



CANAPÉ FOOD MENU

JUSTCATER

• Selection Of Cool Canapés

- Prawns with Coriander & Lime
- Smoked Salmon & Cream Cheese Roulades
- Goats Cheese & Red Onion Roulade
- Smoked Salmon & Crème Fraîche Bites
- Feta, Basil Pesto & Sun dried Tomato Tartlets
- Cashel Cheese & Red Onion Marmalade Tartlets
- Miniature Quiche Selection
- Smoked Seafood Pate w/ Dill on Miniature Brown Bread
- Goats Cheese & Red Pepper Bruschetta Greek Olive, Baby Mozzarella, Basil Leaf & Sundried Tomato
- Skewers Medium Rare Fillet of Beef w/ Horseradish Cream
- Selection of Vegetarian Sushi
- Selection of Crudités & Dips

• Selection Of Hot Canapés

- Mini Sliders in a Mini Sesame Seed Bun w/ Relish
- Thai Fishcakes with chilli jam
- Goujons of Southern Fried Chicken
- Lamb Koftas w/ Mint Raita
- Fillet Beef with Soy & Ginger
- Marinated Chicken Satay Skewers
- Fresh Salmon Teriyaki
- Prawns in Filo Pastry with Garlic & Lemon Dip
- Miniature Spring Rolls
- Oriental Vegetable Samosas
- Cocktail Sausages w/ Honey & Sesame Seeds

CHOOSE YOUR OWN MENU ACCORDING
TO YOUR BUDGET
JUST ASK NO PROBLEM

DIETARY REQUIREMENTS CATERED FOR
ALLERGENS LIST AVAILABLE ON REQUEST





SAMPLE BUFFET MENU

APPETIZER

- Baby Potato & Spring onion Salad*
- Sesame noodle & Green Bean Salad*
- Dressed Mixed Greens*
- Cajun Penne Pasta*

SPUDS & VEGETABLES

- Roast Mediterranean Vegetables*
- In Basil*
- Garlic & Rosemary Potatoes*
- Baked Potatoes in Butter*

THE MAIN EVENT

- Honey Roast Pig on a Spit*
- Grilled Chilli & Lime Chicken*
- Beef Taco Wraps*
- with*
- Selection of dips & Sauces*

THE LITTLE ONES

- Crispy Chicken Goujons*
- Cocktail Sausages*
- Mac & Cheese*
- Chips or Baked Potatoes*
- Vegetables*



DINNER PARTY SAMPLE MENU

APPETIZER

Duck Liver Parfit Burnt Orange Glaze

Fresh Crab Meat, Chilli Lime & Ginger Bon Bon

Gazpacho shot

Wild Mushroom Arancini

STARTERS

Homemade Cauliflower Soup with Madras curry Spices Coconut Cream

Crispy Fried Waterford Knockalara Cheese, Seasonal Mixed Leaves

Dark Cherry Compote

Chef's Mini Fishcakes, Citrus Beetroot Slaw, Lime & Coriander Mayonnaise

Duncannon Smoked Salmon Salad Cucumber & Mint Pickle Avocado Cream

Cheese

Smoked Duck Rillettes Apple & Raspberry Butter, Squash Puree

THE MAIN EVENT

Corn fed Chicken, Wrapped in Pancetta, Cep Mushroom and Tarragon jus, Roast Beets

Pan Roasted fillet of Cod. Basil and Parmesan Crumb, Sauté Summer Greens Lemon & saffron Cream Sauce

Seared Monkfish in Crushed Pepper & Fennel seed, Tomato Chorizo & Roast Mediterranean vegetable Ragout

Fillet of Irish Beef Cafe de Paris Butter Buttermilk Crispy Onions

Asparagus, Parmesan & roast sweet pepper Risotto with toasted pine nuts and dressed rocket Leaves & Beetroot Crisps

DESSERTS

SELECTION PLATE OF OUR HOMEMADE DESSERTS

PLEASE CALL FOR PRICES

CHOOSE YOUR OWN MENU ACCORDING
TO YOUR BUDGET
JUST ASK NO PROBLEM

DIETARY REQUIREMENTS CATERED FOR
ALLERGENS LIST AVAILABLE ON REQUEST





WORKING LUNCH

SALAD BOXES

Chilli & Lime Chicken

Roast Tomato Cous Cous Salad, Red onion Jam, Ciabatta

Crostini

Avocado & Chia Seeds

Smoked Chicken Caesar

Shredded Cos Lettuce, Parmesan Shavings, Sourdough

Croutons

Crispy Dry Cured Bacon

Zesty Caesar Dessing

VEGGIE BOX

Buffalo Mozzarella

Roast Mediterranean Vegetables

Basil & Pine-nut Macaroni Pasta Salad

Plum Tomato Salad

PLEASE ASK FOR SALAD BOX OF THE DAY

9 euro

Minimum order 2 boxes

ALLERGENS AVAILABLE ON REQUEST