



2009 Special Event Catering Menu

9970 Wayzata Blvd
St. Louis Park, MN 55429
(952) 367-5065
www.kipsPub.com

Kip's Group Appetizer Menu

Specialty items prepared for cocktails and happy hours

Mini Boxty

A smaller take on our classic Irish potato pancakes filled with chicken and pepper jack cheese with roasted pepper aioli
\$50 per 25 pieces

Bruschetta

With tomato basil relish and toasted crostini
\$50 per 25 pieces

Spanakopita

Light phyllo dough pastry stuffed with spinach and feta baked to perfection
\$55 per 25 pieces

Buffalo Wings

Succulent and juicy. Served with blue cheese dip. Teriyaki and BBQ also available.
\$55 per 25 pieces

Chicken Strips

Hot and delicious!
Served with blue cheese dip.
\$55 per 25 pieces

** To ensure availability of your selections, Orders must be placed two business days before your event. Due to the preparation required by these appetizers, they are not available without notice **

Kinsale Fingers

Quick fried fish in our own Finnegans Amber beer batter with tartar sauce
\$60 per 25 pieces

Irish Spring Rolls

Corned beef, cabbage, and farmers cheese in a crispy wrapper
\$60 per 25 pieces

Mini Burgers

100% Mini angus beef burgers served with caramelized onions
\$60 per 25 pieces
Ask about adding the fixings!

Chicken Satay

Grilled sliced chicken skewered and served with peanut sauce
\$60 per 25 pieces

Mini Deli Sandwiches

Mini beef, turkey, and ham sandwiches served with sandwich toppings
\$60 per 25 pieces

Bacon Wrapped Scallops

Tender Sea Scallops wrapped in bacon
\$95 per 25 pieces

Mini Crab Cakes

Crab & wild rice with an orange aioli
\$95 per 25 pieces

Kip's Group Appetizer Menu

Specialty items prepared for cocktails and happy hours

Vegetable Crudités

Garden vegetables served
with a creamy dipping sauce
\$75 serves 25 guests
\$150 serves 50 guests

Grilled Vegetable Display

Assorted grilled fresh vegetables
with garlic aioli
\$85 serves 25 guests
\$175 serves 50 guests

Artisan Cheese Display

International and domestic cheeses
with assorted crackers
\$75 serves 25 guests
\$150 serves 50 guests

Fresh Fruit Display

Seasonal fruits & berries
with yogurt dipping sauce
\$75 serves 25 guests
\$150 serves 50 guests

Shrimp Cocktail Display

Jumbo chilled shrimp with remoulade
\$95 per 25 pieces
\$190 per 50 pieces

Antipasto Display

An array of Italian cheese, prosciutto and
salami, vegetables, peppers and olives
\$95 serves 25 guests
\$190 serves 50 guests

Wedge Cut Chips

A Kip's classic
\$100 serves 25 guests
\$200 serves 50 guests

Onion Rings

Golden, crisp
beer-battered specialty
\$100 serves 25 guests
\$200 serves 50 guests

Irish Nachos

House made potato chips
with cheddar, bacon,
sour cream and chives
\$125 serves 25 guests
\$250 serves 50 guests

Spinach Artichoke Dip

Serves with French and pita breads
\$125 serves 25 guests
\$250 serves 50 guests

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not available without notice **

Kip's Limited Lunch Menu

This is available in part for parties of 15 guests or more.
To make it a complete dining experience, you may add a fresh garden salad for \$4.99, and/or the Chef's selection specialty dessert for \$5.99.

Chicken Caesar Salad

Crisp romaine, parmesan and housemade salad croutons
\$9.99

Add shrimp \$10.99 or steak \$12.99

Boston Bibb Salad

Raspberry Vinaigrette, pear, toasted almonds, and Cashel Bleu Cheese
\$8.99

Tinnakilly Cobb Salad

Chopped grilled chicken, Cashel Blue cheese and Cashel Blue dressing
\$10.99

Grilled Chicken Sandwich

With caramelized onions, tomato, brie cheese and herb mayonnaise
\$10.99

Blarney Burger

Angus beef topped with bacon and Irish cheddar on a toasted bun.
Served with wedge chips
\$10.99

Bangers & Mash

Irish Style Sausage, mashed potatoes, onion gravy, and fried leeks
\$10.99

Fish & Chips

Tasty cod quick fried in our beer batter,
served with wedge cut chips
\$11.99

Dublin Beef Stew

A hearty, rich blend of lean Angus beef, potato and fresh garden veggies
braised with Guinness. Also served with roasted veggies on the side
\$12.99

Penne Pomodoro

Penne Pasta, spinach, mushrooms, and tomatoes sautéed in virgin olive oil
with chicken \$15.99 or shrimp \$16.99

Kip's Limited Dinner Menu

This is available in part for parties of 15 guests or more.
To make it a complete dining experience, you may add a fresh garden salad for \$4.99, and/or the Chef's selection specialty dessert for \$5.99.

Fish & Chips

Tasty cod quick fried in our housemade beer batter, served with wedge cut chips and classic tartar sauce

\$11.99

Dublin Beef Stew

A hearty, rich blend of lean Angus beef, potato and fresh garden veggies braised with Guinness. Also served with roasted veggies on the side

\$12.99

Roasted Chicken

Golden Half Roasted Chicken with Tiny String Beans, and Mashed Potatoes

\$12.99

Penne Pomodoro

Penne Pasta, spinach, mushrooms, and tomatoes sautéed in virgin olive oil

With chicken \$15.99 or shrimp \$16.99

Grilled Minnesota Walleye

Tiny green beans, and Boiled Baby Red Potatoes

\$15.99

Grilled Salmon

Grilled salmon served with red potatoes and tiny string beans

\$16.99

New York Strip Steak

New York Strip Steak with red potatoes and tiny string beans

\$23.99

Kip's Dinner Buffet

Selections sure to please any crowd

Each buffet includes...

- A fresh garden salad with your choice of dressing
- Fresh baguettes and Irish soda bread with butter
- Specialty salad
- Yukon Gold garlic mashed potatoes
- Chef's choice vegetable
- A specialty dessert display

Entrée Choices...

- Roasted Chicken with Raspberry demi glace
- Sliced Sirloin in Bordelaise sauce
- Grilled Salmon with Mango chutney

Choose one entrée \$25.99

Choose two entrées \$31.99

Pork Djonnase and Prime Rib also available for groups of 25 guests or more!

Ask your catering representative for more details

Plated Dinner Options

A trio of specialty dining selections for your enjoyment

Kip's Favorites

Course One

Boston Bibb Salad

Raspberry vinaigrette, pear, toasted almonds and Cashel blue cheese

Course Two (Your Choice Of)

New York Strip Steak

10 oz. New York Strip Steak with red potatoes and tiny string beans

Grilled Salmon

Red potatoes and tiny string beans

Roasted Chicken

Tiny String Beans, and Mashed Potatoes

Course Three

Chocolate Truffle Torte a decadently rich cake, perfect for chocolate lovers

\$36.99 per guest
Pre-order required

Molly's Favorites

Course One

Fresh Garden Salad

Grape tomatoes, red onion, cucumber and Balsamic vinaigrette

Course Two (Your Choice Of)

Grilled Minnesota Walleye

Tiny green beans, and Boiled Baby Red Potatoes

Roasted Chicken

Golden half-chicken with mashed potatoes and tiny string beans

Dublin Beef Stew

A hearty rich blend of lean Angus beef, potato and fresh garden
veggies braised with Guinness

Course Three

Chocolate Truffle Torte a decadently rich cake, perfect for chocolate lovers

\$29.99 per guest
Pre-order required

Kip's Irish Pub & Restaurant Family Style Irish Tasting Menu

Served Family Style

Fresh Garden Salad

Grape tomatoes, red onion, cucumber and Balsamic vinaigrette

Irish Soda Bread & Baguettes with Butter

Please select up to 3 entrees...

Sheppard's Pie

Slow Cooked Lamb , onions, leeks, carrots,
and peas baked with a mashed potato topping.

Corned Beef & Cabbage

A Kip's Recipe Contest Winner! Tender cuts of Irish Whiskey glazed corned
beef served with cabbage and boiled potatoes.

Roasted Chicken

Golden roasted chicken, sure to please!
Served with Yukon Gold Mashed Potatoes and Roasted Root vegetables.

Finnegans Fish and Chips

Tasty cod quick fried in our housemade beer batter, served with wedge cut chips.

Dublin Beef Stew

A hearty, rich blend of lean Angus beef, potato and fresh garden veggies
braised with Guinness. Also served with roasted veggies on the side.

Bangers and Mash

Irish style sausage, mashed potatoes, onion gravy and fried leeks

\$36.99 per person

Don't forget the dessert!

Ask your catering representative for a list
of seasonal desserts available

Kip's Pub Drink Menu

Irish therapy in a glass

Twenty Ounce Tap Beer

Guinness
Harp
Smithwick's
Finnegans Irish Amber
Michelob Golden Light
Stella Artois
Strongbow Cider
Summit Pale Ale
Snakebite
Finnegan's Wake
Velveteen/Poorman's Black Velvet
Beer of the Month Selection. Please ask your Server.

Domestic Bottle Beer

Bud Light
Budweiser
Coors Light
Leinenkugel's
Leinenkugel's Honeyweiss
Michelob Golden Light Draft
Michelob Ultra
Miller Lite
Grain Belt Premium

Premium Domestic Bottled Beer

Blue Moon Seasonal (ask your server)
Mike's Hard Lemonade
Fat Tire
Red Hook Seasonal (ask your server)
Samuel Adams

Imported Beer

Amstel Light
Boddingtons 16 ounce Can
Carlsberg Lager
Chimay 330ml
Corona
Heineken
Heineken Light
Magners Cider
Newcastle Brown Ale
Sam Smith's Oatmeal Stout
Sam Smith's Organic Ale

Non-Alcoholic Beer

Kaliber
O'Doul's
O'Doul's Amber

Specialty Cocktails

Blackberry Blossom

Despite being named for a traditional Irish tune, this is a very non-traditional Irish whiskey drink. Muddled blackberries and fresh mint, with Jameson Irish Whiskey, a dash of Chambord, topped with soda and a splash of cranberry.

The Cuke

An incredibly refreshing summer cocktail made with Hendrick's Ultra Premium Gin, shaken with cucumber and muddled mint, then strained over ice and topped with tonic.

Jameson and Ginger

The name says it all, but it's made with our own house-made ginger ale and a dash of Angostura bitters.
Served with a lime wedge.

Pimm's Cup

A world famous cocktail, made even better with our house-made ginger ale.

Irish Eyes Margarita

Sauza Hornitos Tequila, Midori Melon Liqueur, fresh squeezed Lime Juice and Sweet and Sour. Shaken at your table and strained into a chilled martini glass.

Bloody Mary Malloy

This is no ordinary Bloody Mary. Made with our own house infused pepper vodka and all the fixings, you'll wish Sunday brunch came every day. Good thing we serve these up seven days a week, day or night.

Kip's Pub Drink Menu

Irish therapy in a glass

	Glass	Bottle
<u>Chardonnay</u>		
Beringer Stone Cellars, <i>California</i>	6.00	23.00
Clos Du Bois, <i>North Coast</i>	8.00	30.00
Coppola Diamond, <i>California</i>	9.00	34.00
Clos Du Val, <i>Carneros</i>	10.00	38.00
Meridian, <i>Santa Barbara (375ml)</i>	-	15.00
<u>Sauvignon Blanc</u>		
Clos Du Bois, <i>North Coast</i>	8.00	30.00
Coppola Diamond, <i>Napa Valley</i>	9.00	34.00
<u>Pinot Grigio</u>		
Beringer Stone Cellars, <i>California</i>	6.00	23.00
Clos Du Bois, <i>California</i>	8.00	30.00
Luna Vineyards, <i>Napa Valley</i>	9.00	34.00
<u>Other Whites</u>		
Beringer White Zinfandel, <i>California</i>	6.00	23.00
Clos Du Bois Riesling, <i>California</i>	8.00	30.00
<u>Sparkling</u>		
Coppola "Sofia" (187ml), <i>California</i>	8.00	45.00
Francois Montand, <i>France</i>	-	23.00
Taittinger Brut, <i>Champagne</i>	-	100.00
<u>Pinot Noir</u>		
Red Truck, <i>California</i>	7.00	26.00
Clos Du Bois, <i>North Coast</i>	9.00	34.00
Coppola Diamond, <i>Monterey County</i>	10.00	38.00
Wine by Joe, <i>Oregon</i>	-	46.00
<u>Cabernet Sauvignon</u>		
Beringer Stone Cellars, <i>California</i>	6.00	23.00
Clos Du Bois, <i>North Coast</i>	8.00	30.00
Coppola Diamond, <i>California</i>	10.00	38.00
Beringer, <i>Knight's Valley</i>	11.00	42.00
Estancia, <i>Paso Robles</i>	-	28.00

	Glass	Bottle
<u>Other Reds</u>		
Slipstream Grenache/Shiraz, <i>McLaren Vale</i>	8.00	30.00
Coppola Diamond Syrah-Shiraz, <i>California</i>	9.00	34.00
Coppola Diamond Zinfandel, <i>California</i>	9.00	34.00
Coppola Diamond Malbec, <i>California</i>	-	38.00
Veramonte "Primus", <i>Casablanca Valley</i>	-	58.00

Kiptini's

Apple Martini

Absolut, Sour Apple Pucker, Sweet and Sour and Apple Wedge

Peppertini

Absolut Peppar, Tabasco, topped with a chili pepper

Key Lime Martini

Absolut Vanilla, Sugar, Cream and Lime Garnish

Lemon Drop

Absolut Citron, Sugar and Lemon Wheel

Chocolate Martini

Absolut Vanilla, Bailey's Irish Cream, Godiva Chocolate

Emerald Isle Martini

Martin Miller's ultra premium gin and a touch of Chartreuse, served with a lime twist.

Kurantini

Absolut Kurant Vodka with a splash of cranberry and a dash of black currant liqueur. A refreshing Irish-style take on the Cosmo.

Kip's CEO Martini

Chopin Ultra Premium Vodka shaken with a touch of olive juice and a dash of Martini & Rossi vermouth.
Served with bleu cheese-stuffed olives.