

### **Choose any 2 from the following Hot Dishes** Served with Rice/ Rolls & Bread

- \* Beef Stroganoff
- \* Beef Lasagne
- \* Beef Stew
- \* Chicken, White wine & Mushroom Sc.
- \* Chicken, Sweet & Sour
- \* Chicken Curry
- \* Sweet Chilli Chicken. sautéed onions. Bell peppers, Carrots, Cubed Potatoes in a basil and spicy tomato Sauce
- \* Traditional Irish Stew

### Poast Nishes Hot Roast of your choice two veg

## and potatoes

- \* Prime Roast Sirloin of Beef
- \* Roast Chicken with Lemon & Sage Stuffing
- \* Turkey & Ham / Stuffing, Cranberry Sauce
- \* Roast Leg of Lamb / Mint Sauce
- \* Roast Stuffed Lion of Pork / Apple Sauce
- \* Traditional Boiled Bacon & Ribs / Parsley Sauce

## fish Dishes

### **Price ? Depends on market prices**

- \* Dressed Local Smoked Salmon Capers & Lemon
- \* Lemon Poached Salmon / Hollandaise
- \* Crab Claws in garlic butter
- \* Mussels in white wine and garlic butter
- \* Prawn Salad lemon and Marie Rose sauce



Seafood Chowder brown bread and butter Homemade Soup of your choice with crispy bread roll or brown bread and butter Cold Ruffet

Choose any 2 Meats + Salmon 6 Salads **Crispy Rolls & Brown Bread** 

- \* Honey and Clove Baked Ham
- \* Prime Roast Turkey

Salads

- \* Black Peppered Roast Beef
- \* Roast Chicken with Lemon/Sage Stuffing
- \* Poached Salmon with Lemon Mayonnaise
- \* Garlic & Rosemary Prime Leg of Lamb



Bowls 15 / 20 portions, Bowls 35 /40 portions

- \* Potato & Chive
- \* Pasta Provencal
- \* Apple & Celery
- \* Couscous
- Tomato & Cucumber (Onion) \*
- Carrot & Sultana \* Summer Melon
- **Mixed Salad**



# With selection of Irish and European cheeses

**Grapes and Crackers** 

We Hire Marquee, Tables, Linen, Chairs, Ware, Cutlery, Glasses, Serviettes etc.



#### PRICE on size of platter required

Caramelized Red Onion Goat Cheese Tartlet Leek Potato & Tomato Quiche Leek Potato & Cheddar Cheese Pie Vegetarian Chilli Bean & Vegetable Casserole Spring Rolls& Samosa / Chilli Sauce Vegetarian Stir Frv

## Desserts

### There are approx 14/16 portions per Cake

- Bowls approx. 20 / 25 portions
- \* Fresh Fruit Salad
- Sherry Trifle Chantilly
- \* Fresh Fruit Pavlova
- \* Lemon Soufflé
- \* Strawberry Soufflé
- \* Strawberry Gateau
- Black Forest Gateau
- Tiramisu \*
- **Apple Tart / Cream**
- \* Chocolate Fudge Cake
- \* Profiteroles / Chocolate Sauce
- **Banoffi Cream Pie**
- **Strawberry Cheesecake**
- \* Lemon Cheesecake
- **Baileys Cheesecake**
- Eemon Meringue
  - **Berry Compote** 
    - Symphony of Dessert to order

Professional and experienced Staff, make your event, a most enjoyable and stress free experience. Our experience in Catering for others added to our expertise has allowed us build a reputation around excellence. Proper planning and layout is vital. Our commitment is

to provide you with a top class Catering service. Our Staff are courteous and efficient to ensure you enjoy your day while we take care of the detail.

- - \* Coleslaw
  - \* Waldorf
- - \* Caesar
    - \* Curried Rice

Cheese Roard



# **Canopies**

Smoked Salmon / Brown Bread Mini Sea Food Vol-au-vent **King Prawn Filo Rolls Breaded Whole Tail Scampi** Mini Black / White Pudding Rolls **Petite Crolines Vegetable Samosa Onion Bhaji Vegetarian Spring Rolls Duck Spring Rolls** 



Fan Melon with Smoked Salmon & Creamed Horseradish Warm Smoked Salmon with Cucumber & Dill Fan Melon with Prawn Salad Marie Rose Melon Cocktail with Port Seafood Cocktail Marie Rose Prawn Parcels Seafood Buchee **Crown Melon with Tropical Fruit** Warm Goat Cheese Salad / Walnut Oil Dressing Warm Winter Salad with Duck Liver **Smoked Chicken Salad Caesar Salad** Chicken & Mushroom Buchee Warm Black & White Pudding Salad with Berry & Apple **Vegetable Spring Rolls Mediterranean Vegetables with Camembert** 

#### Tel. 066 7124009 OR 066 7126170

## You can pick and choose as you wish to compile your own Menu. Quotations given on your own suggested Menu. Sorbets

Soups

**Cream of Mushroom Tomato & Basil Cream of Vegetable** Cream of Leek & Potato **Potato & Spring Onion** Potato & Smoked Salmon **Potato & Crispy Bacon Carrot & Coriander** Minestrone **Broccoli & Cauliflower** Parsnip & Apple Spicy Chicken Noodle **Chunky Chicken Chowder** Seafood Chowder Cockle & Mussel Crab & Sweetcorn

## **Main Course**

Traditional Roast Stuffed Turkey & Ham/ Cranberry Prime Roast Beef with Horseradish Sc. **Fillet of Beef Wellington / Pepper Sauce** Prime Sirloin Steak / Pepper Sc. **Roast Leg of Lamb / Mint Sauce** Honey & Mustard Pork / Apple Sauce Pork Fillet / Lemon & Garlic Traditional Boiled Bacon, Spare Rib /Parsley Fillet Medallions of Beef with Garlic Butter **Roast Stuffed Chicken / Parsley & Lemon** Fillet of Chicken with Barbeque Sc Fillet of Chicken white wine & Mushroom Cream **Chicken Stir Fry** Chicken Sweet & Sour **Roast Duck / Orange Sauce** 



Poached Salmon Hollandaise Sc. Sole Stuffed with Prawns & Garlic Butter **Turbot with Carrot & Chives Baked Cod with Black Peppercorns** Whiting Baked in Parsley Sauce **Poached Monkfish with Red Pepper Sauce** 



**Caramelized Red Onion & Goat Cheese Tartlet** Leek Potato & Tomato Quiche Leek Potato & Cheddar Cheese Pie **Vegetarian Chilli Bean & Vegetable Casserole** Spring Rolls & Samosa / Chilli Sauce **Vegetarian Stir Fry** 

# Desserts

**Fresh Fruit Salad Sherry Trifle Chantilly** Fresh Fruit Pavlova Lemon Soufflé **Strawberry Soufflé Strawberry Gateau Black Forest Gateau** Tiramisu **Apple Tart Chocolate Fudge Cake Profiteroles / Chocolate Sauce Banoffi Cream Pie** Strawberry Cheesecake Lemon Cheesecake **Baileys Cheesecake** Lemon Meringue **Berry Compote** Symphony of Dessert **Cheeseboard Selection /Crackers** 



Champagne Lemon & Lime Orange Wild Berry



