

## BUFFET SELECTION

### SALADS

TUNA NIÇOISE – POTATO EGG, GREEN BEANS, CHERRY TOMATO, OLIVES, BABY GEM, LETTUCE.  
WHITE BEAN SALAD, SUNDRIED TOMATO, ARTICHOKE  
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 WITH SWEET AND SPICY DRESSING

### HOT SELECTION

BEEF  
BEEF GOULASH  
BEEF MASSAMAN  
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  
SHEPHERD'S PIE, MINCE, LAMB, GREEN PEA  
COD FISH, MOROCCAN FISH TAGINE SAUCE  
BAKED SALMON WITH SAFFRON SAUCE

## BUFFET SELECTION

### 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, CRISPYSAGE 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





## 4 SPECIAL PACKAGES

### PACKAGE 01 € 15.50 PP

SELECT 1 HOT POTS FROM SPECIAL MENU  
POTATO OR RICE (VEGETABLE)

### PACKAGE 02 € 17.50 PP

SELECT 2 HOT POTS FROM SPECIAL MENU,  
BABY POTATOES IN ROSEMARY BUTTER, FRAGRANT LONG GRAIN RICE

### PACKAGE 03 € 23.50 PP

SELECT 2 HOT POTS FROM SPECIAL MENU  
SELECTION OF VEGETABLES  
POTATO AND CHEDDAR CREAMY GRATIN  
SELECT 1 DESSERT FROM MENU

### PACKAGE 04 € 32.50 PP

SELECT 2 HOT POTS FROM SPECIAL MENU  
SELECTION OF VEGETABLES  
BABY POTATOES IN ROSEMARY BUTTER AND POTATO AND CHEDDAR CREAMY GRATIN  
GREEN SALAD PLUS TWO SALADS CHOSEN FROM SPECIAL MENU  
SELECTION OF BREAD AND DRESSING  
SELECT 2 DESSERTS FROM THE MENU

### PACKAGE 05 € 32.50 PP

SELECT 2 HOT POTS FROM SPECIAL MENU  
SELECTION OF VEGETABLES  
BABY POTATOES IN ROSEMARY BUTTER AND POTATO AND CHEDDAR CREAMY GRATIN  
GREEN SALAD PLUS TWO SALADS CHOSEN FROM SPECIAL MENU  
SELECTION OF BREAD AND DRESSING  
SELECT 2 DESSERTS FROM THE MENU

ANY FISH OR SEAFOOD DISH WILL BE ADDITIONAL € 2.00



## SRILANKAN CATERING MENU

### SET MENU 01 € 20.00 PP PACKAGE 02 € 17.50 PP

PINEAPPLE SALAD  
PAPADAM  
FRIED RICE  
DEVILLED CHICKEN  
VEGETABLE CHOP SUAY  
FRUIT SALAD

CHILLI PASTE  
MALAY PICKLE  
TOSSED SALAD  
CUCUMBER RAITA  
PAPPADAM  
BIRIYANI WITH CHICKEN LEG  
GREEN PEAS & CASHEW CURRY  
WATALAPPAN

### SET MENU 03 € 17.00 PP PACKAGE 04 € 17.00 PP

COCONUT SAMBOL  
STRING HOPPERS  
CHICKEN CURRY  
DHAL CURRY

BRINJAL MOJU  
TEMPERED POTATO  
GHEE RICE  
CHICKEN BLACK CURRY  
DHAL CURRY

### DESSERTS € 2.50 PP

WATALAPPAN  
CUPCAKE  
PANIPOL (PAN CAKE)  
BISCUIT PUDDING

### SHORT EATS

FISH CUTLET - € 0.80  
BEEF SAMOSA - € 1.00  
CHICKEN ROLLS - € 1.25  
FISH PATTIES - € 0.85  
EGG ROTI (2) - € 2.00  
VEGETABLE ROTI - € 1.00

FULL BUFFET SERVICE PER PERSON IS €3 WITH MINIMUM OF 15 PAX  
WE CAN PROVIDE CUSTOMIZE MENU FOR YOUR REQUIREMENT

CHECK OUT OUR MENUS AND GET A GOOD APPETITE

ORDER NOW  
DELIVERY/ COLLECTION

085 1267026

OR

KITCHENBREAK.IE

### Head Chef Naleem Ibrahim

Chef's menu invites you on a culinary journey to his roots, offering an exquisite celebration of Sri Lankan village culture. Indulge in a captivating sensory experience with Authentic flavors, aromas, and rich colors.

Give your kitchen a Break and  
we will do the cooking

