



REFRESHMENT BREAKS

Break A

Selection of Biscuits
Freshly Brewed Tea or Filtered Coffee
Price: €5.25 per person

Break B

Selection of Danishes
Freshly Brewed Tea or Filtered Coffee
Price: €6.00 per person

Break C

Homemade Scones served with preserve and Fresh Clotted Cream
Freshly Brewed Tea or Filtered Coffee
Price: €6.00 per person

Break D

Roasted Sausages with Mustard & Rolls
Potato Chips & Salted Pretzels
Yellow Corn Chips with Guacamole & Salsa
Freshly Brewed Tea or Filtered Coffee
€6.40 per person



Break E

Seasonal Fruit Kebabs, Honey & Basil Dip
Dried Fruits & Granola Bars
Blended Banana & Strawberry Smoothie
Freshly Brewed Tea or Filtered Coffee
€7.00 per person

Break F

Homemade Chocolate, Peanut, Macadamia Nut Cookies
White & Dark Chocolate Strawberries
Chocolate Profiteroles
Freshly Brewed Tea or Filtered Coffee
€7.00 per person

Break G

Selection of Mini Muffins & Freshly Baked Mini Danish
Homemade Chocolate Fudge Brownies
Selection of Yogurt & Mixed Nut Bars
Freshly Brewed Tea or Filtered Coffee
€7.95 per person

Bowl of Fruit

€15.00 per bowl



Lunch Buffet Menu A

Hot Course

Chicken Mexican in a Spicy Barbeque Sauce
Served with Pilaff Rice

Vegetable Lasagne

Salads

New Potato, Chive in a light Garlic Mayonnaise
Plum Tomato, Red Onion & Rocket
Green Bean Sweet Red Pepper & Green Olive
Selection of Mixed Salad Leaves

Selection of Dressings

Desserts

Raspberry Meringue Gateaux
Double Chocolate Mousse

Freshly Brewed Tea & Filtered Coffee

Price: €35.00 per person



Lunch Buffet Menu B

Hot Course

Julienne of Turkey Gourmet
Served with Savoury Rice

Vegetarian Balti

Salads

Pasta Tomato & Mixed Bean
New Potato, Smoked Bacon & Spring Onion
Baby Gem Caesar Salad
Selection of Mixed Salad Leaves

Selection of Dressings

Desserts

Warm Apple & Rhubarb Crumble Custard Sauce
Homemade Tiramisu Log

Freshly Brewed Tea & Filtered Coffee

Price: €35.00 per person



Lunch Buffet Menu C

Hot Course

Sweet & Sour Pork
Served with Savoury Rice

Vegetable Pasta Bake

Salads

Beetroot Coleslaw
Plum Tomato, Red Onion & Rocket
Moroccan Couscous
Selection of Mixed Salad Leaves

Selection of Dressings

Desserts

Homemade Apple Pie & Chantilly Cream
American Chocolate Crème

Freshly Brewed Tea & Filtered Coffee

Price: €36.00 per person



Lunch Buffet Menu D

Hot Course

Atlantic Seafood Pie, topped with Light Dijon Mash

Thai Spring Rolls, Sweet Chilli Sauce
Served with Savoury Rice

Salads

Green Bean Sweet Red Pepper & Green Olive
Mediterranean Potato Salad
Apple, Celery & Grape
Selection of Mixed Salad Leaves

Selection of Dressings

Desserts

Tropical Fresh Fruit Salad
Profiteroles au Chocolate topped with Roasted Nuts

Freshly Brewed Tea & Filtered Coffee

Price: €36.00 per person



Lunch Buffet Menu E

Hot Course

Beef, Green Pepper & Blackbean Sauce
Served with Savoury Rice

Pesto Tortellini with Wild Mushroom Cream

Salads

Pickled Cucumber & Dill
Apple, Celery & Grape
Pasta Tomato & Mixed Bean
Selection of Mixed Salad Leaves

Selection of Dressings

Desserts

Baileys & Toffee Cheesecake
Fruit Tartlet with Vanilla Cream

Freshly Brewed Tea & Filtered Coffee

Price: €36.00 per person



Dinner Menu A

Fresh Salmon, Caper & Cucumber Rillet.
Potato & Herb Base Served with Dressed Mixed Leaves

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Wild Mushroom & Fennel Soup, Served with Freshly Baked Breads

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Roast Sirloin of Irish Beef served with a Wild Mushroom & Pink Peppercorn Sauce
Poached Fillets of Salmon served with a White Wine Sauce

Served with Market Fresh Vegetables & Potatoes

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Apple & Raspberry Mousse, with a Light Cinnamon Anglaise

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Freshly Brewed Tea or Filtered Coffee

Price: €45.00 Per Person



Dinner Menu B

Chicken, Goats' Cheese & Sundried Tomato Tartlet served with Dressed Mixed Leaves

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Carrot & Coriander Soup, Served with Freshly Baked Breads

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Traditional Roast Turkey & Ham with a Savory Stuffing, with a Red Wine & Rosemary Sauce
Poached Fillets of Seabass served with a Tarragon & Pernod Sauce
Served with Market Fresh Vegetables & Potatoes

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Individual Strawberry Tartlet with a Fruit Compote & Vanilla Cream

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Freshly Brewed Tea or Filtered Coffee

Price: €45.00 per Person



Dinner Menu C

Dome of Smoked Salmon & Seafood
garnished with dressed Leaves, Saffron Crème Fraiche & Mini Buttermilk Scone

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Wild Mushroom & Fennel Soup
Served with Freshly Baked Breads

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Pan-fried Breast of Chicken Stuffed with Cream Cheese,
Smoked Bacon & Sundried Tomato, with a Light Mustard & Basil Cream

Served with Market Fresh Vegetables & Potatoes

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Apple & Raspberry Mousse, with a Light Cinnamon Anglaise

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Freshly Brewed Tea or Filtered Coffee

Price: €52.00 Per Person



Dinner Menu D

Smoked Chicken & Walnut Tian,
served with Slow Roasted Baby Tomato & Cucumber Salad

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Carrot & Coriander Soup
Served with Freshly Baked Breads

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Poached Fillets of Seabass served with a Tarragon & Pernod Sauce
Served with Market Fresh Vegetables & Potatoes

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Dark & White Chocolate Torte with a Toffee & Pecan Sauce

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Freshly Brewed Tea or Filtered Coffee

Price: €54.00 Per Person



Dinner Menu E

Fresh Salmon, Caper & Cucumber Rillet .Potato & Herb Base
Served with Dressed Mixed Leaves

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Roast Red Pepper & Plum Tomato Soup
Served with Freshly Baked Breads

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Traditional Roast Turkey & Ham with a Savory Stuffing,
with a Red Wine & Rosemary Sauce

Served with Market Fresh Vegetables & Potatoes

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Citywest Assiette of Desserts with Two Sauces

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Freshly Brewed Tea or Filtered Coffee

Price: €52.00 Per Person



Dinner Menu F

Hor d'Oeuvres Selection
(Chicken & Sundried Tomato Terrine, Mini Smoked Salmon Dome,
Melon & Pineapple Cocktail, Cream Cheese & Chive Bouche, Saffron Alio)

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Cream of Celeriac & Truffle Oil Soup
Served with Freshly Baked Breads

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Roast Fillet of Irish Beef
served with a Wild Mushroom & Pink Peppercorn Sauce

Served with Market Fresh Vegetables & Potatoes

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Individual Strawberry Tartlet
with a Fruit Compote & Vanilla Cream

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Freshly Brewed Tea or Filtered Coffee

Price: €56.00 Per Person



Dinner Menu G

Chicken, Goats' Cheese & Sundried Tomato Tartlet
served with Dressed Mixed Leaves

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Cream of Sweet Potato & Ginger
Served with Freshly Baked Breads

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Roast Rack of Slaney Lamb
with Pine Nut & Mint Crust served with a Redcurrant, Garlic & Shallot Jus
Served with Market Fresh Vegetables & Potatoes

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Hazelnut Praline Mousse with a Vanilla Bean flavoured Cream Sauce

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Freshly Brewed Tea or Filtered Coffee

Price: €59.00 Per Person



Dinner Menu H

Terrine of Chicken
Stuffed with Wild Mushroom Sun Dried Tomato & Leek, with a Pesto Mayonnaise

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Creamed Cauliflower, Broccoli & Blue Cheese Soup
Served with Freshly Baked Breads

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Roast Sirloin of Irish Beef
served with Red Onion Confit & Pink Peppercorn Sauce

Served with Market Fresh Vegetables & Potatoes

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Classic Glazed Lemon Tart with a Basil & Lime Sorbet

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Freshly Brewed Tea or Filtered Coffee

Price: €62.00 Per Person



Finger Food & Canapés Menu

Cold Canapés

Miniature Plum Tomato & Basil Bruschetta
Smoked Salmon, Lemon & Chive Crème Fraiche on Mini Brown Scone
Spinach & Goat's Cheese Tartlets
Smoked Duck Parfait & Red Onion Confit
Chinese Chicken Vol au Vent
Mini Fruit Kebabs
Egg, Rocket & Sundried Tomato Bouchée

Hot Canapés

Prawns in Filo Sweet Chili Dip
Mini Spring Rolls, Sweet & Sour Sauce
Vegetable Samosas with Soy Sauce
Chicken Yakitori Skewers
Cocktail Sausages, Baked in Honey & Mustard

Selection of 5 Canapés €13.95 per person

Selection of 8 Canapés €17.95 per person

Selection 10 Canapés €19.50 per person