



Menus 2023

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

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.



Breakfast & Pastry Menu

Breakfast Platter A

A selection of freshly baked muffins, fruit scones and Danish pastry selection served with butter & preserves, delicately garnished & served on a stylish platter. (1wh, 3, 6, 7)



Breakfast Platter B

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. (1rye, 1wh, 3, 4, 7, 11)



Breakfast Burrito

Breakfast burrito with spinach, egg, crispy bacon and cheddar cheese (1oats, 1rye, 1wh, 3, 7)



Large Homemade O'Flynn's Sausage Rolls

(1wh, 3, 7, 10)

Hot Baguette Platter

Freshly baked baguettes halved & filled with grilled sausage, bacon & black pudding (1oats, 1rye, 1wh, 1bar, 7, 11, 12)



Add on

- Our farmhouse brown bread topped Irish smoked salmon with chive cream cheese (1wh rye, 4, 7, 11)
- Our Homemade Granola and fruit with natural yogurt pot (1oats, 7, 8 almonds)
- 500ml bottle of water
- Fruit basket
- Fresh fruit salad bowls
- Fruit juice or mineral
- Barry's Tea
- Fresh brewed Maher's coffee
- Fruit yogurts (7)



Fresh Fruit Kebab Platter (min 10 people. 11 / 2 per person)

Threaded Fresh Tropical fruit sticks served with a bowl of smooth fruit Yoghurt garnished & served on a stylish ceramic platter. (7)

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All our beef is 100% Irish.*

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Barbeque Menu Selection

Meats

- 100% homemade Irish Hereford beef burger with salad garnish & burger bun (1wh - bun only)
- Plain or marinated cajun chicken breast
- Spare ribs with bbq sauce
- O'Flynn's Cumberland Jumbo sausage (1wh,6,12)
- Louisanna Hot Buffalo sauce chicken wings (1wh)

Please view our salad menu

Extras

- Filled Portobello mushroom with basil, feta & sunbushed tomato (1wh,7,8 alm)
- Stuffed butternut squash with buffalo mozzarella, roasted vegetables and wild rice (7)
- Baked potato with butter (7)
- Charred buttered corn on the cob (7)

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Canapé Platter Menu

25 pieces per platter
(maximum **five** choices)

- Goat's cheese and sundried tomato tartlet, finished with basil pesto (1wh,3,7,8 almonds)
- Medium cooked roast beef with a wholegrain crème fraiche in a poppy seed tartlet (1wh,3,7,10)
- Quail egg, salmon roe caviar resting in a shortcrust tart* (1wh,3,4,7)
- Classic prawn cocktail in a cucumber cup (2,3)
- Mini Jalfrezi chicken Empanadas with Mango chutney (1wh)
- Tiny Dill scones with Smoked Salmon & lemon crème fraiche (1wh,3,4,7)
- Decadent Goat's cheese mousse sandwich puff with red onion jam (1wh,7)
- Thai gingered Chicken cakes with a mango salsa (3,6)
- Warm West Cork black pudding on an herb scented croute with a shallot & apple compote (1oats, 1rye, 1wh, 1bar, 6, 11)
- Beef fillet, wild mushroom & red wine mini pie with a onion glaze (1wh,3,7,12)
- Szechuan chilli tiger prawns with a lime & mango coulis in a shot glass (2,6)
- Greek feta crumble with beetroot hummus on a mini bilini (1wh,7)

**Sold in 36 pieces only*

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Cold Buffet Selection

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)**
- Spiced Irish beef with homemade tomato relish **(10)**
- Chargrilled Chicken breasts served with a mango salsa **(10)**
- Our own spiced Cajun Chicken breasts with lime crème fraiche **(7)**

Fish Platter Selection - all prices are per head

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

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

- Roast Mediterranean Vegetable & Goat's Cheese Tart **(1wh,3,7)**
- Smoked Salmon, Dill & Asparagus Tart **(1wh,3,4,7)**
- Baked ham, button mushrooms & sun blushed tomato tart **(1wh,3,7)**
- Pesto chicken, roasted peppers and red onion tart **(1wh,3,7,8Al)**

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Salads

- Mixed seasonal Salad with Peppers, cherry tomato, red onion and Cucumber (10)
- Fresh Mozzarella & tomato layered salad dressed with basil pesto (7,8Al)
- Baby Potato Salad with lemon & fresh mint creamy dressing (3)
- Caesar Salad with crispy bacon, garlic croutons & parmesan (1rye,1wh,7,11)
- Homemade hand cut coleslaw (3)
- Basil pesto bow tie Pasta Salad with Roasted Peppers & sun blushed tomatoes (1wh,8al,10)
- Indian spiced rice salad with diced peppers, sweetcorn, sultanas & toasted flaked almonds (8al)
- Moroccan Cous Cous Salad with Mediterranean Vegetables, raisins, lemon & olive oil (1wh)
- Asian Noodle Salad with crunchy vegetables & a Soy sweet chilli & lime dressing (1wh,6,11)
- Greek salad with tomatoes, red onion feta, cucumber & black olives (7,10)
- Shredded Carrot, courgette & pumpkin seed salad with citrus vinaigrette (10)
- Chick pea salad with roasted red pepper, red onion, courgette, diced tomato & paprika dressing (10)
- Asian crunchy slaw with red cabbage, shredded carrot, scallions, peppers and a tangy soy & ginger dressing with sesame seeds (6)(11)
- Tikka Curry spiced mini potato salad with citrus mayonnaise dressing (3)

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Hot Buffet Selection

All of our food is delivered HOT to your door. No re-heating, no fuss - just eat and enjoy!

PLEASE NOTE: - Minimum of 10 portions for meat dishes

Chicken - minimum order of 10

- Chicken supreme wrapped in bacon, with a red wine, mushroom & spinach jus (1wh,12)
- Pan seared Chicken Supreme in a bacon, shallot and creamy mushroom sauce (1wh,7,12)
- Thai Red or Green Chicken Curry with Coconut, chilli & lemongrass scented curry with crunchy Asian vegetables (2)
- Supreme of Chicken Chasseur with white wine, tomatoes & button mushrooms (12)
- Slow cooked Chicken Korma - a mildly spiced creamy coconut based curry with mixed peppers
- Chicken Tikka Masala - a slow cooked mild tomato based curry with a hint of natural yoghurt (7)
- Indian style chicken & sweet potato curry with chick peas
- Baked chicken Caprese – Supreme of chicken with a roasted tomato and Ratatouille sauce and melted Mozzarella (7)
- Spiced Piri Piri chicken supreme with lemon thyme & garlic resting on roasted vegetables & tomato

Beef - minimum order of 10

- Classic Beef Bourguignon - Irish Braised beef pieces cooked in red wine with shallots, bacon & button mushrooms (1wh,7,12)
- Strips of Irish Beef stroganoff with a button mushrooms, brandy & sour cream (1wh,7,10,12)
- Thai red or green beef curry with Coconut, chilli & lemongrass scented curry with crunchy Asian vegetables (2)
- Sauté Beef Chasseur slow cooked with white wine, tomatoes & button mushrooms (7,12)
- Slow cooked beef korma curry - a mildly spiced creamy coconut based curry with mixed peppers
- Slow braised Beef & Murphy's Pie with a puff pastry lid (1bar,1wh,3,7,10)
- Fresh Beef Lasagne with home-made Garlic Bread (9 per tray) (1wh,3,7)
- Malaysian sauté beef and potato coconut curry with toasted peanuts (2,5)
- Homemade beef meatballs baked in a roasted tomato, mixed bean cassoulet with melted mozzarella (7,GF)

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Lamb *Minimum order of 10*

- Spicy Moroccan Lamb Tagine - tender Slaney valley lamb pieces with tomato, almonds, apricots, turmeric & spices (8AL)
- Slow cooked Lamb Tikka Masala - a slow cooked mild tomato based curry with a hint of natural yoghurt (7)



Fish *Minimum order of 10*

- Chunky Atlantic fish pie topped with creamed potato (portions of 9 per tray) (1wh,4,7,12)
- Oven baked Salmon dorne with a leek & white wine sauce (1wh,4,7,12)



Vegetarian & Vegan *No minimum order*

- Malaysian vegetable & chick pea coconut curry (5) - Vegan
- Goat's cheese, spinach, sun blushed tomato & puff pastry tartlets with a basil pesto drizzle (1wh,7,8AI)
- Oven baked pepper stuffed with herb cous cous and chickpeas, finished with roasted tomato & basil (1wh) - Vegan
- Sauté vegetable Tikka Masala curry with natural yogurt (7)
- Sauté vegetable Tikka Masala curry - Vegan
- Thai red Vegetable curry with Coconut, chilli & lemongrass scented curry - Vegan
- Indian style sweet potato, butternut squash & chick pea curry - Vegan
- Spicy Moroccan vegetable & chick pea tagine (8AI) - Vegan



Sides *No minimum order*

- Steamed long grain rice
- Roasted mini potatoes with fresh thyme
- Sauté potatoes with Spanish onion
- Gratin garlic potato (7)
- Herb & lemon scented cous cous (1wh)
- Home-made garlic bread (1wh)
- Roasted root vegetables & peppers finished with fresh herbs



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Finger Food Menu

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- Chicken Satay or Beef Satay sticks with peanut & coconut dipping sauce* (5)
- Louisiana style Buffalo chicken wings with a lemon & garlic aioli dip (1wh, 3)
- Slow cooked Barbecue mini Spare Ribs*
- Cocktail sausages with a sesame seed glaze (3 per piece) (1wh, 6, 11, 12)
- Homemade O'Flynn's bite size sausage rolls with poppy seed & sesame glaze (1wh, 3, 6, 7, 11, 12)
- A selection of vegetarian & Smoked Ham Mini quiches (1wh, 3, 7)
- Mini salmon and leek quiche (1wh, 3, 4, 7)
- Lemon & black pepper chicken goujons with garlic mayonnaise (1wh, 3, 7)
- Homemade Mini Ham pizzas (1wh, 7)
- Mini goat's cheese & glazed red onion pizzas (1wh, 7)
- Chorizo and jalpeno pepper mini pizzas (1wh, 7, 12)
- A selection of premium filled Bite size tortilla wraps (1wh, 3, 7, 12)
- Tandoori Chicken skewers with cucumber & mint yoghurt* (7, 10)
- Chicken, mozzarella, red pepper & basil pesto mini quiches (1wh, 3, 7, 8AL)
- Shaved roast beef, roasted pepper and chilli tomato jam on crunchy bruschetta (1rye, 1wh, 11)
- Home made Chorizo Sausage rolls (1wh, 3, 7, 12)
- Roasted Mediterranean vegetable bruschetta with roasted tomato hummus (1rye, 1wh, 11) - Vegan
- Indian style Chicken pakora with mint riata dip* (Indian style goujon with curry flavoured chick pea flour) (3, 7)
- Tipperary brie & cranberry chutney crostini (1rye, 1wh, 7, 11)
- Homemade mini vegan sausage rolls (1wh, 6) - Vegan
- Mini blinis topped with cashew spread and pickled carrot ribbon (1wh, 8) - Vegan

* = GLUTEN FREE

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Sandwich Menus

Sandwich Menu A

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

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)



Sandwich menu C

The executive selection of sandwiches on white and granary, combined with baguettes and wraps with such fillings as Irish smoked salmon,, egg mayo, classic prawn cocktail, marinated chicken breast, all delicately garnished & served on stylish platters. (1wh,1ry,2,3,4,7,11)



Sandwich menu D

A quality selection of open sandwiches on homemade half wholemeal, rye & floury white slices with toppings such as Irish smoked salmon, egg mayo, classic prawn cocktail, marinated chicken breast, all delicately garnished & served on stylish platters. (1wh,1ry,2,3,4,7,11)



Tortilla Wrap Platter

A selection of tortilla wraps with a wide selection of gourmet fillings (1wh,1ry,3,4,7,11)



Afternoon Tea Cake Platter

A selection of our homemade tea cakes served on a stylish platter (1wh,1bar,3,6,7,8al,8wal,11)



Fresh fruit kebab platter

Threaded Fresh Tropical fruit sticks served on a stylish ceramic platter (7)

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Individual lunch boxes

Our new delicious boxes are ideal for corporate lunch meetings, and also helps maintain social distancing measures in the office or wherever you care to dine! All served with disposable cutlery and napkins



Contents

Individual lunch box – with a sandwich selection, mixed fruit cup, mini muffin and bottled water



Mezze & crudités platter

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 beetroot hummus, spiced chickpea hummus & our own cucumber pickle, accompanied by a selection of crispy tortilla triangles & our own garlic crutons. (1wh, 7, 9, 11)



Add on

- A bowl of crisps
- 500ml bottle of water
- Minerals/ fresh juice
- Barry's Tea - 15 tea cups approx. per flask
- Fresh brewed Maher's coffee - 15 coffee cups approx. per flask
- Yogurts, fresh fruit & chocolate bars are also available



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Whole Cake Dessert Menu

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

- Tray of sweet Petit-fours (36) (3,7,8al,8wal)
- Pear and almond Tart (1wh,3,7,8al)
- Citrus lemon & fruit tart (1wh,3,7)
- Apple and mixed berry crumble (1wh,3,7)
- Strawberry Cheesecake (1wh,7)
- Homemade Deep Apple pie (1wh,3,7)
- Home-made Banoffi Pie (1wh,3,6,7)
- Meringue roulade filled with seasonal fruit & cream (3,7)
- Chocolate & raspberry meringue roulade with crushed hazelnuts (3,7,8hz)
- Seasonal berry and almond tart (1wh,3,7,8al)
- 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)
- Giant filled tropical fruit meringue nest with fresh vanilla cream (3,7,8al)
- Gluten-free rich Belgian chocolate sponge cake (3,8haz,8al,8wal)
- Vegan caramel and apple pie (1wh)

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Private Dining Menu

Starters

- Smoked Chicken Caesar Salad with crispy bacon & garlic croutons (1rye, 1wh, 3, 7, 11)
- Pan seared Tiger prawns with a lime & garlic dressing served with toasted triplegrain croute & mesclun greens (1oats, 1rye, 1wh, 1bar, 6, 11)
- Grilled Portobello mushroom stuffed with Goat's cheese, roasted pepper & sun blushed tomatoes with a balsamic syrup (1wh, 7, 8al)
- Thai style beef salad with crispy Asian vegetables & greens with sweet chilli soy dressing (1wh, 6, 11)
- Spinach, sun blushed tomato & feta cheese filo Parcels, on a pimento coulis (1w, 3, 7, 8al)
- Malaysian chilli crab cakes with crunchy veg and spiced citrus dip (1wh, 2, 10, 11)
- Classic tiger prawn cocktail with a twist of avocado salsa with crisp gem lettuce (1wh, 2, 10, 11)

Soups (served with farmhouse brown bread)

- Mushroom & Thyme
- Sweet Potato & Rosemary
- Cream of Carrot & Coriander
- Tomato & Basil
- Seasonal Vegetable & herb
- Chicken & Vegetable
- Roasted butternut squash & flat parsley
- Chicken & Sweetcorn

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Private Dining Menu

Main Course

- Pan seared hake Cataplana with chorizo, prawns, chickpeas and butter beans in a roasted tomato sauce (1wh,4,7)
- Free-range Chicken supreme filled with a black pudding farce, finished with a red wine & mushroom jus (1oats,1rye,1bar,1wh,6,12)
- Slow cooked confit duck legs with braised lentils & smoked bacon served with creamed Colcannon (7, 12)
- Oven baked mint & rosemary crusted rack of Lamb with a rich shallot jus resting on creamy colcannon mash (1wh,3,7,10)
- Supreme of Salmon wrapped in crispy Parma ham & finished with a mango and citrus salsa (4,10)
- Char grilled Irish Sirloin served with a duchess potato with a shallot roasted pink peppercorn brandy sauce (1wh,7)
- Free-range Chicken supreme filled with spiced chorizo and buffalo mozzarella, finished with a Mediterranean ratatouille and a drizzle of basil oil (6,7,8al,12)
- Braised Lamb shank served with a roasted tomato & basil scented jus with colcannon mash
- Char grilled fillet of Irish Beef served with a wild mushroom ragout sauce sitting on a sauté spinach & herb potato cake then garnished with roasted vine cherry tomatoes (1wh,7,12)
- Braised feather blade beef finished Bourguignon style sauce garnished with shallots and lardons (1wh,12)
- Portobello mushroom, roasted peppers and feta wellington wrapped in flaky pastry, served with a rich ratatouille (1wh3,7,8al) **ALSO AVAILABLE VEGAN STYLE**
- Arancini with Buffalo mozzarella, chestnut mushrooms with baby spinach and a roasted red pepper coulis (1wh3,7) **ALSO AVAILABLE VEGAN STYLE**

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Private Dining Menu

À la Carte Desserts

The below desserts are served with the dinner party menu. Maximum 2 choices.

- Individual Apple & Blackberry Crumble (1wh,3,7)
- Citrus Lemon & Fruit Tartlet (1wh,3,7)
- Seasonal berry and almond tart (1wh,3,7,8al)
- Fresh fruit meringue nest with Chantilly cream (3,7)
- Chocolate & Salted caramel tart with toasted hazelnuts (1wh,3,6,7)
- Homemade Double chocolate and caramel brownie with toasted almonds (1wh,3,6,7,8Al)
- Individual lemon Meringue (1wh,3,7)
- Eton mess cup with seasonal berries (3,7)
- Velvet white chocolate & raspberry tart (1,3,7)

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