

Heart & Crown



Social & Special events



Welcome to heart & Crown IRISH PUBS.

We offer a distinctive atmosphere for all of your social and special events. We will work diligently with you from start to finish, ensuring that your event exceeds your expectations. We design and execute social and special events menus to meet all of your needs. The staff at the Heart & Crown is fully committed to ensuring your event is set-up for success.

All special event menus require 72 business hours notice.

We look forward to making your event a special one.

Canapes

Jerk Chicken & Whiskey Glazed Pineapple \$35
Tender Chicken Breast, House-Made Jerk Chicken Marinade,
Whiskey Glazed Pineapple, And Cilantro

Pickled Beet Tartare \$35
Pickled Beets, Capers, Gherkins, Dijon Aioli, Dill, Crème Fraiche,
Mint Leaves, And Rosemary Focaccia Crostinis

Jameson BBQ Brisket Sliders \$40
In-House BBQ Pulled Brisket, Swiss Cheese, Pickled Onions,
Gherkins, And Rosemary Aioli

Irish Lamb Meatballs \$30
Braised Lamb Meatballs, Sweet Onions, Rosemary & Mint,
Topped With A Dijon Cream

Mini Shepherd's Pies \$35
Lamb, Corn, Peas, Carrots, Onions, Beef Stock, And Roasted Potatoes

Devilled Eggs \$15
Boiled Eggs, Smoked Paprika, And Chives



Canapes (cont.)

Scotch Eggs \$30

Boiled Eggs Wrapped With Mild Sausage And Panko Crusted,
Topped With Smoked Paprika, Dijon Aioli And Scallions

Mini Shrimp Tacos \$35

Shrimp, Cilantro-Lime Slaw, Chipotle Aioli, Pico De Gallo, Jalapenos, And Lime Salt

Avocado Toast \$35

Fresh Avocado, Semi-Dried Tomatoes & Herbed Cream Cheese,
Roasted Chickpeas & Fresh Herbs, Served On Rosemary Focaccia

Antipasto Skewers \$30

Seasoned Bocconcini, Heirloom Cherry Tomatoes,
Soppressata Salami, Basil

Prices Do Not Include Applicable Taxes - 18% Gratuity Applies To All Events



platters

Sandwich Platter \$300

- ◆ Shaved Roast Beef Topped With Monterey Jack Cheese, Caramelized Onions, Arugula And Rosemary Aioli Served On A Golden Potato Bun
- ◆ Oven-Roasted, Herb-Marinated Chicken Topped With Cucumbers, Tomatoes, Lettuce And Rosemary Aioli Served On A Focaccia Loaf
- ◆ Shaved Black Forest Ham Topped With Double-Creamed Brie & Dijon Aioli, Served On A Toasted Baguette

Vegetable Platter \$200

Broccoli, Cauliflower, Red & Orange Bell Peppers, Heirloom Cherry Tomatoes, Cucumbers, Carrots, And Celery Served With Ranch Or Blue Cheese Dip

Fruit Platter \$240

Pineapple, Cantaloupe, Honeydew Melon, Strawberries, Red Grapes, And Watermelon

Cheese Platter \$225

Double Creamed Brie, Irish Dubliner Aged Cheddar, Swiss Cheese, Blue Cheese, Red & Green Grapes, And Carr's Crackers

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