TAILORED MADE

HOSPITALITY
# Index

<table>
<thead>
<tr>
<th>Menu Type</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverage Menu</td>
<td>3</td>
</tr>
<tr>
<td>Breakfast Menu</td>
<td>4</td>
</tr>
<tr>
<td>Light Sandwich Lunch Collection</td>
<td>5</td>
</tr>
<tr>
<td>Gourmet Open Sandwiches</td>
<td>6</td>
</tr>
<tr>
<td>Lunch Menu - Cold Plates</td>
<td>7</td>
</tr>
<tr>
<td>Lunch Menu - Cold Buffet Lunch</td>
<td>8</td>
</tr>
<tr>
<td>Lunch Menu - Hot Buffet Lunch</td>
<td>9</td>
</tr>
<tr>
<td>Dinner Menu - Hot Buffet Dinner</td>
<td>11</td>
</tr>
<tr>
<td>Served Dinner Collection</td>
<td>13</td>
</tr>
<tr>
<td>Finger Food</td>
<td>18</td>
</tr>
<tr>
<td>Canapés</td>
<td>19</td>
</tr>
<tr>
<td>Wine List</td>
<td>20</td>
</tr>
</tbody>
</table>
# Tea and Coffee Collection

All Prices Are Per Person Rates

**Collection 1**
Traditional Tea & Ground Bean Filter Coffee 2.40

**Collection 2**
Traditional Tea & Ground Bean Filter Coffee
Selection of Biscuits 2.95

**Collection 3**
Traditional Tea & Ground Bean Filter Coffee
Mini Danish and Croissants 3.25

**Collection 4**
Traditional Tea & Ground Bean Filter Coffee
Mini Scones 3.25

**Collection 5**
Traditional Tea & Ground Bean Filter Coffee
Regular Scones 3.70

**Collection 6**
Traditional Tea & Ground Bean Filter Coffee
Mini Afternoon Cakes 3.70

**Collection 7**
Traditional Tea & Ground Bean Filter Coffee
Freshly Baked Cookies 3.95

**Collection 8**
Traditional Tea & Ground Bean Filter Coffee
Freshly Made Porter Fruit Cake or Lemon Drizzle Cake 4.05

Please Select Additional Items:
Still & Sparkling Water 1.65
Selection of Minerals 1.85
Orange, Apple, Cranberry Juice 1.85
Medley of Seasonal Fruits 1.80
## Breakfast Menu

All Prices Are Per Person Rates

<table>
<thead>
<tr>
<th>Breakfast Menu</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Continental Breakfast A</strong></td>
<td></td>
</tr>
<tr>
<td>Fruit and Nut Muesli</td>
<td></td>
</tr>
<tr>
<td>Fruit Yoghurt</td>
<td></td>
</tr>
<tr>
<td>Fruit Plate</td>
<td></td>
</tr>
<tr>
<td>Homemade Brown Bread, Baked Mini Pastries</td>
<td></td>
</tr>
<tr>
<td>Freshly Squeezed Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Traditional Tea &amp; Ground Bean Filter Coffee</td>
<td>9.00</td>
</tr>
<tr>
<td><strong>Continental Breakfast B</strong></td>
<td></td>
</tr>
<tr>
<td>Cured Meats</td>
<td></td>
</tr>
<tr>
<td>Brie</td>
<td></td>
</tr>
<tr>
<td>Sliced Emmental</td>
<td></td>
</tr>
<tr>
<td>Smoked Kilmore Mackerel</td>
<td></td>
</tr>
<tr>
<td>Artisan Breads</td>
<td></td>
</tr>
<tr>
<td>Traditional Tea &amp; Ground Bean Filter Coffee</td>
<td>9.50</td>
</tr>
<tr>
<td><strong>Wholesome Breakfast</strong></td>
<td></td>
</tr>
<tr>
<td>Crispy Irish Bacon, Pork Sausages, Slow Roasted Plum Tomato, Clonakilty Black Pudding, Scrambled Egg</td>
<td></td>
</tr>
<tr>
<td>Homemade Brown Bread, Toast, Baked Mini Pastries</td>
<td></td>
</tr>
<tr>
<td>Freshly Squeezed Orange Juice</td>
<td></td>
</tr>
<tr>
<td>Traditional Tea &amp; Ground Bean Filter Coffee</td>
<td>12.00</td>
</tr>
<tr>
<td><strong>Granola Pot</strong></td>
<td></td>
</tr>
<tr>
<td>Honey Roasted Granola,</td>
<td></td>
</tr>
<tr>
<td>Natural Yoghurt &amp; Seasonal Fruit Compote</td>
<td>2.50</td>
</tr>
<tr>
<td><strong>Bacon Butty</strong></td>
<td></td>
</tr>
<tr>
<td>Grilled Irish Back Bacon, Country Style Relish Served</td>
<td></td>
</tr>
<tr>
<td>In A Warm Floury Bap</td>
<td>3.50</td>
</tr>
<tr>
<td><strong>Fruit</strong></td>
<td></td>
</tr>
<tr>
<td>Medley of Seasonal Fruit</td>
<td>1.80</td>
</tr>
</tbody>
</table>

### Please Select Additional Items:

<table>
<thead>
<tr>
<th>Item</th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Still &amp; Sparkling Water</td>
<td>1.65</td>
</tr>
<tr>
<td>Selection of Minerals</td>
<td>1.85</td>
</tr>
<tr>
<td>Orange, Apple, Cranberry Juice</td>
<td>1.85</td>
</tr>
</tbody>
</table>
# Light Sandwich Lunch Collection

## All Prices Are Per Person Rates

### Selection of Closed Sandwiches

**Served On Either White / Wholemeal Bread**

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>With Traditional Tea &amp; Ground Bean Filter Coffee</td>
<td>€4.00</td>
</tr>
<tr>
<td>With Traditional Tea &amp; Ground Bean Filter Coffee and Home Baked Cookies</td>
<td>€6.00</td>
</tr>
<tr>
<td>With Traditional Tea &amp; Ground Bean Filter Coffee and Fruit Platter</td>
<td>€7.50</td>
</tr>
<tr>
<td>With Traditional Tea &amp; Ground Bean Filter Coffee and Chef’s Homemade Soup</td>
<td>€7.55</td>
</tr>
<tr>
<td>With Traditional Tea &amp; Ground Bean Filter Coffee, Chefs Homemade Soup and Home - Baked Cookies</td>
<td>€10.00</td>
</tr>
</tbody>
</table>

### Selection of Gourmet Sandwiches, Served On Artisan Breads

<table>
<thead>
<tr>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Collection A</strong></td>
<td></td>
</tr>
<tr>
<td>Brie, Sun - Dried Tomatoes, Rocket and Basil Mayonnaise on a Tomato and Chilli Bread</td>
<td></td>
</tr>
<tr>
<td>Sliced Roast Chicken, Crisp Bacon, Parmesan Mayonnaise, and Crisp Lettuce, Served on Ciabatta Bread</td>
<td></td>
</tr>
<tr>
<td>Oak Smoked Irish Salmon, Chive Cream Cheese and Lemon, Served on Sliced Homemade Soda Bread</td>
<td></td>
</tr>
<tr>
<td>Roast Irish Beef, Relish, Grain Mustard Mayonnaise, Red Onions and Plum Tomatoes, Served on Spelt and Honey Bread</td>
<td></td>
</tr>
</tbody>
</table>
Light Sandwich Lunch Collection

**Collection B**

Honey Baked Limerick Ham, Plum Tomatoes, Wholegrain Mustard Mayonnaise, Crisp Lettuce, Rocket, Served on Sour Dough Bread

Marinated Grilled Vegetables, Crumbled Goat's Cheese, Red Pepper Mayonnaise on a Flour Tortilla

Poached Irish Salmon, Flaked with Scallion and Lemon Crème Fraîche, Black Pepper Mayonnaise, Served on Sliced Health Loaf

Chilli Glazed Roast Breast of Chicken, Crisp Cucumber, Sweet Chilli Mayonnaise, Crisp Salad Leaves and Red Onion Marmalade, Served on Ciabatta

With

Traditional Tea & Ground Bean Filter Coffee 8.25

With

Traditional Tea & Ground Bean Filter Coffee and Fruit Platter 9.75

With

Traditional Tea & Ground Bean Filter Coffee, and Home Baked Cookies 9.75

With

Traditional Tea & Ground Bean Filter Coffee, Chefs Homemade Soup 10.75

With

Traditional Tea & Ground Bean Filter Coffee, Chefs Homemade Soup, and Home Baked Cookies 12.25

With

Traditional Tea & Ground Bean Filter Coffee, Chefs Homemade Soup, and Dessert of the Day 14.50

**Please Select Additional Items:**

Still & Sparkling Water 1.65

Selection of Minerals 1.85

Orange, Apple, Cranberry Juice 1.85

Medley of Seasonal Fruit 1.80
Plated Lunch Collection

All Prices Are Per Person Rates

**Grilled Chicken Salad**
Grilled Irish Chicken, Tossed Seasonal Leaves, Tomato and Basil Salad, Crisp Tossed Salad,
Freshly Made Coleslaw with Herb Pesto  
9.25

**Poached Salmon Salad**
Freshly Poached Salmon, Lemon Mayonnaise, 
Tossed Seasonal Leaves, Tomato and Basil Salad, Crisp Tossed Salad, 
Freshly Made Coleslaw with Herb Pesto  
10.50

**Roasted Vegetable Salad**
Marinated Vegetables Tartlet, Grilled with Pesto and Crumbled Goat’s Cheese, Tossed Seasonal Leaves, 
Tomato and Basil Salad, Crisp Tossed Salad, Freshly Made Coleslaw with Herb Pesto  
9.25

*All Plated Lunches are served with Homemade Brown Bread*
Cold Buffet Lunch Collection

(Minimum Number of 10 Delegates)

All Prices Are Per Person Rates

Selection of:
Oak Smoked Irish Salmon
Poached Salmon with Lemon Mayonnaise
Pesto Grilled Sliced Breast of Chicken
Honey Baked Ham and Roast Irish Beef
(Vegetarian option available if required)

With
Freshly Made Coleslaw with Herb Pesto
Tossed Salad Leaves with Balsamic Dressing
Tomato and Basil Salad
Crisp Tossed Salad
Couscous Salad with Marinated Vegetables and Olives

Selection of Artisan Breads and Fresh Fruit Platter
Traditional Tea & Ground Bean Filter Coffee 20.00

Or

Selection of Artisan Breads and Dessert of the Day
Traditional Tea & Ground Bean Filter Coffee 22.00
Hot Buffet Lunch Collection

(Minimum Number of 10 Delegates)

All Prices Are Per Person Rates

Collection A
Homemade Coleslaw with Fresh Herb Mayonnaise
Pasta with Grilled Vegetables and Sun - Dried Tomato & Olive Oil
Tossed Crisp Lettuce with Balsamic Dressing
Traditional Beef Lasagne with Mozzarella Glaze
Served with Roasted Baby Potatoes

Or

Creamy Vegetable Korma, Served with Steamed Rice
Chocolate and Walnut Brownie, Served with Freshly Whipped Cream
Traditional Tea & Ground Bean Filter Coffee

Collection B
Asian Style Chilli Coleslaw
Plum Tomato, Basil, Parmesan Salad
Wild Green Leaf Salad with Balsamic Dressing
Wok Fried Beef, Crisp Asian Greens, Steamed Rice, Soy, Garlic and Ginger Glaze

Or

Sesame Egg Noodles, with Stir Fried Sweet Chilli Vegetables
Forest Berry Cheesecake with Vanilla Cream
Traditional Tea & Ground Bean Filter Coffee
Hot Buffet Lunch Collection Continued

Collection C
Potato and Fresh Herb Salad, Red Onion and Grain Mustard Mayonnaise
Tossed Seasonal Crisp Vegetables, Baby Leaves with Balsamic Dressing
Traditional Herb Roasted Chicken, Baked Ham, Fresh Herb Stuffing & Roast Gravy,
Served with Roasted Potatoes and Seasonal Vegetables

Or

Grilled Vegetable Moussaka, Aubergine and Mozzarella, Lemon Gremolata
Warm Spiced Apple Crumble with Rich Forest Berries, Served With Whipped Cream
Traditional Tea & Ground Bean Filter Coffee

Collection D
Basil Coated Homemade Coleslaw
Tossed Seasonal Salad Leaves with Balsamic Dressing
Roasted Vegetables and Couscous Salad with Basil and Parmesan
Thai Green Chicken Curry, Served with Asian Vegetables & Steamed Coriander Rice

Or

Grilled Chunky Vegetable Lasagne, Mozzarella Glaze
Baileys and Dark Chocolate Cheesecake
Traditional Tea & Ground Bean Filter Coffee

Please Select Additional Items:
Still & Sparkling Water 1.65
Selection of Minerals 1.85
Orange, Apple, Cranberry Juice 1.85
Medley of Seasonal Fruit 1.80
Hot Buffet Dinner

(Minimum Number of 10 Delegates)

All Prices Are Per Person Rates

**Collection A**
20.00

Tossed Seasonal Salad Leaves, with Balsamic Dressing
Penne Pasta with Roasted Marinated Vegetables, Olives and Sun - Dried Tomatoes
Herb Pesto Coleslaw
Spicy Beef Tikka Masala, with Coconut and Scallion Steamed Basmati Rice

Or

Roasted Courgette, Tomato and Mozzarella Tartlet
Forest Berry Pavlova, with Freshly Whipped Cream and Shaved White Chocolate
Traditional Tea & Ground Bean Filter Coffee

**Collection B**
20.00

Baby Potato Salad with Scallions and Grain Mustard Mayonnaise
Couscous, Courgette, Red Peppers with Baby Spinach And Pesto
Mixed Green Leaf Salad with Balsamic Dressing
Traditional Atlantic Fish Pie with Champ Mash Potato

Or

Vegetable Moussaka in a Creamy Garlic and Cheese Sauce
Traditional Apple and Forest Berry Tartlet with Cream
Traditional Tea & Ground Bean Filter Coffee
Hot Buffet Dinner Continued

Collection C
Broccoli, Feta Cheese and Plum Tomato Salad, with Parmesan Shavings and Olive Oil
Dressed Rocket Salad with Balsamic Dressing
Basil Coated Coleslaw
Sautéed Supreme of Lemon Chicken, Roasted Tomatoes and Curried Aioli

Or

Chunky Vegetable and Chickpea Tikka Masala with Steamed Rice
Glazed Lemon Tart, with Vanilla Cream
Traditional Tea & Ground Bean Filter Coffee

Collection D
Wild Green Leaf Salad
Spicy 3 Bean Salad with French dressing and Lemon
Celery, Apple and Walnut Salad with Orange Crème Fraîche
Slow Cooked Irish Lamb Shank, Roasted Vegetables,
Baby Potatoes, Rosemary and Honey Jus

Or

Broccoli, Sun - Dried Tomato and Feta Cheese Tartlet
Dark Chocolate and Raspberry Cheesecake with Vanilla Mascarpone
Traditional Tea & Ground Bean Filter Coffee

Please Select Additional Items:
Still & Sparkling Water 1.65
Selection of Minerals 1.85
Orange, Apple, Cranberry Juice 1.85
Medley of Seasonal Fruit 1.80
Served Dinner Collection

4 Course Dinner (Starter or Soup, Main, Dessert, Tea/ Coffee)  49.00
5 Course Dinner (Starter & Soup, Main, Dessert, Tea/ Coffee)  55.00

Please Select One Starter from the following options:

**Starters**
- Pickled Beetroot, Caramelized Feta Cheese, Beetroot Jellies, Apple Purée, Micro Cress, Rye Crouton and Walnut Oil
- Charred Smoked Salmon with Rillettes of Poached Salmon, Pea Shoots, Lemon Crème Fraîche, Rye Crouton, Pickled Red Onions and Caper Berries
- Warm Baby Pear and Cashel Blue Tart with Caramelized Onions, Micro Cress Salad, Walnut Crumb, Roasted Red Pepper Purée and Herb Oil
- Rillettes of Crab with Flaked Smoked Trout, Spiced Gazpacho, Ciabatta Crouton, Crème Fraîche, Gremolata
- Bruschetta of Plum Tomato, Buffalo Mozzarella with Chorizo and Black Olive Tapenade, Basil Purée, Balsamic Oil
- Chicken Liver Parfait, Red Onion Marmalade, Crisp Spelt Crouton, Spiced Apple Purée, Dressed Salad Leaves and Cumberland Jelly
- Goat's Cheese Mousse, Beetroot Caviar, Walnut Dust, Caramelized Walnut, Spinach and Basil Emulsion, Micro Cress, Roasted Crouton
- Smoked Chicken Caesar Salad, Pine Nuts, Ciabatta Crouton, Baby Gem, Shaved Parmesan and Crisp Pancetta
- Sautéed Wild Mushrooms with Lemon Roasted Shredded Chicken, Sourdough Crouton, Peppered Rocket Salad, Basil Oil and Sun-Dried Tomato Tapenade

Please Select One Soup from the following options:

**Soup**
- Veloute of Celeriac, Thyme and Walnut Soup, Crisp Roasted Spelt Bread and Crème Fraîche
- Dublin Bay Prawn Bisque, Crisp Ciabatta, Chive Cream
- Roasted Plum Tomato Soup, Red Pepper Cream, Crisp Tomato Crouton, Basil Oil
- Wild Mushroom and Tarragon Soup, Parmesan Toast, Parsley Cream
- Honey and Thyme Roasted Root Vegetable Soup, Pesto Crouton, Fine Herb Cream
- Classic French Onion Soup, Garlic and Gruyere Crouton
- Sweet Potato, Scallion and Chilli Soup, Tomato Toast and Chive Crème Fraîche
- Cream of Broccoli and Spinach Soup, Blue Cheese, Walnuts and Spelt Crouton
- Honey Roasted Beetroot Soup, Thyme Cream, Garlic Ciabatta Crouton
- Cream of Butternut Squash Soup, Honey and Chive Crème Fraîche and Sour Dough Crouton
Served Dinner Collection

Please Select One Meat Dish from the following options:

**Meat Dishes**

- Dijon and Garlic Rack of Wicklow Lamb, Glazed Chanterey Carrot, Caramelised Cauliflower Purée, Minted Pea Salad, Roast Garlic Champ, Shallot and Red Wine Jus

- Roast Loin of Wicklow Lamb with a Mustard and Fresh Herb Crust, Confit of Baby Carrots, Celeriac Purée, Roasted Parsnips, Gratin of Potato with Goat’s Cheese, Red Wine and Shallot Jus

- Herb Crusted Sirloin of Irish Beef with a Red Wine and Peppercorn Jus, Roasted Beetroot Purée, Honey and Thyme Glazed Root Vegetables

- Scallion Pomme Purée, Pot Roasted Supreme of Chicken, Sautéed Black Pudding and Caramelised Baby Onions, Crisp Pancetta, Herb And Garlic Fondant, Roasted Parsnips, Thyme and Red Wine Jus

- Roasted Rack of Irish Pork, Grain Mustard Crust, Chateau Potato, Braised Red Cabbage with Sautéed Apple, Roasted Organic Parsnips, Rich Madeira Jus

- Slow Braised Shank of Wicklow Lamb, Served on a Roasted Garlic Pomme Purée, Wilted Greens, Root Vegetable Crisps, Rosemary, Shallot and Redcurrant Jus

- Irish Beef Fillet, Pressed Potato Terrine, Mushroom Tapenade, Confit Baby Carrot, Caramelized Turnip, Asparagus and Red Wine Jus (**Supplement €7.00**)

- Citrus Glazed Duck Breast, Braised Red Cabbage, Pressed Potato Terrine, Butternut Squash Purée, Sautéed Baby Onions, Redcurrant and Star Anais Reduction

- Garlic Roasted Aged Rib of Irish Beef, Shallot Purée, Thyme Scented Fondant, Confit of Baby Vegetables, Balsamic Reduction

- Pan Roasted Corn Fed Chicken with Parmesan Crackling, Fondant Potato, Buttered Savoy Cabbage and Smoked Bacon, Butternut Squash Purée, Roast Shallots and White Wine Jus

- Roast Fillet of Irish Pork, Filled with Baby Spinach, Ardsallagh Goat’s Cheese and Red Onion Marmalade, Served on a Boxty Potato Cake, Sautéed Green Cabbage & Caramelized Shallots
Please Select One Fish Dish from the Following Options:

Fish Dishes
Roasted Fillet of Salmon, Saffron Potato Fondant, Prawn Bisque, Wilted Samphire, Baby Leeks

Baked Sea Trout with Lemon, Chargrilled Aubergine, Tian of Courgette, Roasted Red Pepper Purée, Warm Basil Emulsion

Roasted Fillet of Monkfish with Polenta Crust, Pea Purée, Crisp Pancetta, Sweet Potato Rosti, Chargrilled Asparagus, Lemon Cream

Grilled Fillet of Hake, Tarragon and Chive Crust, Parmesan Risotto, Wilted Spinach and Red Chard, Truffle Oil, Parmesan Tuile

Roast Sea Bream with Lemon and Tarragon, Confit of Fennel with Cherry Tomatoes, Polenta Fondant with Parmesan, Salsa Verde

Grilled Fillet of Salmon with Lemon and Fine Herb Crust, Sautéed Leeks with Shaved Fennel, Butternut Squash Purée, Pommes Anna, Chive Beurre Blanc

Grilled Fillet of Sea Bass, Wilted Asian Greens, Soy and Sesame Glaze, Chilli Noodle Nest, Scallion and Ginger Broth

Roasted Fillet of Haddock, Bouillabaisse of Seafood and Confit Root Vegetables

Pan Roasted Fillet of Monkfish, Potato Gratin, Crisp French Beans with Warm Parma Ham, Sautéed Wild Mushrooms, Garlic Cream with Shaved Parmesan

Baked Salmon En Croute, Smoked Salmon Mousse, Creamed Spinach, Buttered Asparagus, Wilted Samphire, Chive Potato Cake
Served Dinner Collection

Please Select One Vegetarian/Pasta Dish from the Following Options:

**Vegetarian and Pasta Options**

- Stuffed Portobello Mushrooms with Garden Vegetable Tapenade, and Red Peppers
- Potato and Herb Gnocchi with Broad Beans, Sorrel Leaves, Wild Garlic and Truffle Oil
- Butternut Squash and Mascarpone Risotto, Wild Rocket Leaves and Toasted Pine Nuts, Goat’s Cheese Cream, Sautéed Squash
- Open Wild Mushroom Tortellini, Tarragon Crème Fraîche and Sorrel Leaves, Shaved Aged Parmesan
- Roasted Sweet Potato and Feta Terrine, Served with Ratatouille, Roasted Tomato Oil, Basil Purée
- Herb Coated Gnocchi with Baby Spinach, Wilted Rocket, Olive Tapenade, Basil Oil, Cherry Tomato Casserole, Pine Nuts
- Chargrilled Vegetable Galette, Parmesan Discs, Red Pepper Purée, Wilted Spinach, Puy Lentils and Crème Fraîche
- Roasted Beetroot Risotto, Ardsallagh Goat’s Cheese Cream, Walnut Oil, Dressed Herb Salad, Roasted Vine Tomatoes
- Spinach and Goat’s Cheese Tortellini with Parmesan Crostini, White Truffle Oil, Sorrel and Tarragon Crème Fraîche
- Celeriac and Potato Gratin, Confit of Seasonal Baby Vegetables, Butternut Squash Purée, Light Herb Cream
Served Dinner Collection

Please Select One Dessert from the Following Options:

Dessert
Raspberry and White Chocolate Cheesecake, Raspberry Jelly, Mascarpone, Forest Berry Compote, Raspberry Purée

Lemon Posset, Ginger Shortbread, Fresh Berries, Caramelised Lemon Crisp

Crisp Pavlova, Warm Forest Berry Compote, Fresh Berries and Mascarpone

Warm Apple and Cinnamon Tartlet, Mini Toffee Apple, Vanilla Sauce, Bourbon Vanilla Ice-Cream

Classic Gateau Opera, Caramel Sauce, Hazelnut Praline, Dark Chocolate Sauce, Vanilla Mascarpone

Passion Fruit Panna Cotta, Shortbread Biscuit, Gingerbread Crumb, Mango Purée and Mango Salsa

Warm Chocolate Brownie, Chocolate and Orange Sauce, Bourbon Vanilla Ice-Cream, Chocolate Crumb, Honeycomb Crunch

Crème Brûlée, Rich Shortbread Biscuit, Almond Praline, Spiced Pineapple and Poppy Seed Salad

Chocolate Cappuccino Cup, Orange Biscotti, Chocolate Glaze, Crème Anglaise, Red Berry Purée

Rich Chocolate Fondant, Orange Mascarpone, Spiced Forest Berry Purée, Dark Chocolate Glaze

Glazed Lemon Tart, Lemon Curd, Crystalized Lemons, Minted Mascarpone, Mango Purée

Selection of Irish Farmhouse Cheeses with Fruits and Crackers (Supplement €5.00)
Finger Food Collection

All Prices Are Per Person Rates

**Collection A**
Selection of the following:
- Deep Fried Cocktail Sausages
- Crisp Vegetable Spring Rolls and Sweet Chilli Dip
- Golden Coated Chicken Goujons with Assorted Dips
- Selection of Sandwiches
- Selection of Mini Cakes

**Collection B**
Selection of the following:
- Deep Fried Cocktail Sausages
- Crisp Vegetable Spring Rolls and Sweet Chilli Dip
- Golden Coated Chicken Goujons with Assorted Dips
- Spiced Potato Wedges or Chunky Fries

**Collection C**
Selection of Local and Irish Cheese,
- Cashel Blue Cheese, Tipperary Brie and Carrigaline Farmhouse Selection,
- Served with Crackers and Grapes

---

€

11.00

6.50

5.25
Canapés Collection

All Prices Are Per Person Rates

Please Select 5 Items from the following 3 Collections

(Extra Item €2.75 Per Person)

13.75

Savoury Canapé Collection

Tartlet of Smoked Duck, Pickled Baby Shallots, Tarragon Cream
Beetroot Caviar, Goat’s Cheese Mousse, Walnut Dust, Crisp Ciabatta
Poached Salmon with Chervil Crème Fraîche, Endive Spoon
Grilled Chicken, Tapenade, Rocket, Basil Oil, Sun - Dried Tomato Crouton
Mini Tortilla Wrap of Marinated Mediterranean Vegetables, Parmesan and Olives
Smoked Salmon and Prawns, Lime and Chilli Crème Fraîche, Rye Crouton
Roasted Red Peppers, Hummus, Crumbled Goat’s Cheese and Rocket, Roasted Ciabatta
Caesar Chicken and Pine Nut Salad, Baby Cos Lettuce
Shredded Smoked Duck, Pickled Beetroot, Marmalade, Crisp Lettuce Tortilla
Portobello Mushroom with Smoked Bacon and Scallions
Pan - Fried Clonakilty Black Pudding, Warm Apple and Chilli Compote, Spelt Bread Crouton
Citrus and Ginger Chicken Skewers with Chilli and Garlic Dip
Wild Mushroom and Parmesan Arancini
Asparagus Tips wrapped in Parma Ham, Black Pepper Oil, and Shaved Parmesan
Peppered Mackerel Crostini with Horseradish Crème Fraîche

Soup Shot Collection

Baby Pea & Truffle
Wild Mushroom & Parmesan
Celeriac & Walnut
Carrot, Coriander & Coconut Milk
Leek & Potato, Oyster Cream
Cherry Tomato Gazpacho

Sweet Canapé Collection

Double Chocolate Brownie, Caramelised Walnut
Forest Berry Meringue Pie
Cappuccino Mousse in a Dark Chocolate Cup
Mini Carrot Cake, Walnut Frosting
Irish Whiskey Fruit Cake
White Chocolate and Raspberry Vacherin
Baked Double Chocolate Tartlet
## Wine Collection

### White Wine
- **Zagalio Pinot Grigio**
  - Price: €16.70
- **Waterside, Graham Beck, Chardonnay, South Africa**
  - Price: €18.75
- **Kawin, Sauvignon Blanc, Chile**
  - Price: €19.20

### Red Wine
- **Zagalio, Montepulciano, Italy**
  - Price: €16.70
- **Railroad, Graham Beck. Shiraz, South Africa**
  - Price: €18.75
- **Kawin, Cabernet Sauvignon, Chile**
  - Price: €19.20
Fresh and Local Food and Beverage Supply Network

*Our chefs speak to our growers, farmers, fishermen, producers and suppliers daily, to source fresh, seasonal and local ingredients.*

**Fruit, Herbs and Vegetables**

Keeling’s from St. Margaret’s Road, Co. Dublin, supply us with a range of fruit, herbs and vegetables. All our fruit, herbs and vegetables are sourced locally, where possible; from growers and farmers we know and trust. Some of our primary fruit, herbs and vegetable growers are: Denis Harford, Lusk, Co. Dublin (for root vegetables); Mark Archer, Rush, Co. Dublin (for lettuce and leaf vegetables); David Keeling, Roslin Farms, St. Margaret’s Road, Co. Dublin (for cooking apples, eating apples and soft fruits).

**Free Range Eggs**

Every last one of our eggs is free range. They are kindly laid fresh every day by the happy hens at Annalitten Farm Eggs, Annalitten, Castleblaney, Co. Monaghan.

**Lamb**

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Slaney Valley lamb. We source the best Irish lamb we can find. Some of our primary lamb farmers are: Damien Treacy, Heathlawn, Killimor, Ballinasloe, Co. Galway; Liam McCarthy, Palace Anne, Enniskeane, Co. Cork; Lorcan Stafford, Glaglig, Broadway, Co. Wexford; Aubery Cox, Ballyque, Geashill, Tullamore, Co. Offaly.

**Beef**

Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with Irish Nature and Fire River Farm beef. We support Irish cattle farmers by buying only Irish beef. Some of our primary cattle farmers are: Thomas G. Short, Kilmullen, Newtownmountkennedy, Co. Wicklow; Kieran Kenny, Greagh, Ballinasloe, Co. Galway; David Jones, Coolagh, Newmarket, Co. Cork; William Rickerby, Tombreane, Carnew, Co. Wicklow.
Fresh and Local Food and Beverage Supply Network

Pork
Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with McCarren pork and bacon cuts. All our pork and bacon products come from pigs which are reared on Irish farms from farmers we know by name. Some of our primary pig farmers are: Frank Brady, Carrick, Cootehill, Co. Cavan; Luke Bogue, Dreenan, Cavan, Co. Cavan; Ian Tierney, Caherbrack, Ballinamult, Co. Waterford.

Seafood
We support Irish fishermen, and our fish is caught in a responsible manner. Wrights of Marino from Howth, Co. Dublin; Matt O’Connell’s from Dublin Hill, Co. Cork; Atlantis Seafood from Strandfield Business Park, Rosslare Road, Co. Wexford and Ewing’s Seafood, Kendal St., Belfast, Co. Antrim supply us with a range of fresh and frozen fish and seafood. We source fish from a number of ports, co-operatives, processors and fish merchants from all around the Irish coast. Some of them are: O’Flaherty Family from Kilmore Quay, Co. Wexford; Clogherhead Fishermen’s Co-op, Port Oriel, Co. Louth; Donegal Marine Harvest in Rinmore, Fanad, Co. Donegal.

Poultry
Pallas Foods from Blanchardstown, Co. Dublin and Newcastle West, Co. Limerick, supply us with free range and Fresh Chicken. We source our poultry with care. Some of our Irish chicken farmers are: Mary O’Hea, Woodfield, Clonakility, Co. Cork; Ann Doody, Ahawilk, Feohanagh, Co. Limerick; Derek Good, Ardnaclog Cottage, Innishannon, Co. Cork; Michael Barry, Knocknaboola, Rathcormac, Co. Cork.

Dairy Products
Our milk, butter, cream and Irish cheeses are made using Irish milk. Clona Dairies supply most of our dairy products, which come from the Hurley Family Farm in Clonakilty. Clona Dairies is a member of the National Dairy Council.

Artisan Breads, Pastries and Cakes
We use Paneire Artisan Bakery based in Little Island, Co. Cork who deliver our savoury breads, pastries and cakes daily.

Proudly serving fresh and local food
All this supports a sustainable food cycle and ensures that we are constantly reducing our food miles and carbon footprint.
Terms and Conditions

**Pricing**
All pricing is based on a “per person” charge, and is net of VAT at the applicable rates.

**Event Bookings**
All Tea/Coffee and Sandwich orders must be placed a minimum of 24 hours in advance.
Orders need to be placed between 9am and 5pm Monday to Friday.
All orders placed must have a Purchase Order number.
Orders will not be accepted over the phone.
There is a minimum spend of €10 for catering delivered on Campus.
Menus are subject to deliveries and suppliers. We cannot guarantee that the entire collection of menus will be available at all times, as we operate on a system whereby deliveries are received every morning to be prepared, cooked and served that day. In such instances, a suitable alternative will be supplied.
Final numbers received 48 hours in advance will be charged accordingly.
If your numbers are reduced after this time, the original number will stand and will be charged. If they increase, we will add to the additional numbers.

**Cancellations**
Cancellations must be received a minimum of 24 hours in advance.
Same day cancellations will be charged 50% of the costed order.
Less than 3 hours cancellations will be charged 100% of the costed order.

**Sundays and Bank Holidays**
There may be additional charges for Sunday and Bank Holiday Hospitality. Such costs will be agreed with the client prior to the event.

**Additional Event Items**
If additional hireage of items are required, the costs associated will be incurred by the client. These costs will be agreed with the client prior to the event.

Any arrangements and amendments must be discussed and approved with the Hospitality Manager only and not individual employees.
TAILOR-MADE

HOSPITALITY