

ANDREW HOLMES CATERING

SAMPLE MENU 1

Canapés

Teriyaki Chicken Skewer

Beef Brisket Slider with Jalapeño Relish

Halloumi and Red Pepper Slider with Basil Pesto

Smoked salmon on Guinness Bread with Dill Crème Fraîche

Starter - Sharing Style

Selection of Fine Italian Meats & Irish Artisan Cheeses, Sun Dried Tomatoes, Smoked Cashew Nuts, Roasted Carrot Hummus, Caramelised Humus & Basil Pesto with Sourdough Breads and Crackers

Mains

Sirloin of Beef, Salt Baked Celeriac Puree with Honey Roasted Carrots and a Madeira Jus

Or

Sun dried Tomato Crusted Sea Bass with a Warm Salad of Green Beans, Sugar Snap and Cherry Tomatoes and a Lemon Butter Glaze

Dessert

Sticky Toffee Pudding with a Vanilla Bourbon Ice-cream

Tea & Coffee

Midnight Feast

Home baked Ham and Gubbeen Cheese Toasties with Pickle

ANDREW HOLMES CATERING

————— S A M P L E M E N U 2 —————

Canapés

Mini Brie Tartlet with Caramelised Onion

Fig, Rocket and Prosciutto Wraps

Smoked Salmon and Dill Crème Fraîche Blini

Glazed Camembert & Spiced Tomato Chutney on Olive Bread

Starter (sharing boards)

Chargrilled Halloumi, Chargrilled Peppers, Aubergine and Courgette, Basil Pesto,
Sun dried Tomato Pesto, Caramelised Onion Hummus and lemon Hummus with Warm Salted
Flatbreads

Mains

Daube of Beef, Pearl Barley Risotto and Merlot-Glazed White Onion

Or

Confit of Hake, Black Olives, Roast Cherry Tomato, Chorizo and Fennel

Dessert

Lemon Tart with Kirsch Marinated Berries & Clotted Cream

Or

Apple and Rum Raisin Crumble with Caramel Sauce and Ice-Cream

Tea & Coffee

Midnight Food

Pulled Pork Sliders with Apple and Celeriac Slaw and BBQ Sauce

ANDREW HOLMES CATERING

SAMPLE MENU 3

Canapé Reception

Buffalo Mozzarella, Tomato and Basil Crostini

Beetroot Falafel with Roasted Carrot Hummus

Smoked Haddock and Chive Fishcakes with Lemon and Chilli Crème Fraiche

Butternut Squash, Goat Cheese & Caramelised Onion Tartlet

Starter

Chargrilled peach, Toonsbridge Mozzarella, Prosciutto
and Rocket Salad with a Balsamic Glaze

Mains – BBQ Style

Lamb on a Spit

Chargrilled Salmon with a Ginger and Lime marinade

Halloumi and Roasted Red pepper Burger with Pesto Mayo

Roasted Baby Potatoes with Rosemary and Thyme

Petit Pois, Feta & Swiss Chard Salad (V)

BBQ Chargrilled Courgette and Pepper Salad with a Lemon Vinaigrette (V)

Mushroom, Asparagus and Wild Rice Salad (Warm) (V)

Brioche Buns

All Homemade Condiments

Dessert

Summer Berry Trifle

Tea and Coffee

Midnight Feast

Rotisserie Chicken Flatbread with Garlic Aioli and Rocket