

TASTE CATERING
FINGER FOOD & CANAPÉS
INFORMAL WARM & MINI BOWLS
INFO@TASTECATERING.IE 01-6717972



COLD CANAPÉS SELECTION

SMOKED SALMON, CREAM CHEESE, WITH LEMON & DILL, CUCUMBER
CROUTE 🍷

CHICKEN & DUCK LIVER PÂTÉ WITH CARAMELISED ORANGE ON A TOMATO
SABLE BISCUIT

PETIT TART WITH BEETROOT MOUSSE, PICKLE & DILL, BEETROOT CONE 🍷

CASHEL BLUE CHEESE, HERB CRUMB, CARAMELISED RED ONION, BUTTER
SABLE 🍷

SERRANO HAM, MELON & MINT 🍷

SEARED-BEEF, ROASTED RED PEPPER & HORSERADISH CREAM A TOMATO
SABLE

GOATS CHEESE NOUGAT EN CROUTE WITH TOASTED PISTACHIO,
HAZELNUTS & FIG CHUTNEY 🍷 🍷

CHILLI HUMMUS, SOUR DOUGH CROUTE,
PISTOU VEGETABLES & DUKKHA 🍷 🍷 🌍

CAPRESE SKEWER; TOONS BRIDGE MOZZARELLA, FIG & TOMATO 🍷 🍷

WARM CANAPÉS

MINI BEEF BURGER (OPEN TOP)

MINI CHEESEBURGER (OPEN TOP)

MINI CHILLI BEEF SHEPHERD'S PIE

MINI PUFF PASTRY SAUSAGE ROLL

WARM CANAPÉS CONTINUED

COCKTAIL SAUSAGES

LOUISANNA CHICKEN POPPAS

(PULLED ROAST CHICKEN & HOUSE MADE LOUISIANA SAUCE ROLLED INTO A BALL, PANKO CRUMBED & FRIED)

LIGHTLY SPICED LAMB KOFTAS, TZATZIKI ON THE SIDE 🌱

HOISIN & LIME GLAZED SALMON 🌱

BLUE CHEESE & BALSAMIC ROASTED PEAR 🌱

PORCINI & THYME ARANCINI BALLS, FETA CHEESE POCKET 🌱

SELECTION OF MINI QUICHE (VEGETARIAN ONLY ON REQUEST)

CAULIFLOWER, BROCCOLI & BLUE CHEESE: MUSHROOM, GARLIC & PARSLEY:

SALMON & DILL: GOATS CHEESE & TOMATO: QUICHE LORRAINE

PETIT FOURS & SWEET FINGER FOOD

PETIT FOURS MIXED SELECTION:

PETIT FOUR CHOCOLATE MIXED SELECTION

MINI MACAROONS: LEMON, PISTACHIO, RASPBERRY, CHOCOLATE, COFFEE, VANILLA.

GLUTEN FREE OPTION - MINI CHOCOLATE CUPS 🌱

WITH

SALTED CARAMEL & CARMELISED PEANUTS 🌱🌱

CHOCOLATE & CHOPPED NUTS 🌱🌱

NOTE. MINIMUM ORDERS APPLY FOR FINGER FOOD.

INFORMAL WARM CANAPÉS SELECTION

MINI BEEF BURGER (OPEN TOP)
MINI CHEESEBURGER (OPEN TOP)

MINI PUFF PASTRY SAUSAGE ROLL
COCKTAIL SAUSAGES

PANKO BREADED CHICKEN SKEWERS
GARLIC AIOLI DIP ON THE SIDE

PRIME CHICKEN WINGS

LIGHTLY SPICED LAMB KOFTAS, TZATZIKI ON THE SIDE 🍴

HOISIN & LIME GLAZED SALMON 🍴

CAULIFLOWER WINGS 🍴
LOUISIANA OR ASIAN WITH HOISIN & LIME

VEGAN SAUSAGE, TASTE RELISH, ORGANIC CIABATTA 🍴
VEGAN BURGER SLIDER, CARAMELISED ONION RELISH 🍴

HAND CUT WEDGES & SEA SALT 🍴🍴
LOAD WITH GRATED PARMESAN & GARLIC AIOLI
LOAD WITH BLUE CHEESE DIP & CRISPY FRIED ONION

🍴 SUITABLE FOR VEGETARIANS 🍴 COELIAC FRIENDLY 🍴 CONTAINS NUTS 🍴 DAIRY FREE
🍴 HALAL

MINI BOWL MENU

SUITABLE FOR A CASUAL STANDING EVENT WHERE ATTENDEES CAN TASTE VARIOUS DISHES

CHICKEN BOWLS

CHICKEN BOSCAIOLA & PENNE PASTA 🍴

ITALIAN CLASSIC WITH MUSHROOMS, SMOKED PANCETTA, CREAM, SUN-DRIED TOMATOES, PARMESAN, BASIL & OREGANO

FREE RANGE CHICKEN, SWEET POTATO & RED CABBAGE TAGINE WITH GIANT COUSCOUS



WITH CHICKPEAS WARM MIDDLE EASTERN SPICES & HERBS

CHICKEN FLORENTINE & BABY ROAST POTATOES 🍴

CHICKEN, SPINACH AND SPRING GREENS IN A WHITE WINE CREAM SAUCE

TASTES CHICKEN KORMA & CARAWAY RICE 🍴🍴

MILD CREAMY CURRY WITH WARM INDIAN SPICES, TOASTED NUTS & YOGHURT

THAI GREEN CHICKEN CURRY & FRAGRANT RICE 🍴🌍

AROMATIC CURRY WITH FRESH THAI BASIL, COCONUT MILK, CORIANDER, LEMONGRASS

IRISH BEEF BOWLS

SLOW BRAISED DAUB OF BEEF & CHAMP MASHED POTATO 🍴🌍

A 4 HOUR SLOW COOK IN RED WINE & HERBS

CLASSIC BEEF STROGANOFF & RICE 🍴

WITH SOUR CREAM, GHERKINS, SMOKED PAPRIKA, MUSHROOMS & LEMON JUICE

DAUB OF BEEF MADRAS & RICE 🍴

CLASSIC CURRY WITH CHILLI, TOMATO & 5 HOUR BRAISED BEEF.

SLOW COOKED BEEF PENANG SATAY & RICE 🍴🍴

PEPPERED BEEF BRISKET, ROSEMARY & GARLIC BABY POTATOES 🍴

TENDER BRISKET IN A CREAMED PEPPERCORN SAUCE

IRISH LAMB BOWLS

MOROCCAN LAMB TAGINE & GIANT COUSCOUS 🌱🌍

8 HOUR SLOW COOKED LAMB STEW WITH A BLEND ON MILD MIDDLE EASTERN SPICES

MILD SPICED LAMB KORMA & RICE 🌱🌱🌱

MILD CREAMY CURRY WITH WARM INDIAN SPICES, ALMONDS & YOGHURT

LAMB KOFTA MEATBALLS & BASMATI RICE & TZATZIKI 🌱

CHILLI, BASIL, TOMATO & RED PEPPER SAUCE

VEGETARIAN BOWLS

PORTOBELLO MUSHROOM AND GRUYERE CHEESE BALLS 🌱

RICH TOMATO & HERB SAUCE.

VEGETARIAN KORMA 🌱🌱🌱

MILD CREAMY CURRY WITH WARM INDIAN SPICES, ALMONDS & YOGHURT

VEGAN

SPICED RATATOUILLE & SWEET POTATO MASH 🌱🌱 (VEGAN)

WHITE BEAN, LENTIL & VEGAN SAUSAGE CASSOULET 🌱

IN A LIGHTLY SPICED TOMATO SAUCE (VEGAN)

TOFU, BROCCOLI & CAULIFLOWER THAI GREEN VEGETABLE CURRY & FRAGRANT RICE 🌱🌱🌱
(VEGAN)

MOROCCAN CHICKPEA, RED CABBAGE & SWEET POTATO TAGINE WITH GIANT COUSCOUS
🌱🌱🌱 (VEGAN)

FISH DISHES FORK & CASUAL DINING

CHILLI & LIME ROAST SALMON ON A JULIENNE OF VEGETABLES IN A LEMONGRASS
SAUCE 🌱🌱

HAKE & SMOKED HADDOCK MEDLEY IN A LEMON & CHIVE CREAMED SAUCE WITH CHAMP
MASHED POTATO 🌱

SMOKED HADDOCK AND SEAFOOD LASAGNE WITH GARLIC ROASTIES

SRI LANKAN FISH CURRY & COCONUT RICE 🌱🌱🌱

FRAGRANT RICH CURRY WITH SALMON & HADDOCK IN WARM AROMATIC SPICES

🌱 SUITABLE FOR VEGETARIANS 🌱 COELIAC FRIENDLY 🌱 CONTAINS NUTS 🌱 DAIRY FREE