

**Tastecatering**  
**Classic Menu 40-60Pax**  
**Freshly prepared for you!**  
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Classic sample menu see following pages for detail on choice, dishes, salads etc.

### Mains

#### **Satay chicken curry Penang style** 🍴🍴

Peanut butter, coconut milk, aromatic spices & house made Penang curry paste

#### **Moroccan Lamb Tagine** 🍴🌐

With slow braised lamb shoulder

#### **Fillet of Salmon herb crust, tomato, basil & Mediterranean vegetable salsa** 🍴🌐

#### **Spinach, sweet potato & ricotta cannelloni** ✓

### Sides

#### **Gratin of potato in cream & garlic** 🍴✓

#### **Sweet potato s & root vegetables roasted in olive oil & herbs** 🍴✓

#### **Mediterranean style Cous Cous** ✓

#### **Fragrant rice with cardamom** 🍴✓

### Salads & breads

**Raw Beetroot and Carrot: Raw Beetroot, Raw Carrot, Toasted Seeds, Raw orange juice, Orange blossom, Cumin Seeds, Salt and Pepper & Parsley** ✓🍴🌐

**Mediterranean Vegetable and Mint dressing: Fennel, Courgette, Aubergine, Peppers, mint, olive oil & white wine vinegar** ✓🍴🌐

**Yellow & red cherry tomatoes, basil and red onion salad in a balsamic vinaigrette** ✓🍴🌐

**Italian salad: Baby leaf & basil Tossed in balsamic dressing, tomato, red pepper & mozzarella** ✓🍴

**Caesar: Cos lettuce tossed in Caesar dressing, herb croutons, cracked black pepper. Anchovies optional** ✓

**Mixed selection of gourmet breads**

## About Choice

For 40 Pax choose up to 4 mains, 4 sides, 3 leaf salads, 5 non leaf salad, 5 breads or mixed selection.

Economies of scale will apply so please ask for best price, sometimes in our business synergies between events (delivery times, food choices etc.) can allow better pricing. We are always happy to provide a customised quotation for your event.

### **A selection of popular fork dishes**

Please don't hesitate to request a dish if it is not on the list

#### Chicken Dishes

##### **Chicken Korma**

**Chicken Provencal with plum tomatoes & basil** 🍴🍴

**Chicken, mushroom and smoked bacon in a lightly creamed sauce** 🍴

**Chicken Forestiere. Wild mushroom & tarragon cream** 🍴

**Chicken & Portobello mushroom in a parmesan cream sauce** 🍴

**Chicken Florentine. Chicken, spinach and spring greens in a white wine cream sauce** 🍴

**Classic Chicken a la King: Diced breast of chicken, mixed peppers, mushroom, chicken stock & cream** 🍴

**Chicken Dijon & cashew** 🍴🍴

**Chicken, sweet potato & chickpea stew with butternut squash & cabbage** 🍴🍴

**Aromatic Thai Green Chicken Curry. Fresh Thai basil, coconut milk, lemongrass, coriander and our own Thai green curry paste** 🍴

**Malaysian Chicken curry. A mild creamed curry with fresh coriander, turmeric & a blend of popular Malaysian spices** 🍴

**Satay chicken curry Penang style** 🍴🍴

**Chicken cashew with Dijon & leeks** 🍴🍴

## Meat dishes

**Classic Beef Stroganoff: Tender Beef strips, smoked paprika, lemon juice, Mushrooms, Gherkin & Sour Cream** 🍴🍷

**Carbonnade Flamande. Belgian beef & beer stew** 🍴🍷

**Classic Beef Bourguignon** 🍴🍷

**Beef and Guinness Stew with Chunky Root Vegetable and Thyme** 🍴🍷

**Spanish style meatballs with chorizo and a piquant tomato sauce** 🍴🍷

**Mild Spiced Lamb Korma: With saffron, coconut, peanut butter, chilli and a mix of the milder Indian spices** 🍴🍷

**Moroccan Lamb Tagine** 🍴🍷

**Slow cooked beef Penang Satay**

**Beef Provençal. Mediterranean style stew with plum tomatoes, peppers, olives, onion & garlic** 🍴🍷

**House-made Angus beef burgers with sautéed onions and mushrooms in a three peppercorn sauce** 🍴🍷

**Moroccan style slow cooked & stuffed lamb shoulder**

**Lamb brochette. Marinated diced lamb skewered & grilled and served with a piquant tomato sauce** 🍴🍷

**Slow cooked Beef ribs, apple cider & tomato sauce** 🍴

**Lamb stew with boulangere of vegetables** 🍴

**Traditional Irish stew: Thickened with mash potato a full of flavour Irish Lamb classic** 🍴

**Cumberland bangers with a shiraz & three onion gravy**

**Hungarian Beef Goulash** 🍴🍷

## Fish dishes

Chilli & lime roast Salmon of a julienne of vegetables 🌱🌶️

Fillet of Salmon herb crust, tomato, basil & Mediterranean vegetable salsa 🌱🌶️🌍

Salmon & spinach lasagne

Classic Smoked Fish Pie with Champ Topping 🌱

Smoked Haddock and Seafood Lasagne

## Vegetarian dishes

Massaman curry with potato & tofu 🌱

Thai green vegetable curry 🌱🌶️

Moroccan Chickpea & sweet potato stew 🌱🌶️🌍

Vegetarian Korma. Mild flavoured curry with coconut milk 🌱🌶️🌱🌍

Roasted vegetable Provençal 🌱🌶️🌍

Spinach, sweet potato & ricotta cannelloni 🌱

Bell pepper vegetarian lasagne 🌱

Goat's cheese & root vegetable lasagne 🌱

Tomato, leek & cheddar quiche 🌱

Grilled halloumi & Mediterranean vegetable kebabs thyme & lemon baste 🌱

Balsamic roasted Portobello mushrooms, button mushrooms & red pepper skewers 🌱

Leek and Butternut squash Cannelloni 🌱

Broccoli & Cauliflower Gratin 🌱🌱

Caribbean Stew with carrot, parsnip, squash, chilli, coconut milk & coriander 🌱🌱

Ratatouille pie topped with a sweet potato & mozzarella mash 🌱🌱

## Bakes, grills & pies

**Braised brisket of beef pie in a red wine jus and topped with Horseradish mash** 🍷🍴

**Lamb moussaka** 🍷

**Braised Beef & pale ale pie with a puff pastry lid**

**Italian Beef Lasagne with a rich tomato sauce.**

**Traditional Shepherd's Pie** 🍷

**Peppered Beef pie: Tender beef in a creamed peppercorn sauce with a puff pastry lid.**

**Marinated Baby back ribs served with lemon sour cream & garlic aioli** 🍷🍴

**Sweet chilli & soya roasted Chicken Drumsticks with lemon sour cream & garlic aioli** 🍷🍴

**Angus beef burgers: Served with tomato relish, mayo, ketchup, Dubliner cheese, gherkins, onion, sliced tomato, burger bap and roasted garlic & lemon mayo** 🍷🍴

**Brochette (skewer) of diced leg of lamb marinated in garlic & rosemary. Served with tzatziki & hummus dips** 🍷🍴

**Chargrilled chive & herb jumbo sausages onion gravy.**

**Pigs on the green 'free range' Pork & Black-pudding sausage, shallots & gravy**

**Lemon & thyme chicken skewers house-made bbq salsa** 🍷🍴

**Chicken Provençal pie with smoked paprika & a potato rostii lid** 🍷🍴

**Chicken & broccoli pasta bake with chestnut mushrooms, toasted almonds & soft cheese**

## Sides

**Baby potatoes roasted in olive oil & herbs.**

**Baby Boiled Potatoes, butter & parsley.**

**Gratin of potato in cream & garlic topped with cheese.**

**Baby potatoes baked in rock salt.**

**Baby potatoes & root vegetables roasted in olive oil & herbs.**

**Lyonnaise potatoes**

**Duck fat roasted potatoes**

**Spiced potatoes**

**Scallion mash potatoes**

**Horseradish mash**

**Celeriac mash**

**Spring greens**

**Roasted sweet potato.**

**Honey roasted root vegetables**

**Hot Pot of Mixed Vegetables.**

**Penne Pasta.**

**Fragrant lime & coconut rice**

**Rice boiled in a light stock**

**Fragrant rice with cardamom**

**Cous cous**

## Non leaf salads

**Sweet potato and Dukkah:** Roast sweet potato, Dukkah (Arabian seed and spice mix – hazelnuts, sesame seeds, cumin seeds, coriander, Paprika) & tahini yoghurt ✓👉👎

**Roast potatoes in caesar dressing :** Topped with bacon & spring onion 👎

**Penne & Pesto:** Penne pasta, Basil, Garlic, Parmesan, Olive oil, Salt and Pepper ✓👎

**Cous Cous & Tomato :** Giant Cous Cous, Cherry Tomato, Mint, Tarragon, Olive Oil, Rose Water, Salt and Pepper, Olive Oil and Chives. ✓👎

**Traditional coleslaw topped with red onion** ✓👎

**Raw Beetroot and Carrot:** Raw Beetroot, Raw Carrot, Toasted Seeds, Raw orange juice, Orange blossom, Cumin Seeds, Salt and Pepper & Parsley ✓👎👎

**Mediterranean Vegetable and Mint dressing:** Fennel, Courgette, Aubergine, Peppers, mint, olive oil & white wine vinegar ✓👎👎

**Yellow & red cherry tomatoes, basil and red onion salad in a balsamic vinaigrette** ✓👎  
👎

**Lentil & Quinoa superfood salad:** Puy Lentils (French green lentil), Quinoa (Grain), Scallions, Radish, Chive, Lemon zest and juice, Salt and white pepper ✓👎👎

**Roasted Beetroot and Pickles:** Beetroot, Gherkins, Dill, Black Pepper, Olive Oil, Salt & Mirrin ✓👎👎

**Broad Bean, green pea and barley:** Broad Bean, Green Peas, Mint Barley, Lemon Juice, Salt and Pepper ✓👎

## Egg Mayonnaise

**Cucumber, red onion & Dill:** Cucumber, white wine vinegar, mirrin, dill & red onion ✓  
👎👎

## Leaf salads

**Caesar:** Cos lettuce tossed in Caesar dressing, herb croutons, cracked black pepper.  
Anchovies optional.

**Spinach salad:** Spinach & baby leaf salad with sun dried tomato, red onion & citrus dressing.

**Roast sweet potato & goat's cheese salad:** With rocket, fresh chilli & spring onion.

**Mozzarella & fig salad:** With sun dried tomato, olives & rocket.

**Grilled Mediterranean vegetables & mint dressing:** With mixed leaves & feta cheese.

**Greek salad:** Mixed leaf tossed in Lemon dressing, red onion, green peppers, cucumber, black olives & feta cheese.

**Italian salad:** Baby leaf & basil Tossed in balsamic dressing, tomato, red pepper & mozzarella.

**Rocket salad:** Rocket, sun dried & cherry tomato, toasted sesame seeds & Asian dressing.

**Avocado & watercress Salad:** With celery, apple, baby leaf, rice vinegar & Soya.

## Breads

Artisan baked bread with untreated bleach flour, free range eggs, Irish milk & buttermilk, no chemical yeast enhancers or preservatives. Bread as it should be.

### **Mixed selection of gourmet breads**

**Onion & Rosemary Focaccia, Sun dried tomato ciabatta, Onion, goats cheese & rosemary focaccia, White ciabatta with olives, Rye brown soda, Brown soda, Boule loaf (French style crispy white round loaf), Gluten free bread, Olive oil Bap, Freshly baked baguette**