



3232 Railroad Avenue,
Wantagh NY, 11793
info@mulcahys.com
(516) 783-7500

Winter
2024

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

\$70
per
person*

BUFFET DINNER

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

\$74
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

\$80
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 **GF**
- BUFFALO CHICKEN BALLS
- STEAK TIDBITS
- CHICKEN TIDBITS
- BEEF WELLINGTON
- PIGS IN A BLANKET
- COCONUT SHRIMP
- AVOCADO EGG ROLLS
- ZUCCHINI CHIPS **GF**
- MAC N' CHEESE BITES
- PRETZEL BITES
- MOZZARELLA BRUSCHETTA
- MINI RICE BALLS
- FRIED RAVIOLI
- SPANAKOPITA
- GARLIC GRILLED CHEESE WEDGES
- MOZZARELLA & TOMATO SKEWERS **GF**
- BACON-WRAPPED SCALLOPS* **GF**
- LAMB CHOPS*
- SHRIMP COCKTAIL* **GF**
- SALMON BURRATA CROSTINI*
- BLACKENED TUNA LOLLIPOPS* **GF**

ADD \$4 PER PERSON

GF - GLUTEN FREE OR GF OPTIONAL

Salads

CLASSIC CAESAR

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

FARMERS MARKET SALAD

MIXED FIELD GREENS, CRUMBLED 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

GRILLED OR BREADED CUTLETS, TOPPED WITH TOMATO, BASIL, MOZZARELLA CHEESE WITH A BALSAMIC GLAZE

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 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.

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

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

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 +10
PREMIUM LIQUOR BAR +14
EXTRA HOUR +14

\$60
per
person*

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
FRENCH FRIES
CHICKEN PARMESAN
EGGPLANT PARMESAN
MEATBALL PARMESAN
BAKED RIGATONI

SAUSAGE & PEPPERS
PENNE ALLA VODKA
BAKED ZITI
MANICOTTI
STUFFED SHELLS
RICE PILAF

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