

ELITE *cuisine*

An Exclusive Service with a Personal Touch



Menu

Elite Cuisine offer a wide range of catering services from simple finger food, canapes & hot buffet to the full restaurant dining experience, which can be enjoyed at home, in the office or wherever you care to dine.

- finger food • barbeques • canapes • hot buffet
- fruit platters • dinner parties • gourmet sandwiches
- breakfast platters • deli shop



Barbeque Menu Selection

Salads at €1.10 per choice



Mixed meat platter

⊗ Selection of meats at €11.50 per person

- 100% Irish beef burgers
- Lamb, Rosemary & garlic & Kebabs
- Spare ribs with bbq sauce
- Cajun chicken breast
- Jumbo sausages
- Tex Mex chicken wings



⊗ Seafood platter also available on request



Extras

- ⊗ Peppers, Mushrooms, Sweet Potato and Onion Skewer
Marinated in Olive oil, garlic & balsamic €2.80 per portion
- ⊗ Baked potato with sour cream/butter €2.70 per person
- ⊗ Charred Corn on the cob €2.00 per person
- ⊗ Flour Baps 50c each



Prices shown inclusive of VAT @ 9%





Breakfast & Pastry Menu

Pastry Platter A

€1.60 per person

A Selection of fruit scones served on a stylish platter, served with butter & conserves.



Pastry Platter B

€1.80 per person

A Selection of Danish pastries served on a stylish platter.



Breakfast Platter C

€3.50 per person

A selection of freshly baked muffins, fruit scones and apple Danish pastries served with butter & conserves, delicately garnished with seasonal berries & served on a stylish platter.



Breakfast Platter D

€5.00 per person

A selection of fresh large bagels & large croissants filled with smoked salmon chive cream cheese, crispy bacon & red cheddar, goat's cheese & roasted red pepper, delicately garnished & served on a stylish platter.



Prices shown inclusive of VAT @ 9%



Tropical Fruit platter

€2.95 per person (min 20 people per platter)

A selection of market fresh Galia & Yellow melon, pineapple, kiwi, strawberries or seasonal berries, red & green grapes delicately garnished & served on stylish platter



Fresh fruit kebab platter

(€2.95 per head. Minimum 10 people. 1 1/2 per person)

Threaded Fresh Tropical fruit sticks served with a bowl of smooth natural Yoghurt & raspberry coulis dip garnished & served on a stylish ceramic platter.



Fresh Juices, minerals, bottled water, tea & coffee also available on request

All platters served with complementary Elite Cuisine serviettes.

Delivery & Collection are free within a 5 mile radius from the city between 9:00 a.m. and 5:00 p.m. Monday to Friday for sandwiches, pastry and fruit platters.



Prices shown inclusive of VAT @ 9%





Hot Buffet Selection

€9.50 per head/per choice

- ✿ Chicken supreme wrapped in bacon, with a red wine, mushroom & spinach jus. Served with mini rosemary potatoes
- ✿ Beef Bourguignon with rice or roasted baby potatoes
Irish Braised beef pieces cooked in red wine with shallots, bacon & button mushrooms
- ✿ Tender Irish Beef strips & sauté peppers in a black bean sauce with long grain rice
- ✿ Strips of Irish Beef stroganoff with long grain rice
- ✿ Pan seared Chicken Supreme in a bacon, shallot and creamy mushroom sauce served with mini rosemary potatoes
- ✿ Thai Chicken or beef red curry with fragrant rice Coconut, chilli & lemongrass scented curry with crunchy Asian vegetables
- ✿ Supreme of Chicken or Beef Chasseur with rice or baby potatoes
- ✿ Chicken or beef korma with fragrant rice
A creamy coconut based curry with mixed peppers
- ✿ Moroccan Lamb tagine with a herbed cous-cous or long grain rice
Tender Slaney valley lamb pieces, with saffron & spices
- ✿ Braised Irish Lamb stew
Tender diced pieces of Slaney Valley Lamb with slowly cooked root vegetables
- ✿ Lamb or Chicken tikka masala with fragrant rice
A mild tomato based curry with a hint of natural yoghurt
- ✿ Chunky Atlantic fish pie with creamed potato (portions of 9 per tray)
- ✿ Beef & Guinness Pie
- ✿ Chicken a la King & long grain rice
Diced chicken breast in a creamy white wine sauce with Sauté peppers and button mushrooms
- ✿ Beef Provencale
Tender Irish diced beef with button mushrooms & streaky bacon in a chopped tomato jus. Served with rice or mini rosemary potatoes

Prices shown inclusive of VAT @ 9%

ELITE *cuisine*

An Exclusive Service with a Personal Touch



Hot Buffet Selection - Vegetarian options

€8.50 per head/per choice

- ✿ Spinach, sun blushed tomato & Goats Cheese filo Parcels, on a pimento coulis
- ✿ Oven baked pepper stuffed with herb cous cous and finished with roasted tomato & basil



All our meats are quality Irish and are locally sourced from the finest purveyors

Variations of the above menus are available on request

Prices shown inclusive of VAT @ 9%





Canapé Menu

€1.25 per piece/min 20 people

- ✿ Goat's cheese and sundried tomato tartlet, finished with basil pesto
- ✿ Rare roast beef with a wholegrain crème fraiche in a poppy seed tartlet
- ✿ Spinach, smoked trout and herb crème roulade
- ✿ Thai Chicken and lemon-grass sticks with a sweet cucumber dressing
- ✿ Quail egg, caviar in a barquette pastry
- ✿ Classic prawn cocktail in a cucumber cup
- ✿ Bite sized hot dogs with a cherry tomato relish
- ✿ Tiny Dill scones with Smoked Salmon & horseradish cream
- ✿ Thai gingered Chicken cakes with a mango salsa & lime mayonnaise
- ✿ Warm West Cork black pudding on an herb scented croute with a chive & apple compote
- ✿ Blackened ocean trout with citrus & dill crème fraiche served on a champ potato cake
- ✿ Hoi sin Peking Duck noodles served on an Chinese spoon
- ✿ Mini Parmesan shortbread with goat's cheese, sun blushed tomato & pesto
- ✿ Saffron prawn & lime cocktail in a choux puff pastry
- ✿ Corn cup with Mexican Chicken, mango, cucumber & lime salsa
- ✿ Roasted Pumpkin Risotto Cakes with a Cherry Tomato Chutney
- ✿ Beef fillet, wild mushroom & red wine mini pie with a onion jam

Prices shown inclusive of VAT @ 9%



Cold Buffet Selection

Meats @ €3.00 per choice per head

Cold meats

- ✿ Honey Glazed Ham
- ✿ Medium Irish Roast sirloin of beef with a Dijon glaze
- ✿ Stuffed Roast Breast of Turkey
- ✿ Oven baked Tandoori chicken Breasts served cucumber & mint yoghurt
- ✿ Peppered salami
- ✿ Spiced Irish beef with homemade tomato relish
- ✿ Black pepper Pastrami
- ✿ Chargrilled Chicken breasts served with a mango & cucumber Salsa
- ✿ Cajun Chicken breasts with lime crème fraiche

All our meats are quality Irish and locally sourced from the finest purveyors

Fish Platter Selection

All prices per head

- ✿ Whole Dressed Salmon* (serves min 15) Market Price
- ✿ Side of Dressed Salmon (serves min 7) Market Price
- ✿ Cajun Salmon Darné fillets with a lime & coriander crème fraiche €5.95

*average weight 4.5kg

Cold Buffet Savouries

(12 portions per tart)

All prices per head

- ✿ Roast Mediterranean Vegetable & Goat's Cheese Tart €2.35
- ✿ Smoked Salmon, Dill & Asparagus Tart €2.50
- ✿ Cashel Blue Cheese, confit red onion & spinach tart €2.35
- ✿ Smoked ham, button mushrooms & sun blushed tomato tart €2.35

Prices shown inclusive of VAT @ 9%



Salads

€1.10 per salad choice per person

All served with a selection of homemade breads

- ✪ Mixed seasonal Salad with Peppers, cherry tomato, red onion and Cucumber
- ✪ Fresh Mozzarella & tomato layered salad dressed with salsa verde
- ✪ Baby Potato Salad with lemon & fresh mint creamy dressing
- ✪ Caesar Salad with crispy bacon, herb crutons & parmesan
- ✪ Home made coleslaw
- ✪ Tricolour Fusilli Pasta Salad with Roasted Peppers, olives, sun blushed tomatoes & basil pesto dressing
- ✪ Indian spiced rice salad with diced peppers, sweetcorn, sultanas & cashew nuts
- ✪ Moroccan Cous Cous Salad with spiced chick peas, Mediterranean Vegetables, lemon & olive oil
- ✪ Mini potato salad with fresh herbs, spring onions & honey mustard dressing
- ✪ Mixed bean salad with kidney beans, black eyed peas, butter beans, flageolet with a roasted pepper & tomato dressing
- ✪ Asian Noodle Salad with crunchy vegetables & a Soy sweet chilli & lime dressing
- ✪ Bow tie Pasta Salad with Parmesan, spinach leaves and pine nuts with a white wine dressing
- ✪ Greek salad with tomatoes, feta, cucumber & black olives

Prices shown inclusive of VAT @ 9%



Finger Food Menu

Prices from €1.70 per choice, maximum 5 choices.
2 pieces per choice unless stated

- ✿ Chicken Satay sticks
- ✿ Beef Satay
- ✿ Tex Mex Crispy Chicken Wings
- ✿ Barbecue Spare Ribs
- ✿ Cocktail sausages with a sesame seed glaze (3)
- ✿ Bite size sausage rolls (3)
- ✿ A selection of vegetarian & Smoked Ham Mini quiches
- ✿ Indian style Vegetable Samosas
- ✿ Lemon & pepper chicken goujons
- ✿ Crispy Cod goujons
- ✿ Mini Ham & Vegetable pizzas
- ✿ A selection of premium filled Bite size wraps
- ✿ Tandoori Chicken skewers with cucumber & mint yoghurt
- ✿ Mini Beef Koftas skewered kebabs with minted riata
(spiced minced beef moulded on to a bamboo skewer)

All accompanied by dips and sauces

All our finger food is handmade and cooked fresh

Prices shown inclusive of VAT @ 9%



Private Dining Menu

Starters

- ☼ Smoked Chicken Caesar Salad with crispy bacon & garlic croutons €6.90
- ☼ Goat's cheese Tartlet with roasted pepper & sun blushed tomatoes €6.90
- ☼ Whole roasted Quail stuffed with Moroccan cous-cous and finished with a balsamic reduction €7.90
- ☼ Smoked salmon roulade with dill & lemon scented cream €7.50
- ☼ Thai style beef with crispy greens & sweet chilli soy dressing €7.00
- ☼ Spinach, sun blushed tomato & Goats Cheese filo Parcels, on a pimento coulis €6.20
- ☼ Char Grilled Oriental Chicken on a Lemongrass Skewer with Asian greens €7.00
- ☼ Lightly fried Tiger Prawns wrapped in Kataifi Pastry, Marinated Cucumber & chilli jam €7.00

Soups

€4.10 per person

Mushroom & Thyme

Sweet Potato & Rosemary

Cream of Carrot & Coriander

Tomato & Basil

Seasonal Vegetable & herb

Chicken & Vegetable

Chunky Potato & Leek

Minestrone

Roasted Red pepper & tomato

Carrot & Orange

Roasted parsnip & Cumin

Cream of Chicken

Chicken & Sweetcorn

*Seafood Chowder €5.20

Prices shown inclusive of VAT @ 9%



Main Course

- ⊗ Slow Braised Rump of Lamb with Caramelised Onion and Red Wine Jus on a bed of colcannon €22.50
- ⊗ Pan fried Barbary Duck breast with Caramelised Red Onions peppernata sauce & Sautéed Spinach €21.50
- ⊗ Griddled Sesame Salmon with a soy & chilli glaze, Potato & Spinach Cake topped with Crispy seaweed €22.50
- ⊗ Herb crusted rack of Lamb with a shallot & rosemary demi-glace €23.50
- ⊗ Supreme of Salmon wrapped in proscuito & finished with a citrus salsa €20.90
- ⊗ Roast Cod with Braised lentils & smoked bacon served with creamed Colcannon €20.90
- ⊗ Char grilled Irish Sirloin served with a duchess potato & a shallot roasted garlic demi-glace €22.90
- ⊗ Free-range Chicken supreme filled with a black pudding farce, finished with a thyme scented jus €18.50
- ⊗ Braised Lamb shank served with a roasted tomato & basil scented jus €22.90
- ⊗ Char grilled fillet of Irish Beef served with a wild mushroom ragout €24.50
- ⊗ Oven Baked Chicken Supreme filled with basil & ricotta cheese, finished with a Mediterranean ratatouille €20.50
- ⊗ Pan seared duo of Kangaroo & Ostrich fillet resting on a bed of creamy champ, finished with a blueberry scented jus €25.50

All our meats are quality Irish and locally sourced from the finest purveyors

Prices shown inclusive of VAT @ 9%



À la Carte Desserts

€4.75 per head. The below desserts are served with the dinner party menu.
Maximum 2 choices.

- ✿ Individual Apple & Blackberry Crumble
- ✿ Lemon Citrus Tartlet
- ✿ Chocolate Fondant Sponge
- ✿ Fruit Tartlet
- ✿ Raspberry & Custard Tartlet
- ✿ Seasonal Berry Chantilly Meringue
- ✿ Chocolate & Mandarin Tartlet

All above desserts are delicately garnished with fruit coulis and whipped cream

Prices shown inclusive of VAT @ 9%



Sample Buffet Menus (Minimum 12 people)

Menu Sample A

€14 per person

- ✿ Choose 3 from Salad buffet
- ✿ Home made fresh Bread Selection
- ✿ Chargrilled Chicken breasts served with a mango & cucumber Salsa
- ✿ Honey Glazed Ham served with whole grain mustard
- ✿ Roast Mediterranean Vegetable & goat's cheese tart
- ✿ Home made Apple crumble & cream

Menu Sample B

€17 per person

- ✿ Choose 3 from Salad buffet
- ✿ Home made fresh Bread Selection
- ✿ Oven baked Tandoori chicken Breasts served cucumber & mint yoghurt
- ✿ Medium rare Irish Roast sirloin of beef with a Dijon glaze
- ✿ Dressed side of salmon with pickled cucumber
- ✿ Smoked ham, button mushrooms & sun blushed tomato tart
- ✿ Whole dessert buffet Selection

Menu Sample C

€20 per person

- ✿ Choose 3 Salad buffet
- ✿ Home made fresh Bread Selection
- ✿ Spiced Irish beef fillet with ballymaloe relish
- ✿ Oven baked Cajun chicken breast
- ✿ Stuffed Roast Breast of Turkey with Cranberry sauce
- ✿ Cajun Salmon Darné fillets with a lime & coriander crème fraiche
- ✿ Mezze plate & crudities
- ✿ Roast Mediterranean Vegetable & goat's cheese tart
- ✿ Dessert Buffet Selection

All our meats are quality Irish and are locally sourced from the finest purveyors

Prices shown inclusive of VAT @ 9%



Sandwich Menus

We have a large selection of fillings such as tuna mix, turkey & stuffing, chicken salad, egg salad and also our own marinated cajun and tikka chicken,, oven roasted sirloin of beef and our special honeybaked ham.



Sandwich Menu A

€4.20 per person (each platter contains 1 1/2 sandwiches per person)

A Selection of premium filled sandwiches on white, brown and granary bread delicately garnished & served on stylish platters



Sandwich menu B

€5.60 per person

A selection of premium filled sandwiches on white, brown and granary, Combined with bite-sized filled baguettes, Ciabatta and wraps delicately garnished & served on stylish platters.



Sandwich menu C

€5.95 per person

The executive selection of sandwiches on white and granary, combined with baguettes and Wraps with such fillings as ;Irish smoked salmon cream cheese with chives, egg mayo with spring onions, Classic Prawn cocktail, marinated chicken breast & rare beef sirloin. All delicately garnished & served on stylish platters.



Sandwich menu D

€5.95 per person

A quality selection of open sandwiches on home made half wholemeal, rye & floury white slices with toppings such as: Irish smoked salmon, cream cheese with chives, egg mayo with spring onions, Classic Prawn cocktail, marinated chicken breast & rare beef sirloin. All delicately garnished & served on stylish platters.



Prices shown inclusive of VAT @ 9%



Afternoon Tea Cake Platter

€3 per head

A selection of our homemade lemon & orange Madeira, tea brack, banana cake & museli cookies garnished with seasonal berries and served on a stylish platter.



Fresh fruit kebab platter

(€2.95 per head. Minimum 10 people. 1½ per person)

Threaded Fresh Tropical fruit sticks served with a smooth natural Yoghurt bowl & raspberry coulis dip garnished & served on a stylish ceramic platter



Mezze & crudités platter

€3.80 per person (min 10 people)

This platter is an ideal addition for any buffet or to accompany any of the above platters. A crudity selection of celery, carrots, radishes & cherry tomatoes served with a roasted red pepper cream cheese, spiced chickpea humus & a Tomato & red onion salsa, accompanied by a selection crispy tortilla triangles & herb scented ciabatta bread



Fresh Juices, minerals, bottled water, tea & coffee also available on request

All platters served with complementary Elite Cuisine serviettes.

Delivery & Collection are free within a 5 mile radius from the city between 9:00 a.m. and 5:00 p.m. Monday to Friday for sandwiches, pastry and fruit platters.



Prices shown inclusive of VAT @ 9%





Whole Cake Dessert Menu

Desserts 12 portions per cake. All below are priced per whole cake. Our desserts are hand made to order.

- ✿ Fresh Tropical fruit salad €25
- ✿ Tray of sweet Petit-fours (36) €42
- ✿ Pear and almond Tart €30
- ✿ Citrus Lemon Tart €33
- ✿ Apple and Mixed berry crumble €32
- ✿ Strawberry Cheesecake €33
- ✿ Deep Apple and Cinnamon pie €32
- ✿ Pear & Blackberry crumble €33
- ✿ Tiramisu €33
- ✿ Home made Banoffi Pie €33
- ✿ Meringue roulade filled with seasonal fruit & cream €32
- ✿ Bailey's cheesecake €34
- ✿ Chocolate Truffle Cake €32
- ✿ Chocolate Fudge Cake €33
- ✿ White chocolate & lemon sponge €33

Complimentary Freshly whipped cream

Prices shown inclusive of VAT @ 9%



Tropical Fruit platter (€2.95 per head. Minimum 15 people per platter)

A selection of market fresh Galia & Yellow melon, pineapple, kiwi, red & green grapes, strawberries or seasonal berries, delicately garnished & served on stylish ceramic platter.



Fresh fruit kebab platter (€2.95 per head. Minimum 10 people. 1½ per person)

Threaded Fresh Tropical fruit sticks served with a bowl of smooth natural Yoghurt & raspberry coulis dip garnished & served on a stylish ceramic platter.



Elite Cheese Platter (€4.50 per head. Minimum 15 people)

A selection of Irish farmhouse cheeses garnished with mixed grapes, strawberries and savoury biscuit selection.

Prices shown inclusive of VAT @ 9%

