

LOVE FOOD

CATERING FOR ALL OCCASION

Family-Style Meze

Reception Canape Selection

Cocktail Sausage wrapped in Maple Cured Bacon
Wild Mushroom Crostini, Garlic & Basil Ricotta
Langoustine Cocktail in a Charcoal Cone with Black Caviar

To Start – Sharing Platters for each Table

Charcuterie Platter

Jambon Serrano, Saucisson & Chorizo Superior, James Nolan Spiced Beef,
Bresaola, Pickled Onions, Cornichon & Red Onion Marmalade

Seafood Platter

Goatsbridge Organic Trout Rilette, Marinated Crab Claw
Trevor's Poached & Roasted Salmon, Baby Capers & Marie rose sauce

Vegetarian Platter

Goats Cheese Stuffed Peppadews, Mozzarella Pearls, Vine Tomato,
With Marinated Roast Vegetables & Pickles,

Artisan Breadbasket

Irish Country Butter, Tapenade, Newgrange Oil & Aged Balsamic

Main Course

Aged Irish Angus Sirloin

With Ceps, Gratin Potato, Green Vegetable Bundle & Rose Peppercorn Sauce
or

Herb Crusted Salmon Fillet

With Crushed New Potato. Crab Croquette, Lemon Beurre Blanc & Dill Oil

Dessert

Appletini Cube

Apple Compote. Salted Caramel Crumb, Calvados Cream, Berry Coulis

Freshly Brewed Tea, Drip Coffee & Herbal Infusions

Late Nite Bites

Chicken Shawarma Kebab, Veg Slaw & Tzatziki Sauce in a Pitta Bread Wrap
Spicy Wedges with Garlic Mayo/BBQ Dip

All-inclusive Price From €95

Price includes all menu items, service staff, tableware & white linen
Final Price depends on Location & Number of Guests