

DOHERTY'S

"Your favorite neighborhood pub"

STARTERS

Serves 10-15 as an appetizer

IRISH EGG ROLLS **\$65**
A Doherty's classic! Fifteen hand-rolled egg rolls sliced in half filled with our house-cured corned beef, sauerkraut, and Swiss cheese, served with our signature Thousand Island dressing.

JUMBO BUFFALO WINGS **\$75**
Forty chicken wings tossed in your choice of house-made buffalo, spicy habanero, or tangy Thai BBQ sauce. Served with celery sticks, carrots, ranch, and blue cheese dressing.

BONELESS WINGS **\$55**
Forty house-battered chicken tenders served plain or tossed in your choice of buffalo, habanero, or tangy Thai BBQ sauce. Served with celery sticks, carrots, ranch, and blue cheese dressing.

SPINACH & ARTICHOKE DIP **\$55**
A warm blend of fresh spinach, creamy cheeses, and artichoke hearts topped with a parmesan crust and broiled to a crisp finish. Served with herb-brushed pita.

FIELD OF GREENS **\$40**
A fresh mix of spring greens with red onion, pralines, cucumber, and tomato, served with ranch and balsamic vinaigrette.

CAESAR SALAD **\$40**
Crisp romaine tossed with shaved parmesan, house-made croutons, and 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

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

CATERING & PLATTER MENU

ENTRÉES

Serves 8-10 as an entrée

CORNED BEEF & CABBAGE **\$115**
Three pounds of house-cured corned beef, hand-sliced and served over a bed of cabbage, potatoes, and carrots, accompanied with spicy mustard.

BEEF & GUINNESS STEW **\$80**
A gallon of our Hearty Irish stew featuring tender chunks of beef simmered with potatoes and garden vegetables, infused with the rich flavor of Guinness.

SHEPHERD'S PIE **\$80**
A blend of savory ground lamb and beef simmered with onions, carrots, and peas in a rich, flavorful gravy. Topped with mashed potatoes and baked to a golden-browned perfection.

MUM'S MEATLOAF **\$80**
Tender house-made meatloaf smothered in our whiskey peppercorn gravy served with mashed potatoes and crisp haricots verts.

SIDES & SALADS

Serves 8-10 as a side

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

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

DESSERTS

Serves 8-10

BAILEY'S CHOCOLATE MOUSSE **\$30**
Light and velvety chocolate mousse infused with a subtle hint of Baileys Irish Cream.

TRADITIONAL BREAD PUDDING **\$35**
A classic dessert featuring our spiced pecan and cranberry bread pudding, topped with Irish whiskey cream sauce.

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 **\$1.00/ea**
CUTLERY KITS **\$0.50/ea**
Individually wrapped heavy-duty cutlery kit with napkin, knife, fork, spoon, salt & pepper.
FULL-SIZE CHAFING DISH SETUP **\$15/set**
Holds two trays. Includes a wire rack, extra deep pan for water, and 2-hr sternos.
HALF-SIZE CHAFING DISH SETUP **\$10/set**
Holds one tray. Includes a wire rack and 2-hr Sterno.

PICK UP LOCATIONS

Cary Location 1979 High House Rd. Cary, NC 27519	Apex Location 5490 Apex Peakway Apex, NC 27502	Pittsboro Location 56 Sanford Rd. Pittsboro, NC 27312
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Catering Delivery is available for orders
larger than \$500 for an additional fee.

An 18% service charge & gratuity
will be added to ALL catering orders.

Catering invoices must be paid in full at least
five days before the scheduled event. Cancellations
within 72 hours are non-refundable.