

PLEASE NOTE

Minimum group size is 25 guests

- Please choose one hot option for group sizes ranging from 25-39 guests, a second hot option is available for group sizes greater than 40 guests
- If you have less than 25 guests please discuss further catering options with our catering manager
- Delivery dockets must be signed at booking stage, accepting responsibility for inventory. Any breakages will be subject to pre-arranged charges.
- Deposit of €100 must be paid to guarantee an outdoor catering booking.

This menu is our set menu for domestic home catering. We can provide any type of food for any occasion. Please do not hesitate to contact us if we can provide you with any catering services.

WHAT WE DO

HOME CATERING WEDDINGS
CORPORATE CATERING EVENT MANAGEMENT

OR MAYBE ITS A MORE INTIMATE EVENT

COMMUNIONS & CHRISTENINGS
CONFIRMATIONS FUNERALS

ANY CLUBHOUSE, BAR OR COMMUNITY HALL
BIRTHDAY PARTIES BBQS

ITEMS FOR HIRE

1x Banquet chair	€3.00	1 x Gravy boat	€1.50
1 x 6ft round table	€10.00	1 x Butter dish	€1.00
1 x 6ft trestle table	€8.50	1 x Tea pot	€4.00
10 x Tea cup	€3.00	1x Coffee percolator	€25.00
10 x Saucer	€3.00	1 x Coffee flask	€4.00
10 x Milk jug	€1.00	1 x Pump flask	€12.00
1 x Sugar bowl	€1.00	1 x Burko boiler	€25.00
10 x Soup bowl	€3.00	1 x Linen 70x144	€8.00
10 x Starter plate	€3.00	1 x Linen 70x70	€6.00
10 x Pasta bowl	€3.00	1 x Linen 90x90	€8.00
10 x Dinner plate	€3.00	1 x Linen napkin	€1.50
10 x Dessert plate	€3.00	White wine glass case	€15.00
10 x Side plate	€3.00	Red wine glass case	€15.00
10 x Fork	€3.00	Slim Jim case	€10.00
10 x Knife	€3.00	Champagne flute case	€30.00
10 x Dessert/Soup Spoon	€3.00	568ml pint glass case	€15.00
10 x Tea spoon	€3.00	1 x Bar stool	€20.00
1 x Serving spoon	€0.50	1 x Bar table low	€20
1 x Salt & Pepper set	€1.50	1 x Bar table high	€30
		1 x Barrell table	€30

CERTIFIED AND COMPLIANT STAFF & WORK PRACTICES WITH COVID-19 PUBLIC HEALTH GUIDELINES

HOT FINGER FOOD
FROM €12 PER PERSON



HOT & COLD BUFFET
FROM €19.95 PER PERSON



HOT MAIN COURSE ONLY
FROM €13.95



DELIVERY CHARGES MAY BE APPLICABLE
CATERING PRICES 2021



STANDARD MENU

(Price per person includes inventory, cold buffet, breads, and hot buffet)

€24.95
PER PERSON

INVENTORY

- TRESTLE TABLE WITH WHITE LINEN
- PLATES
- CUTLERY
- HOT BUFFET HEATING UNITS
- NAPKINS
- WASH-UP SERVICE
- COLLECTION AND DELIVERY SERVICE
- WE RECYCLE ALL YOUR GLASSWARE
- FRESH ICE

BREADS AND COLD BUFFET

- Selection of Fresh Artisan Breads
- Mixed Salad Bowl
- Potato Salad
- Coleslaw Salad
- Broccoli, Cherry Tomatoes and Feta Cheese
- Cous-cous Salad
- 2 Salad Dressings
- Platter of Slow Roasted Turkey and baked Limerick Ham

HOT BUFFET (CHOOSE ONE OF THE FOLLOWING)

- **CHICKEN CURRY** Served with basmati rice
- **CREAM OF CHICKEN, HAM & MUSHROOM VOL AU VENTS**
All infused in a creamy white wine Italian style sauce
- **BEEF STROGANOFF** (€2 Supplement Charge)
Pan-fried fillet of beef, infused with garlic, onions, peppers, mushrooms and gherkins. Thickened with a beef stock roux. We use beef fillet for premium quality
- **BEEF LASAGNE** Minced rib-eye beef, roasted slowly with tomatoes, mixed herbs, pasta sheets, finished with a bechamel sauce, oozing with melted cheese
- **CHICKEN PENNE CARBONARA**
Pieces of chicken breast pan-fried in a white wine and shallot cream sauce, served on a bed of buttered pasta with bacon lardons and mushrooms.

ADD GARLIC BREAD €2 PER PERSON

All served with boiled rice or baby boiled potatoes

We provide all our customers with a food allergen safety notice and food hygiene HACCP sheet for the above menu. If you would like to discuss any particular item(s) on this menu please do not hesitate to contact us.

Thank you

Head Chef

Andrew

QQI Level 6



STARTER BUFFET EXTRA CHOICES

- EGG MAYONNAISE €1.50 per person
- FRESH SALMON DARNE PLATTER €2.00 per person
- SMOKED SALMON PLATTER €2.00 per person
- MARIE ROSE PRAWN SALAD €2.00 per person
- ROAST BEEF PLATTER €2.00 per person
- ROCKET SUN DRIED TOMATO SALAD BOWL AND PARMESAN CHEESE €2.00 per person
- MOZZARELLA CHEESE, BEEF TOMATO WITH PESTO AND BALSAMIC REDUCTION €2.00 per person
- CHEESE BOARD €5.00 per person
- MEDITERRANEAN MEAT PLATTER, FEATURING PARMA HAM, CHORIZO SAUSAGE PANCETTA AND SALAMI €75.00 serves 30 pax.
- WHOLE DRESSED SALMON ON MIRROR €85.00 serves 30 pax.

DESSERT PLATTERS **€4.00** PER PERSON

- Mini Fruit of the Forest Cheesecake
 - Triple Chocolate Mousse
 - Profiteroles filled with Fresh Cream
- The desserts above are served with fresh cream & strawberries

KIDS FINGER FOOD **€6.00** PER PERSON

- Chicken Goujons, Pork Sausages and Potato Wedges

DELIVERED FINGER-FOOD MENU: **€12.00** PER PERSON

PRE-BOOKING NECESSARY

This food is presented on sharing plates/ platters. We need a minimum of 10 guests for this service.

- PORK COCKTAIL SAUSAGES
- CHICKEN BREAST GOUJONS
- VEGETARIAN SPRING ROLLS
- SPICY POTATO WEDGES
- BREADED MUSHROOMS
- CHICKEN WINGS
- BEEF MINI SLIDERS (€2 extra per person)

Selection of dipping sauces & cocktail napkins