

DOHERTY'S

"Your favorite neighborhood pub"

STARTERS

Serves 10-15 as an appetizer

IRISH EGG ROLLS **\$65**
Fifteen (served split) hand-rolled egg rolls stuffed with corned beef, sauerkraut & Swiss cheese filling. Served with a side of 1000 Island dressing.

JUMBO BUFFALO WINGS **\$65**
Four dozen crispy jumbo wings tossed in your choice of our homemade buffalo, extra spicy habanero, or tangy Thai barbecue sauce with celery, ranch & blue cheese.

PUB SLIDERS **\$70**
Five each of our Guinness braised brisket with horseradish sauce, corned beef with 1000 island, and our whiskey chicken salad served on brioche rolls.

BONELESS WINGS **\$55**
Four dozen boneless wings tossed in your choice of our homemade buffalo, extra spicy habanero, or tangy Thai barbecue sauce with celery, carrots, ranch & blue cheese.

SPINACH & ARTICHOKE DIP **\$50**
Fresh spinach & creamy cheeses blended with artichoke hearts served warm with herb-brushed pita.

FIELD OF GREENS **\$45**
Spring mix with red onion, pralines, cucumber & tomato. Served with your choice of ranch or balsamic vinaigrette.

CLASSIC CAESAR SALAD **\$40**
Crisp romaine tossed with shaved parmesan and house-made Asiago croutons. Served with our housemade Caesar dressing on the side.

GLUTEN-SENSITIVE
The ingredients used to make these menu items are free of gluten. However, because these items are not prepared in a gluten-free environment, Doherty's cannot guarantee they are 100% gluten-free.

VEGETARIAN

CATERING & PLATTER MENU

ENTRÉES

Serves 8-10 as an entrée

CORNED BEEF & CABBAGE **\$95**
An Irish tradition! Corned in-house, hand sliced and laid over cabbage, potatoes, and carrots and served with spicy mustard.

BEEF & GUINNESS STEW **\$60**
Traditional Irish stew with a hint of Guinness, tender chunks of beef, potato & garden vegetables.

SHEPHERD'S PIE **\$60**
A hearty beef casserole with onions, peas & carrots. Topped with freshly made mashed potatoes and broiled to a crisp finish.

MEATLOAF **\$70**
Home-made meatloaf topped with our Irish whiskey peppercorn gravy. Served with creamy mashed potatoes & haricots verts.

SIDES & SALADS

Serves 8-10 as a side

HARICOTS VERTS **\$25**
Doherty's signature haricots verts, sautéed with garlic.

MASHED POTATOES **\$25**
House-made mashed potatoes served with gravy on the side.

DESSERTS

Serves 8-10

BAILEY'S CHOCOLATE MOUSSE **\$30**
Light & creamy chocolate mousse with a hint of Bailey's Irish Cream.

TRADITIONAL BREAD PUDDING **\$40**
Traditional bread pudding with a homemade Irish whiskey cream sauce.

A la carte platters include serving utensils.
Plates, napkins & cutlery kits are extra.

To place a catering order,
submit a catering request at:
www.dohertysirishpubnc.com/catering

BEVERAGES

FRESH BREWED SWEET TEA **\$8/gallon**
FRESH BREWED UNSWEET TEA **\$8/gallon**

EXTRAS

PLATE & NAPKIN SET **\$0.75/ea**
CUTLERY KITS **\$0.50/ea**
Individually wrapped heavy-duty cutlery kit with napkin, knife, fork, spoon, salt & pepper.
FULL-SIZE CHAFING DISH SETUP **\$12/set**
Holds two trays. Includes a wire rack, extra deep pan for water, and 2-hr sternos.
HALF-SIZE CHAFING DISH SETUP **\$8/set**
Holds one tray. Includes a wire rack and 2-hr Sterno.

PICK UP LOCATIONS

Cary Location Apex Location
1979 High House Rd. 5490 Apex Peakway
Cary, NC 27519 Apex, NC 27502

An 18% service charge including gratuity will be added to all catering orders.

Delivery is available for orders over \$200.
A \$15 fee will apply for deliveries within 15 miles.
Additional fees apply outside of 15 miles.

Catering orders must be paid in full upon agreement
at least 5 days before the scheduled date.
Cancellations within 72 hours will not be reimbursed.