



Murphy's Law

GOOD FRIENDS SHARE FOOD!

EST.
2019

PRIVATE EVENT MENU

HORS D'OEUVRES

SHORT RIB SLIDERS

Slow braised short rib, melted provolone, Guinness BBQ, sweet Hawaiian rolls

20 ct • 50 ct • 100 ct

MINI SOFT BAKED PRETZELS

Served with cheddar ale and beer mustard

20 ct • 50 ct • 100 ct

BUFFALO CAULIFLOWER WINGS

House made fried cauliflower served with garlic buttermilk ranch dipping sauce

20 ct • 50 ct • 100 ct

LOADED STUFFED CLAMS

Loaded with clams, cheese, onions, and peppers in a signature spice

20 ct • 50 ct • 100 ct

BRUSCHETTA CROSTINI

Diced tomatoes, onions, basil Asiago and balsamic reduction

20 ct • 50 ct • 100 ct

NASHVILLE CHICKEN TENDERS

Chicken breast strips coated in a waffle batter with a mild spice, drizzled with hot honey

20 ct • 50 ct • 100 ct

MINI CRAB CAKES

Served with a remoulade sauce and lemon wedges

20 ct • 50 ct • 100 ct

CRISPY TEMPURA SHRIMP

Hand breaded large shrimp served with Boom Boom Sauce

20 ct • 50 ct • 100 ct

MINI MEATBALLS

Served with marinara and parmesan

20 ct • 50 ct • 100 ct

MINI CHICKEN QUESADILLA

Cheddar jack, bell peppers, jalapeño, tomatoes and cilantro wrapped in a flour tortilla

20 ct • 50 ct • 100 ct

PLATTERS & DIPS

IRISH PLATTER

Irish bangers, sous vide corned beef, Reuben egg rolls, potato pancakes, mini soft baked pretzels and toasted rye bread served with sauerkraut, sour cream, whole grain mustard and beer cheese 20 ct

SPINACH & ARTICHOKE DIP

Served with tortilla chips 20 ct

BUFFALO WING DIP

Served with tortilla chips 20 ct

VEGGIE PLATTER

Broccoli florets, carrots, cauliflower florets, and grape tomatoes, served with house made Buttermilk Ranch 20 ct

CHICKEN FINGER PLATTER

Chicken fingers served with your choice of BBQ, honey mustard, or ranch dressing 20 ct

MOZZARELLA STICKS

Lightly battered cheese sticks served with marinara 20 ct

CHICKEN WINGS

Mild, medium, hot, BBQ, sweet & sour, garlic parmesan, Cajun style, or Cajun gold 50 ct

Add a **HOUSE SALAD** for
or **PLATTER OF FRENCH FRIES**

ENTREES

GUINNESS BBQ PULLED PORK

Slow roasted pulled pork with Guinness BBQ sauce, citrus-scallion coleslaw with Sweet Hawaiian rolls 20 ct



GARLIC AND SEA SALT CRUSTED PRIME RIB

Slow roasted Angus Reserve Prime Rib, garlic herb butter, horseradish cream sauce, and au jus 20 ct

THREE CHEESE BAKED PENNE

Penne baked in tomato-basil cream sauce, tossed with shaved parmesan, asiago, and Romano cheeses 20 ct

• Add Italian sausage

SHEPHERD'S PIE

Braised beef and lamb, carrots, onions, and peas, topped with a parmesan whipped mashed potato crust 20 ct

CREAMY CHEDDAR BAKED MAC & CHEESE

Cavatappi pasta tossed in a creamy sharp cheddar sauce 20 ct

Add choice of sous vide pork belly, BBQ chicken or buffalo chicken

Add a **HOUSE SALAD**
or **PLATTER OF FRENCH FRIES**

murphyslawrochester.com • /MurphysLawCanandaigua

All prices do not include NYS sales tax. Room and service fee apply.

Prices are correct at the time of printing and are subject to change without notice.