

SLÁINTE BREAKFAST BUFFET

CHOICE OF:

CHEESE FRITTATA

VEGETABLE FRITTATA

CORN AND BLACK BEAN FRITTATA WITH HABANERO CHEDDAR

SCRAMBLED EGGS

CHOICE OF:

WAFFLES OR FRENCH TOAST

CHOICE OF:

SAUSAGE OR BACON

CHOICE OF:

ASSORTED DANISH AND MUFFINS

BAGELS AND CREAM CHEESE

HOMEMADE COFFEE CAKE

ALL BREAKFAST BUFFETS INCLUDES

FRESH FRUIT

ROASTED BREAKFAST POTATOES

COFFEE AND TEA

CHOICE OF CRANBERRY, ORANGE OR GRAPEFRUIT JUICE

\$16-PER PERSON

ADD YOGURT AND GRANOLA \$2 PER PERSON

ADD OPEN MORNING BAR INCLUDES

CHAMPAGNE, BLOODY MARYS, MIMOSAS, AND BELLINIS

\$10 PER PERSON

Please add 7% Mass Meals Tax and 20% Banquet Administrative Fee to all prices.

EXPRESS LUNCH BUFFET

SANDWICHES (CHOOSE THREE):

BLT WITH TOMATO AIOLI

CHICKEN SALAD WRAP

TUNA SALAD,

TURKEY MELT

PASTRAMI OR TURKEY REUBEN

PMT: GRILLED PORTOBELLO MUSHROOMS, MOZZARELLA, TOMATO
SERVED WITH PESTO AIOLI

CHOICE OF:

HOUSE SALAD: MIXED GREENS, CARROTS, TOMATOES AND
GARBANZO BEANS

CAESAR SALAD: ROMAINE, PARMESAN AND CROUTON WITH
CAESAR DRESSING.

CHILLED PASTA SALAD

GRILLED SCALLION, BACON, AND POTATO SALAD

ALL LUNCH BUFFETS INCLUDE

HOUSE MADE POTATO CHIPS

DILL PICKLES

COOKIE AND BROWNIES

\$16 PER PERSON

ADD A SOUP \$2 PER PERSON EXTRA

CHICKEN AND RICE, BEEF BARLEY, ROASTED TOMATO BISQUE,
CORN CHOWDER OR ANCHO SWEET POTATO BISQUE

SLÁINTE DELUXE BUFFET

YOUR BUFFET WILL INCLUDE ONE CHOICE FROM THE FOLLOWING SECTIONS WITH
OPTIONS FOR UP TO THREE ENTRÉE CHOICES
PRICING DETAILS FOLLOW AT THE END

WARM ROLLS AND BUTTER ARE ALWAYS INCLUDED ON YOUR TABLES

SALAD:

HOUSE SALAD : MIXED GREENS, CARROTS, TOMATOES AND
GARBANZO BEANS

CAESAR SALAD: ROMAINE, PARMESAN AND CROUTON WITH
CAESAR DRESSING.

VEGETABLE:

CHEF'S VEGETABLE MEDLEY

SAUTÉED CARROTS AND ONIONS

GREEN BEANS WITH GARLIC BUTTER

ASPARAGUS, STEAMED OR WITH GARLIC BUTTER

APPLE COLESLAW

CIDER ROASTED BRUSSELS SPROUTS

STARCH:

ROASTED POTATO

MASHED POTATO: CHOICE OF BUTTERMILK, ROASTED GARLIC,
HORSERADISH DILL OR GORGONZOLA

BOWTIE PASTA WITH GARLIC BUTTER SAUCE

CHILLED PASTA SALAD

POTATOES AU GRATIN

MACARONI AND CHEESE

POTATO SALAD

ENTRÉE :

BONELESS BEEF SHORT RIBS WITH GUINNESS GRAVY OR
MUSHROOM AND RED WINE GRAVY

ROASTED PORK WITH ONION JUS

GLAZED PORK LOIN: MAPLE BOURBON OR ANCHO HONEY GLAZE

SLOW COOKED BBQ PORK SPARE RIBS

STEAK TIPS WITH A WILD MUSHROOM SAUCE OR PESTO

GORGONZOLA SAUCE

ROASTED SALMON WITH CHOICE OF SAUCE (MAPLE BOURBON
GLAZE OR CARIBBEAN RUB WITH CILANTRO CREAM)

CILANTRO AND LIME GRILLED SALMON WITH SWEET CORN AND
TOMATO SALSA

SALMON PROVENCAL

BAKED COD WITH LEMON BEURRE BLANC

FRIED CORN BREAD CRUSTED CATFISH WITH REMOULADE

SWORDFISH WITH MANGO PINEAPPLE SALSA

HERB STUFFED SOLE WITH LEMON BEURRE BLANC

ROAST TURKEY BREAST WITH HERBED GRAVY AND STUFFING

CHICKEN WITH BACON LEEK CREAM

CHICKEN CAPONATA

CHICKEN WITH WILD MUSHROOM PESTO CREAM

CHICKEN WITH HERB SHERRY JUS

MEAT, VEGETARIAN, OR EGGPLANT AND ITALIAN LASAGNA

RISOTTO PRIMAVERA

PASTA FALAFEL: SPINACH, TOMATO, WHITE WINE, GARLIC,
PARMESAN CHEESE, BUTTER, CAPERS, FALAFEL BALLS TOSSED
WITH BOW TIE PASTA

SHRIMP ALFREDO PARMESAN, SPINACH, AND GARLIC IN PASTA

GUINNESS PULLED PORK PASTA WITH VEGETABLES

PRIME RIB CUTTING STATION \$2 PER PERSON MORE

AND ON TO DESSERT...

DESSERT (CHOOSE ONE)

STRAWBERRY SHORTCAKE

SEASONAL CRÈME BRULE

CHOCOLATE STOUT CAKE

FRESH FRUIT TRAY

SEASONAL CRISP WITH WHIPPED CREAM

BROWNIES AND COOKIES

CHEESE CAKE TOPPED WITH A CHOICE OF CHOCOLATE, CARAMEL
OR STRAWBERRY SAUCE,

FRESH BERRIES

CHOCOLATE CHEESECAKE

HAZELNUT CHOCOLATE MOUSSE

POT DE CRÈME (CHOCOLATE OR LEMON MERINGUE)

ADD A SOUP \$2 PER PERSON EXTRA

CHICKEN AND RICE, BEEF BARLEY, ROASTED TOMATO BISQUE,
CORN CHOWDER OR ANCHO SWEET POTATO BISQUE

ADDITIONAL VEGETABLE, STARCH OR DESSERT \$2 PER PERSON EXTRA

PRICING

CHOOSE ONE ENTRÉE \$22 PER PERSON

CHOOSE TWO ENTREES \$25 PER PERSON

CHOOSE 3 ENTREES \$28 PER PERSON

WE DO NOT CHARGE A ROOM FEE, BARTENDER FEE, OR LINEN FEE

WHITE LINENS ARE PROVIDED THERE WILL BE A CHARGE FOR COLORS

CUSTOMIZED MENUS ARE AVAILABLE UPON REQUEST.

PLEASE ADD 6.25% MASS. MEALS TAX AND 20% BANQUET ADMINISTRATIVE FEE TO ALL PRICES.

SLÁINTE RESTAURANT

80 JARVIS AVE.

HOLYOKE, MA

01040

(413) 534-4000

INFO@SLAINTEHOLYOKE.COM

BANQUET PASSED HORS D'OEUVRES

FRIED PICKLES WITH BLUE CHEESE	2.00 PER PERSON
CHEESY POTATO CROQUETTES WITH TOMATO AIOLI	2.00 PER PERSON
BLACKENED CHICKEN QUESADILLA WITH CILANTRO CREAM	2.00 PER PERSON
MINI CORN PANCAKES WITH PULLED PORK	2.00 PER PERSON
DEEP FRIED MACARONI AND CHEESE BITES	2.00 PER PERSON
SPICED RUBBED CHICKEN WINGS WITH BLUE CHEESE	3.00 PER PERSON
VEGETARIAN SPRING ROLLS WITH PONZU DIPPING SAUCE	3.00 PER PERSON
BBQ BRISKET SPRING ROLLS WITH SALSA	3.00 PER PERSON
BEEF WONTONS WITH SWEET CHILI SAUCE	3.00 PER PERSON
BUFFALO CHICKEN RANGOON	3.00 PER PERSON
COD FRITTERS WITH TARTAR SAUCE	3.00 PER PERSON
MINI ASSORTED SLIDERS	4.00 PER PERSON
BEEF SKEWERS WITH JACK DANIELS SAUCE	4.00 PER PERSON
MINI CRAB CAKES WITH TANGY CAPER AND CREAM SAUCE	4.00 PER PERSON
BBQ MEATBALLS	4.00 PER PERSON
SHRIMP COCKTAIL	1.50 PER PIECE

STATIONARY

CHEESE DISPLAY WITH ASSORTED CRACKERS AND FRESH FRUIT	3.00 PER PERSON
HUMMUS AND HOUSE MADE TORTILLA CHIPS	3.00 PER PERSON
NACHO STATION WITH CHILI, CHEESE, SWEET CORN AND TOMATO SALSA , LETTUCE, SOUR CREAM	5.00 PER PERSON

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