

Taste Catering Hot Fork buffet  
About, classic sample menu & extended  
list of dishes  
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**ABOUT THE HOT FORK BUFFET** – This buffet is usually associated with a slightly informal occasion where guests will be standing or sitting casually.

**The food:** The buffet includes mains, sides, salads, breads, dips & dressings. Everything will be freshly prepared with no preservatives or additives. See the following pages for a classic sample menu and an extended list of popular dishes. We love to cook so if you want a dish that is not listed please don't hesitate to ask.

**Choice:** Choose 1 dish for 10 pax, 2 dishes for 20-30, 3 dishes for 30 plus. We are happy to discuss choices after that for larger numbers. You can have an individual portion of a vegetarian dish if needed so as not to lose a choice. **Salads** 1 per 10-15 **Breads** generally a mixed selection is included

**Allergens.** Let us know if you have any special dietary needs. We can accommodate nearly all I believe. Practically all of our dishes are gluten free apart from the obvious ones such as pasta, even at that we can get gluten free pasta on request. You can include 5 portions of a vegetarian or vegan dish without effecting your overall choice. Everything is possible from halal chicken & lamb to gluten, dairy & nut free.

**Set up & service:** Not only are we passionate about our food but also in delivering a complete and well managed service. The food will arrive hot and be set up buffet style in stainless steel chaffing dishes which will keep the food warm and make the service easy and stress free. These will keep the food warm for 1.5 to 2 hours allowing the service to more relaxed and the guests will not have to rush to eat when they arrive. We can organise an experienced server from the taste team if required. Not only will they serve the food but will happy to assist with any part of the day to make it easier & stress free for you.

**Hire:** We can organise any hire requirements such as crockery, cutlery, glasses, tables etc.

**Timing.** We like to set everything up in advance of the guests arriving so they arrive to the aroma of food and a nicely laid out buffet. If for example you want to eat at 3pm we will set everything up between 2-230. If you run over it will not be an issue as the chaffing dishes will keep everything piping hot.

**Booking.** Please mail [info@tastecatering.ie](mailto:info@tastecatering.ie) with your details for a quotation. When we provide a quotation we automatically provisionally book the date for you for 7 days without commitment, yours to refuse basically. This period can be extended as we try to get the right catering fit for your event.

## Classic sample menu for 25 plus

### Mains

#### Chicken Boscaiola.

Italian classic with mushrooms, smoked pancetta, cream, sun-dried tomatoes, parmesan, basil & oregano 🌱

#### Slow braised Beef Penang Satay curry

Creamed with peanut butter & coconut milk, fragrant with cinnamon & cloves and has a nice medium heat from our Penang paste 🌱🌱

Broccoli, Cauliflower & blue cheese gratin with a cashew nut & sage crumb 🌱

### Sides

Caraway & cardamom rice

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

Gratin of potato in cream & garlic topped with cheese.

### Salads

Baby Leaf, Mozzarella and Fig Salad 🌱🌱🌱

Caesar Salad

Red Chard, Blue Cheese and Pear Salad 🌱🌱🌱

Mixed selection of gourmet breads with hummus, pesto & butter portions

🌱 Suitable for vegetarian's 🌱 coeliac friendly 🌱 Contains nuts 🌱 Dairy free 🌱 Halal

## Extended list of popular fork & casual dining dishes

Please note requests are welcomed and certain dishes can be modified if required so please ask i.e. to be dairy or gluten free.

### Chicken fork Dishes

All our chicken is certified HALAL 

Chicken Boscaiola. Italian classic with mushrooms, smoked pancetta, cream, sun-dried tomatoes, parmesan, basil & oregano 🍴

Chicken, porcini & Portobello mushrooms in a parmesan creamed sauce with white wine, fresh oregano, thyme & parsley 🍴

Chicken cacciatore with plum tomatoes, green olives, capers & thyme. 🍴🍴

Free range chicken, sweet potato & red cabbage tagine with chickpeas warm Middle Eastern spices & herbs 🍴🍴🍴

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

### Chicken Pies

Creamy chicken & leek pie with parmesan & garlic potato lid 🍴

Lemony chicken, sage & spring green pie with a puff pastry lid

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

### Chicken curries

Korma-Mild creamy curry with warm Indian spices, toasted nuts & yoghurt 🍴


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

Penang Satay curry. Creamed with peanut butter & coconut milk, fragrant with cinnamon & cloves and has a nice medium heat from our Penang paste 🍴🍴

## Meat dishes

All our Lamb is certified HALAL 


Slow braised beef short rib  
in a red wine & beef jus – on a bed of lime & mash – star anise cream sauce

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

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  

8 Hour slow cooked lamb shoulder in warm Moroccan spices with tomatoes & dried fruit

Irish lamb, mint & feta meatballs, basil, tomato & red pepper sauce 

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  

## vegetarian dishes Fork & casual dining

Roasted Cauliflower & white bean satay with peanut butter & coconut milk, fragrant with  
cinnamon & cloves and has a nice medium heat from our Penang paste.   

Wild mushroom & truffle strudel with shaved pecorino & watercress

Thai green vegetable curry 🍴🍃🌱

Moroccan Chickpea, red cabbage & sweet potato Tagine 🍃🍴🌱

Vegetarian Korma. Mild flavoured curry with coconut milk 🍃🍴🍴🌱

Goat's cheese & root vegetable lasagne 🍃

Butternut squash, ricotta & spinach Cannelloni, smoked tomato ragout 🍃

Broccoli, Cauliflower & blue cheese gratin with a cashew nut & sage crumb 🍃

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

Ratatouille pie topped with a sweet potato & mozzarella mash 🍃🍴

Stuffed Aubergine with fruity tabbouleh, mint & toasted seeds 🍴🍴🌱

Green garden vegetable pie, gratinated smoked Gubeen potato lid 🍴

Moussaka, creamy baked with roasted aubergine, carrots, potatoes, tomato & fennel 🍴

Vegetarian enchiladas in a Smokey tomato sauce

Sweet potato & quinoa burgers, roast beetroot salsa, crumbled feta 🍴

Spanakopita, spinach, feta, mushrooms, nutmeg & filo pastry.

Cous cous Filled peppers & savoury rice stuffed tomatoes, piquant tomato sauce 🍴

Portobello mushroom and gruyere cheese balls, rich tomato & herb sauce. 🍃

### Fish dishes Fork & casual dining

Chilli & lime roast salmon of a julienne of vegetables 🌱🍴

Fillet of Salmon herb crust, tomato, basil & Mediterranean vegetable compote 🍴🌱

Salmon & spinach lasagne

Classic Smoked Fish Pie with Champ Topping 🍴

## Smoked Haddock and Seafood Lasagne

Sri Lankan fish curry, fragrant rich curry with salmon & haddock in warm aromatic spices 🍛🍛🍛

## Bakes, grills & pies

All our Lamb is certified HALAL 📄

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

Lamb moussaka 🍴

Angus 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.

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

## Children's dishes

Cocktail sausages, house breaded chicken fillet pieces & chunky hand cut fries

Shepherd's pie, Beef lasagne, Spaghetti Bolognaise

## Sides ✓

Baby potatoes roasted in olive oil & herbs.

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

Potato piquante with peppers & chilli

Rock salt & rosemary pont neuf chips

Scallion mash potatoes, Horseradish mash, Parsnip mash, Celeriac mash

Spring greens & tender stem broccoli

Roasted sweet potato, Sweet potato cakes

Honey roasted root vegetables, Hot Pot of Mixed Vegetables.

Caramelised carrots with cumin

Minted garden peas, sugar snap peas & green beans

Fragrant lime & coconut rice, Rice boiled in a light stock, Caraway & cardamom rice

Fruity cous cous with toasted seeds

✓ Suitable for vegetarian's 🍷 coeliac friendly 🥜 Contains nuts 🌱 Dairy free 📄 Halal

## Salads

Generally speaking Leaf salads go better with hot fork buffets unless you are having bakes or a vegetarian option that the non-leaf salad could compliment.

### Leaf salads

#### Baby Leaf, Mozzarella and Fig Salad 🍌🍏🚫

**Ingredients:** Mixed baby leaves, halved cherry tomatoes, figs, mozzarella, fresh basil leaves, balsamic dressing; Allergen Key: 3, 8, 10

#### Caesar Salad

**Ingredients:** Baby gem lettuce, sundried tomatoes, croutons, halved black olives, parmesan cheese shavings, Caesar dressing (contains anchovies);

Allergen Key: 1, 2, 3, 7, 8, 10

#### Red Chard, Blue Cheese and Pear Salad 🍏🍌🚫

**Ingredients:** Red chard, crumbled blue cheese, sliced canned pears, toasted seeds, pomegranate, lemon dressing; Allergen Key: 3, 10, 11

#### Baby Spinach and Beetroot Salad 🍏🍌🚫

**Ingredients:** Baby spinach, sliced cooked beetroot, goat cheese, spring onions, sliced pears, balsamic dressing; Allergen Key: 3, 8, 10

#### Spinach, Sundried Tomato & Toasted Almond Salad: 🌐🍌🍏🚫

**Ingredients:** Baby spinach, sundried tomatoes, red onion flaked almonds, house dressing; Allergen Key: 5, 8, 10



## Leaf Salads continued

### Rocket and Avocado Salad

**Ingredients:** Rocket, sliced avocados, parmesan cheese shavings, toasted seeds, halved cherry tomatoes, lemon dressing; Allergen Key: 3, 10

### Tossed Greek Salad

**Ingredients:** Shredded baby gem lettuce, whole pitted Kalamata olives, diced cucumbers, diced yellow peppers, cherry tomatoes, feta cheese, red onion rings, house dressing; Allergen Key: 3, 8, 10

## Non-leaf salads

### Asian Slaw

**Ingredients:** Red, White and Chinese cabbage, Scallions, Brown and White Sesame Seed, Coriander, Red Chilli, Soya, Mirrin (rice wine vinegar), Sesame Oil & Garlic; Allergen key: 6, 7, 10, 11

### Lentil, Quinoa superfood salad

**Ingredients:** Puy Lentils (French green lentil), Quinoa (Grain, Scallions, Radish, Chive, Lemon zest and juice, Salt and white pepper

### Sweet potato, Tahini Yoghurt and Dukka

**Ingredients:** Roast sweet potato, Dukkah (Arabian seed and spice mix – hazelnuts, sesame seeds, cumin seeds, coriander seeds, Paprika); Allergen key: 3, 5, 10, 11

## Non-Leaf Salads continued

### Roasted Beetroot and Pickles

**Ingredients:** Beetroot, Gherkins, Dill, Black Pepper, Olive Oil, Salt, Mirrin; Allergen key: 10

### Potato & Crispy Bacon Caesar salad

**Ingredients:** Roasted potato, bacon, spring onions, Caesar dressing (contains anchovies);  
Allergen Key: 1, 2, 3, 8, 10

### Free Range Egg, Chive & Watercress salad

**Ingredients:** Hand boiled eggs, mayonnaise, chives, watercress, salt & pepper Allergen Key: 1, 8, 10

### Chargrilled Mediterranean Vegetable & Mint Salad

**Ingredients:** Aubergine, courgette, mixed peppers, mint, chilli, lemon juice, olive oil, salt & pepper;  
Allergen Key: 10

### Traditional Coleslaw

**Ingredients:** Shredded white cabbage, grated carrot, mayonnaise, salt & pepper, sliced red onion;  
Allergen Key: 1, 6, 8, 10

## Non-Leaf Salads continued

### Cous Cous and Tomato

**Ingredients:** Giant Cous Cous, Cherry Tomato, Mint, Tarragon, Olive Oil, Rose Water, Salt and Pepper, Olive Oil, Chives; Allergen key: 7, 10

### Papaya Salad with Thai dressing

**Ingredients:** Papaya, Carrot, Cherry tomatoes, Mint, Coriander, Dressing: Chilli, Onion, Ginger, Fish sauce, Sugar, Lime Juice; Allergen key: 2, 10

### Broccoli & coconut

**Ingredients:** Broccoli, Coconut, Cherry tomatoes, Crushed Hazelnuts, Lemon juice, Hazelnut oil; Allergen key: 5, 10

### Taste Chopped Greek Salad

**Ingredients:** Shredded baby gem lettuce, whole pitted Kalamata olives, diced cucumbers, diced yellow peppers, cherry tomatoes, feta cheese, red onion rings, balsamic dressing; Allergen Key: 3, 8, 10

## Allergen Key

1. Egg & Products thereof	8. Mustard & Products thereof
2. Fish & Products thereof	9. Celery & Products thereof
3. Dairy & Products thereof	10. Sulphites
4. Shellfish & Products thereof	11. Sesame Seeds & Products thereof
5. Nuts & Products thereof	12. Lupin & Products thereof
6. Soybeans & Products thereof	13. Molluscs & Products thereof
7. Wheat (gluten) & Products thereof	14. Peanuts & Products thereof

## Allergen quick guide symbols

 Suitable for vegetarians  Coeliac friendly  Contains nuts  Dairy free  
 Halal  Egg Free

## Standard Terms and Conditions

Please ensure that you read this document in full and that the information contained within is correct. Please contact us with by return with any incorrect information. We will amend our records immediately and send you an updated quote document.

### Payment Terms

Account Customers: Payment is due 15 days after month end.

Non - Account Customers: 25% deposit on booking and the balance on the last working day before the event.

### Cancellation Policy

Due to the nature of our business & the limited amount of bookings we can take there are penalties but we try to be fair when given reasonable notice.

- If you cancelled 4 weeks before the event your deposit is returned
  - Between 4 weeks & 10 days the deposit is retained
  - 10 days or less: The full cost of the event is charged

### Final Number for a Function

Final numbers are to be confirmed 10 days before the event is due to take place

### Breakage's / Missing Equipment

Any breakage's or missing equipment will be charged to the customer at replacement cost to Taste Catering

If you have any questions please e-mail [info@tastecatering.ie](mailto:info@tastecatering.ie) or

call us on 01-6717972