unique styles and flavors to his own. However, Chef Eamonn still holds most dear the lessons learned and meals created in his Mother's kitchen.

The dishes that emerge from the TráLí kitchen are ones that we are sure you will find to be truly authentic and of the highest quality. We are proud to present our many catering choices to you. Your satisfaction is our greatest priority. We hope you enjoy!



Please contact Ashely Belanger, Catering Manager, at 919.593.5898 or by email at Ashely@tralirishpub.com for more information.