



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-SUNDAY)



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)

\$1,200++ (MONDAY-THURSDAY)

\$1,500++ (FRIDAY-SUNDAY)



**Buffet
packages**

fields of athenry

\$35++ 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

\$45++ 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

\$65++ 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

\$35++ 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 Crudité • 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.

