

COLD SELECTION BUFFET

	PRICE PER HEAD
*Fresh potato salad	Choice of six salads for
*Coleslaw	€7.00
*Waldorf salad (walnuts, apples and celery)	
Cajun style pasta with chicken, onion, celery, bacon and mayonnaise	OR
*Pasta with tomato provencale, basil, peppers and onions	
*Italienne pasta with peppers, sweetcorn and Italienne dressing	Choice of five salads for
*Pasta with pesto dressing, tomato and red onion	€6.00
*Pasta with prawn mair rose sauce	
Pasta carbonara with parmesan cheese, bacon and mayonnaise	OR
Egg, tomato, cucumber, onion salad	
Potato and bacon, olive salad	Choice of four salads for
*Bombay (curried potatoes and sultanas)	€5.00
*Vegetable cous-cous tossed in French dressing	
*Mixed spicy rice (curried rice, peppers, celery, mayonnaise)	OR
*Wild rice, cashew nuts, roasted veg, in a dressing sauce	
*Mixed crispy leaf salad (iceberg, lollo rosso and frizee)	Choice of three salads for
*Egg mayonnaise	€4.00
*Tomato, cucumber, pepper and onion salad	
*Egg and prawn mayonnaise	Prices for individual salads
*Rice and sweet pepper salad	cost between €1.75 - €2.50
*Greek salad	
Seafood salad (salmon, cod, prawns and mussels tossed with lettuce)	Extra cost €1.00
Chicken Caesar salad	
Cajun chicken Veronique (chicken, grapes, lettuce, walnuts and mayonnaise)	
*Caesar salad	
*Apple and celery salad mixed in natural yoghurt	
Smoked chicken, lettuce, mayonnaise, croutons, mozerella cheese	

SLICED MEATS AND FISH

Sliced smoked chicken	Sliced beef	Choice of two meats for
Sliced chicken breast	Sliced turkey breast	€4.00
Sliced cajun chicken breast	Sliced BBQ chicken	Or
Sliced roasted ham		Choice of three meats for
Sliced smoked ham		€5.50
Sliced smoked salmon (4oz)		€4.00
Sliced smoked salmon and prawn		€6.00
Cold 4 oz salmon fillet with lemon		€7.00
Whole cooked salmon garnished		€11.00 per LB
*10" round tomato and cheese quiche		€20.00
*10" round Vegetarian quiche		€21.00
10" round Quiche Lorraine		€21.00
Brussels or chicken liver pate platter with flavoured biscuits		€4.50
*Selection of olives		€3.50
*Cheese board with grapes, salad and your choice of cheese		
Carrigaline Plain, Goats cheese, Cashel Irish Blue, St Killian, Camembert, Gubeen, Cheddar, Feta or Brie		

HOT SELECTION BUFFET

	PRICE PER HEAD
Chicken a la king	Sweet and sour pork
Chilli con carni	Sweet and sour chicken
*Roasted vegetables tossed in cous-cous	Sweet and sour beef
Chicken, beef or lamb curry (madras)	Peppered beef
Chicken, beef or lamb korma	Peppered chicken
Chicken, beef or lamb tandoori	Barbeque chicken
Chicken, beef or lamb rogan josh	Chicken in black bean
Chicken,beef or lamb balti	Beef in black bean
Chicken, beef or lamb jalfrezi	Teriyaki beef
Beef stroganoff	Fish stew
Lamb stroganoff	Cottage pie
Chicken stroganoff	Shepherds pie
Chicken and ham a la crème	Madeira pork
Chicken and mushroom a la crème	Chicken forestiere
Beef a la crème	Beef Goulash
Traditional Irish stew	Beef in red wine
Beef and Guinness stew	*Vegetarian paella
Beef and vegetable stew	Meat balls in tomato
Lamb and vegetable stew	* Vegetarian chilli
White lamb stew	
Lancashire hot pot	
*Vegetarian curry	
Chicken and ham pie	
Pork a la crème	
Garlic chicken and bacon crème	
Cajun style chicken with peppers and mushrooms	
Forest style chicken stir fry with roasted new potato	
*Vegetarian lasagne	
*Vegetarian crumble	
Coq au vin (chicken in red wine)	
Chicken chilli con carne	
Chicken and ham pasta	
Chicken crumble	
Chicken and broccoli bake	
Lasagne bolognaise	
Spaghetti bolognaise	
Bolognaise sauce	
Tagliatelle carbonnara	

All main dishes cost €7.50

SIDE ORDERS

Fresh rice	Saffron rice	Wild rice	Savoury rice
Jacket potatoes	Garlic potatoes	New potatoes	Potatoes au gratin
Pasta of your choice (Penne, Tagliatelle, shells or spaghetti)			

All side orders cost €1.75

All dishes on this page can be transported hot and keep warm with shafing dishes for up to 3 hours

Heat lamps €3.00each

* = vegetarian

BREADS AND ROLLS

Freshly baked white rolls

Homemade traditional brown soda bread

Freshly baked baguette

Onion and herb bread

Tomato and herb bread

Freshly baked brown baguette

* = Vegetarian

Choice of two breads for

€1.40

SIT DOWN MEALS

STARTERS

Soup of your choice with bread

Traditional prawn cocktail

Galway bay seafood platter with maire sauce

Tropical melon with strawberry, baileys or port

Vol au vent of your choice with garnish

Breaded garlic mushrooms with garlic mayonnaise

Crispy chicken and bacon salad

Freshly smoked salmon and caper salad

Selection of seafood chowder with bread

Breaded mozzarella in a red onion and sweet glaze

Fresh mussels in a white wine and cream

Egg Andalusia or egg mayonnaise

Marinated chicken in hoi sin and crispy noodles

Breaded chunky chicken pieces in a garlic cream sauce

Avocado, tomato and basil salad

Patatas bravas - potato wedges in a tomato and chilli sauce

New potato and pinenut salad

Breaded brie in a port and redcurrant coulis

Gambas pil pil - prawns in tomato and chilli sauce

Pollo con tomate - chicken pieces in tomato and garlic

Crispy bacon and stilton salad

PRICE PER HEAD

Prices range from

€3.50 - €6.95

MAIN COURSE

Fillet steak 6oz, 8oz, 10oz or 16oz
Sirloin steak 6oz, 8oz, 10oz or 16oz
Chicken Maryland with banana and bacon
Chicken Kiev
Chicken cordon blue with mushroom a la crème
Breaded chicken with a choice of sauce
Chicken pascal stuffed with bacon and potato
Chicken forestiere marinated in red wine
Cajun chicken with cajun butter
Escalope chicken with mushroom duxell
Chicken with cheese en crouete
Grilled lamb cutlets with redcurrant and rosemary
Grilled salmon with a prawn and dill sauce
Pan fried salmon with bernaise or hollandaise sauce
Salmon en crouete
Grilled cod with lemon butter
Battered cod and tartar sauce
Cod, salmon and smoked haddock in wine and finished in a la crème sauce
Mejillones a la marinera (Mussels)
Medallions of beef in whiskey crème sauce
Escalope of pork with spicy peanut sauce
Cajun style pork with cajun butter
*Stuffed peppers with savoury rice and vegetables
*Brie and broccoli en crouete
Athenry duck with sweet orange and contreau couli
Roast lamb, beef, pork, turkey or boiled bacon
Roast chicken and ham
TO BOOK A SIT DOWN MEAL WE REQUIRE 3 WEEKS NOTICE • MINIMUM 16 PEOPLE •
WE COOK TO ORDER IN YOUR HOME • IF YOU HAVE ANY ALTERNATIVE YOU WOULD
LIKE, DON'T HESITATE TO ASK

Prices range from
€10.95 - €36.00

**Special menus for a big event,
funeral or a wedding are
available**

BARBEQUE

Sirloin steak 8oz
Sirloin steak 10oz or 12oz
Sirloin steak 16oz
Fillet steak 8oz
Fillet steak 16oz
Barbeque chicken 8oz
Beef burger 4oz or 8oz
*Vegetarian burger
*Vegetarian sausages
Salmon mesquite
Salmon fillet 4oz or 8oz
Chicken burger
8oz pork chop
4oz lamb cutlet
8oz gammon steak
Jumbo sausage
8oz Cajun chicken
Chicken kebab
Vegetarian kebab

PRICE PER HEAD

Prices range from
€1.75 - €36.00

MENU SELECTIONS

Menu 1

Chicken kebab	Choice of four salads	Jacket potato/wedges	
Beef burger			
Cheese burger	Selection of breads		
Jumbo sausage			
Vegetarian burger			€15.95

Menu 2

6oz sirloin steak	Choice of four salads	Jacket potato/wedges	
Pork chop			
Vegetarian kebab	Selection of breads		
6oz barbeque chicken			
6oz salmon fillet			€21.50

Menu 3

8oz sirloin steak	Choice of four salads	Jacket potato/wedges	
Lamb kebab			
8oz salmon mesquite	Selection of breads		
Spring rolls			
8oz barbeque chicken			€23.95

Barbeque provided (No Cleaning)

Gazebo free of charge

Table provided for the food

Chef cooks for 1-2 hours

Shafing dishes and heat lamps included

Gas is free of charge for parties over 100 persons

COLD AND HOT HORS D'OEUVRES

PRICE PER HEAD

COLD

Prices range from €1.50 - €3.95

Mini quiche selection (2)

*Tomatoes stuffed with tuna mayonnaise (1)

*Egg indienne (tuna, mayonnaise and chervil) (1)

Smoked salmon with soft cheese

Smoked salmon with soft cheese and prawn

Egg and prawn maitre rose

*Vegetable wrappers (carrot, leek and celery laced in cucumber)

Stuffed sardines with cheese and basil

Ritz biscuit with pate and olive

*Ritz biscuit with soft cheese and cucumber

*Ritz biscuit with salmon and sweet pepper

*Ritz biscuit with salmon and avocado mousse

Cold chicken mayonnaise vol au vent

Curried chicken vol au vent

Cold seafood vol au vent

Cold vol au vent with prawn mair rose
 *Crispy carrot, celery, babycorn selection
 Oysters in crushed ice
 *Pears with soft cheese and mint
 *Egg mayonnaise
 *Avacado with tomato and mint
 *Celery boat and prawn mayonnaise
 Smoked salmon and prawn on a cocktail stick
 *Brown bread with salmon and dill
 *Brown bread with pate and olive
 *Brown bread with soft cheese and prawn
 *Brown bread avacado, basil and tomato mousse
 *Brown bread and goats cheese
 *Almond and cheese balls (cheddar cheese)
 Pineapple sausage tidbits

PRICE PER HEAD

HOT

*Mini spring rolls
 *Crispy almond squid
 Devils on horseback (bacon, almond and prunes)
 *Crispy seafood meatballs
 *Stuffed mushrooms with soft cheese and prawn
 *Mussels with chorizo and potato
 Barbeque chicken wings
 Plain chicken wings
 Cajun style chicken drumsticks
 Barbeque chicken drumsticks
 Kentucky fried chicken drumsticks
 Chicken and ham vol au vent
 Chicken and mushroom vol au vent
 *Mushroom vol au vent
 Seafood vol au vent (salmon, haddock, cod and prawns)
 Breaded cod goujons 8oz
 Breaded chicken goujons 8oz
 Mini barbeque ribs 5oz
 Mexican mini ribs 5oz
 *Crispy deep fried brie 3oz
 *Breaded mozzarella 3oz
 Traditional cocktail sausages portion
 Fresh chicken nuggets (2)
 *Deep fried onions
 *Crispy breaded mushrooms
 Potato skins with cheese and bacon (1)

Prices range from
 €1.50-€3.95

Salmon mousse in crispy pastry
 Mushroom in crispy pastry
 Ham and cheese in crispy pastry
 *Roasted potato wedges
 *Potato spirals
 *Old fashioned french fries (chips)
 *Jacket potatoes
 *Roasted chunky vegetables
 Calamari (squid)
 *Bruchetta (bread topped with tomato, olives and olive oil)
 *Garlic bread (1)
 *Garlic with cheese (1)
 Mini chicken kebabs (1)
 *Mini vegetarian kebabs (1)

MENU SELECTIONS

Menu 1

Cocktail sausages
Selection of sandwiches (Ham, salad and cheese) €4.50 per head

Menu 2

Chicken drumsticks
Cocktail sausages
Selection of sandwiches (Ham, salad and cheese) €6.50 per head

Menu 3

Chicken goujons
Potato wedges
Battered sausages
Garlic bread €8.00 per head

Menu 4

Mini chicken mayonnaise vol au vent
Mini seafood vol au vent
Egg mayonnaise
Tomatoes with tuna
Ritz biscuit with soft cheese and cucumber
Ritz biscuit with salmon and sweet pepper €11.00

Menu 5

Mini quiche selection
Mini chicken and mayonnaise vol au vent
Mini seafood vol au vent
Pear with soft cheese and mint
Egg and prawn maitre rose
Smoked salmon and soft cheese
Ritz biscuit with pate and olive €10.50 per head
Ritz biscuit with soft cheese and cucumber For parties over 40 persons

SWEETS & DESSERTS

Strawberry mousse	€25.00
Lemon mousse	€25.00
Baileys mousse	€27.00
Orange mousse	€25.00
Crème de menthe mousse	€27.00
Strawberry cheesecake	€30.00
Lemon cheesecake	€30.00
Baileys cheesecake	€34.00
Baileys and chocolate chip cheesecake	€34.00
Baileys Mint Cheesecake	€34.00
Baileys Caramel Cheesecake	€34.00
Pineapple and orange cheesecake	€30.00
Orange cheesecake	€30.00
Chocolate cheesecake	€30.00
Crème de menthe cheesecake	€34.00
Crispy crème de menthe cheesecake	€34.00
Rum and raisin cheesecake	€34.00
Baileys soufflé	€28.00
Strawberry soufflé	€25.00
Lemon soufflé	€25.00
Orange soufflé	€25.00
Crème de menthe soufflé	€28.00
Strawberry soufflé	€25.00
Fresh fruit salad (12 PORTION)	€26.00
Forests delight (chocolate sponge, chocolate sc, Baileys and chocolate chip mousse)	€35.00
Profiteroles and chocolate sauce (4 TO A PORTION))	€3.95
Chocolate eclairs (EACH)	€3.95
Apple pie	€15.00
Dutch apple flan	€15.00
Apple crumble	€15.00

10" ROUND CAKE SIZE

Fresh strawberries	
Banoffee pie	€26.00
Lemon pie	€20.00
Lemon meringue pie	€26.00
Apple meringue pie	€26.00
Orange meringue pie	€26.00
Strawberry pavlova	€34.00
Fruit pavlova	€34.00
Fruit pavlova with chocolate	€34.00
Pineapple pavlova	€34.00
Meringue nest and fresh fruit	€3.50
Chocolate meringue	€3.50
Cream slice	€3.50
Strawberry mille feuille	€28.00
Banana flan	€24.00
Fruit flan	€24.00
Pecan pie	€28.00
Homemade jelly	€1.50
Crème brulee	€4.00
Contreau and mandarin gateau	€34.00
Chocolate fudge gateau	€34.00
Passion cake	€36.00
Black forest gateau	€34.00
Strawberry gateau	€34.00
Pear and baileys gateau	€35.00
Pear and walnut gateau	€34.00
Pineapple and brandy gateau	€35.00
Coffee and walnut gateau	€34.00
Victoria sandwich cake	€28.00
Tiramasu	€36.00
Carrot cake	€36.00
Sherry trifle	€28.00
Strawberry trifle	€28.00
Orange trifle	€28.00
Chocolate trifle	€28.00

Any suggestions

ALL DESSERTS ARE MADE DAILY WITH FRESH CREAM BY US

THANK YOU FOR YOUR CONTINUED SUPPORT