

P. J. O'BRIEN

IRISH PUB & RESTAURANT



SPECIAL EVENT MENUS & CATERING

The Taste of Ireland



The P.J. O'Brien Experience

Celebrated annually for both its culinary arts and striking devotion to Old World Celtic tradition, *P.J. O'Brien* has become the downtown core's most lively and dazzling of party and dining destinations. At its heart is a faithful commitment to creating the freshest, highest quality food in the city.

P.J. O'Brien Caters To You

For a taste of Ireland at your next on or off-site Special Event, *P.J. O'Brien* has designed a diverse array of catered menu options from which to choose. Yet, our strength – what sets us apart from the competition – is our creative ability to custom-tailor our menus to fit even the most exacting of requirements at your next social or corporate catered affair.



Who We Are

Sure, the pubs and restaurants under the Irish Embassy Hospitality Group banner are inspired by influences borne of a legacy of hospitality quite unique to the history of the Emerald Isle. Yet, in the end, most important has been the passion and drive of a single family.

The touchstone from which we measure our quality of service and Irish heritage is incomparable company founder and patriarch, Pat Quinn Sr. It was both Pat and his wife Anne's vision to transplant from their native land an entirely authentic Irish public house – meticulously faithful in style, atmosphere, quality and value. Indeed, Anne's family has been prominent in Ireland's hospitality industry with their ownership of many of the country's top hotels, restaurants and pubs.

Pat proudly oversaw the rise of his children to management roles at the Irish Embassy Pub & Grill (in downtown Toronto and Montreal) and their close sister, P.J. O'Brien Irish Pub & Restaurant (just behind the King Edward Hotel on Colborne St.). Backed by Pat's knowledge, enthusiasm and bar-side wisdom, the pubs and restaurants flourished.

It would be an understatement to say that, as Canada's Ambassadors of Irish Hospitality, the Quinn family has pursued a passion with purpose, paying homage to a man, a vision and a life devoted to family and the celebration of genuine Irish hospitality.



Chef Bala

Chef Bala began his exploration of the culinary arts in Germany, training for over a decade under some of Europe's finest chefs. A native of India, Chef Bala was fascinated with western cuisines, making it his mission to absorb and study the rich history and evolution of each nation's culinary influences.

Moving to Toronto in 1990, he won a position at Orso, perfecting his love for Italian cuisine, before establishing himself as sous chef at Allen's. With the Quinn family's acquisition of P.J. O'Brien, Chef Bala's expertise and vision was fully realized with his promotion to Executive Chef in 2002.

Since then, Chef Bala has been using his considerable experience and talent in the creation of P.J. O'Brien's much lauded array of daily house specials and his enormously popular full menu of Irish-themed dishes. A consummate professional, Chef Bala continues to hone his skills, relishing the challenge of surprising and delighting the loyal patrons of this upscale yet casual and warmly alluring neighbourhood pub and restaurant.





Menu A



Pricing Per Guest

(Prices are subject to taxes and 18% party gratuity)

Two-Course Meal \$25

(Either Appetizer & Main Course or Main Course & Dessert with Coffee or Tea)

Three-Course Meal \$31

(Appetizer, Main Course & Dessert with Coffee or Tea)

Appetizer

(Choose 1 Soup)

Homemade Tomato Soup

Leek & Potato Soup

Salad

(Choose 2 Salads)

Salad of Mixed Greens

With fresh herb and a sherry vinaigrette

Caesar Salad

With crispy bacon and Parmesan cheese

Baby Spinach Salad

*Baby spinach, oranges, oven-roasted beets, goat cheese,
topped with cashew nuts in balsamic vinaigrette*

Entrée

Kilkenny Battered Haddock

Two pieces of Kilkenny battered fish with Yukon fries and homemade tartar sauce

Beef & Guinness Stew

Guinness-braised beef with potatoes, turnips, parsnips, mushrooms, and carrots

Chicken Curry

Served with basmati rice

Ground Angus Steak Burger

Served with Yukon fries

Sausage & Chips

*Homemade pork sausages with brown sauce and chips
(Choice of two: mushrooms, sautéed onions, bacon, Swiss cheese or cheddar cheese)*

Pasta

(Vegetarian)

Penne Chicken

Penne with grilled chicken, mushroom, red peppers, onions, garlic and Parmesan in a basil tomato sauce

Rosie Agnolotti

Agnolotti filled with ricotta, spinach and mushroom in a rose sauce

Dessert

(Choose 2 Desserts)

Chocolate Torte

With a brandy custard sauce

Bread & Butter Pudding

With a brandy custard sauce

Homemade Apple Cake

With freshly whipped cream

Coffee or Tea

Prices & items are subject to change without notice. Taxes & gratuities are not included.



Menu B



Pricing Per Guest

(Prices are subject to taxes and 18% party gratuity)

Two-Course Meal \$28

(Either Appetizer & Main Course or Main Course & Dessert with Coffee or Tea)

Three-Course Meal \$33

(Appetizer, Main Course & Dessert with Coffee or Tea)

Appetizer

(Choose 1 Soup)

Homemade Tomato Soup

Cream of Mushroom Soup

Salad

(Choose 2 Salads)

Salad of Mixed Greens

With fresh herb and a sherry vinaigrette

Caesar Salad

With crispy bacon and Parmesan cheese

Baby Spinach Salad

*Baby spinach, oranges, oven-roasted beets, goat cheese,
topped with cashew nuts in balsamic vinaigrette*

Entrée

Chicken Curry

Served with basmati rice

Rose Agnolotti

Agnolotti filled with ricotta, spinach and mushrooms in a rosé sauce

Blackened Tilapia Fillet

With seasonal vegetables and new potatoes with a mango salsa

Traditional Guinness Irish Stew

Guinness-braised beef with potatoes, turnips, parsnips, mushrooms, and carrots

Dublin Lamb Shank

Guinness-braised lamb shank served with champ and seasonal vegetables

Dessert

(Choose 2 Desserts)

Chocolate Torte

With a brandy custard sauce

Bread & Butter Pudding

With a brandy custard sauce

Homemade Apple Cake

With freshly whipped cream

Coffee or Tea



Prices & items are subject to change without notice. Taxes & gratuities are not included.



Menu C



Pricing Per Guest

(Prices are subject to taxes and 18% party gratuity)

Two-Course Meal \$32

(Either Appetizer & Main Course or Main Course & Dessert with Coffee or Tea)

Three-Course Meal \$36

(Appetizer, Main Course & Dessert with Coffee or Tea)

Appetizer

(Choose 1 Soup)

Cream of Tomato Soup

Cream of double-smoked bacon and potato

Salad

(Choose 2 Salads)

Salad of Mixed Greens

With fresh herb and a sherry vinaigrette

Caesar Salad

With crispy bacon and Parmesan cheese

Baby Spinach Salad

*Baby spinach, oranges, oven-roasted beets, goat cheese,
topped with cashew nuts in balsamic vinaigrette*

Entrée

Chicken Supreme

*Stuffed with mushrooms, spinach, goat cheese, and sun-dried tomato.
Served with fresh seasonal vegetables, and mashed potatoes*

Dublin Lamb Shank

Guinness-braised lamb shank served with champ and seasonal vegetables

Bacon-Wrapped Beef Tenderloin in a Shallot and Port Demiglaze

Served with seasonal vegetables and mashed potatoes

Grilled Atlantic Salmon Fillet

With seasonal vegetables, and new potatoes with a lemon butter & caper sauce

Rose Agnolotti

Agnolotti filled with ricotta, spinach and mushroom in a rosé sauce

Dessert

(Choose 2 Desserts)

Chocolate Torte

With a brandy custard sauce

Bread & Butter Pudding

With a brandy custard sauce

Homemade Apple Cake

With freshly whipped cream

Coffee or Tea



Prices & items are subject to change without notice. Taxes & gratuities are not included.



Menu D



Pricing Per Guest

(Prices are subject to taxes and 18% party gratuity)

Two-Course Meal \$37

(Either Appetizer & Main Course or Main Course & Dessert with Coffee or Tea)

Three-Course Meal \$41

(Appetizer, Main Course & Dessert with Coffee or Tea)

Appetizer

(Choose 1 Soup)

Leek & Potato

Cream Of Mushroom

Roasted Butternut squash with apple

Salad

(Choose 2 Salads)

Salad of Mixed Greens

With fresh herb and a sherry vinaigrette

Caesar Salad

With crispy bacon and Parmesan cheese

Blue Cheese and Apple Salad

With mixed baby greens, blue cheese, dried cranberries, apples, grape tomatoes and walnuts in a mustard vinaigrette

Baby Spinach Salad

Baby spinach, oranges, oven-roasted beets, goat cheese, topped with cashew nuts in balsamic vinaigrette

Entrée

Duck Confit

With seasonal vegetables and fingerling potatoes

10 oz New York Angus Striploin Steak

With Red Wine Veal reduction sauce

*Hand-cut "AAA" Alberta beef, aged a minimum of 28 days
served with fresh daily vegetables and mashed potatoes*

Grilled Atlantic Salmon Fillet

With seasonal vegetables, and new potatoes with a lemon butter & caper sauce

Rosie Agnolotti

Agnolotti filled with ricotta, spinach and mushroom in a rosé sauce

Dublin Lamb Shank

Guinness-braised lamb shank served with champ and seasonal vegetables

Dessert

(Choose 2 Desserts)

Chocolate Torte

With a brandy custard sauce

Bread & Butter Pudding

With a brandy custard sauce

Homemade Apple Cake

With freshly whipped cream

Coffee or Tea



Prices & items are subject to change without notice. Taxes & gratuities are not included.



Party Menus



We suggest ordering the desired menu per guest expected for your function, as it ensures each guest gets at least 2-3 pieces of each item listed.

A

(\$22 per guest plus taxes and 18% gratuity)

P.J.'s homemade potato crisps with chipotle mayo
Crudités: fresh vegetables served with roast garlic aioli dip
Grilled vegetable foccacia mini pizzas
Tandoori chicken skewers with mango chutney dipping sauce
Mini Irish sausages with Irish brown sauce
Vegetable spring rolls with hot and sweet Chili sauce
Mini bruschetta with feta cheese, tomatoes, black olives, garlic and basil

B

(\$25 per guest plus taxes and a 18% gratuity)

P.J.'s homemade potato crisps with chipotle mayo
Crudités: fresh vegetables served with roast garlic aioli dip
Tandoori chicken skewers with mango chutney dipping sauce
Grilled vegetable foccacia mini pizzas
Vegetable spring rolls with hot and sweet Chili sauce
Crab cakes with homemade lemon tartar sauce
Mini Irish sausages with Irish brown sauce
Mini bruschetta with feta cheese, tomatoes, black olives, garlic and basil
Buffalo chicken meatballs with a mild sauce

C

(\$29 per guest plus taxes and a 18% gratuity)

P.J.'s homemade potato crisps with chipotle mayo
Crudités: fresh vegetables served with roast garlic aioli dip
Mini Irish cocktail sausages with Irish brown sauce
Crab cakes with homemade lemon tartar sauce
Smoked salmon canapés with horseradish cream, capers and red onions
Grilled vegetable foccacia mini pizzas
Tandoori chicken skewers with mango chutney dipping sauce
Vegetable spring rolls with hot and sweet Chili sauce
Kilkenny battered shrimp with cocktail sauce
Mini bruschetta with feta cheese, tomatoes, black olives, garlic and basil

P. J. O'BRIEN

IRISH PUB & RESTAURANT

D

(\$34 per guest plus taxes and a 18% gratuity)

P.J.'s homemade potato crisps with chipotle mayo
Crudité's: fresh vegetables served with roast garlic aioli dip
Scallops wrapped in smoked bacon
Grilled lamb chops with a Guinness au jus
Tandoori chicken skewers with mango chutney dipping sauce
Grilled vegetable foccacia mini pizzas
Crab cakes with homemade lemon tartar sauce
Smoked salmon canapés with horseradish cream, capers and red onions
Mini Irish cocktail sausages with Irish brown sauce
Vegetable spring rolls with hot and sweet Chili sauce
Kilkenny battered shrimp with cocktail sauce
Mini bruschetta with feta cheese, tomatoes, black olives, garlic and basil

Additional Special Items

(Prices are Per Person)

Beef Sliders \$4

with lettuce, tomato, red onion and chipotle mayo

Crispy Chicken Sliders \$4

with lettuce, tomato, red onion and chipotle mayo

Battered Haddock Sliders \$4

with lettuce, tomato, red onion and tartar sauce

Cheese & Grape Platter \$8

Antipasto Platter \$8

Hot Filet Mignon In Crisp Mini Rolls \$8

with caramelized onions, sautéed mushrooms and a selection of mustards



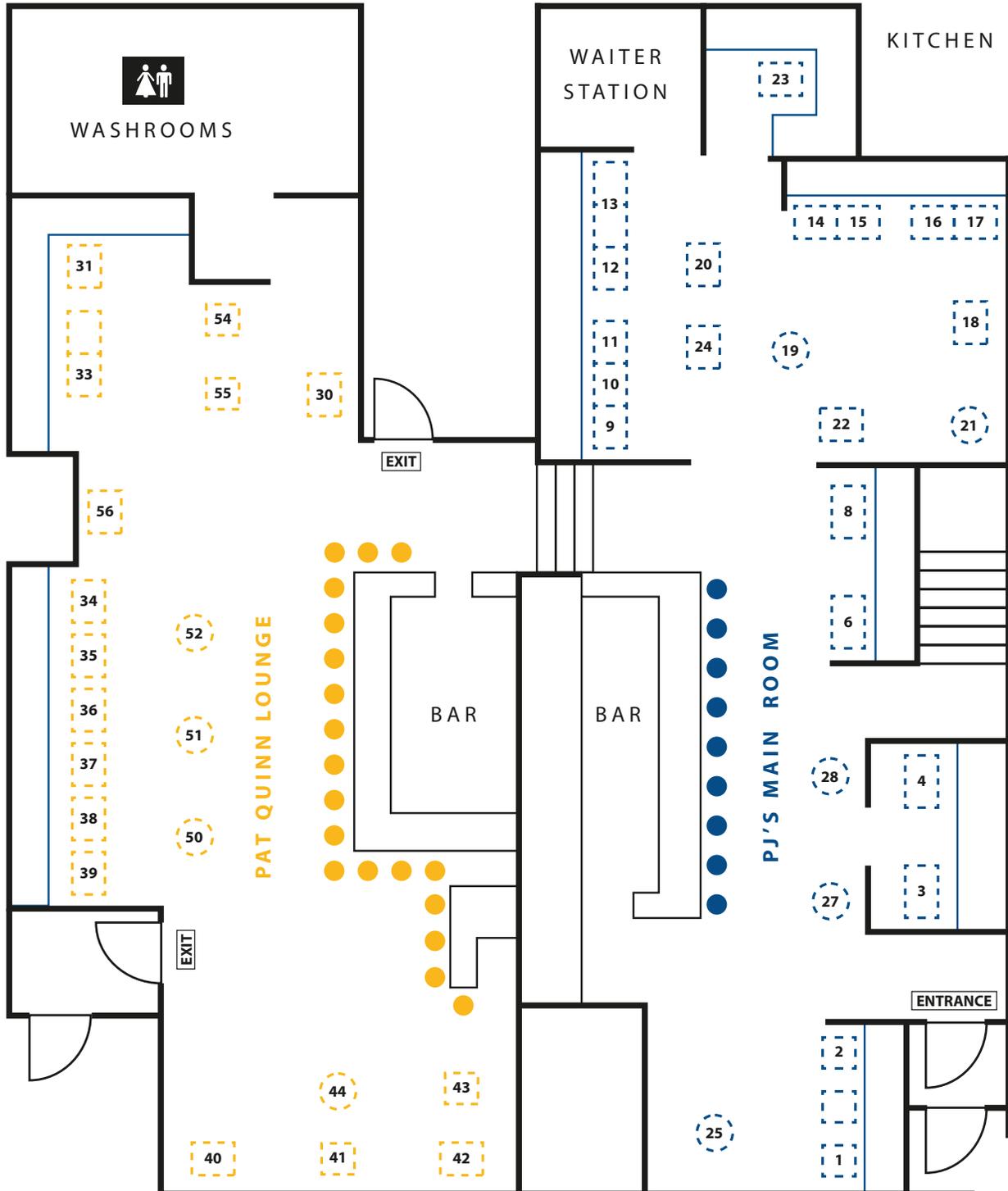
Prices & items are subject to change without notice. Taxes & gratuities are not included.

P. J. O'BRIEN

IRISH PUB & RESTAURANT

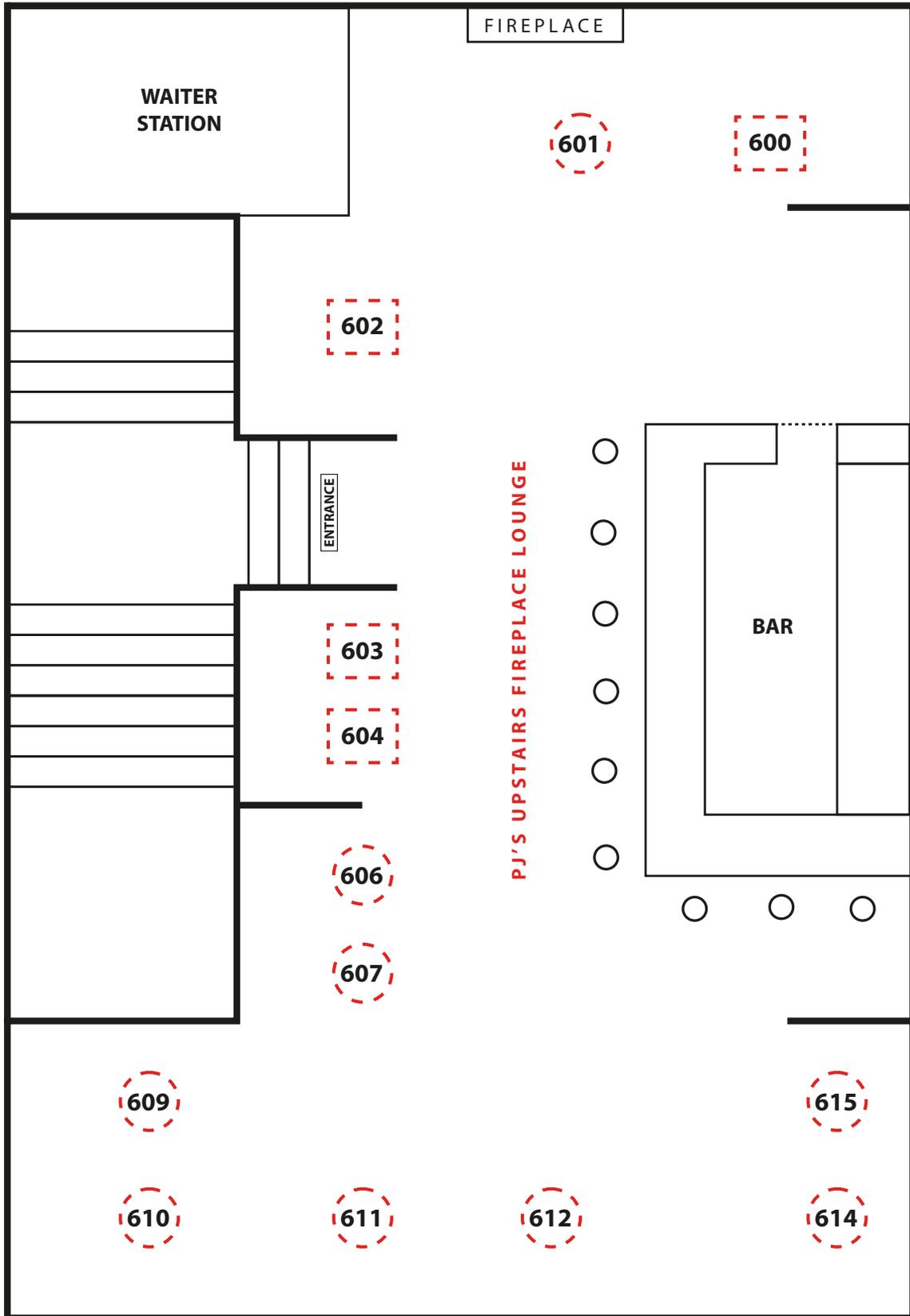
- P.J. O'Brien's Main Room
- Pat Quinn Lounge
- Upstairs Fire Place Lounge
- Moveable

Note: Most tables & chairs can be moved around or removed to create different event configurations plans. Only restaurant banquette seats cannot be moved.



P. J. O'BRIEN

IRISH PUB & RESTAURANT





P. J. O'BRIEN

IRISH PUB & RESTAURANT



For more information
contact our event coordinator:

Restaurant: 416.815.7562

Email: info@PJOBrien.com



P. J. O'BRIEN
IRISH PUB & RESTAURANT

39 Colborne St., Toronto

416.815.7562

www.PJOBrien.com