



## Catering Menu

48 Main Street, Nashua, NH 03060

Tel: 603-821-7535 Fax: 603-821-7536

45 Wingate Street, Haverhill, MA 01832

Tel: 978-372-9555 Fax: 978-372-9599

[www.thepeddlersdaughter.com](http://www.thepeddlersdaughter.com)

facebook

email: [mike@thepeddlersdaughter.com](mailto:mike@thepeddlersdaughter.com)

The Peddler's Daughter is the perfect location to plan your holiday party or company event.

Our cozy Irish Pub is a welcome environment for all to enjoy in a relaxed casual "Irish" atmosphere. We cater year-round for mercy meals, birthday parties, wedding rehearsal dinners, reunions, corporate events, team lunches, happy hour, and office holiday parties or after work get-togethers. Our event space is unique Irish pub that you would only find in

Ireland and designed to make every guest feel welcome, comfortable and at ease.

All you have to do is contact our experienced & friendly staff so we can get you on your way to having a wonderful event at The Peddler's Daughter.

~Just Some Reviews We Have Received~



IRISH HOSPITALITY GLOBAL NAMED, THE PEDDLER'S DAUGHTER, HAVERHILL

"BEST COMMUNITY PUB IN THE AMERICA'S" 2019

EAGLE TRIBUNE VOTED BEST BAR, BEST BARTENDER, BEST WAITSTAFF, BEST NIGHTLIFE, BEST MUSIC VENUE, 2019

RESTAURANT OF THE YEAR GREATER HAVERHILL CHAMBER OF COMMERCE

YANKEE MAGAZINE GREAT ESCAPES "A LITTLE CHARMER"

TASTE OF SEACOAST MAGAZINE "BEST KEPT SECRET

TV DINER "HOT SPOT"

PHANTOM GOURMET "GOURMET GREATNESS"

NORTHSHORE MAGAZINE, READERS & EDITORS PICK WINNER

FEATURED ON CHRONICLE A DEFINATE VISIT TO THE PEDDLER'S DAUGHTER IS REQUIRED

**Stationary or Hand passed Appetizers/ 20 Pieces Minimum**

**\$55 Server Charge Per Function**

Burren Smoked Salmon, Caper Cream Cheese on Irish Brown Bread \$60

Irish Sausage in Puff Pastry Served with Stone Ground Mustard \$40

Chicken Wings, Buffalo, Peddler's Guinness BBQ Sauce or Teriyaki \$35

Grilled Teriyaki Chicken Skewers Extra Sauce for Dipping \$35

Hand Formed Veal & Beef Meatballs, Marinara or Teriyaki Glaze \$40

Veggie Spring Rolls, Duck Sauce \$45

Chicken & Potato Croquettes, Marie Rose Sauce \$40

Buffalo Chicken Quesadilla \$40

Chicken Tenders, Honey Mustard Sauce \$40

**Garlic Crostini's topped with a Choice of**

Guinness BBQ Pulled Pork, Big Eye Swiss

Oven Roasted Red Peppers & Maytag Bleu Cheese

Caramelized Onion & Chèvre Cheese, Balsamic Glaze

**20 Piece Minimum \$45 Each**

**Dip Serve 15 people \$15**

Bowl of House-made Potato Kettle Chips

Served with Choice of Garlic Aioli or Curry Mayo

**Platters Small Servers 25 People/ Large Servers 25 To 55 People**

Seasonal Crudités Served with Bleu Cheese & Ranch Dip \$60/ \$80

An Assortment of Fruits, Imported & Domestic Cheeses, Selection of Crackers \$175/ \$250

**Ped's Buckets Serve 3-4 People**

Handcut French Fries with Peddler's Famous Homemade Ketchup \$12

Cajun Fried Wedges with Sour Cream \$15

Wedges topped with Aged Cheddar & Diced Bacon \$20

Beer Battered Homemade Onion Rings & Marie Rose Sauce \$20

Homemade Sweet Fries, Curry Mayo \$15

**Choice of Assorted Finger Sandwiches**  
**Minimum of 12 Sandwiches/ \$75 Platter**  
Free Range Egg Salad & Scallions  
Oven Roasted Turkey Breast, Cranberry Mayo  
Curry Chicken & Raisin Salad  
Corned Beef, Big Eye Swiss, Duo of Mustards

**Sliders \$60 for 15pp**  
Irish Cuban  
Vegetarian on Request  
Guinness BBQ Pork, Homemade Coleslaw  
Mini Angus Burgers, Aged Cheddar, Peddler's Homemade Ketchup

**Flatbread Pizzas \$15 Each**  
Buffalo Chicken, Blue Cheese  
Guinness BBQ Pulled Pork  
Seasonal Vegetarian Selection

**Peddler's Pasta Dinner Buffet \$21.95 per Person (Min of 25pp)**

**Salad**

Field Greens, Shaved Carrots, Diced Tomato & Purple Onion,  
Lite Italian House Dressing

**Entrée**

Veal & Beef Meatballs with Homemade Pomodoro Sauce,  
Shaved Parmesan & Ziti Accompanied with Garlic Bread

\*\*\*\*\*

**Peddler's Traditional Irish Dinner \$31.95 per Person (Min of 25pp)**

**Soup, Choice of 1 Entrée, Choice of 1 Dessert**

**Soup**

The Peddler's Daughter Cream of Potato & Leek with Irish Soda Bread

**Entrée**

Peddler's House Brined Corned Beef Dinner, Colcannon Potato,  
Buttered Carrots, Irish Parsley Sauce

Chicken Curry Tender Chicken Pieces in a Creamy Irish Curry Sauce  
over White Rice

Shepard's Pie, Sautéed Ground Beef in a Rich Onion Gravy, Peas,  
Carrots, Celery Topped with Toasted Mashed Potato

Guinness Braised Beef Stew, Slow Simmered in a Rich Broth with  
Root Vegetables & Potatoes

**Dessert**

Bread & Putter Pudding Warm Carmel Sauce  
Chocolate Lava Cake with Fresh Whipped Cream



## **Catering Terms & Conditions:**

### **Bar Arrangements Should Be Made Prior To Event, Options to Choose From:**

1. Cash Bar-Guests Pay for All Beverages as They Are Ordered.
2. Open Bar-Host Pays for All Beverages (Added to Bill)
3. Host Pays Only for Non-Alcoholic Beverages (Sodas, Juice, Coffee, Tea Etc.)
4. Host Offers Beer, Wine or Champagne Toast Remainder Is Cash Bar.
5. First One or Two Beverages Are Paid by Host – Then It Would Become A Cash Bar.

### **Contract & Payment Arrangements:**

A Signed Contract & Credit Card Is Required at Time of Booking for All Catering Services. The Initial Deposit Will Satisfy 25% of the Payment Arrangements. Final Payment Is Due for All Food & Beverages at Conclusion of Event.

There Are No Room Fees Charged to Groups Meeting Our Minimum Food & Beverage Purchase Requirement. They Are Determined by Date, Time & Day of Week.

### **Guarantee:**

The Guaranteed Number of Guests Is Required Five (5) Business Days Prior To the Event Date. This Number **Cannot** Be Reduced After This Point.

### **Other Important Points:**

A Minimum of 20 Guests Is Required. Should You Prefer A Smaller Gathering, You May Do So Knowing That We Will Charge You for The Minimum. All Prices Are Subject to State & Local Taxes a 20% Gratuity added. Cancellation Within 72 Hours of An Event Requires Full Payment of Food Per Agreed Menu.

Thank You for Considering The Peddler's Daughter Irish Restaurant & Pub to Cater Your Special Event. Please Do Not Hesitate to Call Us with Any Questions or Concerns.

Credit Card #

\_\_\_\_\_ Exp \_\_\_\_\_

Customer's Signature

\_\_\_\_\_

Event Coordinators Signature

\_\_\_\_\_

Date

\_\_\_\_\_

**Catering Event Info Sheet:**

**Type of Event:** \_\_\_\_\_

**Date of event:** \_\_\_\_\_

**Time of event:** \_\_\_\_\_

(Start or start/end if applicable)

**Number of people attending:** \_\_\_\_\_

**Contact person who is hosting event:** \_\_\_\_\_

**Contact person phone #** \_\_\_\_\_

**Contact person email:** \_\_\_\_\_

**Type of Food:**

**Cash Bar or open Bar:**

**Comments or special requests:**

**Approved by:**

**Manager on Duty** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Contact person Signature:** \_\_\_\_\_