

March 17 - St. Patrick's Day

EFC - 8pm 'til Midnight

Great Music. Great Food. Great Friends. Great Time!



Butlered Hors d'oeuvres

Fried Fish and Chips

with Jalapeno Pickle Relish and Shoestring Fries
with Smoked Sea Salt Served from Paper Cones

Coriander Crusted Tuna Medallions on a Baguette Crisp
with Sun-dried Tomato Tapenade and Green Olive Puree

Curried Vegetable Empanadas / Tomato Tamarind Dipping Sauce

Peking Duck in Miniature

Miniature Filets of Certified Black Angus Beef on Baguette Toast
With Horseradish Remoulade and Crispy Shallots

Green Curry Crab Cake with Cucumber Coconut Remoulade

Crudité Cheese and Fruit Station

Brie, Sesame Seed Crusted Goat, Aged Cheddar,
Manchego, Smoked Gouda, Aged Provolone, and
Chef's Additional Available Selections of Cheeses
Fresh Fruit & Farm-stand Crudités with Arugula Herb Dip

Pub Station

Carolina Style Pulled BBQ Chicken
Served On Brioche Buns with Cole Slaw,
Pickles and Spicy Mustard Sauce (Interactive Station)

Sliced Irish Style Corn Beef and Cabbage
Accompanied by Irish Soda Bread Rolls

Grilled Parsley, Garlic and Kosher Salt Rubbed
Boneless Leg of Lamb
on Baguette Toasts with Sauce Chimichurri