



# James JOYCE

PRIVATE DINING



## JAMES JOYCE

Experience an authentic Irish pub experience in Baltimore with our cozy and inviting atmosphere that has welcomed locals and tourists alike for over 18 years. With its decor and furnishings imported directly from Ireland, James Joyce will transport you across thousands of miles of ocean to The Emerald Isle.

With a menu featuring traditional Irish fare and a large selection of draft beers, James Joyce will complete the true Irish pub experience by hosting live music 7 nights a week.





## private dining room

The Private Dining Room at James Joyce is a lively choice for all seasons. The room features a retractable roof with heating for the cooler months, TV access, and a private bar with six beers on draft. The private dining room offers premium privacy for all occasions and serves as a memorable space for celebratory events.

Maximum Capacity: 46 Seated | 100 Standing

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$2,500++ MONDAY–THURSDAY  
\$4,000++ FRIDAY - SUNDAY\*

\*\$2,500++ FOR BRUNCH EVENTS THAT START BY NOON  
OR LATE NIGHT EVENTS THAT START AT 11:00PM





## semi-private dining

For semi-private events, this location is a fun and energetic option for happy hours and cocktail parties. There is a variety of seating options and the space is located near the main bar.

Maximum Capacity: 40 Cocktail Style

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$1,500++ (MONDAY–THURSDAY)

\$1,800++ (FRIDAY–SUNDAY)





**buffet  
packages**



# fields of athenry

\$45++ per person

## APPETIZERS

CHOICE OF TWO

### Caesar Salad

creamy parmesan dressing & garlic croutons

### Cucumber & Tomato Salad

fresh basil & red wine vinaigrette

### Baby Spinach Salad

bacon, egg, bacon vinaigrette

## SANDWICHES

CHOICE OF TWO | BUILD YOUR OWN STYLE

### Chicken Cutlet

grilled peppers & onions

### Black Angus Burger

american cheese

### Blue Crab & Egg Salad

creamy mustard & citrus dressing

### Chili Cheese Hot Dog

cheese sauce, pickled jalapeño

## SIDES

CHOICE OF TWO

### Irish Baked Beans

### House Fried Potato Chips

### Macaroni Salad

### Roasted Potatoes Lyonnaise

## DESSERTS

### Chef's Selection

3 mini desserts

Menu & dietary substitutions are available upon request and may incur an additional charge.

# RAGLAN & ROAD

\$55++ per person

## APPETIZERS

CHOICE OF THREE

### Chopped Salad

shaved raw veggies, creamy dill & lemon dressing

### Spinach Salad

bacon, egg, croutons, red wine bacon vinaigrette

### Cucumber & Tomato Salad

fresh basil, red wine vinaigrette

### Caesar Salad

creamy parmesan dressing, garlic croutons

### Classic Onion Chips & Dip

## ENTREE

CHOICE OF THREE

### House Made Chicken Goujons

creamy blue cheese aioli

### Oven Baked Hake

rock shrimp, mussels & charred tomato butter sauce

### Roast Beef Dip

fresh french roll & beef au jus

### Crab Cake Sandwich

cajun remoulade

### New Frontier Bison Burger

potato bun & irish cheddar

## SIDES

CHOICE OF THREE

### French Fries

### Macaroni Salad

### Roasted Broccoli

### Roasted Potatoes Lyonnaise

### Nacho Fries

## DESSERTS

### Chef's Selection

3 mini desserts

Menu & dietary substitutions are available upon request and may incur an additional charge.

# Danny Boy

\$75++ per person

## APPETIZERS

CHOICE OF THREE

### Caesar Salad

creamy parmesan dressing, garlic croutons

### Cucumber Tomato Salad

fresh basil, red wine vinaigrette

### Buffalo Fried Chicken Wings

celery, carrots, blue cheese dipping sauce

### Steamed Mussels

white wine lemon butter jus

### Classic Onion Dip & Chip

## ENTREE

CHOICE OF THREE

### Irish Bacon & Cabbage

parsley olive oil sauce

### Lamb Shephard's Pie

yukon gold potato crust

### Blue Crab Cakes

chili remoulade

### Bangers & Mashed

irish cabbage & herb butter

### Oven Baked Hake

charred tomato pan butter sauce

## SIDES

CHOICE OF THREE

### Roasted Yukon Gold Potatoes Lyonnaise

### Broccoli & Cheese Noodle Casserole

### Garlic Sautéed Spinach

### Parmesan & Garlic Fries

### Yukon Gold Mashed Potatoes

## DESSERTS

### Chef's Selection

3 mini desserts

Menu & dietary substitutions are available upon request and may incur an additional charge.



## BRUNCH

\$45++ per person

## BRUNCH BUFFET

Bacon

Sausage

Mornay Scrambled Eggs

Breakfast Potatoes

Bagels, Breads, & Pastries

Bread Pudding French Toast  
grand marnier & vanilla custard soak, crispy toffee

## ADD ONS

Artisan Cheese • 12PP

Sliced Charcuterie • 15PP

## BEVERAGES

Soft Drinks & Brewed Coffee Included

Bottomless Mimosas & Bloody Marys 15pp

## buffet additions

### STATIONARY PLATTERS

Artisan Cheese • 12PP

Sliced Charcuterie • 15PP

Vegetable Anti Pasta • 8PP

Classic Onion Dip & Chips • 8PP

Fresh Vegetables Crudit  • 8PP

### CARVING STATION

CARVING ATTENDANT | \$150 PER HOUR

Prime Beef Brisket • 12PP  
horseradish cream

Spice Crusted Pork Loin • 12PP  
chimichurri

Slow Cooked BBQ Pork Shoulder • 15PP  
house bbq sauce

Smoked Turkey Breast • 10PP  
cranberry mostardo

Salt Crusted Irish Salmon • 15PP  
chili remoulade

### PASSED HORS D'OEUVRES

(PASSED FOR GROUPS OF 50 OR MORE, STATIONARY FOR 50 OR LESS)  
\$9 PER PERSON PER APPETIZER | DURATION OF 1 HOUR

Crab Cake +2

Buffalo Wings +2

Roast Beef Dip Sliders

Chicken Goujons

Fried Cheese Curds

Blue Crab & Egg Salad Sliders

Tomato Bruschetta

Truffle Grilled Cheese

Beer Battered Hake with Tartar Sauce

Fried Sausage Stuffed Olives

Menu & dietary substitutions are available  
upon request and may incur an additional charge.



