

CELTIC TEA SHOPPE CATERING MENU

contact: Kristen Scott 408.239.9533 • 4432 Pearl Avenue, San Jose CA 95136

Pickups—We can prepare all of the food on your menu and will have your meal ready for you at your convenience. Our staff will help you load your vehicle. Deposits on non-disposable equipment will be required.

Delivery and Setup—Not only can we prepare a mouth-watering meal, we'll bring it to you and set it up. A delivery charge will apply.

Entrées	6-12	13-16	17-25+
Sausage Rolls	\$5 each		\$4.50 each
Bridies – hand pies made with beef, caramelized onion, gravy	\$6 each		\$5.50 each
Celtic Pasties - hand pies made with beef, caramelized onion, gravy, potato, cabbage, parsley, scallions	\$6 each		\$5.50 each
Meat Pie - Beef and mushroom			
- Individual pies in ramekins	\$7 each		\$6.75 each
- Family style pies – serves 8-10 each	\$40 per pie		
Chicken and Ham Pie			
- Individual pies in ramekins	\$7 each	\$7 each	\$6.75 each
- Family style pies – serves 8-10 each	\$40		
Shepherd's Pie – four flavors			
- Choose one: Lamb and vegetable, Cottage pie: beef and vegetable, Chicken dijon and vegetable, Vegetarian (mushrooms, carrots, onions, and peas in red wine gravy)			
--- Individual pies in ramekins	\$7 each		\$6.75 each
--- Family style pies – serves 8-10 each	\$40		
Guinness Stew – beef	Call for quote		
Irish Stew – lamb	Call for quote		

Sides

Potato sides	Half pan (12-15 servings)	Whole pan (25-30 servings)
Mashed russet potatoes w/gravy (extra gravy, see Condiments)	\$25	\$45
Mashed red or white potatoes – with butter and Boursin cheese	\$25	\$45
Cheesy Mashed – Cheddar, Boursin	\$27	\$50
Cheesy Bacon Mashed – cheddar and applewood smoked bacon	\$30	\$55
Mashed sweet potatoes	\$25	\$45
Boiled new potatoes with parsley, butter	\$25	\$45
Colcannon		
- vegetarian: – potatoes, cabbage, scallions, parsley	\$25	\$45
- add bacon	\$30	\$55
Oven roasted potatoes – red, yukon gold or white	\$22	\$40
Baked russet potatoes	\$22	\$40
Baked sweet potatoes – brown sugar only upon request	\$25	\$45

Vegetable sides	Half pan (12-15 servings)	Whole pan (25-30 servings)
Green beans – steamed, tossed in butter, salt, pepper	\$22	\$38
Green bean dijon salad – beans, handmade mustard vinaigrette, shallots, capers	\$27	\$45
Broccoli steamed – with butter, salt, pepper	\$25	\$35
Oven roasted brussel sprouts with almonds	\$30	\$45
Roasted carrots	\$20	\$35
Roasted or mashed parsnips – please indicate	\$20	\$35
Neeps and Tatties – mashed turnips and russet potatoes	\$20	\$35
Peas – buttered	\$20	\$40
Heinz beans	Market price (imported)	
Beans with bacon	\$20	\$35

Soups	½ Gallon (6-8 servings)	1 Gallon (12-16 servings)
Chicken (gluten free)	\$29	\$59
Chicken noodle		
Vegetable- made with chicken stock. Vegetarian version upon request.		
Pumpkin curry – dairy free, vegetarian		
Cock-a-leekie soup		
Onion soup		

Salads	Min. 6 people
Chicken – shredded chicken, celery, scallions, mayo, mustard, kosher pickles, parsley	\$4.50 per person
Green salad	
- spring mix: tender leaves, sliced tomatoes, shaved red onion	3.50 per person
- iceberg lettuce mix: lettuce, carrots, red cabbage	2.50 per person
- baby spinach: baby spinach, sliced cremini mushrooms, shaved red onion, housemade balsamic dressing	3.75 per person
Fruit salad – seasonal varieties	3.50 per person
Dean's Potato Salad – flavored with dijon and tarragon	½ gal. \$24

Condiments – all house-made	For half pan orders	For full pan orders
Gravy - brown	\$12	\$20
Gravy – chicken	\$12	\$20
Cheese sauce – three cheeses	\$12	\$22
Vinaigrette dressing – mustard or balsamic	\$12	\$20
Ranch dressing	\$12	\$20
Bleu cheese dressing	\$15	\$27
Butter – unsalted, salted, or Irish.	Market Price	

Desserts	Per person
Seasonal fruit hand pies	\$4.00
Fruit mince pies	\$4.00
Pumpkin pasties	\$4.00
Sherry trifle – serves 8-10	\$27
Pumpkin bread pudding – serves 12-16	\$40
Rum raisin bread pudding – serves 12-16	\$40
Assorted Artisan Candies tray	call for quote
Chocolate fondue with fresh fruit and cream puffs	\$6.00 per person

Baked Goods	
Irish Soda Bread, traditional	\$8 each loaf
Irish Soda Bread, Sweet Spotted Dog	\$10 each loaf
Seasonal fruit hand pies	\$4 each
Fruit cobbler– serves 12-16	\$40 per pan
Cranachan – seasonal fruit, toasted oatmeal, whipped cream, honey, scotch whisky	call for quote
Liquor cakes – Irish whiskey, Scotch with fruit, Rum	\$10 each loaf
Tea cakes – lemon, almond, apricot cherry	\$7 each loaf
Scones	\$4 each

Teas

Black teas – PG Tips, Yorkshire, Twinings Irish Breakfast, Barry's	\$1.50 each
Herbals – peppermint, mandarin/hibiscus, chamomile * some loose leaf teas may cost a bit more	\$1.50*