

The Paddock St. Paddy's Reception Menu

WoW! THE WINNER'S CIRCLE IS ON THE WAY.

Benefit for Council Charities

THE WINNER'S CIRCLE CLASSIC

Traditional Corned Beef & Cabbage Home-cured briskets pressure-cooked with a kiss of **Jameson Black Barrel Irish Whiskey** with our own special spices and seasonings.. Precision-sliced and served with tender cabbage and potatoes simmered in a charred-oak whiskey broth.

THE SANDWICH BAR

The "**Bunker Hill**" **Reuben** Precision-sliced Whiskey Corned Beef on our made in house thick-cut **Irish Soda Bread**, batch-baked with our signature **Jameson Black Barrel Honey Butter** for a caramelized finish.

The Finishes:

- **Traditional Irish Slaw:** Crisp, vinegar-based Emerald crunch.
- **The Paddock Mustard:** Whiskey-infused whole-grain Dijon.
- **Aged Irish Cheddar.**

THE LENTEN FISHERY (GF Empanadas)

Kilmore Quay Whitefish Flaked Tilapia and fresh dill with aged Irish Cheddar in a golden Gluten-Free crust.

The Paddock "Turf & Surf" Seared Bay Scallops and Smoked Salmon with chive cream cheese and a hint of Jameson Black Barrel.

THE SHORT COURSE

Jameson-Garlic Potato Wedges Oven-baked "Thoroughbred Gold" wedges, seasoned with smoked paprika and garlic. Served with our signature **Jameson Black Barrel Garlic Aioli**.

THE WATERING HOLE

- The Paddock will have a cash bar opening at 5:30. Come in, mingle, have a pint and enjoy some outstanding Irish influenced flavors.

Donations gratefully accepted. Thank you for supporting our charities!