

Communion Menus 2024

Elite Cuisine offer a wide range of menus catering services including simple finger food, canapes & hot buffet which can be enjoyed at home for your special Communion Day.



PLEASE NOTE: Consumers are to be aware that the foods at Elite Cuisiene are produced in a kitchen that may have traces of nuts or other food allergens in production. While we take steps to minimise the risk of cross contamination, we cannot 100% guarantee that all of our products are safe to consume for people with peanut, tree nut, soy, milk, egg or wheat allergies.



Hot Buffet Selection

Minimum order of 10 portions per choice (vegetarian option excluded)

- Classic Beef Bourguignon - Irish Braised beef pieces cooked in red wine with shallots, bacon & button mushrooms (1wh,7,12) €12.85
- Strips of Irish Beef stroganoff with a button mushrooms, brandy & sour cream (1wh,7,10,12) €12.85
- Fresh Beef Lasagne with home-made Garlic Bread (9 per tray) (1wh,3,7) €12.85
- Pan seared Chicken Supreme in a bacon, shallot and creamy mushroom sauce (1wh,7,12) €11.75
- Thai Red Chicken Curry with Coconut, chilli & lemongrass scented curry with crunchy Asian vegetables (2) €11.75
- Slow cooked Chicken Korma - a mildly spiced creamy coconut based curry with mixed peppers €11.75
- Oven baked Salmon darne with a leek & white wine sauce (1wh,4,7,12) €12.00
- Thai red Vegetable curry with Coconut, chilli & lemongrass scented curry - Vegan €9.95
- Goat's cheese, spinach, sun blushed tomato & puff pastry tartlets with a basil pesto drizzle (1wh,7,8Al) €9.95

Sides

- Steamed long grain rice €2.65
- Roasted mini potatoes with fresh thyme €3.00
- Gratin garlic potato (7) €4.50
- Roasted root vegetables & peppers finished with fresh herbs €3.20

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All our beef is 100% Irish. Prices shown inclusive of VAT @ 13.5%

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Cold Buffet Selection

Meats at €4.50 for 1 choice. Add on an extra meat for €2.50 per choice

Cold Meats

- Honey Glazed Baked Ham
- Irish Roast sirloin of beef with a wholegrain mustard (50c supplement) (10)
- Roast Breast of Turkey with fresh thyme & parsley stuffing (1wh)
- Oven baked Tandoori chicken Breasts served cucumber & mint yoghurt (7,10,11)
- Chargrilled Chicken breasts served with a mango salsa (10)

Fish Platter Selection - all prices are per head

- Cajun Salmon Darné fillets with a lime & coriander crème fraîche (4,7) €7.35
- Lemon & blackpepper salmon darné fillets with creme fraîche (4,7) €7.35

Cold Buffet Savouries - all are prices per head (min 12 slices per order)

- Roast Mediterranean Vegetable & Goat's Cheese Tart (1wh,3,7) €3.45
- Pesto chicken, roasted peppers and red onion tart (1wh,3,7,8Al) €3.45

Salads

- Mixed seasonal Salad with Peppers, cherry tomato, red onion and Cucumber (10) €1.80
- Fresh Mozzarella & tomato layered salad dressed with basil pesto (7,8Al) €1.80
- Baby Potato Salad with lemon & fresh mint creamy dressing (3) €1.80
- Caesar Salad with crispy bacon, garlic croutons & parmesan (1rye,1wh,7,11) €1.80
- Homemade hand cut coleslaw (3) €1.80
- Basil pesto bow tie Pasta Salad with Roasted Peppers & sun blushed tomatoes (1wh,8Al,10) €1.80
- Asian Noodle Salad with crunchy vegetables & a Soy sweet chilli & lime dressing (1wh,6,11) €1.80
- Greek salad with tomatoes, red onion feta, cucumber & black olives (7,10) €1.80
- Chick pea salad with roasted red pepper, red onion, courgette, diced tomato & paprika dressing (10) €1.80
- Tikka Curry spiced mini potato salad with citrus mayonnaise dressing (3) €1.80

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Sandwich Menus

Sandwich Menu A €4.95 per person for 1½ sandwiches per person

A Selection of premium filled sandwiches on white, brown and granary bread delicately garnished & served on stylish platters (1wh,1ry,3,4,7,11)

Sandwich Menu B €6.75 per person

A selection of premium filled sandwiches on white, brown and granary, combined with bite-sized filled baguettes and wraps delicately garnished & served on stylish platters. (1wh,1ry,3,4,7,11)

Kids' Finger Food Menu *Pick 3 choices €7.80 (6 pieces per person)*

- Homemade O'Flynn's bite size sausage rolls (1wh,3,6,7,11,12)
- Chicken goujons with garlic mayonnaise (1wh,3,7)
- Mini ham pizzas (1wh,7)
- Mini cheese pizzas (1wh,7)
- Cocktail sausages (3 per piece) (1wh,6,11,12)

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Whole Cake Dessert Menu

All €39.95 bar the tray of Petit-fours €47.50

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

- Tray of sweet Petit-fours (36) (3,7,8al,8wal)
- Apple and mixed berry crumble (1wh,3,7)
- Strawberry Cheesecake (1wh,7)
- Homemade Deep Apple pie (1wh,3,7)
- Meringue roulade filled with seasonal fruit & cream (3,7)
- Chocolate & raspberry meringue roulade with crushed hazelnuts (3,7,8hz)
- Bailey's cheesecake (1wh,7)
- Belgian Marbled chocolate cheesecake (1wh,7)
- Double Chocolate Fudge Cake (1wh,3,6,7)
- Large bowl of Profiteroles drizzled with a Belgian chocolate ganache (1wh,3,6,7)
- Smooth Velvet White chocolate & raspberry tart (1wh,3,7)

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