



Welcome to O'Malley's, your neighborhood pub where the food is great and the folks are friendly.



O'MALLEY'S PUB IS OPEN DAILY AND OFFERS A LIVELY ATMOSPHERE WITH SPORTS PROGRAMMING ON MULTIPLE FLAT-SCREEN TVS. ENJOY OUR SIGNATURE HALF-POUND BURGERS, TENDER STEAKS, AND THE BEST WINGS IN TOWN. HD TVS AT EVERY TABLE, A SPACIOUS PRIVATE ROOM AND GREAT OUTDOOR PATIO PERFECT FOR DINING AND EVENTS. WHETHER YOU'RE MEETING FRIENDS, UNWINDING AT HAPPY HOUR, OR HOSTING AN OFFICE GATHERING, O'MALLEY'S PUB IS THE PLACE TO BE.

**OPEN DAILY FROM
3:00 PM TO 11:00 PM**

WWW.OMALLEYSSTERLING.COM
45425 HOLIDAY DRIVE, STERLING, VA 20166
(703) 480-7476



CHARCUTERIE BOARDS

PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES

THE VEGGIE DELIGHT

\$75 / medium (25 guests) | \$140 / large (50 guests)

AN ASSORTMENT OF DOMESTIC CHEESE, VEGETABLE CRUDITÉ OF SLICED CARROTS, CELERY, AND ASSORTED PEPPERS. SERVED WITH HOMEMADE BUTTERMILK RANCH DIP AND CRACKER CRISPS

THE "JAR" CUTERIE

\$125 / medium (25 guests) | \$225 / large (50 guests)

AN ASSORTMENT OF DOMESTIC AND IMPORTED ARTISAN CHEESE, VEGETABLE CRUDITÉ OF SLICED PEPPERS, BABY MALIBU CARROTS, ROASTED PORTOBELLO MUSHROOMS. ASSORTED SLICED FARM FRESH FRUITS, CURED GENOA SALAMI, PROSCIUTTO, PEPPERONI AND CAPICOLA. SERVED WITH HOMEMADE BUTTERMILK RANCH DIP, CRACKER CRISPS, FRENCH BAGUETTE CROSTINI, AND PARMESAN BREAD STICKS

FAMILY STYLE

\$150 / medium (25 guests) | \$275 / large (50 guests)

AN ASSORTMENT OF DOMESTIC AND IMPORTED ARTISAN CHEESE, VEGETABLE CRUDITÉ OF SLICED PEPPERS, BABY MALIBU CARROTS, ROASTED PORTOBELLO MUSHROOMS. ASSORTED SLICED FARM FRESH FRUITS, CURED GENOA SALAMI, PROSCIUTTO, PEPPERONI AND CAPICOLA, ASSORTED DRIED FRUITS & NUTS. SERVED WITH HOMEMADE BUTTERMILK RANCH DIP, CRACKER CRISPS, FRENCH BAGUETTE CROSTINI, PARMESAN BREAD STICKS, SUN DRIED TOMATO FOCACCIA, PICKLES, CORNICHONS, AND FRESH OLIVES AND TAPENADE

DIPS & SPREADS

EACH PLATTER SERVES 25 GUESTS.

PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

MARYLAND CRAB DIP | \$175

LOCALLY SOURCED LUMP CRAB, WITH GREEN ONIONS, ROASTED GARLIC, CALIFORNIA PARSLEY, & AGED CHEDDAR. SERVED WITH GRILLED PITA BREAD & TORTILLA CHIPS

SPINACH & ARTICHOKE DIP | \$140

SPINACH, CREAM CHEESE, PARMIGIANO REGGIANO CHEESE, PITA BREAD

ROASTED RED PEPPER HUMMUS | \$140

SERVED WITH GRILLED PITA BREAD



HOT APPETIZERS

EACH PLATTER SERVES 25 GUESTS.

PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

CLASSIC BEEF SLIDERS | \$175

CLASSIC BEEF SLIDERS ON A BRIOCHE BUN, AMERICAN CHEESE, LETTUCE, AND TOMATO

CARIBBEAN CHICKEN STREET TACOS | \$150

CITRUS JERK MARINATED CHICKEN, WITH PINEAPPLE CITRUS SALSA, TOPPED WITH FRESH LIMES, AND SIDE OF A CARIBBEAN MANGO SLAW

BUFFALO PULLED CHICKEN SLIDERS | \$150

CHIPOTLE AIOLI, TOPPED WITH A GORGONZOLA COLESLAW, AND PICKLED ONIONS

BUFFALO WINGS

CHOICE OF BUFFALO, TERIYAKI, OR BBQ SAUCE.

SERVED WITH CARROTS, CELERY, RANCH AND BLUE CHEESE

BONELESS (75 PCS) | \$150

BONE IN (75 PCS) | \$185

HOT HORS D'OEUVRES

EACH PLATTER SERVES 25 GUESTS.

PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

MINIATURE CRAB CAKE PLATTER | \$150

SERVED WITH OLD BAY REMOULADE SAUCE

MINIATURE COCONUT SHRIMP | \$125

SERVED WITH MANGO SAUCE

MINIATURE VEGETABLE SPRING ROLLS | \$100

SERVED WITH PLUM DIPPING SAUCE

MINIATURE KABOB SKEWERS

SERVED WITH TZATZIKI SAUCE

BEEF | \$225

CHICKEN | \$125



COLD APPETIZERS

EACH PLATTER SERVES 25 GUESTS.

PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

CHILLED GULF SHRIMP | \$250

50 PCS JUMBO GRILLED GULF SHRIMP SERVED WITH
COCKTAIL SAUCE

MOZZARELLA CAPRESE SKEWERS | \$110

HEIRLOOM CHERRY TOMATO, TOSSED IN HOUSEMADE
PESTO, ON A BED OF FRESH BABY SPINACH,
BALSAMIC GLAZE

PROSCIUTTO BROCHETTE | \$225

PROSCIUTTO OVER ROASTED TOMATOES & ROOT
VEGETABLES. SERVED ON TOASTED BAGUETTES.



DESSERT PLATTERS

EACH PLATTER SERVES 25 GUESTS.

PRICES ARE EXCLUSIVE OF SERVICE CHARGES & APPLICABLE TAXES.

MINIATURE CHOCOLATE BEIGNETS | \$125

TOPPED WITH POWDERED SUGAR

CHOCOLATE & VANILLA MINIATURE CUPCAKES | \$150

CHOCOLATE TRUFFLE CAKE BALLS | \$150



TWO-COURSE PLATED DINNER

\$38/PERSON

FIRST COURSE

(Choose One)

CAESAR SALAD

HARVEST SALAD

CLASSIC FRENCH ONION SOUP

SECOND COURSE

(Choose One)

IRISH WHISKY CHICKEN

*PAN SEARED FLOURED AND SEASONED CHICKEN BREAST, JAMESON CREAM SAUCE,
ROASTED ASPARAGUS, CARROTS, MASHED POTATOES*

STEAK & FRITES (+8)

12 OZ GRILLED NY STEAK SERVED WITH HAND CUT FRIES

SPICY SHRIMP PASTA

*GRILLED SPICED SHRIMP, GARLIC TOMATO BASIL CREAM SAUCE, TOMATOES,
ONIONS AND PEPPERS, SHAVED ASIAGO CHEESE*

TUSCAN PASTA

*PORTOBELLO MUSHROOMS, HEIRLOOM TOMATOES, SPINACH,
TOSSED IN A WHITE WINE SAUCE*

INCLUDES SOFTDRINK AND PRE-SET ICE WATER.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

EXACT ENTREE COUNT & SELECTIONS REQUIRED TWO WEEKS PRIOR TO THE EVENT DATE.

THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS THAT INDICATE WHAT EACH GUEST ORDERED.

THREE-COURSE PLATED DINNER

\$48/PERSON

FIRST COURSE

(Choose One)

CAESAR SALAD

CLASSIC FRENCH ONION SOUP

SECOND COURSE

(Choose One)

IRISH WHISKY CHICKEN

*PAN SEARED FLOURED AND SEASONED CHICKEN BREAST, JAMESON CREAM SAUCE,
ROASTED ASPARAGUS, CARROTS, MASHED POTATOES*

GRILLED BEEF TENDERLOIN (+10)

WITH CABERNET DEMI, MASHED POTATOES, ROASTED ASPARAGUS, CARROTS

SALMON TERIYAKI

ATLANTIC SALMON FILET, TERIYAKI GLAZE, RICE PILAF, ROASTED ASPARAGUS, CARROTS

TUSCAN PASTA

*PORTOBELLO MUSHROOMS, HEIRLOOM TOMATOES, SPINACH,
TOSSED IN A WHITE WINE SAUCE*

THIRD COURSE

(Choose One)

SUGAR WAFFLE & ICE CREAM

CHOCOLATE CARAMEL BEIGNET

CHOCOLATE LAVA CAKE

INCLUDES SOFTDRINK AND PRE-SET ICE WATER.

PRICES ARE EXCLUSIVE OF SERVICE CHARGE & APPLICABLE TAXES.

EXACT ENTREE COUNT & SELECTIONS REQUIRED TWO WEEKS PRIOR TO THE EVENT DATE.

THE HOST IS RESPONSIBLE FOR PROVIDING PLACE CARDS THAT INDICATE WHAT EACH GUEST ORDERED.



EVENT AREAS

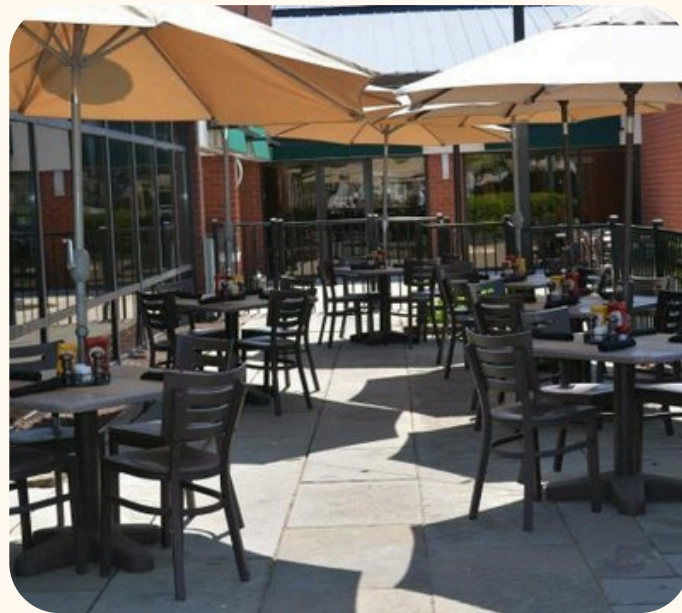
O'MALLEY'S PUB INDOOR AND OUTDOOR PRIVATE AND SEMI PRIVATE EVENT SPACES



UPPER DECK

SEMIPRIVATE

SEATED 60 | STANDING 70



PATIO

SEMIPRIVATE

SEATED 40 | STANDING 50



BAR

SEMIPRIVATE

SEATED 24 | STANDING 35



PUB ROOM

PRIVATE

SEATED 30 | STANDING 30



EVENT AREAS



CHANTILLY

PRIVATE

SEATED 80 | STANDING 85