

O'TOOLE'S WAY

RESTAURANT & BAR

518 W 30TH STREET
NEW YORK, NY 10001

(646) 558-5706

EVENT SPACES

The Terrace
The Upstairs



part of IGC Hospitality
www.igchospitality.com

events@igchospitality.com

[otoolesway](https://www.facebook.com/otoolesway)

www.otoolesway.com

EVENTS AS UNFORGETTABLE AS NEW YORK CITY



RESERVATION PACKAGES

please submit all orders 48 hours in advance
platters not replenished

THE HUDSON \$395 (10-12 guests)

GUINNESS BRAISED RIB SLIDERS aioli - pickled red onions
CHICKEN SLIDERS american - b+b pickles - remoulade
CORNED BEEF SLIDERS house-made slaw - gruyère
FLATBREAD SAMPLER prosciutto and margherita
ROASTED RED PEPPER HUMMUS crispy chickpeas - olive oil - grilled pita

THE SHED \$695 (15-20 guests)

GUINNESS BRAISED RIB SLIDERS aioli - pickled red onions
CHICKEN SLIDERS american - b+b pickles - remoulade
CORNED BEEF SLIDERS house-made slaw - gruyère
FLATBREAD SAMPLER prosciutto and margherita
ROASTED RED PEPPER HUMMUS crispy chickpeas - olive oil - grilled pita
SIRLOIN STEAK ON TOAST
GUINNESS BATTERED ONION RINGS

THE HIGH LINE \$895 (25-30 guests)

GUINNESS BRAISED RIB SLIDERS aioli - pickled red onions
CHICKEN SLIDERS american - b+b pickles - remoulade
CORNED BEEF SLIDERS house-made slaw - gruyère
FLATBREAD SAMPLER prosciutto and margherita
ROASTED RED PEPPER HUMMUS crispy chickpeas - olive oil - grilled pita
SIRLOIN STEAK ON TOAST
GUINNESS BATTERED ONION RINGS
SHISHITO PEPPERS lime - tajin

DISPLAY PLATTERS

HOUSE CHIPS +8 per person, irish cheddar and onion dip
MARKET VEGETABLE CRUDITÉS +8 per person, herbed crème fraîche - tzatziki
IRISH CHEESE BOARD +12 per person, accoutrements - crackers

RECEPTION DISPLAY

\$30 per person, served for one hour

MARINATED OLIVES olive oil - garlic - herbs - lemon

HOUSE CHIPS irish cheddar and onion dip

MARKET VEGETABLE CRUDITÉS

HERBED CRÉME FRAÎCHE

HUMMUS sunflower dukka - crispy chickpeas

BREADS grilled pita - crostini - grissini

BOCCONCINI AND FREGOLA SALAD cherry tomatoes - basil - balsamic

FRUIT CUTS selection of fresh seasonal fruit

CHARCUTERIE BOARD +12 per person, accoutrements - grilled sourdough

IRISH CHEESE BOARD +12 per person, accoutrements - crackers

O'TOOLE'S WAY
RESTAURANT & BAR

f ootolesway

www.otoolesway.com



PASSED HORS D'OEUVRES

\$30 per person - select 6

\$40 per person - select 8

served for one hour

SEAFOOD

TUNA POKE sesame - sriracha mayo - rice cracker

SMOKED SALMON ricotta - capers - pumpernickel toasts

MINI FISH AND CHIPS tartar sauce

CARAMELIZED ONION FLATBREAD ricotta - olive - anchovy

LOBSTER SALAD celery - endive

VEGETARIAN

WHIPPED GOAT CHEESE AND BROCCOLI TOAST hot honey

WHIPPED GOAT CHEESE TOAST arugula - parmesan - hot honey

BALSAMIC TOMATO TOASTS whipped ricotta - basil

GORGONZOLA TOASTS walnuts - pear - honey

PICKLED SQUASH TOASTS feta - toasted pumpkin seeds

MARGHERITA FLATBREAD tomato - mozzarella - basil

MEAT

GUINNESS BRAISED RIB SLIDERS aioli - pickled red onions

CHICKEN SLIDERS american - b+b pickles - remoulade

CORNED BEEF SLIDERS house-made slaw - gruyère

SIRLOIN STEAK ON TOAST

STEAK TARTARE ON TOAST

STATIONS

served for one hour

CHEF ATTENDED CARVING STATION \$25 per person - select 2

SLOW ROASTED PRIME RIB horseradish cream

ROASTED PORK LOIN apple jam

CIDER BRINED TURKEY BREAST cranberry jelly

SPIT ROASTED LEMON CHICKEN aioli

CARVING SIDES \$9 per person - select 1

HONEY ROASTED CARROTS

COLCANNON (MASHED POTATOES)

ROASTED FINGERLING POTATOES

GREEN BEANS

FLATBREADS \$20 per person

a selection of house flatbreads

PROSCIUTTO, MARGHERITA, AND CARMELIZED ONION

MINI LOBSTER ROLLS \$28 per person

lobster salad - tarragon mayo - miniature potato roll

RAW BAR \$30 per person

EAST COAST OYSTERS AND CHILLED SHRIMP

cocktail sauce - mignonette - lemon - tabasco - horseradish

CHEF ATTENDED SUSHI \$55 per person, three hours

seasonal selection of classic sushi rolls with accompaniments

chopsticks, wasabi, soy + ginger

PASTA \$20 per person - select 2

MAC AND CHEESE

PENNE A LA VODKA

RIGATONI BOLOGNESE soft ricotta - parmesan

CACIO E PEPE

LUNCH AND DINNER BUFFET

\$60 per person, served for one hour

SALAD select one, additional salads +12 per person per item

PUB house vinaigrette

MESCLUN fennel - red onion - parmesan - tomato - lemon vinaigrette

COBB blue cheese - egg - avocado - bacon - market lettuces - red wine vinaigrette

CAESAR romaine - parmesan - croutons - caesar dressing

THE HIGH LINE hummus - broccoli - dried cranberries - carrot -
toasted almonds - maple dressing

MAIN select two, additional mains +18 per person per item

SHORT RIB COTTAGE PIE colcannon - irish cheddar

CHICKEN POT PIE peas - carrots - puff pastry

GRILLED SKIRT STEAK espresso rub - roasted garlic - truffle butter

GRILLED PORK CHOP apple jam - chimichurri

SALMON FILLET salsa rosa - charred lime

BRANZINO FILLET confit fennel - olive dressing

PASTA select one, additional pastas +15 per person per item

MAC AND CHEESE

PENNE A LA VODKA

RIGATONI BOLOGNESE soft ricotta - parmesan

CACIO E PEPE

SIDES select one, additional sides +9 per person per item

HONEY ROASTED CARROTS

COLCANNON (MASHED POTATOES)

ROASTED FINGERLING POTATOES

GREEN BEANS

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

CHEF ATTENDED CARVING STATION +25 per person - select 2

SLOW ROASTED PRIME RIB horseradish cream

ROASTED PORK LOIN apple jam

CIDER BRINED TURKEY BREAST cranberry jelly

SPIT ROASTED LEMON CHICKEN aioli

O'TOOLE'S WAY

RESTAURANT & BAR

f ootolesway

www.otoolesway.com

BREAKFAST BUFFET

\$60 per person, served for one hour

CONTINENTAL

ASSORTED MINI PASTRIES

MINI BAGELS whipped cream cheese

SEASONAL FRUIT AND BERRIES

YOGURT BAR toppings - condiments

HOT

SOFT SCRAMBLED EGGS irish cheddar - chives

FRENCH TOAST honey butter - maple syrup

BREAKFAST POTATOES

NUESKE'S BACON

BREAKFAST SAUSAGE

BAKED BEANS

BEVERAGES

COFFEE

TEA

FRESH JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

OMELETTE +20 per person

cage free egg omelettes cooked in front of your guests with choice of fillings:

cheese - black forest ham - scallions - tomato - mushrooms - chives

BRUNCH BUFFET

\$60 per person, served for one hour

CONTINENTAL

ASSORTED MINI PASTRIES

MINI BAGELS whipped cream cheese

SEASONAL FRUIT AND BERRIES

SMOKED SALMON tomato - red onion - capers

HOT

PASTRAMI HASH sweet onions + peppers

CHICKEN AND WAFFLE berry butter

SOFT SCRAMBLED EGGS irish cheddar - chives

FRENCH TOAST honey butter - maple syrup

BREAKFAST POTATOES

NUESKE'S BACON

BEVERAGES

COFFEE AND TEA

FRESH JUICES

ENHANCE YOUR BUFFET WITH A CHEF ATTENDED STATION

CHEF ATTENDED CARVING STATION +25 per person - select 2

SLOW ROASTED PRIME RIB horseradish cream

ROASTED PORK LOIN apple jam

CIDER BRINED TURKEY BREAST cranberry jelly

SPIT ROASTED LEMON CHICKEN aioli

CARVING SIDES +9 per person - select 1

HONEY ROASTED CARROTS

COLCANNON (MASHED POTATOES)

ROASTED FINGERLING POTATOES

GREEN BEANS

OMELETTE +20 per person

cage free egg omelettes cooked in front of your guests with choice of fillings:

cheese - black forest ham - scallions - tomato - mushrooms - chives

OPEN BAR PACKAGES

BEER & WINE 2 hours: \$50 PER PERSON | 3 hours: \$60 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TIER ONE 2 hours: \$70 PER PERSON | 3 hours: \$90 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

PREMIUM LIQUORS
(includes items such as: ALB,
Tito's, Spring 44, Gin Lane,
Cazadores, Jaja, Aldez Blanco,
Bacardi, Spiced Rum, Dark Rum,
Jack Daniels, Jameson, Makers Mark,
Great Jones, Old Forester, Bulleit,
Dewar's, Sazerac Rye)

TIER TWO 2 hours: \$80 PER PERSON | 3 hours: \$100 PER PERSON

DRAFT & BOTTLED BEER
domestic and imported

WINES BY THE GLASS
select house red, white,
rosé, and prosecco

TOP SHELF LIQUORS
(includes items such as: Grey Goose,
Ketel One, Bombay Sapphire, Hendricks,
Aged Bacardi Spirits, Casamigos, Patron,
Don Julio Blanco, JW Black,
Sagamore Rye, Hudson, Woodford)
Select classic cocktails included:
Old Fashioneds and Margaritas

ADD SINGLE MALT SCOTCH (12 YEAR) +25 PP

ADD AGED TEQUILA (REPO/ANEJO : NO CLASE/1942) +25PP

BRUNCH 2 hours: \$30 PER PERSON

MIMOSAS

BLOODY MARYS

O'TOOLE'S WAY
RESTAURANT & BAR

f ootolesway

www.otoolesway.com