

Buffet Menu Options

Salads

- Tuna Niçoise – Potato Egg, Green Beans, Cherry Tomato, Olives, Baby Gem, Lettuce.
- White Bean Salad, Sundried Tomato, Artichokes
- Couscous Salad, Cucumber, Mint, Lemon Dressing
- Marinated Buffalo Mozzarella With Tomato And Basil Pesto
- Fennel, Beetroot Salad And Orange Citrus Tarragon Vinaigrette, Crumble Feta
- Potato Salad With Grain Mustard, Bacon Chives
- Creamy Cabbage And Fennel Coleslaw
- Macaroni Salad, Rosemary Ham Scallion, Herb Mayonnaise
- Waldrop Salad
- Thai Glass Noodles, Chicken And Sweet And Spicy Dressing

Cold Platters

- Mediterranean Antipesto (25 People Minimum – 22 Euro)
 - Marinated Olives
 - Roasted Redichhio With Pancetta And Balsamic Honey
 - Marinated Eggplant With Curry Onions
 - Artchoke And Mushroom In Lemon Oil
 - Assorted Roasted Vegetables
 - Grilled Fennel With Parsley
 - Assorted Charucternie
 - Assorted Mustard And Pickles
 - Grilled Ribbons Of Zuccani With Garlic
 - Marinated Manchego Cheese
 - Capri Salad (Tomato And Mozzerlla, Basil)
 - Toasted Crostini And Garlic Bread
 - Chickpea Hummus, Olive Tapencudo
 - Baba Ghanoush

Vegetable Crudites (20 People Minimum – 18 Euro)

- Gorey Farmed Vegetables Display
- Asparagus, Endive, Carrot, Celery, Cucumber, Peppers, Broccoli, Mushroom, Cherry Tomatoes, Romain Spears

Dips – Cucumber Tzatzilei, Herb Aioli, Spicy Chickpeas, Hummus, Sundried Tomato, Tupenade, Black Olives, Tapenade, Roast Pepper Coulis

Meat + Meat

- Roast Beef, Roast Chicken, Turkey Beef, Salami And Parmaham Platters, Assorted Mustard Pickles, Coleslaw, Potato Salad, Assorted Bread Rolls And Local Butter.

Seafood Bar

- Assorted Chilled Seafood To Include, Citrus Poached Tiger Prawns, Crab Claws, Marinated Mussels, Lobster, Trout Smoked Salmon, Lemo Wedges, Cocktail, Sauce And Caper Remoulade

(Available To Order And Priced Individually To Specials Package Offers)

Sushi Display

- Assorted Sushi Include – Minimum 50 Pieces
- Tuna, Salmon, Shrimp, Crab Rolls, Spicy Tuna Rolls, Vegetarian With Avacados

Hot Selection

- Beef Bourguignon
- Beef Goulash
- Beef Massaman Curry
- Beef Stroganoff
- Beef Chilli Con Carne
- Beef Meatballs In Napoli Sauce
- Beef Guinness Stew
- Beef Lasagne
- Chicken Whole Roasted With Rosemary And Lemon
- Chicken Leeks And Mushroom Stew
- Chicken A La King
- Chicken Tikka
- Chicken Sri Lankan Coconut Creamy Curry
- Chicken Fricassee
- Chicken Stir Fried With Cashew Nuts
- Chicken With Olives And Tomato Sauce
- Lamb Stew With Broad Beans, Basil And Tomato Sauce
- Irish Lamb Stew
- Shepherds Pie, Mince, Lamb, Green Pea
- Cod Fish, Moroccan Fish Tagine Sauce
- Baked Salmon With Saffron Sauce
- Oven Roasted Hake Fennel Lemon Cream Sauce
- Seafood Themidor
- Prawns Penne Arrabiatta
- Fusilli Pasta With Smoked Salmon Dill Sauce

Accompaniment

- Potato Gratin
- Grilled Vegetables
- Steamed Vegetables
- Roasted Potato
- Cauliflower Gratin
- Fried Rice
- Saffron Rice
- Plain Basmati Rice
- Champ Potatoes
- Roasted Root Vegetables, Parsley Butter
- Baby Potatoes, Thyme And Garlic

Vegetarian

- Butternut Squash Risotto, Crispy Sage Pecorino Romano
- Vegetable Curry With Basmati Rice
- Baked Provencal Vegetables with couscous, Garlic And Fresh Thyme

Junior Menu

- Chicken Goujons
- Penne Pasta With Meatballs Tomato Sauce
- Kids Fruit Cup
- Grilled Chicken With Vegetables

Desserts

- Mango And Tropical Fruit Bavarian
- Raspberry Mousse
- Duo Chocolate Cake
- Coconut Cheesecake
- Mango And Tropical Fruits Bavarian Cream
- Wexford Strawberry Pavlova Ice Berry Forefruit
- Lemon Cheesecake
- Assorted Cup Cakes

5 Special Packages

Package 1

€17.50 Pp In

Cutlery, Crockery, Glassware, Paper Napkins Included
Fresh Cooked And Carved Turkey And Baked Ham On Platters
Choice Of 3 Salads With Appropriate Dips And Dressing Plus A Green Salad
Selection Of Freshly Baked Bread Rolls And Fresh Baked Brown Bread

**Include Fresh Salmon Portions With Suitable Accompaniments For Only €5pp

Package 2

€28pp In

Selection Of Platters Of Herb Roast Chicken, Baked Ham, Rosemary Roast Beef,
Fresh Dressed Seafood Platter
Select 4 Salads And A Green Salad From Menu
Selection Of Freshly Baked Bread Rolls And Fresh Bread Brown Bread
Appropriate Dips And Dressings
Select 2 Desserts From Menu With Fresh Cream And Berry Compote

Package 3

€17.50pp In

Select 2 Hot Pots From Special Menu
Baby Potatoes In Rosemary Butter
Fragrant Long Grain Rice

Package 4

€20.50pp In

Select 2 Hot Pots From Special Menu
Selection Of Vegetables
Baby Potatoes In Rosemary Butter And Potato And Cheddar Creamy Gratin
Fragrant Long Grain Rice
Select 1 Dessert From Menu With Berry Compote And Fresh Cream

Package 5

€25pp In

Select 2 Hot Pots From Special Menu
Selection Of Vegetables
Baby Potatoes In Rosemary Butter And Potato And Cheddar Creamy Gratin
Wild Rice

Green Salad Plus Two Salads Chosen From Special Menu
Selection Of Bread And Dressing

Select 2 Desserts From the Menu With Cream and berry Compote.

In My Cuisine, I Emphasize The Importance Of Using Locally-Sourced Ingredients. The Vibrant Salads From Courtown's Organic Ethical Garden, Harvested Nearby, Are A Testament To Freshness And Quality. My Choice Of Meats Includes The Rich, Succulent Irish Beef And Lamb From Musgrave, Renowned For Their Local Rearing And Exceptional Flavour. The Seafood, Specifically J-Caxard's Fish From Camolin's Pristine Waters, Adds A Fresh And Exquisite Taste. Complementing These Are The Colourful And Nutritious Vegetables From Cullen's, Grown In The Local Region, Which Are Essential To The Authenticity And Flavour Of My Dishes.