# 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 off 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)



# 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

### SADDWICHES

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

# 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

### EDTREE

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

# 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

## **BRUNCH**

\$35++ per person

### BRUDCH BUFFET

Bacon

Sausage

Mornay Scrambled Eggs

**Breakfast Potatoes** 

Bagels, Breads, & Pastries

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

### ADD ODS

Artisan Cheese • 12PP

Sliced Charcuterie • 15pp

### BEVERAGES

Soft Drinks & Brewed Coffee Included

Bottomless Mimosas & Bloody Marys 15pp

# **Buffet** additions

### STATIODARY PLATTERS

Artisan Cheese • 12pp

Sliced Charcuterie • 15pp

Vegetable Anti Pasta • 8PP

Classic Onion Dip & Chips · 8PP

Fresh Vegetables Crudité · 8PP

### CARVIDG STATIOD

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  $\mid$  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

### BEVERAGE SERVICE

At James Joyce we have an extensive beer list that has been crafted by our team. Please inquire about viewing our beer list when selecting something special for your party. Please allow 7 business days for any selection and note some beers have limited availability.

All private dining packages include soft drinks, hot tea & coffee service.

Beer, wine & cocktails are billed by consumption.

# restaurant policies

All parties hosted on property incur a 20% service charge, and a 6% Maryland Sales Tax for food and alcohol.

These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- James Joyce is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

### contact

To book your event or inquire for more information, please contact:

Kristen Hladky
Private Dining Manager

Kristen@AtlasRestaurantGroup.com

# James Joyce

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