



Catering Menu

*For questions about availability
please contact Chesley Walsh*

502.749.3030

Private Events Coordinator: Chesley Walsh 502.749.3030

chesley@flanagansalehouse.com

Dear Host or Hostess,

Here at Flanagan's Ale House, we have the perfect room to host your private event. The casual, relaxed character of our Red Room is an ideal venue for rehearsal dinners, bridal showers, birthday parties, retirement celebrations or any other life moment that you would like to celebrate.

Our food is guaranteed to be served to delicious perfection and ready for you and your guest upon arrival. The friendly staff will be happy to accommodate requests that you may have to make your event a success.

We will be happy to handle table arrangements for custom seating, table dressings, linen service and all other points of detail you may like to make for your special occasion.

Flanagan's Ale House has a special charm that keeps people coming back for repeat events. I know that you will enjoy the time you have here at Flanagan's!

I look forward to working with you on your next private event!

Sincerely,

Chesley Walsh

Venue and Catering Director

Appetizers

Items are priced per order as indicated by the quantity in parentheses.

Spicy Chicken Wings \$69.99 (50)

Jumbo chicken wings, seasoned and deep fried. Served your choice of buffalo, barbeque or naked. Ranch or Bleu Cheese dressing included upon request.

Crispy Chicken Tenders \$69.99 (50)

All white meat, breaded southern style and fried to golden perfection. Served with honey mustard dressing for dipping.

Loaded Potato Skins \$69.99 (50)

Handmade potato skins stuffed with real cheddar cheese and crumbled bacon strips. Served with cool sour cream.

Spinach and Artichoke Dip \$49.99 per crock

Our own homemade blend of creamy cheese, fresh spinach, and artichoke hearts. Served with corn chips to enjoy.

Queso Dip and Chips \$49.99 per crock

A zesty blend of creamy cheeses and fresh peppers. Served with a hearty helping of crispy chips.

Buffalo Chicken Dip and Chips \$69.99 per crock

Sharp cheddar and cream cheese, blended with Frank's Red Hot sauce mixed with tender white meat chicken and served with a generous bowl of corn chips.

Homemade Beer Cheese with Crackers \$69.99 per crock

Our famous recipe beer cheese is always a guest favorite. Displayed with an assortment of tasty whole grain crackers, you will love it!



Appetizers continued...

Honey Dijon Chicken Skewers \$69.99 (50)

Chicken Tenders skewers basted with our savory honey mustard marinade.

Toasted Cheese Ravioli \$69.99 (100)

Tasty little pockets of Ricotta cheese, breaded and fried until golden brown and crunchy.

Seasonal Fruit Tray \$69.99 serves 50

An assortment of fresh fruit that may include pineapple, strawberries, cantalope, honey dew, red and green grapes and other berries depending on the season and market quality.

Relish Tray with Ranch Dressing \$59.99 serves 50

Fresh baby carrots, celery sticks, broccoli, cauliflower, red and green bell peppers.

Cheese Tray \$69.99 serves 50

An artful assortment of domestic and imported cheeses accompanied by gourmet crackers. If there is a specific type of cheese that you would like included please ask. Additional charges may apply.

Stuffed Mushrooms \$69.99 (50)

Fresh button mushrooms filled with Italian Sausage and Mozzarella cheese and broiled in a white wine garlic butter sauce. You may substitute Ricotta cheese for sausage for an additional charge of \$8.

Hummus Spiral Wraps \$69.99 serves 50

Delicious tomato basil wraps filled with our homemade hummus spread then sliced into bite-sized pieces.



Appetizers continued...

Mini Hot Browns \$74.99 (50)

Mini open faced turkey hot browns, served on French baguette slices with apple wood smoked bacon, Roma tomatoes and our creamy homemade Mornay Sauce.

Pepper Jack Cheese Balls \$49.99 (100)

Spicy breaded pepper jack cheese that is breaded and deep fried. Served with marinara sauce.

Bread Stick Bites \$39.99 (100)

Two-bite breadsticks, home baked and served with marinara and garlic butter.

Jalapeno Poppers \$ 69.99 (100)

Deep fried spicy jalapenos stuffed with cream cheese.

Caprese Skewers \$59.99 (50)

Skewers of juicy cherry tomatoes, crisp basil and fresh mozzarella cheese.

Henry Bain Meatballs \$69.99 (50)

Handmade meatballs simmering in our own Henry Bain sauce.



A note to the host:

When serving appetizers for your event, it is a good rule of thumb to plan for three pieces per guest of each appetizer. For menu items that have smaller pieces, you may want to have at least four pieces per guest. If you have any questions regarding how much food is appropriate for your event, I am always happy to meet with you and offer suggestions.

Entrees

All of our entrees are priced per person and include your choice of two sides.

Baked Ziti \$13.50 per person

Penne pasta smothered in our homemade marinara then topped with a variety of cheeses and baked until hot bubbly and delicious! Choose ground beef, vegetables, Italian sausages or cheese only.

Baked Lasagna \$13.50 per person

Lasagna noodles layered with ground beef and our homemade marinara, then topped with a blend of shredded cheeses and baked to perfection. Vegetables or Italian Sausage can be substituted for ground beef and no extra charge.

Chicken Teriyaki \$17.50 per person

*Tender chicken breast grilled and then glazed with our homemade teriyaki sauce.
Served with a grilled pineapple and red bell pepper relish.*

Cordon Bleu Chicken \$17.50 per person

Grilled Chicken topped with thinly sliced smoked ham and finished with melted provolone cheese. Then, we drizzle it all with a white wine garlic sauce.

Marinated Flank Steak \$17.50 per person

Lean flank steak marinated in our own savory house sauce, seared and cooked to perfection at a hot medium temperature and topped with a zesty glaze.



Side Items

Each of our entrees come with two sides. Additional sides may be purchased a la carte. Prices listed are for a dish that will serve up to 25 people unless otherwise indicated.

Mashed Garlic Seasoned Red Potatoes \$37.50

Tender Roasted Garlic and Rosemary New Potatoes \$37.50

Scalloped Potatoes with Fresh Chives \$37.50

Sesame Green Beans and Red Bell Peppers \$37.50

Steamed Vegetable Medley \$37.50

Macaroni and Cheese \$42.50

Rice Pilaf \$37.50

Italian Rotini Pasta Salad (serves 50) \$59.99

Fresh Garden Salad (serves 50) \$59.99



Beverages and Extras

If you are interested in purchasing alcohol for your guests we can work a bar option for you that works with your budget. We can tailor the options to most specifications.

Domestic Kegs are \$250 each

House Wines are \$25 per 1.5 liter bottle

A Soft Drink flat rate will be charged based on estimated consumption. This charge is based on \$1.00 per guest with all refills included.

At Flanagan's Ale House you will never be charged a room rental fee. Instead we ask only that you meet a minimum hourly expenditure over the duration of your event.

Sunday-Wednesday- \$150 minimum hourly expenditure

Friday and Saturday- \$300 minimum hourly expenditure

We do not rent the Red Room on Thursdays

*All Red Room rentals require a **two hour minimum**.*

Our Red Room has a spacious capacity of 125 people.

We work with some of the hottest DJs in Louisville and will be happy to book a private DJ for your event

DJ Services are \$100 per hour

Linen service can be added to any event to give your event a more formal feel.

Linen Service \$25

To hold your date all that we require is a \$100 deposit that will be subtracted from your final invoice.

We have the capability to play your personal IPOD during your event, or we can provide music from our House Playlist.

We have audio visual equipment that allows us to play your DVD on our 70 inch television.

For more information or to book your event please call Chesley Walsh @ 502.749.3030