

TASTE CATERING  
HOT FORK BUFFET

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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** 1 LOAF PER 10 PAX (SOUR DOUGH, MULTI SEED, TOMATO & RYE)

**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. 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 CHAFING DISHES WHICH WILL KEEP THE FOOD WARM FOR 1.5 TO 2 HOURS. THIS ALLOWS THE SERVICE TO MORE RELAXED AS 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 BE HAPPY TO ASSIST WITH ANY PART OF THE DAY TO MAKE IT EASIER & STRESS FREE FOR YOU.

**HIRE:** WE CAN ORGANISE ANY HIRE WE CAN FIT IN THE VANS SUCH AS CROCKERY, CUTLERY, GLASSES 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 CHAFING 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 2 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 DAUB OF BEEF 🍴🌱

A 4 HOUR SLOW COOK IN RED WINE & HERBS

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 🌱🍴

MIXED SELECTION OF GOURMET BREADS WITH HUMMUS, PESTO & BUTTER PORTIONS

TYPICAL SET UP WITH CHAFING DISHES



🌱 SUITABLE FOR VEGETARIANS 🍴 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

#### 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 PROVENCAL 🍷🌱

MEDITERRANEAN STEW WITH TOMATOES, PEPPERS, ONIONS, OLIVES, GARLIC & WINE

### CHICKEN CURRIES

#### TASTES CHICKEN KORMA 🍷🌱

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

#### THAI GREEN CHICKEN CURRY 🍷🌱

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

#### CHICKEN TIKKA MASSALA 🍷

WITH YOGHURT, CREAM, TOMATO & PEPPERS.

#### PENANG SATAY CURRY 🍷🌱

CREAMED WITH PEANUT BUTTER & COCONUT MILK, FRAGRANT WITH CINNAMON & CLOVES AND HAS A NICE MEDIUM HEAT FROM OUR PENANG PASTE

## IRISH BEEF

### SLOW BRAISED DAUB OF BEEF 🍷🌐

A 4 HOUR SLOW COOK IN RED WINE & HERBS

### CLASSIC BEEF STROGANOFF 🍷

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

### BRAISED STEAK 🍷

IN A CREAMED THREE PEPPERCORN SAUCE

### ANGUS BEEF BURGERS 🍷

PORCINI & PORTOBELLO MUSHROOM SAUCE, CREAM & PARMESAN

### DAUB OF BEEF MADRAS 🍷

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

### BEEF AND GUINNESS STEW 🍷🌐

WITH CHUNKY ROOT VEGETABLE AND THYME

### 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 🍷

### BRAISED BRISKET OF BEEF PIE 🌐🍷

IN A RED WINE JUS AND TOPPED WITH HORSERADISH MASH

TASTES ANGUS & CHUCK BEEF LASAGNE IN A RICH TOMATO SAUCE.

### PEPPERED BEEF BRISKET 🍷

TENDER BEEF IN A CREAMED PEPPERCORN SAUCE

## IRISH LAMB

### MOROCCAN LAMB TAGINE 🍴🌍

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

### MILD SPICED LAMB KORMA 🍴🍴

MILD CREAMY CURRY WITH WARM INDIAN SPICES, ALMONDS & YOGHURT

### IRISH LAMB, MINT & FETA BURGERS 🍴

CHILLI, BASIL, TOMATO & RED PEPPER SAUCE

### TRADITIONAL SHEPHERD'S PIE 🍴

### LAMB MOUSSAKA 🍴

GREEK DISH WITH MINCED LAMB, AUBERGINE & POTATO

## VEGETARIAN DISHES FORK & CASUAL DINING

### PORTOBELLO MUSHROOM AND GRUYERE CHEESE BALLS ♡

RICH TOMATO & HERB SAUCE.

### VEGETARIAN ENCHILADAS ♡

TOPPED WITH CHEDDAR IN A SMOKEY TOMATO SAUCE

### VEGETARIAN KORMA ♡🍴🍴

MILD CREAMY CURRY WITH WARM INDIAN SPICES, ALMONDS & YOGHURT

### 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

RATATOUILLE PIE TOPPED WITH SWEET POTATO & MOZZARELLA MASH ♡🍴

(VEGAN WITHOUT MOZZARELLA)

GREEN GARDEN VEGETABLE PIE, GRATINATED SMOKED GUBEEN POTATO LID 🍴 ♡

### VEGETARIAN MOUSSAKA 🍴 ♡

CREAMY BAKED WITH ROASTED AUBERGINE, CARROTS, POTATOES, TOMATO & FENNEL

## VEGAN

CARIBBEAN STEW WITH CARROT, PARSNIP, SQUASH, CHILLI, COCONUT MILK & CORIANDER    (VEGAN)

SPICED RATATOUILLE PIE TOPPED WITH SWEET POTATO MASH    
(VEGAN)

BEYOND BURGERS WITH SAUTÉED ONIONS & MUSHROOMS     
AMAZING PEA PROTEIN BURGER WITH CHUNKY TOMATO SAUCE (VEGAN)

WHITE BEAN, LENTIL & VEGAN SAUSAGE CASSOULET   
IN A LIGHTLY SPICED TOMATO SAUCE (VEGAN)

ROASTED CAULIFLOWER & WHITE BEAN SATAY     
WITH PEANUT BUTTER & COCONUT MILK, FRAGRANT WITH CINNAMON & CLOVES AND HAS  
A NICE MEDIUM HEAT FROM OUR PENANG PASTE (VEGAN)

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

MOROCCAN CHICKPEA, RED CABBAGE & SWEET POTATO TAGINE    (VEGAN)

## 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

## 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 WITH PEANUT RAYÚ

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

## 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 (LARGE BOWL)

#### BABY LEAF, MOZZARELLA AND RED GRAPE SALAD

INGREDIENTS: MIXED BABY LEAVES, HALVED CHERRY TOMATOES, FIGS, MOZZARELLA, FRESH BASIL LEAVES, BALSAMIC DRESSING.

#### CAESAR SALAD

INGREDIENTS: BABY GEM LETTUCE, SUNDRIED TOMATOES, CROUTONS, HALVED BLACK OLIVES, PARMESAN CHEESE SHAVINGS, CAESAR DRESSING (CONTAINS ANCHOVIES);

#### BABY SPINACH, BLUE CHEESE AND PEAR SALAD

INGREDIENTS: BABY SPINACH, CRUMBLLED BLUE CHEESE, SLICED PEARS, TOASTED SEEDS, POMEGRANATE, LEMON DRESSING.

#### BABY SPINACH, GOATS CHEESE AND TOASTED ALMOND SALAD

INGREDIENTS: BABY SPINACH, GOAT CHEESE, SPRING ONIONS, TOASTED ALMONDS, BALSAMIC DRESSING.

#### LEMON DRESSED BABY KALE, LINSEED, PUMPKIN & SUNFLOWER SEEDS

INGREDIENTS: KALE, LEMON, OLIVE OIL, SALT, PEPPER, LINSEED, PUMPKIN & SUNFLOER SEEDS

## BREADS & DIPS

WHITE SOUR DOUGH, RYE, MULTI GRAIN, TOMATO

HUMMUS, PEANUT RAYÚ, PESTO, CASHEW CRUNCH, BLUE CHEESE DIP, GARLIC AIOLI,



## NON-LEAF SALADS

### ASIAN SLAW

INGREDIENTS: RED, WHITE, AND CHINESE CABBAGE, SCALLIONS, BROWN AND WHITE SESAME SEED, CORIANDER, RED CHILLI, SOYA, MIRRIN, SESAME OIL & GARLIC.

### SWEET POTATO & CASHEW CRUNCH

INGREDIENTS: ROAST SWEET POTATO, CASHEW CRUNCH

### BEETROOT AND CARROT SLAW

INGREDIENTS: BEETROOT, CARROTS, MIXED SUPER SEEDS, CHIVES, ALMONDS, LEMON & LIME JUICE & OLIVE OIL

### ROASTED MINT & CHILLI MEDITERRANEAN VEGETABLE SALAD

INGREDIENTS: MIXTURE OF PEPPERS, COURGETTES, RED ONIONS, MINT, CHILLIES, OLIVE OIL & LEMON JUICE

### TRADITIONAL COLESLAW

INGREDIENTS: SHREDDED WHITE CABBAGE, GRATED CARROT, MAYONNAISE, SALT & PEPPER, SLICED RED ONION;

### RANCH SLAW

INGREDIENTS: AS ABOVE WITH SOUR CREAM, LEMON, MUSTARD & GARLIC.

### TASTE CHOPPED GREEK SALAD

INGREDIENTS: SHREDDED BABY GEM LETTUCE, WHOLE PITTED KALAMATA OLIVES, DICED CUCUMBERS, DICED YELLOW PEPPERS, CHERRY TOMATOES, GOATS CHEESE, RED ONION RINGS, BALSAMIC DRESSING;

### PICO DE GALLO- FRESH TOMATO SALSA

INGREDIENTS: TOMATO, JALAPENO, CORIANDER, ONION, CHILLI, OLIVE OIL, LEMON JUICE.

### HARISSA SPICED BROCCOLI

INGREDIENTS: BROCCOLI, HARISSA, OLIVE OIL, MIXED SEEDS & CHIA SEEDS

### CUMIN ROASTED CAULIFLOWER

INGREDIENTS: CAULIFLOWER, CUMIN SEEDS, CHICKPEAS, CHIVES, PARSLEY, MINT, CHERRY TOMATOES & OLIVE OIL

### MINT & LIME TABBouleH

INGREDIENTS: BULGUR WHEAT, MINT, PARSLEY, ZAAATAR, OLIVE OIL & LIME JUICE.

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

## DESSERTS 8-10 PORTION CAKES

STRAWBERRY MERINGUE ROULADE 🍌

CLASSIC LEMON CHEESECAKE TOPPED WITH DARK CHOCOLATE SHAVINGS

BELGIAN CHOCOLATE GATEAUX

PEAR & ALMOND TART

DEEP DISH APPLE PIE

DEEP DISH APPLE CRUMBLE

### VEGAN

PISTACHIO CARROT CAKE BAKE ✓

SALTED CARAMEL & DARK CHOCOLATE ✓

ADD A BOWL OF FRESH BERRIES TO COMPLEMENT ANY OF THE ABOVE

## PETIT FOURS & SWEET FINGER FOOD

(MIN ORDER APPLIES 50 PIECES)

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 🍌 🍌

✓ SUITABLE FOR VEGETARIANS 🍌 COELIAC FRIENDLY 🍌 CONTAINS NUTS 🌐 DAIRY 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