



Special occasion menu

Charcuterie board, selection of Spanish & Italian premium meats and cheese (hummus, pesto, dried fruits and nuts, croutes) €10 per person

Thai red chicken curry, glazed chicken drumsticks

Thai red/ green vegan curry,

Traditional beef stroganoff

Beef and Guinness stew

Chicken ala king

Cannelloni with ricotta & spinach

Beef bourguignon

GOURMET CATERING

Chicken cassoulet, chorizo, butter beans & edamame peas

Lightly spiced salmon fillet lemon and ginger sauce/ horseradish cream/ spinach & nutmeg cream

Gourmet jumbo sausages braised in a rich red wine and onion gravy

Moroccan lamb tagine

Butternut squash vegan tagine

All mains €15 per person choose 2 sides (minimum 10 portions)

Selection of paellas chicken & chorizo 10 portions €80/ seafood & shellfish 10 portions €110/ vegan cauliflower & roasted sweet bell peppers 10 portions €60



Sides

Roast baby potatoes

Pilaff rice

Selection of roast root vegetables

Salads

Cous cous salad feta cheese and garden pea

Bombay potato salad

Orzo pasta roasted red pepper pesto toasted almonds

Mixed leaf salad

Red cabbage and fennel slaw

€14 per 10 portion

www.terragourmet.ie

Desserts

Basque style cheese cake

American style chocolate brownie

Raspberry and white chocolate croissant bread and butter pudding

€4 per person



For the teenagers

Mini beef sliders in a brioche bun

Jumbo frankfurter, soft brioche bun, gherkins and American yellow mustard, crispy onions

Mini pizza on naan bread, roasted plum tomato sauce, mozzarella, pepperoni

(Above can be made into a sharing platter. Minimum 10 people €12.50 per person)

Tea & Coffee and Refreshments

Tea Coffee station

Juice bar station

Ice cold soft drinks

