

LOVE FOOD

CATERING FOR ALL OCCASION

SAMPLE BUFFET MENU

SALADS

Baby Leaf Salad, Raw Honey & Mustard Salad
Country Potato Salad, Crispy Callan County Bacon Bits, Scallions, Dijon Mustard Dressing
Heirloom Tomato & Burrata Cheese salad, Garlic Leaf Pesto, Balsamic Glaze & Arugula
Organic Tri Colored Beets, Balsamic Glazed Red Onions & Feta Cheese
Puffed Wild Rice Salad, Scented Dice Carrot, Broad Beans, Fine Herbs & Kale Crisps
Orzo Pasta, Green Peas, Feta Cheese Crumble with Mint Greek Yoghurt Dressing

MAIN COURSE

Club Cut aged Irish Sirloin, Sautéed Onion & Wild Mushroom, Champ Mash, Red Wine Reduction (€5 supplement)
Aged Beef & Guinness Stew, Baby Onions, Carrots & Baby Hasselback Baby Potatoes
Cahir Beef Short Rib Lasagna, Wilted Baby Spinach & Crispy Onions, Focaccia Garlic Bread
Free Range Chicken Chasseur, Wild Mushrooms, Pearl Onion, Tomato & Tarragon Sauce with Champ & Carrots
Irish Free-Range Chicken Breast, Forest Mushroom Ragù, Paradelle Pasta
Moroccan Lamb Tagine, Jeweled Couscous
Smoky Fisherman's Pie, Iona Potato & Cheddars Topping, Garden Peas & Country Bread Wedge
Peppered Darn of Irish Salmon, Crushed New Potato, Lemon Beurre Blanc
Eggplant, Spinach & Confit Iona Potato Moussaka, Feta Crumble & Pickled Shallot (V)
Sweet Potato, Artichoke & Bean Ragout, Cauliflower, Peas & Quinoa (Vegan)

Accompanied By

Seasonal Vegetables & Potato

Fresh Baked Breads, Flavored Oils, Aged Balsamic & Irish Creamery Butter

DESSERTS

Iced Strawberry & Vanilla Vacherin
Pear & Chocolate Tart, Crème Anglaise
Sicilian Lemon Roulade
Salted Caramel Roulade
Rich Chocolate Tart
Accompanied by Fresh Dairy Cream, Berries & Coulis
Freshly Brewed Tea, Drip Coffee, Herbal Infusions

**Remember even if you don't see what you fancy
we can certainly work with you to create something bespoke
– give us a call & talk to us today & let's arrange to meet up!**