



# James JOYCE

PRIVATE DINING



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, TV access, and a private bar.

Maximum Capacity: 60 Seated | 100 Standing

### FOOD & BEVERAGE MINIMUMS

(Exclusive of tax and gratuity)

\$2,500++ SUNDAY - THURSDAY  
\$4,000++ FRIDAY - SATURDAY\*

\*\$2,500++ FOR BRUNCH EVENTS THAT START BY NOON OR  
LATE NIGHT EVENTS THAT START AT 11:00PM



## 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)

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

\$1,800++ (FRIDAY-SATURDAY)



**buffet packages**

# fields of athenry

\$50++ 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

### Roasted Broccoli

### 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

\$60++ per person

## APPETIZERS

SERVED FAMILY STYLE

### Cucumber & Tomato Salad

fresh basil, red wine vinaigrette

### Caesar Salad

creamy parmesan dressing, garlic croutons

### Buffalo Fried Chicken Wings

celery, carrots, blue cheese dipping sauce

## ENTREE

CHOICE OF THREE

### House Made Chicken Goujons

creamy blue cheese aioli

### Oven Baked Hake

lemon garlic beurre blanc

### Roast Beef Dip

fresh french roll & beef au jus

### Bangers & Mashed

irish cabbage & herb butter

### 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

\$75++ per person

## APPETIZERS

SERVED FAMILY STYLE

### Caesar Salad

creamy parmesan dressing, garlic croutons

### Cucumber Tomato Salad

fresh basil, red wine vinaigrette

### Steamed Mussels

white wine lemon butter jus

## ENTREE

CHOICE OF THREE

### Irish Bacon & Cabbage

parsley olive oil sauce

### Lamb Shephard's Pie

yukon gold potato crust

### House Made Chicken Goujons

creamy blue cheese aioli

### Bangers & Mashed

irish cabbage & herb butter

### Oven Baked Hake

lemon garlic beurre blanc

## 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

# cocktail style menu

**\$40++ per person | Choice of 4**

(PASSED FOR GROUPS OF 50 OR MORE, STATIONARY FOR 50 OR LESS)

Buffalo Wings

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

Mini Crab Cakes (+\$10)

## buffet additions

### STATIONARY PLATTERS

Artisan Cheese • 12PP

Sliced Charcuterie • 15PP

Vegetable Anti Pasta • 8PP

Fresh Vegetables Crudité • 8PP

Cucumber & Tomato Salad • 6PP

Mini Seasonal Desserts • 12PP

### 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

Menu & dietary substitutions are available upon request and may incur an additional charge.  
Cocktail menus average 2-3 pieces of each item per person.



## JAMES JOYCE BRUNCH

\$45++ 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

Menu & dietary substitutions are available upon request and may incur an additional charge.



plated packages



## the auld triangle

\$65++ per person | lunch only

### APPETIZERS

SERVED FAMILY STYLE

Fried Cheese Curds

Tomato Bruschetta

House Salad

### ENTREES

GUESTS WILL SELECT ONE TABLESIDE

Goujons

honey mustard

New Frontier Bison Burger

irish cheddar, lettuce, tomato, onion, pickles

Black Truffle Grilled Cheese

american & havarti cheese, tomato soup

### DESSERT

SERVED FAMILY STYLE

Seasonal Mini

Desserts

Menu & dietary substitutions are available upon request and may incur an additional charge.



## the IRISH ROVER

\$85++ per person

### APPETIZERS

SERVED FAMILY STYLE

Fried Cheese Curds

Tomato Bruschetta

House Salad

### ENTREES

GUESTS WILL SELECT ONE TABLESIDE

Fish & Chips

fresh hake, fries, tartar sauce

Irish Bacon & Cabbage

parsley olive oil sauce

Lamb Shephard's Pie

yukon gold potato crust

Bangers & Mashed

irish cabbage & herb butter

### DESSERT

SERVED FAMILY STYLE

Seasonal Mini Desserts

Menu & dietary substitutions are available upon request and may incur an additional charge.



## ROSE OF KILREA

\$105++ per person

### APPETIZERS

SERVED FAMILY STYLE

Fried Cheese Curds

Steamed Mussels

Brown Bread

Spinach Salad

pepper bacon, hard boiled, bacon vinaigrette

### ENTREES

GUESTS WILL SELECT ONE TABLESIDE

Lamb Shephard's Pie  
yukon gold potato crust

Steak Frites  
pepper gravy

Oven Baked Hake  
roasted brcollini, rice, lemon garlic beurre blanc

Seared Chicken  
mashed potatoes, roasted brocollini, mushroom

Maryland Crab Cake (+\$10 single, +\$20 double)  
chili remoulade, fries, cucumber tomato salad

### DESSERT

SERVED FAMILY STYLE

Seasonal Mini Desserts

Menu & dietary substitutions are available upon request and may incur an additional charge.

## 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 10 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, a 3% Facility Fee, a 6% Maryland Sales Tax, and 9% Maryland Sales Tax on 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. Cancellations due to inclement weather, requires 48 hours notice.
- James Joyce is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra buffet food or 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.Hladky@AtlasRestaurantGroup.com](mailto:Kristen.Hladky@AtlasRestaurantGroup.com)

# James Joyce

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