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2022

# Catering Packages

All Mulcahy's private parties include a 3-hour open bar with options to extend based on room availability.

## Top Shelf Open Bar

### MIXED DRINKS

ABSOLUT (ALL FLAVORS) | TITO'S | TANQUERAY | BACARDI | CAPTAIN MORGAN | MALIBU | JOSE CUERVO | JAMESON | JACK DANIELS | DISARONNO

### BOTTLED BEER

BUD LIGHT | BUDWEISER | COORS LIGHT | MICHELOB ULTRA  
CORONA | CORONA LIGHT | HEINEKEN | HEINEKEN LIGHT | AMSTEL LIGHT

### WINE SELECTION

PINOT GRIGIO | CHARDONNAY | WHITE ZINFANDEL | CABERNET | MERLOT

### ALL SOFT DRINKS AND NON-ALCOHOLIC BEVERAGES

Open bar does not include shots or neat liquor. Additional premium liquors, beers and wines can be added upon request, please inquire for pricing.

## COCKTAIL PARTY

CRUDITE PLATTER AND CHEESE PLATTER  
FIVE PASSED HORS D'OEUVRES (SEE FULL MENU)  
DESSERT: COOKIE PLATTER, TEA & COFFEE STATION

**\$59**  
per  
person\*

## BUFFET DINNER

FRESHLY BAKED ASSORTED DINNER ROLLS  
ONE SALAD, FOUR ENTREES, TWO SIDE DISHES  
DESSERT: COOKIE PLATTER, TEA & COFFEE STATION

**\$65**  
per  
person\*

## COCKTAIL & DINNER PACKAGE

CRUDITE PLATTER AND CHEESE PLATTER  
FOUR PASSED HORS D'OEUVRES (SEE FULL MENU)  
FRESHLY BAKED ASSORTED DINNER ROLLS  
ONE SALAD, FOUR ENTREES, TWO SIDE DISHES  
DESSERT: COOKIE PLATTER, TEA & COFFEE STATION

**\$68**  
per  
person\*

## BRUNCH PACKAGE – SEE PAGE SIX

\*Plus 18% Gratuity & NYS Sales Tax\*



## Food Menu

Our catering menu is prepared in-house. Almost all items can be made gluten-free upon request, please do not hesitate to ask.

### Passed Hors D'oeuvres

SESAME CHICKEN TERIYAKI STRIPS

BUFFALO CHICKEN BALLS

STEAK TIDBITS

CHICKEN TIDBITS

BEEF WELLINGTON

PIGS IN A BLANKET

COCONUT SHRIMP

BACON-WRAPPED SCALLOPS

AVOCADO EGG ROLLS

ZUCCHINI CHIPS

MAC N' CHEESE BITES

PRETZEL BITES

MOZZARELLA BRUSCHETTA

MINI RICE BALLS

FRIED RAVIOLI

SPANAKOPITA

GARLIC GRILLED CHEESE WEDGES

MOZZARELLA & TOMATO SKEWERS

LAMB CHOPS\*

SHRIMP COCKTAIL\*

SALMON BURRATA CROSTINI\*

BLACKENED TUNA LOLLIPOPS\*

**\*ADD \$3 PER PERSON\***

## **Salads**

### **CLASSIC CAESAR**

CHOPPED ROMAINE LETTUCE WITH GARLIC CROUTONS, PARMESAN CHEESE AND A CREAMY CAESAR DRESSING

### **FARMERS MARKET SALAD**

MIXED FIELD GREENS, CRUMBLLED GOATS CHEESE, CRANBERRIES, GRAPE TOMATOES, AND HONEY ROASTED WALNUTS. BALSAMIC VINAIGRETTE

### **CAPRESE INSALATA (+ \$2 PER PERSON)**

BUFFALO MOZZARELLA, MARINATED TOMATOES, BASIL, SEASONED WITH SALT AND OLIVE OIL, DRIZZLED WITH BALSAMIC

### **CLASSIC GARDEN SALAD**

MIXED LETTUCE, CHERRY TOMATOES, CUCUMBERS, CARROTS & ONIONS

## **Entrees**

### **Chicken**

#### **FRANCAISE**

CHICKEN BREASTS DREDGED IN FLOUR AND EGG, SAUTEED AND SERVED IN A WHITE WINE, BUTTER, AND LEMON SAUCE

#### **BRUSCHETTA**

BREADED AND FRIED, SERVED IN A WHITE WINE BUTTER SAUCE WITH TOMATO, BASIL, AND MOZZARELLA CHEESE

#### **MARSALA**

CHICKEN BREASTS SERVED IN A RICH MARSALA WINE SAUCE WITH DICED ONIONS AND MUSHROOMS

#### **CHICKEN PARMESAN**

BREADED AND FRIED CHICKEN CUTLETS TOPPED WITH HOUSE-MADE MARINARA SAUCE AND MELTED MOZZARELLA CHEESE

#### **LEMON CHICKEN**

LEMON-BROILED BONE-IN CHICKEN, COOKED WITH GARLIC AND OLIVE OIL

## **Beef**

### **LONDON BROIL**

TENDER, MARINATED BEEF STRIPS SERVED AU JUS

### **ROAST BEEF**

THINLY SLICED BEEF SERVED WITH BROWN GRAVY

### **BEEF TERIYAKI**

WITH STIR FRIED BROCCOLI, CARROTS, AND BELL PEPPERS

### **SHEPHERD'S PIE**

GROUND BEEF, PEAS, CARROTS, ONIONS, TOPPED WITH MASH POTATOES

## **Fish**

### **ATLANTIC SALMON**

YOUR CHOICE OF TERIYAKI GLAZE, SOY GLAZE, OR LEMON & HERB

### **STUFFED SOLE**

FILLET OF SOLE FILLED WITH SHRIMP, SCALLOPS, AND CRAB MEAT STUFFING. SERVED WITH LEMON WEDGES

### **SHRIMP PONTE VECCHIO**

ROTINI PASTA TOSSED WITH SNOW PEAS, ROASTED PEPPERS, SUN DRIED TOMATOES, GARLIC AND OLIVE OIL

## **Pasta**

### **RIGATONI ALLA MULLS**

SWEET ITALIAN SAUSAGE, ESCAROLE, AND SUN-DRIED TOMATOES

### **PENNE ALLA VODKA**

TOSSED IN A CREAMY PINK VODKA SAUCE. PANCHETTA OPTIONAL.

### **BOLOGNESE**

RIGATONI TOPPED WITH A RICH MEAT SAUCE

### **WHITE WINE CLAM LINGUINE**

SHELLED BABY CLAMS WITH WHITE WINE, GARLIC, AND OLIVE OIL

### **TRADITIONAL MAC N' CHEESE**

BAKED FRESH AND TOPPED WITH BREADCRUMBS

## **Vegetarian & Vegan**

### **EGGPLANT ROLLATINI**

THINLY SLICED AND FRIED EGGPLANT, STUFFED WITH A TRIO OF CHEESES

### **EGGPLANT PARMESAN**

BREADED EGGPLANT LAYERED WITH MARINARA SAUCE AND MOZZARELLA

### **ROASTED VEGETABLE COUSCOUS**

SHEET PAN ZUCCHINI, BELL PEPPERS, TOMATOES AND RED ONIONS. SERVED WITH A LEMON TAHINI DRESSING. FETA CHEESE OPTIONAL

### **TOFU & CAULIFLOWER SKEWERS**

SMOKEY CAULIFLOWER, SEASONED TOFU CUBES, AND RED ONIONS

### **TERIYAKI TOFU SKEWERS**

GRILLED TOFU, PINEAPPLE, ONIONS AND PEPPERS WITH A TERIYAKI GLAZE

### **SWEET & SOUR TOFU**

TOFU & BROCCOLI IN A SWEET & SOUR MARINADE, TOPPED WITH SESAME SEEDS & SPRING ONIONS. SERVED ON A BED OF WHITE RICE

## **Additional Entrees**

### **TRADITIONAL OR BONELESS WINGS**

IN YOUR CHOICE OF SAUCE: MILD, MEDIUM, HOT, TERIYAKI, BBQ, CHIPOTLE, MAPLE CHIPOTLE, HONEY BBQ, HONEY HOT.

### **MEATBALLS**

CLASSIC ITALIAN MEATBALLS WITH OUR HOUSE-MADE MARINARA SAUCE

### **SAUSAGE & PEPPERS**

SWEET ITALIAN SAUSAGE WITH SAUTEED ONIONS AND BELL PEPPERS

## **Side Dishes**

GARLIC MASHED POTATOES

HONEY GLAZED CARROTS

SWEET POTATO MASH

ALMOND-AMARETTO  
STRING BEANS

ROASTED POTATOES

MEDITERRANEAN GRILLED  
VEGGIES

ROASTED BRUSSEL SPROUTS

CHICK PEA SALAD

ROASTED ASPARAGUS

STEAMED SEASONAL VEGGIES

ROASTED CAULIFLOWER

RICE PILAF

CREAMED SPINACH

# Private Brunch

Mulcahy's Brunch packages are three hours long with options to extend based on room availability. The latest start time is 2pm.

## Top Shelf Open Bar

### BRUNCH DRINKS

BLOODY MARYS & MIMOSAS | TEA & COFFEE STATION

### MIXED DRINKS

ABSOLUT (ALL FLAVORS) | TITO'S | TANQUERAY | BACARDI | CAPTAIN MORGAN | MALIBU | JOSE CUERVO | JAMESON | JACK DANIELS | DISARONNO

### BOTTLED BEER

BUD LIGHT | BUDWEISER | COORS LIGHT | MICHELOB ULTRA  
CORONA | CORONA LIGHT | HEINEKEN | HEINEKEN LIGHT | AMSTEL LIGHT

### WINE SELECTION

PINOT GRIGIO | CHARDONNAY | WHITE ZINFANDEL | CABERNET | MERLOT

ALL SOFT DRINKS AND NON-ALCOHOLIC BEVERAGES

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## Brunch Food Menu

### CHOOSE 3:

SCRAMBLED EGGS  
ASSORTED MUFFINS  
CROISSANTS  
BAGELS  
PASTA

### CHOOSE 2:

FRIED CHICKEN  
BACON  
SAUSAGE

### CHOOSE 2:

PANCAKES  
FRENCH TOAST  
WAFFLES

\*COOKIE PLATTER SERVED IN FINAL HOUR\*

## Additional Upgrades

OMELETTE STATION +5  
PREMIUM LIQUOR BAR +10  
EXTRA HOUR +10



\*Plus 18% Gratuity & NYS Sales Tax\*

# Fundraisers

Mulcahy's fundraisers are typically four hour events complete with open bar and buffet. 100 guests minimum. We offer two types of bar/drink packages to choose from:

## PACKAGE ONE

**\$40**  
per  
person\*

- **BUFFET MENU**  
FOUR ENTREES FROM LIST BELOW
- **DOMESTIC BOTTLED BEER**  
BUD LIGHT, BUDWEISER, MICHELOB ULTRA, COORS LITE
- **MIXED HOUSE DRINKS**  
VODKA, GIN, RUM, TEQUILA, WITH A MIXER
- **HOUSE WINE SELECTION**  
MERLOT, CABERNET, PINOT GRIGIO, CHARDONNAY
- **ALL SODA AND SOFT DRINKS**

## PACKAGE TWO

**\$45**  
per  
person\*

- **BUFFET MENU**  
FOUR ENTREES FROM LIST BELOW
- **ALL BOTTLED BEER (ADD TAPS +5)**  
BUD LIGHT, BUDWEISER, MICHELOB ULTRA, COORS LITE, CORONA, HEINEKEN, AMSTEL LITE.
- **MIXED HOUSE DRINKS**  
VODKA, GIN, RUM, TEQUILA, WITH A MIXER
- **HOUSE WINE SELECTION**  
MERLOT, CABERNET, PINOT GRIGIO, CHARDONNAY
- **ALL SODA AND SOFT DRINKS**

ITALIAN HERO  
AMERICAN HERO  
CHICKEN FINGERS  
FRENCH FRIES  
CHICKEN PARMESAN  
EGGPLANT PARMESAN  
MEATBALL PARMESAN

SAUSAGE & PEPPERS  
BAKED ZITI  
MANICOTTI  
STUFFED SHELLS  
RICE PILAF  
BAKED RIGATONI

**\*Plus 18% Gratuity & NYS Sales Tax, unless your organization has tax-exempt status\***