



My Chef Catering

Est. 1989

St. Patrick's Day

March 1 - March 31, 2026 - Pick Up or Delivery - 9:00am - 6:00pm

48-Hour Notice Appreciated

TRADITIONAL IRISH SUPPER

Beer-Braised Corned Beef & Cabbage

Served with Horseradish Cream & Stout Mustard

Parsnip & Potato Mash

Roasted Heirloom Carrots with Dill & Sea Salt

Irish Soda Bread Muffins

with Butter Pats

Lunch - \$21 Per Person

Dinner - \$25 Per Person

LEPRECHAUN LUNCHEON

Corned Beef & Swiss

Piled High on Rye Bread

Pot o' Gold Potato & Leek Soup

Cabbage & Corn Slaw

\$20 - Per Person

VEGETARIAN SHEPHERDS PIE

Vegetarian Shepherds Pie

topped with Chive Champ Potatoes

Steamed Green Beans

Irish Soda Bread Muffins

with Butter Pats

Lunch - \$16 Per Person

Dinner - \$18 Per Person

ST. PAT'S BOX LUNCH

Corned Beef & Swiss

Piled High on Rye Bread

Cabbage & Corn Slaw

Shamrock Sugar Cookie

Sweet Surprise

\$20 - Per Person

A LA CARTE

Hors d'Oeuvres

Corned Beef & Cabbage Sliders

\$38 Per Dozen

Stuffed Parmesan Potato Bites

\$24 Per Dozen

Beer Cheese Dip

with Beer & Rye Soda Bread - Serves 24

\$36 Tray

Entrees

Beer-Braised Corned Beef

\$29 Per Pound

Irish Stout Beef Stew

\$27 Per Quart

Vegetarian Shepherds Pie

\$40 Per Pan

Topped with Chive Champ Potatoes - Serves 12

Vegan Irish Hash

\$10 Per Person

Sides

Braised Cabbage

\$3 Each

Cabbage & Corn Slaw

\$6 Per Pound

Parsnip & Potato Mash

\$7 Per Pound

Roasted Heirloom Carrots with Dill & Sea Salt

\$5 Per Person

Pot o' Gold Potato & Leek Soup

\$19 Per Quart

Potato Rolls

\$14 Per Dozen

with Butter Pats

Irish Soda Bread Muffins

\$16 Per Dozen

with Butter Pats

Desserts

Shamrock Sugar Cookies

\$3 Each

Chocolate Stout Cupcakes

\$6 Each

with Cream Cheese Frosting

Irish Apple Cake

\$6 Each

Bread Pudding

\$52 Per Pan

Served warm with Irish Whiskey Sauce - Serves 12-16