

[www.fatherpaddyspub.com](http://www.fatherpaddyspub.com)

**DROP OFF:**

Disposable pans, heavy duty disposable service ware, dish ware, and utensils

**BUFFET:**

We serve buffet style on China plates with silverware, glassware as needed. Warming chafers as needed. Includes up to 3 hours labor with plate clean up. A 25% deposit is required when order is placed.

Orders must be placed at least 48 hours in advance. Prices do not include sales tax.

A delivery fee will be added when applicable. A service charge of 18% will be added to all orders. Changes or cancellations must be made at least 24 hours in advance.

**FOOD COMBOS AVAILABLE**

Please let our catering staff know if there are dietary concerns such as allergies at the time the order is placed. All items are made in an environment with exposure to peanuts, tree nuts, milk, eggs, soy, wheat, fish and shellfish.



Father Paddy's

**We Do Catering!**

[www.fatherpaddyspub.com](http://www.fatherpaddyspub.com)

FOR QUESTIONS AND INQUIRIES,  
PLEASE CONTACT US AT 530-668-1044  
or via email [catering@fatherpaddyspub.com](mailto:catering@fatherpaddyspub.com)  
Visit our website [fatherpaddyspub.com](http://fatherpaddyspub.com)  
for images and more information  
435 Main St. Woodland CA 95695

**APPETIZERS**

\$3 - \$8 pp

Ask about mixed Appetizer Platters (platters priced by selection)

**Cheese and Crackers**

(3 cheeses, and variety of breads and crackers)

**Sausage Plate** (mix n match Bangers, Chicken Apple and Andouille)

**Corned Beef and Cabbage Sliders** (1 per serving)

**Bruschetta / Variety of Canapé**

**New Potatoes and Whiskey Cured Salmon**

**Prawn Cocktail**

**Italian / Asian / Swedish Meatballs**

**Polenta triangles w/ tomato chutney**

**Antipasto Platter**

**Chicken Wings:** buffalo or teriyaki (3 per serving)

**Pretzel Bites and Beer Cheese** (5 per serving)

**Kettle Chips** salt and pepper

**THE GRILL**

drop off  
\$17-\$29pp

buffet  
\$24-\$35pp

Choice of entrée and 2 sides with choice of bread

**Tri-Tip:**

dry rubbed and slow roasted to perfection, thick sliced and served with au jus

**Tri-Tip Sandwich:**

thin sliced and served on soft French roll

**BBQ Chicken** dry rubbed and chicken in housemade bbq sauce

**Grilled Portobello Mushroom:**

Seasoned and grilled giant Portobello mushroom caps

**Rib Eye Steak** (mkt price)

**Prime Rib** (mkt price)

**SOUPS/SALAD COMBO**

\$11/18 pp

All soups are house-made and come with choice of bread.

**Clam Chowder**

**Navy Bean**

**Irish Onion**

**Vegetable**

**Potato Leek**

**Split Pea and Ham**

**Gazpacho (shrimp, tomato, cucumbers and avocado)**

Choice of soup plus green salad\*

**SALAD BARS**

\$20-24 pp

**Taco Salad Bar:**

(Chicken and or beef, house-made tortilla chips, lettuce, tomato, onion, cheddar cheese, pinto beans, guacamole, sour cream, mild or spicy salsa)

**Baked Potato Bar:**

(baked potato, butter, sour cream, chives, chili con carne, cheddar cheese, onion, salsa, guacamole)

**Greens Salad Bar:**

(mixed greens, diced turkey, diced ham, cheddar cheese, three cheese blend, crumbled blue cheese, pickled onions, hard boiled egg, tomato, celery, Bacon, carrots, white beans, croutons, choose 2 dressings) \*

**SANDWICHES**

\$15-18 pp

Sandwich platter menu Mix and match up to 3

House-made kettle chips and green salad incl.

**Choice of breads:** White, Wheat, Sourdough and Rye.

**Ham and Swiss**

**Vegetarian**

**Turkey and Swiss**

**Egg salad**

**Turkey / Salami n Provolone**

**Chicken salad**

**Roast Beef and Swiss**

**BLT**

**Salami /Capicola n Provolone**

**Albacore Tuna**

\***Salad Dressing Choices:** Buttermilk Ranch, Balsamic Vinaigrette  
Caesar, Creamy Blue Cheese, Celery Seed Vinaigrette

# ENTRÉES

drop off  
\$17-\$26pp

buffet  
\$23-\$32pp

## IRISH MENU

Choice of entrée and 2 sides with choice of bread

### Bangers and Mash:

Irish bangers (pork sausage) and mashed potatoes with our onion wine gravy.

### Cottage Pie (GF):

C.A.B. ground beef, carrots, onion and parsnips in natural gravy topped with browned mashed potatoes.

### Irish Stew:

Guinness-braised beef, potatoes, carrots, celery, onion and parsnips in thick stew gravy.

### Classic Corned Beef and Cabbage with Potatoes:

Beer-braised corned beef, house-pickled cabbage, and thyme caraway potatoes with sliced carrots.

### Irish Pork Loin and Mash:

Irish brined pork loin pan seared to perfection, with carrot ginger mashed potatoes.

## COMFORT MENU

Choice of entrée and 2 sides with choice of bread

### Meatloaf and Mash:

Chef's Grandma's recipe meatloaf and mashed potatoes with our onion wine gravy.

### Whiskey Dijon Chicken and Mash:

Slow cooked chicken in a whiskey Dijon sauce with mushrooms, and mashed potatoes.

### Chili con Carne with Beans:

Chef's special recipe chili with a generous mix of ground and braised beef and mixed beans. (Cheese, onion, and sour cream sides for topping.)

### Beef Stroganoff:

Wine-braised beef in a classic onion/mushroom stroganoff sauce with egg noodles

### Whiskey Braised Short Ribs and Mash:

Whiskey and veggie braised premium C.A.B. short ribs in au jus, with mashed potatoes.

# ENTRÉES CONT'D

drop off  
\$17-\$26pp

buffet  
\$23-\$32pp

## ITALIAN MENU

Choice of entrée and 2 sides with choice of bread

### Lasagna:

**Meat**- Lasagna noodles layered with traditional Bolognese (meat) sauce and mozzarella cheese.

**Veggie**- Lasagna noodles layered with zucchini, egg plant, mushrooms, carrots, fennel, mozzarella cheese and marinara sauce

**Polenta**- Polenta layered with wild mushroom ragu, poached garlic thyme cream sauce, and mozzarella cheese.

### Chicken Piccata:

Chicken in a sauce of Cream white wine, butter, lemon, and capers.

### Pork Sugo and Polenta:

Italian tomato spiced braised pork shoulder served atop creamy Parmesan polenta.

### Baked Rigatoni and Sausage:

Rigatoni noodle with Italian sausage and mushrooms in house-made tomato and cream vodka sauce.

drop off  
\$17-26pp

buffet  
\$23-32pp

## MEXICAN MENU

Includes: Beans, spanish rice and green salad \*

### Cheese Enchilada:

A blend of cheddar, Jack, and cream cheeses wrapped in corn tortillas. Smothered in red chili sauce.

### Chicken Enchilada:

Mildly spiced chicken with a blend of cheddar, Jack, and cream cheeses, wrapped in corn tortillas. Smothered in red chili sauce.

### Beef Enchilada:

Mildly spiced ground beef with a blend of cheddar, Jack, and cream cheeses, wrapped in corn tortillas. Smothered in red chili sauce.

### Tamale Pie:

Ground beef or turkey, layered with corn masa, vegetables and cheeses.

# SIDES

Extra sides Added to entrée \$3-5 PP

### Bacon Mac and Cheese:

Macaroni in our creamy three cheese blend with crumbled bacon.

### Mashed Potatoes (butter, champ, or colcannon):

(Champ has green onion, colcannon has cabbage)

### Scalloped Potatoes

### Parmesan Creamy Polenta

### Fried Polenta Triangles

### House-Made Kettle Chips

### House-Made Tortilla Chips

### Seasonal Vegetables:

(ask for seasonal varieties or mixes)

### Fresh Fruit Salad: seasonal fresh fruit

### Green Salad \*choice of dressings

### Spinach Salad \*choice of dressings

### Caesar Salad (add chicken for \$2.00 pp)

### Pasta Salad

### Greek Salad

### Potato Salad

### Whole or Refried beans

### Spanish Rice

# BEVERAGES

\$2.50 PP

### Soda

### Bottled Water

### Hot Tea

### Coffee

### Iced Tea

# DESSERTS

\$2-5 PP

### Brownies

### Lemon Bars

### Chocolate Chip Cookies (2 per serving)

### Peanut Butter Molasses Cookies (2 per serving)

### Cheesecake Shots (topped) (2 per serving)

# BREAKFAST

\$16-21 PP

Breakfast menu comes with Fresh Fruit

### Breakfast Burritos:

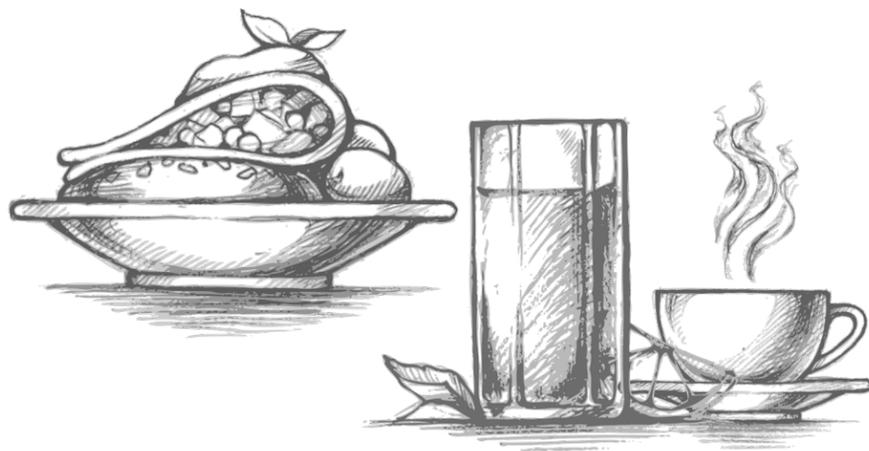
Eggs, bacon, sausage, potatoes, cheese and salsa,

Wrapped in a soft flour tortilla. Vegetarian options available.

### Bagels and Muffins and Scones, OH MY!!!

### Eggs, Bacon, Sausage, and Country Potatoes

### Irish Soda Bread and Gravy, with Bacon and Eggs



# BEVERAGES

\$2.50 PP

### Orange Juice

### Cranberry Juice

### Grapefruit Juice

### Apple Juice

### Tomato Juice

### Tea

### Coffee

### Iced Tea