



banshee

EST. 1997

CATERING MENU

SALAD

add steak tips // chicken // shrimp
to any salad upon request

HOUSE 85

mixed field greens // carrot
cucumber // red onion // cherry tomato
mediterranean dressing

CAESAR 85

romaine // herb crouton // shaved parmesan
asiago romano blend // caesar dressing

CHICKEN CAESAR 120

romaine // herb crouton // shaved parmesan
asiago romano blend // caesar dressing
sliced seasoned chicken

GREEK 90

field greens // cucumber // red onion
tomato wedge // black olive // bell pepper
feta cheese // house greek dressing

CHICKEN 110

POTATO 85

PASTA 95

STEW SELECTIONS

please allow three days for all
stew orders

TRADITIONAL LAMB STEW 250

lamb // seasonal root vegetables
house lamb gravy // mashed potato

GUINNESS BRAISED BEEF STEW 210

braised sirloin // seasonal root vegetable
hearty broth // mashed potato
onion strings

LOUISIANA STYLE GUMBO MKT PRICE

chicken // sausage // shrimp // rice
house gumbo sauce

HOME STYLE CHILI 190

pork & beef chili // cheddar cheese
chopped onion

SOUP SELECTION

available upon request

PLATTERS

FRESH FRUIT PLATTER 110

seasonal mixed fruits // berries

CHEESE PLATTER 210

selection of local soft & hard cheeses accompanied with crackers

VEGETABLE PLATTER 110

seasonal mixed vegetables to include: broccoli // carrot // mushroom // peppers // celery
ranch dressing

JUMBO PEALD SHRIMP PLATTER MKT PRICE

over sized shrimp served with our house cocktail sauce

APPETIZER

CHICKEN WINGS 70 | 130

plain // bbq // honey mustard // cajun // buffalo with bleu cheese // celery

CHICKEN TENDERS 70 | 130

plain // bbq // honey mustard // cajun buffalo with bleu cheese // celery

POTATO SKINS 90

crisp half shell // cheddar cheese bacon pieces // sour cream

BUFFALO CHICKEN POTATO SKINS 120

crisp half shell // cheddar cheese bacon pieces // buffalo chicken // sour cream

CHICKEN PARM SLIDERS 75 | 140

toasted brioche roll // mozzarella // house tomato sauce

SPICY HAWAIIAN PULLED PORK SLIDERS 75 | 140

toasted brioche roll // coleslaw house pepper bbq sauce // pineapple chunk

BRUSCHETTA 110

ciabatta // garlic // evoo // tomato // red onion // cilantro // lime // scallion

ASIAN FRIED CAULIFLOWER 130

panko fried florets // scallion // general tso sauce // black & white sesame seeds

STEAK & CHEESE QUESADILLA 90 | 170

(ask for gluten free)

toasted garlic & herb tortilla // chaparron sirloin // guinness braised onion // cheddar cheese jalapeno // roasted corn // pico de gallo // lime

SCALLOPS WRAPPED IN BACON MKT PRICE

CRAB STUFFED MUSHROOMS MKT PRICE

mushroom // crab stuffing

MARYLAND STYLE CRAB CAKES MKT PRICE

pan seared 4oz wild caught crab // whole grain mustard sauce // micro greens

TERIYAKI CHICKEN SKEWERS 70 | 130

chicken tender // hoisin teriyaki // spicy peanut sauce

BEEF & PINEAPPLE SKEWERS 85 | 160

hoisin teriyaki // scallion

PARMESAN & TRUFFLE OIL SWEET POTATO FRIES 100

STEAK & CHEESE EGG ROLLS 105 | 210

house au jus (32 / 64 - 3oz)

ENTREES

BREAST OF CHICKEN CURRY 85 | 160
sautéed chicken thigh // mushroom // onion
peppers // house curry sauce // lemon
cilantro rice // pub fries

BANSHEE COTTAGE PIE 160
lamb // beef // seasonal vegetable
house gravy // mashed potato // cheddar

MEATBALLS & TOMATO SAUCE 140
beef // pork // veal meatball // house
tomato sauce

SAUSAGE PEPPERS & ONION 160
sweet or hot italian sausage // peppers
onion

IRISH COCKTAIL SAUSAGES 150
irish pork sausage (mini size)

CHICKEN PARMIGIANA 85 | 160
chicken tenders // mozzarella cheese
tomato sauce

CHICKEN MARSALA 85 | 160
chicken tenders // mushroom
marsala wine sauce

CHICKEN PICCATA 85 | 160
chicken tenders // lemon caper cream sauce

CHICKEN BROCCOLI & ZITI 150
chicken tenders // broccoli florets // ziti
garlic white with sauce

CHICKEN POT PIE 160
pulled chicken // seasonal root vegetable
house gravy // pastry crust

BAKED LASAGNA 160
beef // pork // sausage // ricotta
mozzarella // pasta

MAC N CHEESE 75 | 140
pasta elbows // aged cheddar
grated cheddar // panko breadcrumbs

STEAK TIPS* 160 | 310
all tips will be cooked to medium unless you
request differently

SALMON FILLET MKT PRICE**
herb butter & lemon // baked salmon fillet

VEGAN CHOICES GF

LEMON PEPPER CAULIFLOWER RICE
75 | 150

BANSHEE STIR FRY 85 | 180
zucchini noodles // red & green pepper
broccoli // carrot // mushroom // scallion
teriyaki sauce

ROASTED OR MASHED POTATOES 75

SIDES

LEMON CILANTRO RICE 55

FRESH BAKERY ROLLS 35

**SAUTÉED OR ROASTED MIXED
VEGETABLES 110**

PLEASE ALLOW 3 DAYS FOR ALL ORDERS

If you have any questions or concerns please do not hesitate to contact us. **All orders can be placed at: Ray@bansheeboston.com, or by phone: 617-436-9747.**