

TYBER CREEK PUB CATERING

1933 South Blvd.

704.343.2727

Thank you for considering Tyber Creek Pub for your catering needs. Our mission is to make this process easy for you, our client, while offering a delicious product. In order for your event to run smoothly we propose a few simple guidelines.

We offer a variety Irish inspired small bites and platters, as well as a few packages to choose from. We will be glad to help you create a custom menu for your event.

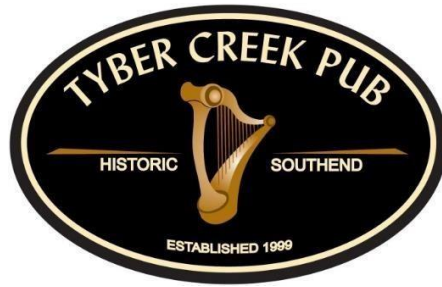
A notice of 4 days is required for all menu items. Failure to provide ample notice may result in limited availability. We require a deposit, which will be discussed when booking your event.

Please provide Tyber Creek with an accurate number of persons or quantities when placing your order. This number will be considered a guarantee and the price will not be subject to reduction based on attendance.

Per person pricing should not be confused with "all you can eat". We will be happy to discuss the size of our portions on request. All items are subject to an 8.25% food tax & an 18% service charge

Due to the regulations of the Health and Safety Department, any food not consumed at the event cannot be removed from the premises. Therefore we are unable to allow any catered food products to be boxed up and taken home.

Again, our goal is to make this experience as easy as possible. Thank you for considering Tyber Creek Pub.



CATERING MENU

TRAYS, BOARDS AND PLATTERS

	Small ~20-30 pp	Large ~50-60 pp
Vegetable Crudites Tray	\$55	\$90
Artisan Meats and Cheese Board	\$110	\$200
Spread Trio Platter Garlic Hummus, Roasted Red Pepper Hummus, Herb Goat Cheese served with Grilled Pita	\$65	\$120
Spinach & Artichoke Dip Served with Crostini	\$85	\$160

SMALL BITES

Wings Choice of mild, hot, or bbq Served with Buttermilk Ranch Dipping Sauce	50pc 100pc 250pc	\$95 \$180 \$375
Sausage Rolls Tommy Maloney's Irish Sausage wrapped in puff pastry	Per Dozen	\$36
Pulled Pork Sliders House smoked pulled pork with coleslaw on a slider roll	Per Dozen	\$36
Shepards Pie Bites Our house recipe Shepherd's Pie Filling inside a flaky puff pastry pocket	Per Dozen	\$42
Chicken Curry Empenadas Smoked Chicken Curry enveloped in puff pastry	Per Dozen	\$42

CATERING PACKAGES

Small: Approximately 20-30 guests

Large: Approximately 40-50 guests

Happy Hour Package

Vegetable Crudites Tray

Fresh veggies with Buttermilk Ranch Dipping Sauce

Small

Large

\$275

\$520

Spinach & Artichoke Dip

Served with Crostini

Wings

Choice of mild, hot, or bbq served with Buttermilk Ranch Dipping Sauce

Sausage Rolls

Tommy Maloney's Irish Sausage rolled in flaky puff pastry

Small Bites Package

Spread Trio Platter

Garlic Hummus, Roasted Red Pepper Hummus, Herb Goat Cheese served with Grilled Pita

Small

Large

\$350

\$670

Sausage Rolls

Tommy Maloney's Irish Sausage wrapped in puff pastry

Pulled Pork Sliders

House smoked pulled pork with coleslaw on a slider roll

Artisan Meat and Cheese Board

Emerald Tradition Package

Chicken Curry Empenadas

Smoked chicken curry enveloped in puff pastry

Small

Large

\$390

\$745

Shepards Pie

Lamb, Carrots, Corn and Peas Topped with Mashed Potatoes

Sautéed Seasonal Vegetables

Mixed Green Salad